

the bullionaire

BULLION 170

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Change is Good



Kim Bickley is the Sommelier this time and I always love working with her. Kim is on maternity leave, which judging by her Instagram posts, has given her more time to drink and taste some sensational booze. When looking at the wines she has chosen, they are all elegant, sophisticated and polished, but more importantly they are meant to be drunk with your favourite friends and dishes. These are not big showy wines, but rather wines to savour, enjoy and discuss.

First up is a Gruner Veltliner from Australia. This is a variety made famous in Austria, but is quickly finding a home in Australia. "Gru Vee" has proved to be extremely popular on the wine lists around the world, as it is particularly food friendly, but also very easy to say. (It seems too obvious, but people like to order wines they can pronounce). The Red wines are all medium to full bodied classy and elegant. We have a Tempranillo based wine from the royalty of Spanish winemakers in Rioja, CUNE, plus a sensational Sangiovese based wine from Umbria in Italy. The last red is the return of an old favourite from the Roussillon in France, a Grenache, Shiraz Carignan blend.

Just lovely wines to drink and enjoy!

2017 NICK SPENCER GRUNER VELTLINER *Tumbarumba, NSW*

2013 CVNE CRIANZA, TEMPRANILLO *Rioja, Spain*

2014 FATTORIA COLSANTO MONTEFALCO ROSSO *Umbria, Italy*

2015 CLOS DES FEES - LES SORCERIES *Cotes du Roussillon, France*

2017 NICK SPENCER GRUNER VELTLINER *Tumbarumba, NSW*

Nick's taken handpicked fruit and, pressed it to a mixture of stainless steel and older oak, then bottled it after two months on lees. The extra barrel time and the short time on lees has amped up the texture of this typically crisp variety. This gentler but pronounced winemaking has paid dividends as you get the delicacy and minerality expected of this grape variety, but with a fuller mouthfeel and greater complexity. It's slick, crisp, and mineral-charged.



2013 CVNE CRIANZA, TEMPRANILLO *Rioja, Spain*

CVNE or CUNE – Pronounced Coo NEEY is winemaking royalty in the region of Rioja. The palate is medium bodied, polished and soft, with light tannins and very well-integrated oak. It is easy to understand why this wine is so popular across the world. It combines Old World earthy goodness with New World-ish soft tannins and a smooth texture, with freshness and vitality making you want to drink glass after glass.



2014 FATTORIA COLSANTO MONTEFALCO ROSSO *Umbria, Italy*

Umbria is the home to Sangiovese based red wines, but with the addition of the local grape variety Sagrantino.

Their wines are defined by a rich deep colour, earthy complexity, dusty tannins and concentrated red-black fruits. It is a wine that is ready to drink now, but will benefit from short term cellaring. This Montefalco Rosso has a swagger, but it is moderated by bright tannins and an underlying freshness and minerality. This is a beautifully balanced wine that offers the complexity and structure you want, but it is not going to whack you around the head with too much flavour and oak.



2015 CLOS DES FEES - LES SORCERIES *Cotes du Roussillon, France*

Beginning in 1998, Clos Des Fees settled in Vingrau, on the high cool slopes of the northern edge of Roussillon. They recognised the quality and potential of the cooler, higher sites of these magnificent limestone based vineyards.

The wine is a blend of Syrah 50 %, Grenache 30 % and Carignan 20 % from the sensational 2015 vintage. The Grenache and Carignan are selected from old vines, between 40 and 80 years old, with the Shiraz coming from younger vines. This is a really thought provoking wine. It is all about minerality and freshness. It has a laser like precision that opens into a fleshy, silky wine that is opulent and engaging. Aromas of black cherries and liquorice are intertwined with earthy qualities and some meatiness and spice.



Enjoy the wines!

Matt



Stu Freeman and Matt Eagan – The Bullion Cellars Team

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