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The next two wines are from Australia's cooler climate, up and coming wine regions of NSW. Although to be fair, these regions have developed impressive reputations over the past 10-15 years. The first wine is from Orange, which holds a pretty close place to my family. My wife grew up there and I have spent a lot of my professional life selling wines from the region to the US and Chinese markets. One of the things we had to be clear on the packaging, is that these are not "orange" wines, but rather wines from the Orange Region. "Orange Wine" is the generic term given to the natural wine movement and the wines they make from minimal intervention. The whites tend to have an orange colour, hence the reference. But back to the cool climate of Orange, 3 hours west of Sydney. If you have never visited this regional city, then you must add it to your bucket list. It really is quite beautiful and quite high. As they say in the region it is all about the altitude, as most of the vineyard areas are situated at the base of Mount Cannoblis at an altitude ranging from 600 metres up to around 1300 metres above sea level. As you can imagine these differences in height have a big effect on the climate and it is all about cool climate varieties, like Chardonnay, Pinot Noir, Cabernet Sauvignon, and pockets of Shiraz. The wine Matt has chosen is the **2021 Swinging Bridge M.A.W. Pinot Noir**. Swinging Bridge sits at around 900 metres and it is a family owned estate, headed by winemaker Tom Ward who is at the forefront of the new guard of winemakers in the region. Swinging Bridge is a tale of two families, the Wards and the Paytens, who have farmed the district since 1867. Ironically Orange was and still is a very large producer of apples. But back to the wine. A lovely example of cool climate Australian Pinot Noir, that punches above its price range. M.A.W. is named after Tom Ward's father, Mark Andrew Ward, and it captures finesse and elegance along with depth and texture. A good sample of why Pinot Noir from Orange is held in such high esteem.

The next Australian wine is from the cool climate region of NSW that you may not be familiar with. Situated an hour or so West of Canberra are the beautiful regions of Gundagai and Tumbarumba, cool climate regions that are starting to develop a name for themselves. The wine Matt has chosen is the **2021 Nick Spencer Wines Medium Dry Red Gundagai**, a unique blend of traditional varieties (Shiraz and Cabernet) as well as Malbec and a splash of Tempranillo.

Nick Spencer is one of the leading winemakers of the area, making his name at the Eden Road winery, winning the prestigious Jimmy Watson Trophy in 2009, before heading out on his own in 2017 and never looking back. This Dry Red pays homage to the great red blends of the 1960's and 1970's, but with a twist (Tempranillo). This wine is full bodied, with plenty of freshness and elegance and heaps of drinkability. A very impressive wine.

The last wine Matt has chosen is the white wine, which I always find the most interesting of the selections. We always try to offer something new with the white wines in our Bullion packs, and he has chosen a Muscadet from the most diverse wine region in France, the Loire Valley. If you are not familiar with Muscadet, then you should keep an eye out for them. Muscadet is a wine style made at the Western end of the Loire Valley, near the city of Nantes. It is made from the Melon de Bourgogne grape variety, often referred to as simply Melon. The region is large and diverse producing a range of styles and differing quality levels. It is important to look for well established producers with older vines, to ensure you drink the better Muscadets. The wine Matt has chosen is the **2019 Domaine de la Combe Muscadet Reserve Personelle**. The next generation of this winery has taken the reins after spending the ubiquitous time of working in other regions around the world (Burgundy, Bordeaux, Sancerre and our own Australia). He has concentrated on the quality side of Muscadet using at his resources the family's steep hillside vineyards dating back to the 1950's. Muscadet is all about vine age and aging the wines on lees or "Sur Lie" as they refer to in French and on the label. After Fermentation the dead yeast cells or lees are normally racked off, but with the Melon, this extra time on lees, increases the complexity, flavour profile and taste of the wine, giving it a slightly creamy, fuller mouthfeel. This wine spent 14 months on "lees" and is all the better for it. Muscadet generally has this distinct stoney minerality, combined with notes of melon, honeyed citrus and subtle vanilla and distinct almond characters. A great wine as an aperitif or to match with seafood or non-spicy Asian dishes.

So, there we have the wines from Matt Dunne, enjoy and for those who live on the East coast of Australia, lets hope for a little less rain.

Matt the Bullionaire

About the Sommelier



Matt Dunne

Matt has joined Joval Wine Group as Group Wine Ambassador, focusing on Imports, Wine Education and Plumm Glassware. Matt completed the Court of Master's Sommeliers Certified Sommelier Examination in 2009 and is an active wine show judge across Australia. In 2015 he was awarded a scholarship to the prestigious Len Evans Tutorial held annually in the Hunter Valley which legendary wine writer James Halliday refers to as the 'most exclusive wine school in the world'. Matt was a regular host for the Solotel Hospitality events program across all venues when he was in his previous role of Group Sommelier. Matt is an experienced as a keynote speaker, educator and has a fresh and approachable take on wine. Matt was featured as one of the NSW wine judges on the TV series called 'Battle of Vines' on the Food Network in June 2018".

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the bullionaire

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Matt Dunne has been working with Bullion Cellars since we first began the business over 10 years ago and I always enjoy what he brings to the table as to his selections for our members. The wines for this pack all come from the wine group he now works for -The Joval Group, who represent some of the best wineries in Australia and the world. His first selection is from a winery regarded as one of the best in New Zealand and the world. It is a little like Penfolds, only much younger. Craggy Range was founded by a US born, QLD based businessman in waste management (no, nothing like Tony Soprano) who wanted to create something special in NZ. He looked to the Hawkes Bay area on the East Coast of the North Island, and what he has created has to be seen to be believed. I visited this winery a few years back and I still consider it as one of the most beautiful winery sites I have ever seen. (Do yourself a favour and google the winery). No expense has been spared and he partnered with the best of the best. They source their fruit from several areas but the jewel in the crown so to speak, is their vineyard and winery in the Gimblett Gravels. This area has quickly become famous around the world for high quality Cabernet blends and Syrah based wines, rivaling the great wines of the world. This is a very special place and a great example of why the poorest quality soil is often the best for great winemaking. This place literally used to be a quarry.

Hawke's Bay is the oldest wine region in New Zealand, but it is this Gimblett Gravels sub-region that is causing the most buzz. The first vineyards were planted in Gimblett Gravels in 1981 and there wasn't a commercial release focused on single-vineyard Gimblett Gravels wine until several years later. Today, however there are over 800

hectares planted. Gimblett Gravels is named after a land owner in the area, Gimblett, and the gravel soil composition of the land. The region is in fact a dried river bed and the gravel soils run up to 30 metres deep in certain areas, making it perhaps one of the poorest, best-draining soils in New Zealand. It was known as a terrible farming area and before any vineyards, Gimblett Gravels was used for quarries and cement-production. The warm weather and dry land also made it a popular spot for drag racing at the weekends. But that's not all, there was a landfill and an army firing range in the area. Not the most glamorous beginnings for one of New Zealand's most prized wine areas. But while gravel is good for cement-mixing, it is also particularly good for vine growing (think Graves in Bordeaux and the pudding stones of Chateaufort-du-pape). It is all about drainage, and the heat retention of the stones over the cool nights, helping to ripen the vines. Once the first commercial wines were released, this zone instantly became one of the most sought-after terroirs in New Zealand and vineyard plantings rapidly grew. It is planted to 90% red (35% Merlot, 20% Syrah, 15% Cabernet Sauvignon, 7% Malbec, 4% Cabernet Franc and small pockets of 'Other Red' varieties, including Grenache, Montepulciano and Tempranillo).

The wine Matt chose is the **2019 Craggy Range Te Kahu Gimblett Gravels Merlot / Cabernet Hawkes Bay** and is a beautiful wine that has benefited from the extra few years in the bottle. Lovely cigar box, blackcurrant and herbaceous characters flood the room when the wine is poured into a nice big glass. A wine to enjoy with food, or simply by itself as a little reward.

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the wines



2019 DOMAINE DE LA COMBE MUSCADET RESERVE PERSONELLE *Loire Valley, France*

Pierre-Henri Gadais of Domaine de la Combe was lucky enough to be born into a Loire Valley winemaking family, so it's fair to say, wine is in his blood. Following his viticulture and oenology studies, Pierre-Henri complemented his qualifications by undertaking several winemaking stints through various vineyards of France such as Burgundy, Bordeaux and Sancerre, as well as an experience in Switzerland and Australia. He finally landed back at the family estate in 2016 where he took over the Domaine and began making wines under the Domaine de la Combe label.

Muscadet is all about ageing on Lees after fermentation or "Sur Lie" and this wine has spent 14 months before fining and bottling. Lees are the dead yeast cells created after the fermentation process. It has given the wine a fuller body and a more generous mouthfeel.

This is a classic full bodied and concentrated style of Muscadet. It has the trademark crisp, flinty notes and hints of lemon blossom, and oyster shell on the nose. This follows through with fresh, zesty and savoury tones on the palate and hints of lemon pith and green apple. What brings the wine the added level of complexity is the notable "sur lie" yeasty lees notes, creating a very generous mouthfeel.

FOOD MATCHINGS

Can be enjoyed as an aperitif or simply by itself. Also excellent with non-spicy Asian dishes, oysters and "white" sea food, grilled.

CELLARING POTENTIAL

Can be cellared for another 3-5 years, but it is in the zone right now and ready to enjoy.



2019 CRAGGY RANGE TE KAHU 2019 GIMBLETT GRAVELS *Hawkes Bay, NZ*

54% Merlot, 27% Cabernet Sauvignon, 10% Malbec, 7% Cabernet France, 2% Petit Verdot

Founded in 1998 by the Peabody family by way of the US / QLD and now Hawkes Bay. From the very beginning their goal was to be one of the top wine estates of the world, and by any judgement they have achieved this goal. No expense has been spared in the vineyard or winery and the wines are exceptional. Their flagship wines can be seen in the top restaurants of the world and all their wines show a level of complexity and class that reminds me of Penfolds. There is a halo around all their wines that provides an added level of excitement whenever you are about to open one of their bottles. As I have reported, their winery is in one of the most beautiful locations I have ever seen.

Te Kahu means 'the cloak' in Maori and refers to the mist that envelops their winery in the region. This blend is a homage to the right bank of Bordeaux, with its larger proportion of Merlot. A beautifully structured wine with elegance but packing plenty of flavour and all the better for the 4 years under its belt. That beautiful cigar box aroma that I associate with high quality Bordeaux is evident from the moment you open the wine. This is a wine of richness and an abundance of black fruit flavours. Aged for 20 months in French barrels, 20% new, the class of this wine is evident when you first pour it into the glass. The palate has such well-judged balance and even shape. Super fresh and vibrant red plums and blackcurrants abound. The tannins are so smooth and layered.

FOOD MATCHINGS

Lamb dishes in all their glory, roasted, slow cooked, grilled chops etc etc.

CELLARING POTENTIAL

Decant for 20 minutes before serving, can be safely cellared for another 7-10 years.



2021 SWINGING BRIDGE M.A.W. PINOT NOIR *Orange, NSW*

The Orange Region is one of the better, cooler climate growing areas in Australia, with vineyards situated from 600 metres up to around 1300. Swinging Bridge is developing a reputation for Pinot and Chardonnay, headed by their owner/winemaker Tom Ward, with the quality of the wines improving dramatically over the last 5 years or so. They also represent great value in the Pinot space, which is not always easy to find. The MAW is named after his father and is all about lightness, freshness and drinkability. Pinot Noir is extremely popular now and this wine is a great example of why. It's the kind of Pinot you can open any night of the week but has the elegance and class to bring out for your next dinner party or special occasion.

Matured in French oak barrels. Translucent dark red colour with a light red to brick red hue. Aromas of ripe dark cherries and spicy dark plums intermix with hints of anise and undercurrent of spicy cedar. Light to medium bodied with plenty of ripe dark cherry and plum fruit, there's also a good dose of spice present. A supple round mouthfeel with velvety tannins and an aftertaste of spicy ripe dark cherries and spicy vanillin cedar.

FOOD MATCHINGS

The combination of great acidity, silky tannins and subtle flavours is what makes Pinot Noir so successful for pairing with a tremendous variety of foods. Pinot Noir is light enough for salmon, but complex enough to hold up to some richer meat including duck, games birds, casseroles and of course stews like beef bourguignon. In a pinch, when everyone orders a vastly different entree at a restaurant, you can usually win by picking Pinot Noir.

CELLARING POTENTIAL

Decant for 20 minutes before Serving. Can be safely cellared for another 5 years.



2021 NICK SPENCER MEDIUM DRY RED *Gundagai, NSW*

Shiraz – 50%, Malbec – 25%, Cabernet Sauvignon – 15%, Tempranillo – 10%

Nick Spencer gained his reputation at Eden Road Winery, winning Australia's most prestigious wine award - the Jimmy Watson Trophy in 2009. He only started his own winery full time in 2017, concentrating on the cooler climate NSW regions of Tumbarumba and Gundagai, an hour or so west of Canberra. Nick brings to his small winery over 20 vintages of experience and a desire to create distinctive and high-quality wines consistent with the region. This red blend is inspired by the great Australian Clarets of the 1950's and 60's which were a blend of Shiraz and Cabernet, sometimes from the same region, and sometimes from multiple regions. The idea was to produce a medium bodied style that offered plenty of flavour, mouthfeel and complexity. Nick has added a little twist, by including a splash of Tempranillo.

The fruit was sourced from 2 mature vineyards on rich volcanic iron rich soils. All the wines were aged in older oak, as Nick is wanting the fruit flavours to be at the forefront, and for the wine to be ready to drink a little earlier, without any new oak flavours having to settle down. In the late 1990's new oak was all the rage to add power and intensity, often at the expense of complexity and elegance. Thankfully most winemakers are now making more approachable and enjoyable wines.

The flavours for this wine are quite intense, blue and black fruits, with some floral notes and hints of aniseed and spice. It has silky decadent tannins and a very smooth finish that will mature very nicely over the medium to long term.

FOOD MATCHINGS

Roast vegetables and red meat (steak, lamb) are the obvious pairings for this wine.

CELLARING POTENTIAL

Decant the wine for 20-30 minutes before serving. Can be safely cellared for another 7-8 years.