

FOR DRINKING NOW...

2017, *Vino Atlético, Pinot Noir, Macedon*

Perfumed nose, with high toned red fruits and a hint of meatiness. The palate is light with subtle power, fine tannins, and some meatiness and earth on the finish. A young, fresh Pinot suited for spring time.

FOR A SPECIAL OCCASION...

NV, *Louis Bouillot, Perle d'Aurore Rosé, Crémant de Bourgogne, France*

Rosé 'Crémant de Bourgogne' is a lesser known French sparkling style, in this case made from Pinot Noir, Chardonnay and Gamay. The Louis Bouillot Perle d'Aurore is crisp pink in colour with aromatic notes of white blossom and small red fruit like raspberry and redcurrant. It has a beautiful, round soft mouth-feel with bright red berry and rose petal on the palate.

FOR CHILLING [REFRIGERATING- NOT RELAXING]...

2017, *Château de Pizay, Beaujolais, France*

Anybody not drinking Beaujolais at the moment is missing out. 99% of the appellation is devoted to producing the Gamay Noir grapes that create a light to medium, fruity and mineral driven red style that is traditionally drunk very young. Beauj is a classic red style that can be served chilled, so you don't miss out on drinking red as the temperature starts to climb! The Château de Pizay has a very youthful nose, held back at first, with underlying crushed dark berries and flinty overtones. The taste is very clean and balanced and possesses a velvety texture.

FOR CHILLING [NOW IT'S RELAXING]...

2016, *Fighting Gully Road, Sangiovese, Beechworth*

A very popular native Italian varietal (think Chianti) grown in Beechworth and made by highly regarded Australian winemaker Mark Walpole. Containing generous but restrained dark red berry fruit, fresh and sour cherry, distinct savouriness and fine tannin. This Sangiovese, like Mark, is humble and a classic Italian table wine.

FOR DINNER WITH THE IN-LAWS...

2017, *Simão & co., Ugni Blanc, Alpine Valleys*

Known in Italy as Trebbiano Toscano, this grape has a reputation for being 'somewhat neutral' and is used much more frequently as a blending grape. Simon Killeen has given it a definite makeover with extended skin contact and less stirring. The Ugni Blanc contains lots of citrus and white fruit but with serious, generous texture and a hint of caramelised pear. An interesting and mature wine from one of Australia's great young wine makers.

FOR CELLARING...

2017, *Natacha Chave Domaine Aléofane, Crozes-Hermitage, France*

Chave is a name synonymous with Hermitage and with quality in France, and Natacha's Crozes-Hermitage is a beauty. Notes of violets, bay leaf, tapenade and exotic flowers emerge from the glass, and it hits the palate with medium-bodied richness, juicy acidity and a balanced, already hard to resist style. Natacha is definitely a hard worker, using indigenous yeasts with no enzymes, no filtration, no fining and very few sulphites. A wine we think will age very well: 5 - 10yrs ideally.