

I have tasted some amazing wines this year and it was very difficult to limit myself to six! I think all of the wines represent excellent value for money and have that x-factor that makes great wine so exciting. We have all of the wines on for tasting over the next 3 weeks so if you are interested please drop in our call us on 3392 4361. Free Delivery to Brisbane metro for orders over \$150 or there is ample parking outside our store.

Dan Clark

Whites

2008 Ca'Rugate 'Monte Fiorentine' Soave Classico, Veneto \$38

Italy's wine bible, the Gambero Rosso Italian Wines guide has awarded the Monte Fiorentine its top award 'tre bicchiere' (3 glasses) for the 4th consecutive vintage which is no mean feat considering its modest price. The Monte Fiorentine vineyard sits in the heart of the Soave Classico and is planted on volcanic soils which give the wine an incredible mineral backbone. The mineral austerity frames the round creamy fruit perfectly lending a crispness and purity reminiscent of great Chablis. Ridiculously under priced.



2008 Testamatta 'Cicala del Giglio', Tuscany \$55

Bibi Graetz is a man on mission. From his Castello di Vincigliata base in the hills above Florence, Bibi is restoring traditional Tuscan varieties to their rightful place at the top of Tuscan viticulture. The passion to keep the history and character of Tuscan wines has led Bibi to the tiny island of Giglio which is located off the southern coast of Tuscany. Vines have flourished on Giglio for a millennia and this is Bibi's first release from the island. Made from 100% Asonica this screams the Mediterranean with its honeyed apricots, flowers, oyster shell and minerals. Texturally very interesting with a nice contrast between ripeness and mineral like acidity. This is an incredibly delicious wine that keeps your interest throughout the whole bottle.

2007 Garagiste Chardonnay, Mornington Peninsula, Victoria \$40

If finesse, elegance, subtlety and refinement of flavour in Chardonnay is your thing then this is for you. Barney Flanders and David Chapman are the guys behind the Garagiste label. They were both Sommeliers at top Melbourne's restaurants and decided that they wanted to make great wines that they would be happy drink. The result is one of Australia's best Chardonnays. Funky complex Burgundian characters are seamlessly interwoven with the fruit and long wave of Chardonnay goodness drives the finish. This is excellent value for money.



Reds

2007 Cordero di Montezemolo Barbera d'Alba, Piemonte \$44

I had the chance to visit this estate in June and was blown away with sheer quality of the wines. The picturesque 'Monfalletto' estate has been in the family since 1340! This is one of the best positioned vineyards in Piemonte and regularly produces some of the best wines of the region. This is a drop dead gorgeous wine with ripe black and red fruits, round creamy texture, soft chalky tannins and long soft finish. Anybody who knows Barbera will know what I am talking about and also lovers of warm climate Shiraz will love this wine as well.



2007 Dr Mayer Pinot Noir, Yarra Valley, Victoria \$55

'Bring back the funk' is Timo Mayer's calling card! And funky this wine is. Timo experimented with whole bunch fermentation in his wines where he really liked the funky characters and silky texture and decided that he liked it so much Dr Mayer was born. This is 100% whole bunch fermentation and really delivers an incredible complex array of flavours and textures. Pound for pound there is no other Pinot Noir that I can think of that I would rather drink than this beauty.



2007 San Giusto a Rentennano Chianti Classico, Tuscany, Italy \$44

The 2007 vintage in Tuscany is one the best in the last twenty years and offers great drinking now. This is an organic vineyard that is planted to the traditional Tuscan varieties Sangiovese & Canaiolo and is made in a traditional style with the emphasis of finesse and balance. This vintage shows violets, blueberries and morello cherries in a perfectly framed palate that is fine and long. A perfect example of great Chianti Classico.

