



Welcome to the CellarHand newsletter for July 2016. Here's a little taste of what's going on this month in Victoria...

## **AUSTRALIA**

[HERE & FARR – New Sangreal, Farrside, Shiraz & Chardonnay out now](#)  
[THE FULL FRANKLAND – Newly badged estate range reports for duty](#)  
[NERO'S REIGN – Chalmers in imperious form with best-ever red](#)  
[CHARDY-LOVING LEGACY – Vanya Cullen's homage to dad takes grape to new realm](#)  
[PANNELL'S PIEDMONTESE – 2013 Nebbiolo from il maestro di McLaren Vale](#)  
[SCORPO PROSSIMO PINOT – We roll to 'exemplary' 2014 Estate Pinot Noir](#)

## **IMPORTS**

[BLEEPING GOOD BARBARESCO – Why Cigliuti needs to be on your radar](#)  
[HURRAH FOR ZORAH – Our man in Armenia delivers trio of ancient treasures](#)  
[CASANOVA CALLING – La Spinetta's Sangiovese back to seduce all over again](#)  
[ENGROSSING INGRID – Bright, beautiful wines from Austria's Groiss of Weinviertel](#)  
[PITTNAUER, NATURALLY – Addition-free & excitement-plus, from Gols guru Gerhard](#)  
[BEAUMES OF CONTENTION – Perfumed Rhône sweetie from Pierre Amadieu](#)

## **AUSTRALIA**

### **HERE & FARR**

What a double act! Sangreal and Farrside are back... There won't be too many strangers out there to these two wines, from two of Australia's most distinctive Pinot Noir sites and one of Australia's most distinguished Pinot families. Suffice to say that these have all the hallmarks – the power, mystery and myriad sensations – that we've always loved and come to expect, as **James Halliday's** just-published review of the Sangreal attests..

The other new-release red is the Shiraz – a wine that could almost be called the best-kept secret, if it weren't for the fact that everyone knows how good it is. Equally exciting, we have our first look at what 2015 helped conjure up on the Farr family estate. The Chardonnay – which now carries the name of the vineyard in the guise of the Three Oaks moniker – is resplendent. Farr fans will flock to these, and others will follow...

#### **2015 Three Oaks Chardonnay by Farr RRP \$82.50**

*The trademark characteristics of the wine produced on this site are understated power and length with a mineral finish. The wine has a great fruit expression that is well integrated with French oak. The soil characteristics come through in the style of wine we have today. The palate is fine but firm, with great acidity, texture and length. This wine is rich in flavour, yet very refined. – **Nick Farr***

#### **2014 Farrside by Farr RRP \$86**

*Each vintage of Farrside pinot noir exhibits more masculinity, structure and savoury components, while deep meaty, spicy and mineral flavours also continue to evolve. A balanced array of red and black fruits, Farrside pinot noir is fresh and edgy with bucketloads of character. This is a firm yet delicate wine with a long-textured finish. – **Nick Farr***

### **2014 Sangreal by Farr Pinot Noir RRP \$86**

*Clones 114 and 115 planted '94, believed to have mutated into a single 'Sangreal' clone. Always made with 50-70% whole bunches, and 60-70% new oak maturation for 18 months. Typical bright, deep hue; the bouquet exudes flowers (roses, violets), spices and a throbbing heartbeat of gently savoury dark fruits; the palate magically twists all these characters into a single silver-coated stream of red and blue fruits, the tannins no more than background haze, oak a slender frame. A gorgeous pinot of the highest category. 97 points. **James Halliday***



### **2014 Shiraz by Farr RRP \$69**

*A powerful nose, with the depth and complexity of cool-climate shiraz. This wine is spiced with pepper and mineral elements, leaning towards earthy. The co-fermented viognier adds a little richness to both the bouquet and palate, which has a very pleasant sweetness to start, followed by intense fruit and earthy long tannins to complete the delicate structure and overall elegance of the wine. – **Nick Farr***

[Back to headlines](#)

## **THE FULL FRANKLAND**

We reported back in February that the wonderful folks at Frankland Estate were busy refining the range. The first sign of this was the 2015 Frankland Estate Riesling, a (superb) wine that snuck in at a new level beneath the (glorious) single-site Rieslings from Isolation Ridge and Poison Hill.

Now we have the full complement of newly minted “estate” varietal offerings, all offering excellent value for money at **RRP \$28**. These are all about the cool-climate class and effortless complexity of pristine Great Southern fruit.

This is a really neat line-up from the Smith Cullam crew; it'll be easy to hit the repeat button.

### **2016 Frankland Estate Riesling RRP \$28**

*This wine was made from 100% Riesling grown on the Smith Cullam family's vineyards. Grapes are pressed immediately on arrival at the winery with the juice left to settle in tank over night before being racked. The wine was then fermented in stainless steel tanks at relatively low temperatures (less than 14 degrees) over 4-6 weeks with minimal intervention in order to obtain the purest expression of the pristine fruit. The wine was then left on its fermentation lees prior to bottling. Displays citrus blossom, lime, mandarin pith and bath salts. The richness of fruit is highlighted by the texture, spice and driving acidity that give the wine focus and fantastic length.*

### **2014 Frankland Estate Chardonnay RRP \$28**

*Organically-certified fruit for this wine was sourced from three different locations in the Isolation Ridge vineyard. The fruit is lightly pressed into stainless steel tanks and*



*allowed to settle for 24 hours. The juice is then racked off its heavy lees to 500-litre French barrels for wild yeast fermentation. Some barrel stirring through fermentation and post fermentation give it added complexity. The wine spent 10 months on lees before being bottled. Minimal sulphur additions made prior to bottling. Aromas of white peach, toast, spice and vanilla. The palate has hints of nuttiness and creamy fruit providing some weight and breadth. Melons and stone fruit entwined with lemon citrus acidity giving the wine generous length.*

#### **2015 Frankland Estate Shiraz RRP \$28**

*97% Shiraz and 3% Viognier grown on the family's estate vineyard. This wine was fermented as long and slowly as possible, at temperatures not exceeding 30 degrees in open tanks that allowed the cap to be worked by plunging and gentle pumping over. Extended maceration followed completion of the ferment to allow optimal colour, flavour and tannin extraction. It was aged for 18 months in 500-litre French oak puncheons. Shows fresh lifted aromas of plums and cherries with black pepper and spice. Earthy savoury hints combine seamlessly with subtle oak flavours. Dried herbs and spice on the palate is balanced with blueberry and a soft, creamy, textured palate.*

#### **2014 Frankland Estate Cabernet Sauvignon RRP \$28**

*Organically-certified blend of 97% Cabernet Sauvignon and 3% Malbec from mature vines in the Isolation Ridge vineyard at Frankland Estate. Vinified and matured in the same way as the Shiraz. Dense plums, blackberries and hints of cedar and vanilla leap out of the glass. The rich firm palate is balanced with grainy mouth coating tannin and fresh sweet mulberries that glide across the mouth. Savoury black olives and refreshing acidity provide a very long finish.*

[Back to headlines](#)

### **NERO'S REIGN**

Those champions of vine diversity have really done it this time! The Chalmers family has been



extolling the virtues of Nero d'Avola in Australia for ages, with their first wine from this variety sneaking into the portfolio a few years back. In 2015, the family even conducted an experiment under the Chalmers Project label, which spawned no fewer than four renditions of the grape.

All that love and contemplation have well and truly paid off with this – probably the family's most delicious red wine to date. The **2015 Chalmers Nero d'Avola** is available now, and even comes with a slightly lower price tag.

#### **2015 Chalmers Nero d'Avola RRP \$27**

*Nero at its juicy, approachable best, with lovely, long flow to the raspberry and red plum palate. Undertow of tar and graphite minerality and a dusting of dry herbs. Smooth and satisfying persistence, and mouth-wateringly moreish. Exciting.*

[Back to headlines](#)

**CHARDY-LOVING LEGACY**

Vanya Cullen's father loved Chardonnay and believed Wilyabrup could rival France's best. To that end, Dr Kevin John Cullen established the Great International Chardonnay Tasting, bringing together friends and wines from all over the world to compare with the best Margaret River could muster. Cullen's annual Chardonnay celebration continues to this day and last year celebrated its 30th anniversary. Vanya renamed her flagship Chardonnay "Kevin John" in her father's honour in 2006. Now the Kevin John Legacy Series marks another landmark for this ground-breaking family.

These rare wines represent several significant aspects of Cullen Wines: the extraordinary journey embarked on with biodynamics; a constant aspiration to push winemaking skills; and the passion to showcase Wilyabrup as a region of world-class Chardonnay. These four Chardonnays take grapes grown on the same land along the same biodynamic principles, then lead them on individual journeys to arrive at four different destinations. They're picked on different days according to the biodynamic calendar and fermented in different barrels – barrels that were themselves made from trees harvested on different days of the biodynamic calendar. These wines probe the implications of innumerable observations made during Cullen's extraordinary journey to the present. They take the whole thing further, and it's a thrill to taste the fruit of these almost superhuman efforts.

**2013 Cullen Kevin John Legacy Series Flower Day Chardonnay RRP \$260**

*It's a wild one, but it's got the fruit to ride. Smoky sulphide and cloves, almond and cashews, mixed citrus and white peach. Medium bodied, powerful and intense – lemon and grapefruit flavours – firm precise acidity gives it crunch, the sulphide roughs it up with flint, then there's a gentle silky gloss of almond milk to bed it down. Surging length. Such length! Smoke and ashen complexity in the aftertaste, giving way to juicy grapefruit laden with exotic spice. What a ride! Superb. 97 points. Gary Walsh, The Wine Front*



**2014 Cullen Kevin John Legacy Series Fruit Barrel Chardonnay RRP \$260**

*Intense grapefruit, lemon, citrus aroma and flavour, subtle oak and creamy lees notes, hints of honey, great finesse and precision, flowing seamlessly through a very persistent finish. A slightly more powerful version of the Legacy Series. (New barrel.) 96 points. Huon Hooke, huonhooke.com*

**2014 Cullen Kevin John Legacy Series Flower Barrel Chardonnay RRP \$260**

*This shares a kinship with the other Legacy Series wines, in terms of great finesse, length and purity of citrus fruit aroma and flavour, augmented by nutty barrel and lees notes - except that it has extra special finesse and depth of flavour, and especially subtle oak. (New barrel.) 96 points. Huon Hooke, huonhooke.com*



**2014 Cullen Kevin John Legacy Series Moon Opposite Saturn Harvest Chardonnay RRP \$260**

*Again, similar aromas, flavours and structure to the other Legacy Series wines, but this one seems to have higher acidity, which bestows greater nerve and vivacity (or, as Vanya observes, greater vitality and raciness). I also found the bouquet to show more overt evidence of malolactic, with honey and buttery notes. As a general observation, the wines harvested on flower days seem to have greater finesse; those harvested on fruit days, more power. But there's not much in it. (New barrel.) 97 points. **Huon Hooke, huonhooke.com***

[Back to headlines](#)

**PANNELL'S PIEDMONT**

"Vinous heroin" is what Stephen Pannell calls Nebbiolo, one of a select band of wonder grapes that have a special place in his heart. He cranked out his first nebb under the S.C. Pannell label a decade ago. Since then he's earnt a reputation as one its finest exponents in Australia, snagging a couple of gongs down the years at the Australian Alternative Varieties Wine Show. And he still speaks lovingly of that vintage he spent in Barolo with G.D. Vajra.



This cracker from the Adelaide Hills only appears in select years (there was none in '14 and '15 due to bushfires) and even then it's a very small, sought-after production.

**2013 S.C. Pannell Adelaide Hills Nebbiolo RRP \$60**

[Back to headlines](#)

**SCORPO PROSSIMO PINOT**

A minor snippet this – a vintage roll from one good year to another, so it barely qualifies as news. Still, Scorpo's on a fantastic run, so we wanted to make sure you keep up!

**2014 Scorpo Pinot Noir RRP \$52**

*Tasted this early last year – loved it – and have been meaning to review it here. It looks every bit as lovely a year on.*

*It's meaty and substantial but it has class written all over it. Foresty red/black cherries, mineral, a spread of spice and smoky, polished, seductive oak. It feels complete, it feels complex, it feels delicious. Not a bad combination. Length is exemplary too. 95 points. **Campbell Mattinson, The Wine Front***

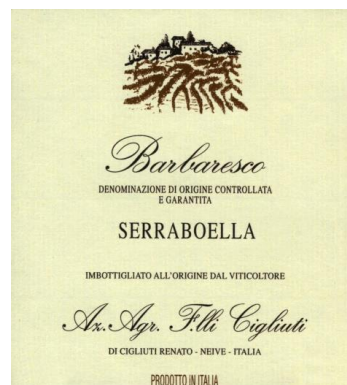
[Back to headlines](#)

## IMPORTS

### BLEEPING GOOD BARBARESCO

"If there is an estate in Barbaresco that deserves more attention, it is without question Cigliuti," reported **Antonio Galloni** of **Vinous Media** from his visit at the end of last year. "Cigliuti's 2012 Barbarescos are among the most successful wines of the vintage. For reasons I don't fully understand, this small, family-run estate in the Bricco di Neive district just outside of Neive proper remains very much under the radar."

If you're reading this, it looks like your radar's in good working order. Fabulous, distinctive, super-impressive and terrific – those are all adjectives employed by Galloni to describe the estate's Barbareschi. "But then so are these more affordable options", he adds. Meaning, of course, that the Barbera and Dolcetto need to be on your radar, too.



#### 2014 Cigliuti Dolcetto Serraboella RRP \$36

*The 2014 Dolcetto d'Alba is dark, juicy and flavorful, with plenty of bluish and purplish fruit, dark spices and licorice. Drink this mid-weight, fruit-driven Dolcetto over the next few years. 88 points. Antonio Galloni, Vinous Media*

#### 2013 Cigliuti Barbera Serraboella RRP \$52

*Cigliuti's 2013 Barbera d'Alba Vigna Serraboella is dark, juicy and wonderfully intense, with all of the juiciness and suppleness Barbera is capable of. Sweet dark cherry, cloves, menthol and leather meld into the expressive, resonant finish. The 2013 spent 18 months in neutral French oak barrels. 91 points. Antonio Galloni, Vinous Media*

#### 2013 Cigliuti Barbera Campass RRP \$62

*The 2013 Barbera d'Alba Campass emerges from a single parcel within the Cigliuti family's Serraboella's vineyard. Dark, juicy and explosive, the 2013 hits all the right notes, with tons of intensity and exceptional overall balance. Aging in French oak, 50% new, gives the wine soft contours while bringing out the best of this fruit. Lavender, mint and violets round out the dark, super-inviting finish. 93 points. Antonio Galloni, Vinous Media*

#### 2012 Cigliuti Barbaresco Vie Erte RRP \$93

*Bottled just a month ago, the 2012 Barbaresco Vie Erte is quite closed and compact today, especially in feel, but the classic red-toned profile of Erte is very much present in the glass. Crushed flowers, sweet red berries, orange peel, mint and white pepper give the 2012 an attractive upper register and a level of delineation that is unusual in this vintage. The steep site, planted just in 1997, has really begun to come around and produce fabulous wines. The Vie Erte was aged entirely in cask. 93 points. Antonio Galloni, Vinous Media*

#### 2012 Cigliuti Barbaresco Serraboella RRP \$120

*The 2012 Barbaresco Serraboella is deep, fleshy and pliant, with lovely concentration and plenty of nuance, all in the mid-weight style of the year. Dark cherry, plum, smoke, mint and dark spices all meld into the supple finish. Readers will need to be patient, though, as the 2012s need time to fully*

*come together. The 2012 was aged 70% in cask and 30% in tonneau. This is everything one could want from a Barbaresco from this part of the zone. 93+ points. Antonio Galloni, Vinous Media*

[Back to headlines](#)

## **HURRAH FOR ZORAH**

It's great to have another dose of Zorah – not only more, but a wider range from this Armenian producer. We kicked off last year with the 2013 version of Karasi. This brilliant introduction to amphora-aged Areni Noir - a grape indigenous to this part of the world - sold out rapidly. It's probably important to note, as Jancis Robinson has, that "there is nothing weird about this wine". The grape variety is variously described as tasting like Pinot Noir or Nebbiolo, crossed with Sangiovese. An appealing concept, you have to agree. And it's made by Alberto Antonini, one of the world's most admired winemakers.

Zorah is the dream of Zorik Gharibian, an Armenian who studied in Venice and Milan before embarking on a successful fashion career. Zorik began pouring his heart and soul into this venture in the 2000s. He planted a 40-hectare, ungrafted vineyard near the small rural village of Rind in the heart of Yeghegnadzor, the country's top grape-growing region. It features rocky, limestone-rich soils surrounded by dramatic snow-capped mountains, 1,400m above sea level. The region enjoys long, dry summers, with remarkably vivid sunlight and high daytime temperatures contrasting with cool nights.

From this site, we have the latest vintage of Karasi, as well as the estate's first white wine, Voski. As well as these, we have a very limited amount of the estate's top cuvée, Yeraz. This site is a little higher up, at 1,600m, and these are the centenarian bush vines from which cuttings were taken to plant the more recent vineyards.

### **2014 Zorah 'Voski' Voskeat Garandmak RRP \$62**

*50% Voskèat, 50% Garandmak. Fermented and aged in concrete tanks. Fermented with ambient yeast. No malo. pH 3.25, TA 6.4 g/l, RS 2 g/l.*

*According to winemaker Alberto Antonini, the Voskèat tends to give stone-fruit flavours, the Garandmak brings freshness, and this does have a creamy stone-fruits aroma. Although there is a breadth to the flavours on the palate, it is still crisp and fresh, reminding me a little of a Rhône white but with higher acidity. 17/20 Julia Harding MW, jancisrobinson.com*



### **2014 Zorah 'Karasi' Areni Noir RRP \$62 MAGNUM RRP \$128**

*Red fruited freshness a mix of fragrances the nose is bright the start of the palate quite light. Richer and sweeter in the middle ripe mulberry backed by bramble complexity at the back there is an exotic spicy charm. 92 points. Derek Smedley MW*

### **2012 Zorah 'Yeraz' Areni Noir RRP \$250**

*First vintage of this wine. This wine is made from the small parcel of centenarian vines from which cuttings were taken to plant the more recent vineyards. Fermented in unlined concrete tanks and aged in a mix of concrete tanks, very large untoasted casks and traditional, partially buried Armenian amphorae.*

*A little less expressive than the Karasí 2012 but it has wonderful depths and great length and still that fresh peppery quality of this variety. The fruit is sweet and lightly herbal. More juicy at this stage than the 2013 Yeraz but the overall balance of the 2013 shows the superiority of that vintage. This is a glorious combination of an expressive variety and a great site, with the winemaking subtle enough to let both shine. 18/20 **Julia Harding MW, jancisrobinson.com***

[Back to headlines](#)

### **CASANOVA CALLING**



True love waits. La Spinetta's **Il Nero di Casanova Sangiovese** is back with us. Versatile, easy-going and typical of region and variety, this Tuscan winner hails mostly from La Spinetta's Casanova vineyard, with around 20% sourced from the Sezzana site. The soils, sustainably farmed with no use of pesticides or herbicides, are calcareous with ocean sediments. The vines have an average age of 18 years and grow on a south-facing slope at an elevation of 250m.

And stay tuned, nebb-heads: in the same shipment and from the same vintage comes the winery's Barolo Garretti – a fantastic and affordable follow-up to the excellent 2010.

### **2012 La Spinetta Il Nero di Casanova Sangiovese RRP \$32**

*It's an intense ruby red, with lots of candied orange, dark fruit and dried flowers on the nose. It's full-bodied with soft, silky tannins and a chewy finish. Funky and intense, with lots of berry and bitter chocolate characters, elegant but with delicious richness.*

### **2012 La Spinetta Barolo Garretti RRP \$104**

*The 2012 Barolo Vigneto Garretti is a dark and brooding wine that has a long way to travel on its evolutionary track. Only at the beginning of its ageing trajectory, this Barolo reveals stern and uncompromising notes of dark fruit, tar, licorice and smoke. The mouthfeel is firmly constructed, tight and crisp. The bouquet is layered and powerful. Give this wine five more years, at a bare minimum, of cellar aging. 94 points. **Monica Lerner, Wine Advocate***

[Back to headlines](#)

### **ENGROSSING INGRID**

A gorgeous discovery this. We owe it to Franz-Josef Gansberger – Goose to his friends – who told us about his girlfriend's wines when he was out here representing Weingut Stadt Krems for Riesling Downunder. We were drawn in by images of these divine vineyards of the Weinviertel – Austria's largest and most diverse wine-growing area – and the story of a woman whose heart led her back from a high-flying marketing career to her grandmother's vineyards.



Ingrid Groiss is back where she belongs, in the small village of Breitenwaida, where her young self doubtless gambolled among the vines while her family made wine for their own Heuriger (tavern). The exciting steps towards quality in the Weinviertel helped persuade her to make a life of her love. She enrolled in viticulture, oenology and wine marketing at the University of Vienna and during those studies gained experience with producers such as Domäne Wachau, Birgit Braunstein and Birgit Eichinger. At home, she had to play second fiddle to her chief winemaker dad – until her wines beat his in a family blind taste-off in 2010. These vibrant, confident wines show there's no stopping her.



**2015 Groiss Grüner Veltliner Weinviertel DAC  
RRP \$31**

**90 points, *Wine Enthusiast***

*100 % Grüner Veltliner grown on soils of ferruginous and calcareous loess. Selective harvesting at the end of October, picked by hand over several passes through the vineyard. Four hours' skin contact. Gentle pressing without stems. Fermented with both indigenous and neutral yeasts. Aged on the full lees in stainless steel tank until bottling in February 2016.*

*Shiny golden with green hints, fresh yellow and juicy fruits, red ripe pomegranate, yellow apple and elegant white blossom. It's full-bodied with a stony mineral note on the palate. Lively structure and acidity and a long finish.*

**2015 Groiss Gemischter Satz Weinviertel RRP \$34**

**92 points, *Wine Enthusiast***

*Varieties: Gemischter Satz is a wine from different grape varieties that are grown together in one single vineyard. The grapes grow together, they are harvested and also processed together. It's the most traditional way of planting in Austria. Among our varieties in the Gemischter Satz are Chardonnay, Müller Thurgau, Welschriesling, Grüner Veltliner, Riesling, Pinot Gris, Pinot Blanc, Frühroter Veltliner, Neuburger, Zierfandler, Rotgipfler, Scheurebe, Roter Veltliner, Grauer Vöslauer, Hietl Rote, Weisse Vöslauer and Silberweisse. Selectively hand-harvested over several passes, at the end of October, from plots on chalky conglomerate soils. Given five hours of skin contact before gentle pressing without stems. Fermented in stainless steel with a combination of neutral and indigenous yeasts and given three months on full lees.*

*It has complex, ripe aromas of quince, yellow plum and citrus. White blossom and lovely peach. Then fruit purity on the palate with just a touch of apricot. Bright, lively and long.*

[Back to headlines](#)

**PITTNAUER, NATURALLY**

Good old Gerhard Pittnauer. One of the coolest and most creative people in the CellarHand portfolio puts out such clean, elegant, aromatic and utterly drinkable wines. Nothing's changed as far as the core range goes – biodynamic viticulture and deft-touch reds from Blaufränkisch, St Laurent, Zweigelt and Pinot Noir are the go – but round the fringes there's plenty of playfulness

going on.

This trio – an addition-free rosé and red plus a skin-contact white blend – gives an eloquent account of what he's been up to.



#### **2015 Pittnauer Mash Pitt RRP \$62**

*A blend of Chardonnay, Grüner Veltliner and Sauvignon Blanc from various sites around the subregion of Gols in Burgenland. 100% skin fermented (partly whole bunches, partly destemmed) for 20 days on average. Final fermentation in fuder and used barriques. No racking, aged on full lees for eight months. No additives and no sulphur added during the whole process of vinification. No filtration. Blended immediately before bottling. Tawny coloured with orange reflexes, slightly yeast clouded. Aromas of baked apples, sourdough bread and linseed oil. Powerful and creamy on the palate, impressive tannin structure. Ripe peach, grapefruit and walnut; rich and complex. Vivid acidity on the finish and a savoury aftertaste. Great aging potential.*

#### **2015 Pittnauer Dogma Rosé RRP \$41**

*Rosé Dogma 2015 is a blend of biodynamic Blaufränkisch and St Laurent grapes grown on various light sandy sites around the Neusiedlersee region of Austria's Burgenland. This undergoes spontaneous fermentation and nothing is added, including sulphur, throughout the entire process. Bottled unfiltered.*

*This rosé has a light, raspberry hue with a slight yeast haze, and surprises with intense aromas of strawberries, rhubarb and orange zest. It has a fresh and delicate mouthfeel and is juicy, soft and harmonious on the palate. It has pleasant acidity and savoury tones on the finish.*

#### **2015 Pittnauer Dogma St Laurent RRP \$52**

*100% St Laurent from the light, sandy soils of various sites across the Neusiedlersee region of Burgenland. Destemmed, not crushed, with 15% whole bunches included in the ferment. Vinified in stainless steel, with 18 days' skin contact in total. Aged on full lees for eight months in tank. Nothing added, including sulphur. Bottled unfiltered.*

*The wine is dark cherry red with violet reflections and a slight cloudiness. Aromas of red berries, plums and lychees with expressive peppery, herbal spiciness. Grippy on the palate, with vivid acidity and a gentle structure. Vibrant and vigorous. Complex and light at the same time. Savoury finish and an animating aftertaste.*

[Back to headlines](#)

### **BEAUMES OF CONTENTION**

It's nice to have this up our sleeve: an über-fragrant fortified from the southern Rhône. A vin doux naturel from Muscat Blanc à Petits Grains – the noblest and finest of the Muscats – from a historic, distinctive appellation which, by dint of its rarity in Australia, sneaks under a slightly alternative banner. Fresh and delicious, it's quite a treat.

With this comes another Aussie début from our friends in Gigondas. **'Roulepierré' Rosé** is the pink sibling to the hugely successful, crowd-pleasing Côtes du Rhône red from Pierre Amadieu.

**2015 Pierre Amadieu Côtes du Rhône 'Roulepierré' Rosé RRP \$24**

*Another rock-solid effort from this team is the 2015 Côtes du Rhône Roulepierré Rose, which is 60% Grenache, 20% Cinsault and 20% Syrah, all from a direct press. It gives up lots of cherry and garrigue nuances in a medium-bodied, rounded, textured and lengthy style. It will shine on the dinner table and keep for 6-12 months. Drink: 2016. 88 points. **Jeb Dunnuck, Wine Advocate***



**2012 Pierre Amadieu Muscat Beaumes-de-Venise RRP \$62**

*This natural sweet wine is made from 100% Muscat Blanc à Petits Grains, harvested from vines that are more than 80 years old and situated in some of the best terroir of the Beaumes de Venise appellation in the southern Rhône.*

*Harvesting starts when the grapes begin to change colour but still retain a delicate freshness. The grapes are selected by hand in the vineyard. They're then pressed and, after a short maceration on the skins, the juice is vinified at a low temperature for the optimum expression of the Muscat aromas.*

*A pale golden colour, it is satisfyingly full-bodied yet lively on the palate. It shows intense floral aromas of Muscat mingling with fragrant notes of lychee, mango, pear and almonds. The lingering finish is well-balanced and pleasantly fresh.*

[Back to headlines](#)



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