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Yalumba Viognier Y Series 2020

Region: South Australia

Taste Characteristics: Apricot, peach, pear, citrus notes

Food Matching: Pork, Salmon, Spicy food

(vee-o-nyay)

Bright straw in colour with green hues. Aromas of orange blossom with fresh ginger, hints of honeysuckle and white flowers. Fresh apricot, white tea, dried figs and fennel lead to a creamy mid palate and a silky textural finish.

It is the only permitted grape for the French wine Condrieu in the Rhône Valley. Outside of the Rhône, Viognier can be found in regions of North and South America as well as Australia, New Zealand, the Cape Winelands in South Africa and Israel.

Like Chardonnay, Viognier has the potential to produce full-bodied wines with a lush, soft character.

Handhorf Hill Gruner Veltliner GRU 2021

Region: Adelaide Hills

Taste Characteristics: Citrus grapefruit lemon, stone fruit

Food Matching: Pork, Salmon, Shellfish, mild cheese

(grew-ner velt-Lee-ner)

96 Points - James Halliday's Top 100 Wines of 2021

' ... it's a crying shame that I don't methodically lay down the Hahndorf Hill grüners for a decade or so to watch their development, giving the same reward as fine rieslings.'

Trophy + Gold Medal - Adelaide Hills Wine Show 2021

Gold Medal - Berliner Wein Trophy 2022, Germany

Gold Medal - Global Fine Wine Challenge 2021

Gold Medal - Perth Royal Wine Awards 2021

95 Points - Best Emerging Varietal White 2021, Qwine

At Hahndorf Hill we produce four different styles of Gruner, of which Gru is our classic style. Our previous vintages of Gru Gruner Veltliner have been highly awarded, including the 2019 Gru Gruner Veltliner, which was rated the best Gruner

Veltliner at the Decanter World Wine Awards 2020, and also the 2020 vintage which was the top-rated Gruner Veltliner at the London Wine Competition 2021.

Now try this beautiful 2021 vintage with its enticingly perfumed nose of lime peel, mandarin and deliciously ripe stone fruit. The palate is vibrant with a long juicy acidity, ruby grapefruit and a hint of guava. The wine has exceptional mouth-presence and finishes long with an exciting textural twist. Perfectly matched with all Asian cuisine, white meats, sea-foods and vegetarian dishes. But most excitingly, here is the ultimate white wine that will match perfectly with your favourite rare sirloin steak!

Rockford Frugal Farmer 2021, Grenache Mourvèdre Alicante Bouschet

Region: Barossa

Taste Characteristics: Red Fruit, Raspberry, cherry, pepper

Food Matching: Beef Mature cheese

(mohr-VED-dra and Ali-cant Boo-shay)

When we make our Alicante Bouchet each vintage the skin of the grapes are not needed. Instead, we co-ferment them with early picked Grenache and Mataro to make our Frugal Farmer. The addition of the Alicante skins to the ferment gives tannin, spice and a vibrant garnet colour to the wine. We think this resourcefulness would get a quiet nod from the early Barossa pioneer families and you get a light-bodied, lower alcohol, wine to enjoy.

Notte Rossa Primitivo 2019

Region: Salento (Italy)

Taste Characteristics: Blackberry Blueberry Plum, vanilla, Oak

Food Matching: Beef, Pasta, Lamb, Poultry

Most Primitivo is grown in Puglia, a coastal region known as the "heel" of Italy, and it is estimated to be the country's 12th most widely planted grape variety. The grape is thought to have originated in Croatia, where it is known as Crljenak (shill-ee-ah-nock). The popular dark skinned local grape, primitivo, in the Salento region of Puglia, this wine impresses with deep, rich flavours of dark cherry, prunes and heady notes of rosemary, sweet spices and a vanilla undertone. A full-bodied, intense wine, soft and balanced, easy to drink.

Kirkland Old Vine Zinfandel 2018

Region: Sonoma, California, USA

Taste Characteristics: Blackberry, Plum jam, liquorice strap and red cherry.

Food Matching: Barbecued foods. Pulled pork, brisket and chicken wings

(zin-fan-del)

Zinfandel is grown across the continental United States, although California grows the largest proportion.[42] U.S. producers make wine in styles that range from late harvest dessert wines, rosés (White Zinfandel) and Beaujolais-style light reds to big hearty reds and fortified wine in the style of port.

Frontera Carmenere 2020

Region: Central valley, Chile

Taste Characteristics: Blackberry Blueberry Plum, vanilla, Oak

Food Matching: Beef Lamb Poultry

(Kahr-meh-NEHR)

The Carménère grape is a wine grape variety originally planted in the Médoc region of Bordeaux, France, where it was used to produce deep red wines. A member of the Cabernet family of grapes,[1] the name "Carménère" originates from the French word for crimson (carmin). Along with Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, Carménère is considered part of the original six red grapes of Bordeaux.

It is almost impossible to find Carménère wines in France today, as a phylloxera plague in 1867 nearly destroyed all the vineyards of Europe, afflicting the Carménère grapevines in particular such that for many years the grape was presumed extinct.

Carménère wine has a deep red colour and aromas found in red fruits, spices and berries.[1] The tannins are gentler and softer than those in Cabernet Sauvignon and it is a medium body wine.[25] As a result, many find it can be drunk easily with fish. Although mostly used as a blending grape, wineries do bottle a pure varietal Carménère which, when produced from grapes at optimal ripeness, imparts a cherry-like, fruity flavour with smoky, spicy and earthy notes and a deep crimson colour. Its taste might also be reminiscent of dark chocolate, tobacco, and leather. The wine is best to drink while it is young.

Chalmers Aglianico 2016

Region: Heathcote

Taste Characteristics: Redcurrant, black cherry and black plums

Food Matching: Slow cooked red meat dishes, pasta with

tomato-based sauces and lentils

(ah-L'YEE'AY-nee-koh)

The Chalmers family of Mildura were responsible for bringing Aglianico into Australia in 1998. Given that it can thrive in many different climates, it is a little surprising that it is not planted more widely than it is today. Aglianico's ability to retain its acidity in hot climates makes it a great tool for grape growers to combat global warming.

Bendigo winery Sutton Grange planted Aglianico in 2004 and have the oldest vines in the country. There are also plantings sprinkled throughout the country with the Barossa Valley, McLaren Vale, Heathcote and Beechworth showing great promise.

Lonely Vineyard Montepulciano 2017

Region: Eden Valley

Taste Characteristics: Dark plum, ripe dark cherry, dried herbs, spicy cedar

Food Matching: Lamb Veal Pork Game

(mon-tae-pul-chee-au-noh)

Dark, rich, intense and brooding Montepulciano is commonly grown in Italy's Abruzzo region. Thrives in cool climate such as Adelaide hills and Barossa.

Montepulciano from a vineyard in between Eden Valley and Craneford in the Eden Valley Region. The vines are grown in sandy/loam soils at an altitude of 440m. The grapes are harvested by hand and fermented in small batches on skins for up to 15 days. The wines are pressed and racked to French oak puncheons for 10 months maturation prior to bottling.

Pricing

1	Yalumba Viognier Y Series 2020	2020	South Australia	13.5%	\$22.80
2	Handhorf Hill Gruner Veltliner 2021	2021	Adelaide Hills	13.0%	\$29.99
3	Rockford Frugal Farmer 2021	2021	Barossa Valley	12.7%	\$26.50
4	Notte Rossa Primitivo 2019	2019	Salento (Italy)	13.5%	\$26.00
5	Kirkland Old Vine Zinfandel 2018	2018	Sonoma	15.0%	\$19.99
6	Frontera Carmenere 2020	2020	Central valley, Chile	12.5%	\$17.10
7	Chalmers Aglianico 2016	2016	Heathcote	13.0%	\$43.00
8	Lonely Vineyard Montepulciano 2017	2017	Eden Valley	13.5%	\$31.99
				Total	\$217.37
				Average	\$27.17

