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(12-Pack

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Excite your tastebuds with this wonderful selection of wines, carefully selected for their food-matching compatibilities, so you can take your dining experience to the next level.

ITM195881 | \$345 per dozen

Arlewood La Bratta **Semillon Sauvignon Blanc 2015**





In 1994 Arlewood was established by Gary Gossatti, it is now run by his two sons Jordan and Adrian. The vineyard is driven by their Italian heritage with a few of the wines giving a nod to their great grandfather, he was capo of the cooperativa winery in his home town in Valtellina, in the far north of Italy. The Estate is run with sustainability at the forefront, much of the

work is done by hand, tending the vines to control vigour and crop load for grapes of intense flavour. They aim to keep use of herbicide and pesticide under control naturally, using their flock of Wiltshire sheep in the vineyard for grass and weed control and removing the natural habitat of many pests.

Tasting Notes

A dry and medium to full bodied style with well integrated acid and lemon grass, preserved lemon and grapefruit flavours. The wine is extraordinarily balanced and poised with a very long finish.

Region Margaret River, WA

Cellar Up to 2025

Alcohol 12.5%

Food Match Seafood Pasta

Code ITM169126





\$50.00 per bottle

Peter Lehmann Cellar **Archives Barossa Semillon 2013**

The 2013 vintage was our earliest and one of the driest for many years. The weather remained warm to hot throughout but without any extended heat waves. Barossa Semillon, often the first white grapes to be picked on the Valley floor, were harvested at the beginning of February in order to

retain freshness and acidity. The fruit was picked early and fermented cold in stainless steel tanks to retain fruit delicacy. Following a two week fermentation period, the wine was clarified and bottled before being cellared at the Peter Lehmann winery.

Tasting Notes

The nose exhibits a hint of development with toast and brioche notes. The palate has both the typical zesty, citrus flavours of a young Semillon and the beeswax, honey complexities of it's age.

Region Barossa Valley, SA Cellar Up to 2025

Alcohol 10.5%

Food Match Freshly Shucked Oysters

Code |TM129129



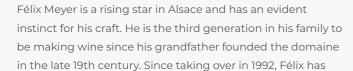
95



\$40.00 per bottle

(92)

Meyer-Fonné Pinot **Blanc Vieilles Vignes 2020**



already left his own mark, modernizing equipment in the winery, developing export sales, and now expanding the family's holdings in many of Alsace's great vineyard sites, including several grand crus.

Tasting Notes

Long, saline and very dry, despite the richness of its flavour profile. Full-flavoured, with sweet and tangy stone fruit at its core. White flowers, and a wet stone minerality just add more depth to the complex palate of this wine.

Region Alsace. France Cellar Up to 2025

Alcohol 12.5%

Food Match Herb Crusted Pork Loin

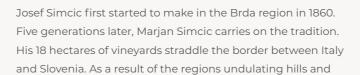
Code ITM184559





\$35.00 per bottle

Simcic Ribolla **Brda Classic 2019**



many microclimates alongside the calcareous soil (known as Opoka, rich with nurturing minerals), the very hands-off, traditional winemaking of Marjan thrives.

SOMMELIER'S COLLECTION | AUGUST 2022 WHITE

Tasting Notes

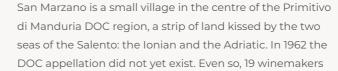
Light yellow, with gold accents; the bouquet is specifically soft (notes of lemon, green apple, citrus and grapefruit) and fruity. The harmony of acids, the elegant body and distinct minerality complete the taste to its excellence.

Region Slovenia Cellar Up to 2026

Alcohol 13.0% Food Match Seared Scallops

w/ Asparagus Code ITM75334

San Marzano Puglia Edda Lei Bianco 2020



came together to follow a dream and founded Cantine San Marzano. However, it wasn't until 1996 and the introduction of a new bottling plant that San Marzano wines could move from commodity to brand.

Tasting Notes

Delivering aromas of sun-ripened peach and mellow floral aromatics, which are interwoven with delicate hints of vanilla. Fresh and beautifully balanced, the rounded palate is elegantly styled and has a touch of minerality on the finish.

Region Puglia, Italy Cellar Up to 2030

Alcohol 14.0%

Food Match Grilled Cod w/ Seared

Vegetables Code ITM132015 \$50.00

Deep Woods Redlands Chardonnay 2021

Deep Woods Estate was founded in the northern end of the beautiful Margaret River region of W.A in 1987. It changed hands in 1992 when the Gould family purchased the winery, and was sold again in 2005. Today, it is part of the Fogarty

Wine Group (they also own Lakes Folly, Millbrook and Smithbrook wines). The property nests on a ridge overlooking a sea of Jarrah and Marri trees, hence the name Deep Woods.

Tasting Notes

Vibrant, straw green, classic Margaret River, nectarines, fresh cut limes and floral aromas. Palate is generous yet fresh, vigorous and inviting.

Region Margaret River, WA Cellar Up to 2025

Alcohol 13.0%

Food Match Oven Baked Salmon































