

MARION

DEADMAN'S DOZEN

JANUARY 2018

NV Delgado Zuleta 'La Goya' Manzanilla Jerez [Esp]

Sherry, once the tippable of yesterday's generation is now being embraced by the millennial urban elite. They must be onto something as we now collectively crave wines that are ultimately dry. Incredibly fine, dry as a bone, showing beautiful chamomile florals, almond and a touch of salinity. You will want to serve it ice-cold and be eating salty foods like anchovies or oysters.

NV Stewart & Prentice 'Paradise Garage' Brut Gippsland [Vic]

Neil Prentice, the man behind Moondarra and Holly's Garden wines has crafted this méthode traditionnelle sparkling using the traditional Champagne grapes [Chardonnay, Pinot Noir and Meunier]. It has just the slightest tinge of pink, the palate is full of driving citrus acidity with stone fruit and cherry rounding out the experience.

2017 Vanguardist 'La Petit Vanguard' Semillon Adelaide Hills [SA]

The team at Vanguardist Wines set out to make a drink that challenges the status quo using more unconventional winemaking techniques like minimal sulfur additions and skin contact. This Semillon takes inspiration from the natural wine movement, is clean and textural and has a refreshing stony minerality.

2016 La Vuelta Sauvignon Blanc Mendoza [Arg]

The reputation of Mendoza, the wine powerhouse of Argentina, is squarely built upon upon powerful Malbecs, however we were blown away by the down right drinkability of this Sauvignon Blanc from La Vuelta, located high in the Andes. Expect a wine that is aromatic, fresh and vibrant with lemons and apples on the palate.

2017 Ros Ritchie Chardonnay Upper Goulburn [Vic]

Here at Marion we have noticed that Chardonnay is coming back in a big way. One of our favourites is this example from Mansfield that hints at the big Australian Chardonnays of the past but remains vibrant. Ros Ritchie has made an elegant wine that provides some palate weight, nectarine, tangerine fruits and a suggestion of vanilla on the finish.

2017 Bink Wines oxidative Riesling Barossa Valley [SA]

This is a Clare Valley Riesling but not as you know it. Winemaker Koen Janssens [of Yeti and the Kokonut] has allowed the wine to build in richness through a few days of skin contact. The resulting drink is broad in style with a slight almond/nutty character. Drink this wine with crunchy school prawns cooked on the char-grill.

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2017 Arfion 'Aromata' Pinot Gris/Gewürztraminer Rosé Yarra Valley [Vic]

Whilst we tend to think of Pinot Gris as a white variety, it is actually a variant of Pinot Noir - thus the grapes have quite a bit of colour. With his Aromata Dave Mackintosh has used the skins to good effect to provide colour, texture and structure, with florals and spice coming from the addition of some Gewürztraminer.

2015 Domaine Des Corbillieres Touraine Gamay Loire Valley [Fra]

The pre-revolutionary aristocracy used to refer to the Touraine as the 'garden of France' due to its proximity to Paris and its wine. We love the Gamay grown here due to tension between the bright fruit and the brooding character from the granitic soil. Organically grown, the Corbillieres Touraine rouge will satisfy and have you coming back for more.

2017 Wickhams Road Pinot Noir Yarra Valley [Vic]

The secret has been out for some time now, Wickhams Road make wines that impress yet still fall into the 'everyday' rather than the 'special occasion' category. Typical of the 2017 vintage this is light in body, with a hint of tannin from whole-bunch fermentation hidden amongst the the dark cherry fruit. An overachiever. Again.

2015 Peter Schweiger Zweigelt Kamptal [Aut]

There are some very exciting wines coming out of Austria at the moment and Peter Schweiger's Zweigelt strikes a good balance for those who can't decide between a Pinot Noir or a cool climate Shiraz. Medium bodied with bright fruit, it shows plums and blackberry with some spice and touch of earthiness.

2017 Pyren Vineyard 'La Haine' Schioppettino Heathcote [Vic]

Just because it's January doesn't mean that we all stop drinking red wine - we just drink them chilled! This is one for the fridge. Light to medium bodied with summer red and blue fruits and a bit of black pepper typical to this Italian native variety. This is a fun wine that has a slight tannic grip at the end to create a savoury balance.

2008 Pegeric 'Late Picked' Pinot Noir Macedon Ranges [Vic]

It is not often that you see a dessert style Pinot Noir let alone one that has been effected by Botrytis yet Pegeric have made a wine that has plenty of sweetness but isn't cloying. Pink in colour, delicate and very floral, you'll see strawberries and spice with a hint of toffee, but expect to still feel fresh at the finish.