



the bullionaire

BULLION 19D

Bring on the summer wines

It is that time of the year as summer rolls over us all, with heat, bush fires, summer holidays, cricket and tennis. Most of these we look forward to, the bush fires not so much! As it warms up we will be eating outside, sitting on a deck, or a boat if you are lucky, with friends and family. The wines you will drink and the food you will be eating will be lighter, and so Dan Sharp our Sommelier has paid attention to the weight and balance of each wine. Even going so far as choosing a spectacular Rose from the South of France. Yes, the Rose Revolution is here to stay and if you have not enjoyed a chilled glass of Rose as the sun sets, then you really have not experienced one of the simple joys in life.

But first I want to talk about Australia and Australian wines. When we started Bullion Cellars it was not our intention to focus on International Wines. This kind of evolved with the work of the sommeliers and nature of the restaurant business always wanting to showcase something new and exciting.

If I was being honest, I had become a little stale with Australian wine, after selling it for over 20 years and I really embraced the new wines and styles that the Sommeliers have chosen. But the times they are a changing and Australian wine has never been better, being led by small to medium sized family companies and young winemakers pushing the boundaries.

Whilst this renaissance is occurring, the rest of the world have a limited view on Australian Wine. There are several reasons for this. The export boom in the 1990's was driven by large multinational wineries, using favourable exchange rates to produce oceans of technically correct, if a little bland Chardonnay and Shiraz. Then along came Yellowtail and the resurgence of Penfolds as Australia's only international wine brands. So when people think of Australian wine in the UK/USA/Canada/ China, they think of two things, Penfolds and Yellowtail. Penfolds has a style and it is very bloody good and Yellowtail is one of the most successful wine brands in the world – selling almost 13 million cases a year to over 50 countries, all from a single winery based in Griffith in central NSW. But to say these two wineries reflect Australia is just crazy. Yet to the rest of the world that is Australian wine.

Their loss is our gain, as the diversity and quality of our wines is world class. Chardonnay has never been better, Pinot Noir is starting to get the recognition its quality demands, Grenache, Semillon, Riesling, sparkling wine and Cabernet, are all on fire. The only wine that seems to be a little shy is Shiraz, but maybe that has something to do with palate fatigue. Aren't we all just getting a little tired of that big ballys Shiraz, or is that just me?

The reason for this little comment on Australia is that Dan has chosen three Australian wines from some of the best winemakers in Australia.



First up we have a Tasmanian Riesling. If you were starting a new vineyard / winery venture in Australia, and Tasmania was not one of your top 3 choices, then you really have not done your homework. As global warming ratchets up, Tasmanian is looking cooler and cooler every year, in all sorts of ways. The vineyards are developing some age and maturity, as are the winemakers, who have gained plenty of experience around Australia and the world, bringing this back to the Apple Isle. (Soon to be rebranded the "Grape Isle").

The wine Dan has chosen is a great example of modern Australian Riesling. **2019 Quiet Mutiny Charlotte's Elusion Riesling, Derwent Valley Tasmania.** Fresh and vibrant with plenty of lime, citrus and green apple, which is all you used to get from Riesling from a few years ago, but now the good winemakers are looking for texture and palate weight to complete the wine. You want complexity in fine wine, and this wine has it in spades. I am constantly surprised when people tell me they do not like Riesling. I feel they have just not tried wines like this. Made from a second-generation Tassie winemaker, Geer Carland, this is a winery I was not aware of, but one I will continue to watch as the years pass. There are certainly exciting times ahead for the Tasmanian wine industry.

Dan has then chosen two Australian reds, one from an established leader of the Victorian and Geelong regions, the other a bright young thing from the Barossa.

Bannockburn has a storied history beginning in 1974, developing into one of the shining lights of Chardonnay and Pinot Noir production in Australia. Their single vineyard wines are truly world class. I have always enjoyed these wines, being seduced by their sexy, flashy and rather expensive Chardonnay's. The wine Dan has chosen is their red blend and it is also

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the wines

2016 BANNOCKBURN DOUGLAS *Geelong*

Cabernet Sauvignon / Pinot / Merlot

Bannockburn Vineyards is located 25 kms north-west of Geelong, just outside the township of Bannockburn. All Bannockburn wines are produced from estate-grown fruit off 27 hectares of vines. The first vineyard was planted in 1974 with subsequent plantings during the early 1980's, making them among the oldest in the Geelong region.

All the established vineyards are dry-grown, this along with poor soil fertility, low rainfall, close-plantings and strong prevailing winds make for a tough growing environment that naturally restricts yields. These are the conditions most winemakers would dream of and is one of the reasons for the high quality of the wine. They specialise in single vineyard Chardonnay and Pinot Noir, yet it is their red wine blend that captured Dan Sharp's attention.

A very unique blend of 68% Cabernet Sauvignon, 28% Pinot Noir and 4% Merlot. The varietal batches of fruit were wild fermented separately, pressed to seasoned hogsheads for fifteen months maturation then racked with the three wines blended together In August 2017. Deep crimson, black olives, cherry, dark chocolate and delicately scented violets. A medium-bodied palate weight and satisfying length.

FOOD MATCHINGS

Wood Fired Pizza, BBQ'd Steaks and Lamb, red meats of most kinds or simply by itself.

CELLARING POTENTIAL

Decant this wine for 10-15 minutes before serving. You can safely cellar for another 2-4 years.



2017 SKULLDUGGERY MATARO/SHIRAZ *Barossa Valley*

The Tomfoolery adventure began in the sweltering heat of the 2004 harvest between best mates Ben Chipman and Toby Yap, and a tonne of old vine Shiraz. The fruit was picked with some generous assistance from friends, to produce the first 'Artful Dodger' Shiraz, their flagship wine. Over the following vintages the boys expanded their production to include Sauvignon Blanc, Pinot Gris, Cabernet Sauvignon, Cabernet Franc, Mataro, Tempranillo and Pinot Noir.

The Tomfoolery winemaking philosophy is simple: small parcels of fruit, hand-crafted through a simple and relatively non-interventional approach with the aim to truly reflect the individual characteristics of the vineyard and variety. Tomfoolery wines are made with old world simplicity in a new world of wine.

The fruit sourced for this wine comes from two premium old vineyard sites in the North Western ranges of the Barossa Valley. The fruit is hand picked at optimum ripeness and flavour profile ensuring overall balance before being gently destemmed to keep as many whole berries as possible and then open fermented for a minimum of five days with the juice being pumped over the skins twice daily to maximize oxygenation and purity of fermentation. It is then matured for 18 months in seasoned French oak, developing lovely complex and toasty characters, However the freshness and vitality of the wine is always at the forefront.

A juicy medium bodied wine with aromas of black olives and red berries.

FOOD MATCHINGS

Grilled red meats would be a great match. Also some roasted meats like Pork and Turkey would be a great match on a certain day that is almost upon us.

CELLARING POTENTIAL

Decant this wine for 20 minutes before serving. It can be safely cellared for the next 3-7 years.



2019 QUIET MUTINY CHARLOTTE'S ELUSION RIESLING

Derwent Valley, Tasmania

Geer Carland is a second generation Tassie winemaker who has a long history in the young Tasmanian wine industry. She is based in the Southern Derwent River and has been making wine in Tasmania for 14 years. She has gained experience in North and South America, France and 3 states of Australia. From 2004 -2016 she was a senior winemaker with Winemaking Tasmania, where she managed the sparkling, white and red wine production, winning numerous awards, including several Trophies for Riesling. She left this job to create her own brand, Quiet Mutiny as well as to make her Family's Wine from their Laurel Bank vineyard.

A lot of Tasmanian winemakers are experimenting with some residual sugar in their Rieslings to counteract the high acidity, but not from this winemaker and wine, with the balance and drinkability being very bloody good. Think plenty of green apple and lime, but it is the texture and mouth feel that really finishes this wine and takes it to the next level. Impeccably balanced between fruit and acidity, this finishes with a cracking length of vibrancy and elegance. A real joy to drink.

FOOD MATCHINGS

Sushi, Grilled Fish, Roast Fish, take away Asian food, especially Thai. This wine can handle a little bit of spice, or it can be enjoyed simply by itself.

CELLARING POTENTIAL

Can be cellared for another 3-7 years.



2018 DOMAINE PINCHINAT COTES DU PROVENCE *France*

Rosé and Provence in France are a match made in heaven. It used to be that this wine was only drunk during the summer months and when on holiday, but the times have changed. The quality of the wines have improved, becoming a lot more serious. This wine from the South of France is a prime example. It offers just a little bit more of everything than your standard Rosé.

The property has belonged to the same family for over two centuries and is at foot of the famous "Sainte Victoire" mountain, on Pourrières commune (Var), 25 km east of Aix en Provence. The winery has 75 acres of vineyard, which have been managed organically since 1990. Making rosé is a relatively straight forward process, made complicated and exciting by the quality of the original fruit. You take red grapes and begin the fermentation process. In the case of this wine, Grenache, Syrah, Cinsault, which are very traditional varieties of the area. You may recall the juice of a red grape is white and it is only after contact with the grape skins that the wine gains its dark colour. So to get a rose you drain the fermented wine off the grape skins before the full colour is imparted. You should be looking for a salmon pink colour, rather than a light red.

This is one of the more serious and complex Rosés I have drunk, well worth the extra money you need to pay. Red berries, acidity and freshness are the first things you notice but it is the palate that

really shines with an extra level of texture and complexity. It has this creaminess that makes the wine just that little bit special.

FOOD MATCHINGS

Can be enjoyed with seafoods, light meals and most Asian dishes. It can also be enjoyed as an aperitif as the sun goes down, or as it reaches 12 o'clock.

CELLARING POTENTIAL

Whilst you could cellar this wine, there really is no point. Chill it down, crack open the screw cap and simply enjoy.



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very impressive. The **2016 Bannockburn Douglas** is a very odd name to call a wine and I am sure it has something to do with the name of some family member, but it suits a very odd blend. One I have not seen before, Cabernet Sauvignon 68%, Pinot Noir 28%, Merlot 4%.

The thing Dan and I liked most about this wine, was its freshness, perfect as we head into the warmer months, but also because it had a little bit of age to it. We seldom see wines in Australia over 2 years, and you forget what a good wine tastes like after the edges have been "cellared" off. Whilst I cannot say I tasted significant Pinot characters in this wine, with the Cabernet certainly dominant, it is a more medium bodied style than you might expect from a quality Cabernet. However, do not confuse medium bodied with a lack of flavour or complexity. This wine has plenty of both. I know I will be enjoying it with some home -made wood fired pizzas over the next few months.

Tomfoolery is a wine name some of the earlier Bullionaires might remember, as we included it in one of our earlier Sommelier selections. I love it when this happens, as we get to see how the winemakers have progressed and if they have remained consistent in their style. I was glad to see that the wine has if anything improved. Tomfoolery is a name that does not do justice to the effort and work that goes into the wine and winery, as it is a very serious venture. It began back in 2004 by a couple of young winemaking friends, who to be honest are not that young anymore. The Tomfoolery winemaking philosophy is simple: small parcels of fruit, hand-crafted through a simple and relatively non-interventional approach with the aim of reflecting the individual characteristics of the vineyard and variety. Tomfoolery wines are made with old world simplicity in the Barossa Valley, and have always focused on freshness and vitality in their wines, rather than the old-fashioned Barossa Big and bold style.

Dan has chosen the **2017 Tomfoolery Skulduggery Mataro Shiraz**. Mataro is what the Barossa community call Mouvedre and this is a juicy fresh and inviting wine. On the medium to full side, with loads of flavour, balanced by the acidity and freshness you want at this time of year.

Rosé is the new black. My friends and family are getting a little annoyed with me saying this all the time, but it is true. Rosé has grown incredibly in Australia over the past 5 years. It has not been called a Rosé Revolution for no reason. Every wine list now has multiple selections rather than the odd dodgy bottle of Mateus Rosé, and the wines are now high quality, dry, fresh and elegant. Rosé's ancestral home is in Provence in the South of France and to be honest this is where I tend to find the best quality and value, however Australian winemakers have kicked their Rosé production into gear, making some great booze too. In years past it used to be an afterthought to their red and white wine production, but with our insatiable demand, they had to take this wine a lot more seriously.

I have a few rules for Rosé, which should steer you down the right path if you like the dry fresh, red berries and cream style. You need to begin with a salmon pink colour. Try to avoid wines with an obvious Red tinge to them. You also really need to be spending above \$20 a bottle. I have found the wines under this price favour a higher residual sugar content to mask a lack of quality fruit. I tend to stick to Provence, but do not dismiss the Aussie Rosés either.

Dan has chosen the **2018 Domaine Pinchinat Cotes du Provence**. We have looked at Rosés for potential selection in the past, however I just could not find a wine I felt justified the price we are charging our members. Sure, the wines were nice, but then so too were a lot of Rosés at \$20 a bottle. This wine really impressed me and is a step above what I have tasted in the past. It has everything you expect from a good Rosé, but it is taken up a notch or two with the complexity and balance I expect in a quality wine. Red berries and strawberries are everywhere, but it has the creaminess and added texture and palate weight that you don't often see in run of the mill Rosés. They are a smaller producer, with fruit only sourced from their estate and the added quality and elegance really shines through.

Bring on summer and long afternoons with friends, family and these great wines. Thanks Dan and enjoy!

Matt, The Bullionaire



ABOUT THE SOMMELIER

Dan Sharp works at the "Two Hat" restaurant Fred's in Sydney.

Prior to Fred's he was the Head Sommelier at Sixpenny, where he was Gourmet Travellers Sommelier of the Year in 2017. To get his hands dirty so to speak, he also worked a vintage at Pegasus Bay winery in NZ.

Dan continues to travel the world honing his craft and if not in Fred's, can be found in a winery or vineyard somewhere in the world, or at University where he is studying for his Aeronautical Engineering Degree. A busy boy indeed!

Please remember at this time of the year the correct serving temperature of the wine. Red Wines should be 16-18 degrees Celsius. White Wines 8-10 degrees Celsius. Do not be afraid to place your red wines in the fridge for 30 - 40 minutes before serving. Once decanted at our summer room temperature, they will soon be at the correct 16-18 degrees.