



# the bullionaire

BULLION 19D

## Bring on the summer wines



**2016 BANNOCKBURN DOUGLAS** *Geelong*

**2019 QUIET MUTINY CHARLOTTE'S ELUSION RIESLING** *Derwent Valley, Tasmania*

**2017 SKULLDUGGERY MATARO/SHIRAZ** *Barossa Valley*

**2018 DOMAINE PINCHINAT COTES DU PROVENCE** *France*

**2016 BANNOCKBURN DOUGLAS** *Geelong*  
**Cabernet Sauvignon / Pinot / Merlot**

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.



**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.

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.



**2017 SKULLDUGGERY MATARO/SHIRAZ** *Barossa Valley*

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.

A modern Barossa style that is juicy and medium bodied wine with aromas of black olives and red berries. YUM



**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 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.



## 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!



Enjoy the wines! **Matt**



Stu Freeman and Matt Eagan – The Bullion Cellars Team

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SOMMELIER SELECTED AND DELIVERED

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