

MARION

DEADMAN'S DOZEN

The Deadman's Dozen is a celebration of all the bottles that we are enjoying at Marion. Each month, we create a selection of unique, mostly limited production wines so you can take a little piece of us home in a box. The Deadman's Dozen is available to purchase whenever you visit Marion, for \$270. That's only \$22.50 per bottle - exceptional value for some truly outstanding and enticing wines.

We also offer free home delivery within Melbourne metro for a six month subscription, where leaving your house isn't even required. To arrange a subscription, please contact us on info@marionwine.com.au or 9419 6262.



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Two Metre Tall 'Derwent Ale' Spelt Ale [Northern Tas]

Is terrior exclusive to wine? Does terrior include human influence? We say no and yes. Two Metre Tall has created a naturally soured ale that could only have come from Ashley Huntington and his hops and grains from the Derwent River. This beer is a wonderful glimpse into the sour ale style that will leave you titillated and curious.

NV Bress Sparkling Blanc [Multi-regional Vic]

Adam Marks is a super talented, super creative, super...interesting guy! He makes this sparkling in the traditional aperitif style from 5 vineyards across the Macedon Ranges, Bendigo and the Yarra Valley. Chardonnay dominant, with Pinot Noir for body and a touch of Riesling for aromatic lift.

2015 Dirty Three Riesling [Gippsland Vic]

This is great Australian Riesling, but not as you know it. A good amount of sugar is superbly balanced by winemaking complexity in the form of ageing in old oak, with lees influence and phenolics rounding out the mix. Almost chewy, it begs for fried, crispy, crunchy food.

2013 Craggy Range 'Te Muna Rd' Sauvignon Blanc [Martinborough NZ]

If you think you know New Zealand Sauvignon Blanc, and mostly drink it from Marlborough then you might be surprised by the generosity and weight of one from Martinborough. Mid palate density drives this wine, not high toned tropicalia, and it is all the more food-friendly for it.

2013 Pipoli Greco/Fiano [Basilicata Ita]

The first in a trio of Southern Italian white varieties in this dozen. Grown on volcanic soil at high altitude, this Italian white is textural, aromatic and refreshing. This Greco and Fiano blend is perfect for the last gasps of summer and will pair very well with prawns.

2015 Ciello Cataratto [Sicily Ita]

A new producer from a new importer in Melbourne, you are getting ahead of the curve on this one! Organic, minimal intervention, crisp, dry and textural wine from the west coast of Sicily - we are so lucky to have such passionate and experienced importers scouring the globe for gems like these.

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2016 Sassafras Skin contact Fiano [Riverina SA]

Another southern Italian variety, this time grown in the large-scale region of the Riverland. The winemaking is done by two Canberra bureaucrats who seem to have a real knack for producing fresh, balanced and complex styles. The organic fruit is purchased from the ever impressive Ricca Terra Farms.

2013 Matošević 'Cirrus' Malvasia Istriana [Istria Cro]

Only just around the corner from the 'so-hot-right-now' area of Friuli in Italy you will find Istria, Croatia. Ivica Matošević is one of the masters of the region that shares a winemaking heritage with its more famous neighbour. This Malvasia is medium weight, perfumed initially, yet quite contained on the palate.

2016 Lady and the Hawk Mourvèdre Rosé [Central Victoria]

After last month's crisp rose from Domaine Tournon, we're looking towards some more Autumnal weather in sharing this meaty and fuller style from Brendan Hawker. He works at Yering Station during the day and this is his side gig, making serious rosé inspired by southern France.

2015 Shadowfax 'Minnow' Multi-varietal [Multi-regional Vic]

Another triptych in this month's dozen - a feature on Iberian [styled] reds. Matt Harrop grafted over some Shiraz at the winery block to Mataro, Grenache and Cinsault with a view to producing a medium weight, fragrant, slippery textured red that you can drink all year round.

NV Primitivo Quiles 'Tinto Cono 4' Monastrell - 1000ml [Alicante Esp]

Cono 4 is the name of the large oak foudres that range in size from 6000L up to 2400L. This wine is a 50/50 blend of 2013 and 2014 and as a result is deeply flavoured, earthy, with meaty and herbal edges. Roast lamb, thyme, rosemary and all the trimmings.

2014 Domaine Pélaquié Côtes du Rhône Grenache blend [Southern Rhône Fra]

Relatively pale in colour, this wine is bright, fruitful, perfumed and at the same time deceptively complex and deep. A true all-rounder and suitable for almost any occasion, we were blown away the first time we tasted it. How can a humble unoaked GSM be this good?