

the bullionaire

BULLION 19C

www.bullioncellars.com.au



Kim Bickley is on board again, having been with Bullion Cellars since the start of our unique wine venture. I always enjoy working with her and talking about wine. She has an incredible palate and like always has chosen a great pack. Wines with a little more texture and freshness, perfect as we head into the warmer months. First up we have a white wine from Italy, which I am guessing will be completely new to most people. It is made from the Pecorino grape variety and if I had to describe it in Australian terms; it fits somewhere between a full-bodied Chardonnay and a young Hunter Valley Semillon. It is a beautiful glass of wine. Then for the reds she has chosen a sensational Grenache from Heathcote in Victoria; a stunning Tempranillo from Rioja that is already 6 years old and perfectly cellared and an Italian red wine, a Ripasso, which is an old favourite at Bullion, and made in a very unique and tasty manner.

Enjoy,
Matt, The Bullionaire.

2016 TOMBACCA PECORINO "TERRE DIO CHIETI" *Abruzzo Italy*

2018 VALENTINE GRENACHE *Heathcote, Victoria*

2010 CAMPAGNOLA VALPOLICELLA RIPASSO CLASSICO SUPERIORE *Italy*

2013 BIGA DE LUBERRI CRIANZA *Rioja, Spain*

2016 TOMBACCA PECORINO "TERRE DIO CHIETI" *Abruzzo Italy*

Tombacco was founded in 1919, and specialise in the traditional grape varieties of Italy and are one of the leading lights of the Pecorino grape. It is a variety which was largely lost in the 1900's and it has only been since the 1980's that the grape has started to come back into commercial operation, thanks to wineries like Tombacco.

It has complex aromas of exotic stone fruits, but also softer notes of spices. These follow though onto the palate, which is full bodied, oily and textural. It also has these slight nutty, almond characters which I just love. The wine sees little to no oak and despite the fullness of body, it finishes with cracking acidity and freshness. If I had to describe it in Australian terms; it fits somewhere between a full-bodied Chardonnay and a young Hunter Valley Semillon.



2018 VALENTINE GRENACHE *Heathcote, Victoria*

Dominic Valentine is an Australian winemaker who has trodden a well stomped path. Multiple vintages around the world with some of the leading wineries, extensive experience working for one of the larger wineries in the Yarra Valley – Oakridge, then venturing out with his own wine label.

I loved this wine when I first tried it with Kim, as it reminded me of some great village level Cote Du Rhones I have been enjoying from their great 2016 vintage. This wine is sensuous and full of flavour, without trying to smack you around the head, which some South Australian Reds are trying to achieve. It is full of red fruits and fresh, vibrant flavours with this cracking acidity.



2010 CAMPAGNOLA VALPOLICELLA RIPASSO CLASSICO SUPERIORE *Italy*

Since 1907 the Campagnola family has managed this winery located in the heart of the Classic Valpolicella area. Valpolicella is one of the better-known wine regions of Italy, near the City of Verona in the North of the country.

The wine is a combination of 80% Corvina and 20% Rondinella made in the Ripasso Style. Ripasso is a unique winemaking method, where they use the left-over grape skins, from the best fruit of the vintage, to make their basic wine a hell of a lot more interesting. In this technique, the left-over grape skins and seeds from the fermentation of Amarone are added to the batch of Valpolicella wines for a short period time. This re-fermentation process (Ripasso, or passed over) gives the wine greater structure, colour, flavor and weight.

It is a full-bodied, juicy red, brimming with aromas and flavours of black cherry, mixed berries, plum and pepper. A velvety texture, gentle tannins and a long finish will make you want to open a second bottle.



2013 BIGA DE LUBERRI CRIANZA *Rioja, Spain*

Tempranillo is one of the top 5 varieties planted in the world, and whilst not a household name in Australia, in its native Spain, it is both king and queen. Here are the correct pronunciations if you want to roll some "r's" around and sound like you have just jetted back from Barcelona.

Tempranillo - tem / prah / NEE/ yoh

Rioja - ree OH hah.

At six years of age, this wine is in the zone right now and has been perfectly cellared. There is no reason to wait, just open and enjoy. Cherry and red fruits dominate, on a medium bodied palate, where the fruit and oak have meshed together to offer a complex and exciting wine. You also get hints of leather, spices and floral notes. But this wine is all about the age.



Enjoy the wines! **Matt**



Stu Freeman and Matt Eagan – The Bullion Cellars Team

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