

# MARION

## DEADMAN'S DOZEN

SEPTEMBER 2018

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2015 Furlani 'Alpino Aromatico' Müller-Thurgau blend Trentino [Ita]

Matteo Furlani focusses his attention on making methode ancestrale sparkling wines, high in the mountains of Trentino in Italy's North. Made from Müller-Thurgau and Gewürztraminer grapes the 'Alpino Aromatico' is, as the name suggests, aromatic with a generosity that still feels refreshing and invigorating.

2017 Best's Concongella Blanc Great Western [Vic]

The historic Concongella vineyard, planted in 1866 by Henry Best, has some of Australia's oldest vines still producing fruit. The vineyard was originally used as a nursery and as such there are planted at least 39 grape varieties with eight as yet still unidentified. This wine is a dry field blend that offers a lick of texture and a loooooong finish.

2017 Ca'Rugate Soave Classico Garganega Veneto [Ita]

Taking its name from the hill where the vineyard is situated, this wine is all class. Precision and purity are the dominant themes, with a complex array of white flowers, citrus fruits and a touch of almond. Best consumed outside as it will go great with the ever-increasing spring sunshine.

2017 Boomtown Co-op. white blend Multi-regional [Vic]

The Boomtown white blend pays homage to central Victoria in wine form. Pat Underwood and Tim Watson are not trying to create a wine that speaks of variety but rather one that has freshness, is easy to drink and still representative of the moderate climate. This wine is textural and spicy with stone fruit and ripe lemon.

2013 Blessington Road Chardonnay Tamar Valley [Tas]

You have heard it here first - oaky and buttery chardonnays are back! The Blessington Road Chardonnay from Tasmania's Tamar Valley has the desired creaminess as well as ripe fruits of pears and melon and a balancing citrus acidity.

2014 Domaine Matrot Aligoté Burgundy [Fra]

Referred to as the 'other white grape' of Burgundy, Aligoté often lives in the shadow of its cousin Chardonnay. Despite this, a number of prestigious domaines are replanting Aligoté as they value its' elegance and ability to display terroir. Typically, it is lean and zesty with stony minerality - almost Chablis-like.

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2017 Curly Flat 'Cumulus Inc.' Pinot Noir Macedon Ranges [Vic]

The 'Cumulus Inc.' was made in collaboration with Curly Flat and our sister restaurant to celebrate their tenth birthday. Handcrafted by friends, made locally and sustainably it is designed to be easily drunk by itself yet able to match to a large variety of dishes. Expect bright acidity and morello cherries.

2014 Pizay 'Morgon' Gamay Beaujolais [Fra]

Yo! Listen up! P. Vizay in the hizay spreading some knowledge about this Pizay Gamizay from the Beaujolizay. This wine is powerful and structured with blackberry and bright cherries - you can even expect a gravelly mineralitizay. Age worthy but we recommend it be guzzelizay everydizay.

2016 Sandro Fay 'Tei' Rosso di Valtellina Chiavennasca Lombardy [Ita]

Nebbiolo grown in Lombardy is known locally as Chiavennasca and tends to be a slightly finer and more delicate example of the variety. Sandro Fay's 'Tei' shows light red stone fruit with alpine herbs and the familiar persistent tannin that we have come to expect from the grape.

2016 Traviarti Tempranillo Beechworth [Vic]

The Traviarti Tempranillo has been a favourite of ours at Marion for a long time - and what's not to love? This wine ticks all the boxes for a great, local Tempranillo that isn't too fruit-driven. It has a savoury palate with well-structured tannins and a great balance of plush fruit.

2016 Clos la Coutale Cahors Malbec blend South West [Fra]

Cahors in the south west of France is the birthplace of the dark and brooding grape Malbec and is known for making 'black wine'. Clos la Coutale makes long lived and full bodied wines with plush dark plums, meatiness and firm tannins. We think this is the perfect accompaniment for our confit duck leg and borlotti beans.

2016 Long Rail Gully 'SSC' Shiraz Murrumbateman [NSW]

Long Rail Gully have taken inspiration from the Italian passito method when making their dessert wine 'SSC' or 'Shiraz Shrivelled in Crates.' The dried Shiraz makes a sweet yet well balanced wine that has bright red and dark stone fruits and a gentle spice. Serve chilled with cheese or a dark chocolate tart.