



the bullionaire

BULLION 24D

Wines for the season, a time to reflect ...

Every time I write this last newsletter in November, I cannot believe how quickly the year has gone. Over the past 12 months we have had some great wines, and I am proud to say we have finished on a bit of a high. At this time of year, you want to drink lighter wines and this is when Rose and Chardonnay shine. With that in mind, when we were tasting the wines for this selection, we were looking for these types of wine styles, and two wines really shone through. An aged Margaret River Chardonnay with 6 years under its belt, and a beautiful Rose from Provence in the South of France, which has quickly become one of my favourites. I already have a few cases sitting in my wine cellar ready for the rest of summer. For the two red wines, we have the return of an old favourite; an aged Shiraz Malbec from the Clare Valley, with the worlds ugliest label, and a great wine from North Western Spain, where the Mencia grape variety and the region of Bierzo are generating a lot of buzz for their quality and ability to age. The wine chosen is 6 years old and only just starting to come into its own.

So, there are the last 4 wines of the year. I want to thank you for all your support over 2024, I hope you have enjoyed drinking these wines as much as we have. All the best for the Christmas and New Year period. Stay Safe, Stay Healthy and please enjoy these wines with your family and friends.

Matt, The Bullionaire.



2018 ABAD DOM BUENO MENCIA *Bierzo, Spain*

Abad Dom Bueno translates to "The Good Abby" referring to the Carracedo Monastery located in the same town as the winery. The Mencia grapes for this wine have been sourced from vineyards over 40 years in age and from an altitude of 620 metres. These are the major requirements to make quality wine from this region.

After maturation in French oak for 12 months, the wine has developed a deep black, core with a dark tinged hue. The aromas are characterised by an intense, black cherry, liquorice character, combined with dark chocolate, As I said, very complex and can only be described as yummy!



2016 VINE MIND SHIRAZ, MALBEC *Clare Valley, South Australia*

No that is not a mistake. This wine is 8 years old. The short story is the winemaker wanted to see how their wines would age, so they kept back a portion of the 2016 vintages, which they have only just released. Vine Mind Shiraz Malbec is what you get when you let vines get to 100 years old and then cellar for 8 years. The Shiraz is dense, rich but not overly heavy. The Malbec adds some grunt and backbone. That means it adds tannins, savoury characters and complexity. This wine is in perfect balance now and a treat to drink.



2022 DOMAINE PINCHINAT *Cotes Du Provence, France*

Rosé and Provence in France are a match made in heaven. This wine from the South of France is a prime example. It has more of everything than your standard Rosé. 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.



2018 ATTICUS THE FINCH COLLECTION CHARDONNAY *Margaret River, Western Australia*

The vineyard was first planted in 1997, by local bottle ship owner Ron Fraser. This is a beautiful Chardonnay from an outstanding vintage in the Margaret River – elegantly crafted, with more than a nod to Burgundy. Stone fruit and lemon curd notes abound, all backed by the gentle brioche notes of pristine French oak. You don't often get to drink white wines with a bit of age, so enjoy the added complexity and structure of this wine and how the fruit, oak and secondary characters have started to meld together and weave their magic. Remember, this is why we cellar wine in the first place.

Enjoy the Wines,
Matt, The Bullionaire



Stu Freeman and Matt Eagan, The Bullion Cellars Team