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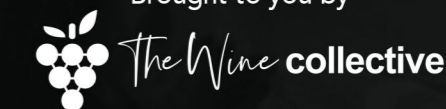
# Sommelier's Selection

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## Villa Vallacchio Chianti Classico DOCG 2016



Located in the township of San Casciano in Val di Pesa, the first reports of Villa Vallacchio date back to 1313, when the lands surrounding the Villa were already cultivated and populated by farmers. Since 1867 Villa Vallacchio has been owned by the Caini family producing olive oil and wine. The farm consists of 23 vineyard hectares (50 acres) of which 90% is planted with Sangiovese, with the remaining 10% consisting of a mix of Merlot, Canaiolo, Colorino, Cabernet Sauvignon and Syrah. The remaining land is cultivated with approximately 4000 olive trees which deliver an excellent olive oil. Historically the estate sold off its wine in bulk, until 2017 when, with the 2015 vintage, Alberta Caini and Cristiana Benucci decided to start bottling their own wine. This second release of the estate's annata is aged mostly in concrete, with just a short passage in small French oak barrels.

Region: Chianti Classico DOCG, Italy

Notes: Aromas of bright raspberry and delicate blossoms provide a promising start. It's quite thick and broad on the palate, with grainy tannins and a sweet plum character which might be owing to that generous (10%) splash of Merlot.

Cellar: Cellar up to 2025

Food match: Bruschetta with wild mushrooms

Alc/Vol: 13.5%



EXCLUSIVE

## St John's Road Resurrection Shiraz 2017



The St John's Road Resurrection Vineyard is located in the highly regarded Ebenezer sub-district of the Barossa Valley; an area that has a long held reputation for producing powerful and soulful reds. The 20ha site is mainly planted with Shiraz along with small pockets of Grenache. The added appeal of this particular vineyard is the significant diversity contained within it. The substantial variance in vine age, soil depth, aspect and vine selection provides the winemaking team with an exceptional palette to work with and add levels of complexity and difference to the resultant wine, showcasing the diversity apparent within the Barossa growing region. This wine was made for The Wine Collective as part of our Best in Society subscriber programme and highlights our outstanding partnerships with some of Australia's finest winemakers.

Region: Barossa Valley, SA

Notes: "The Resurrection Shiraz has a fine tannin structure and clean acid line which cuts through a good level of mid palate sweetness. Dark fruit of plum and mulberry, white pepper and hits of rhubarb round out to a long, smooth finish." James Lienert, Winemaker.

Cellar: Cellar up to 2027

Food match: Shepherd's Pie

Alc/Vol: 14.5%



91

91

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## Tokar Estate Shiraz 2015



Tokar Estate was established in 1995 when Leon Tokar stumbled across a splendid potential vineyard with an incredible view. By nightfall it was his. The land was initially covered in thistles, tussock grass and snakes but by 1999 over 30 acres were under vine, with typical Yarra Valley varietals; Pinot Noir, Cabernet Sauvignon, Shiraz and, of course, Chardonnay. Tokar Estate is now operated by Leon's son, Daniel who, with the watchful eye of winemaker Martin Siebert, has developed wines that are known for being bold and distinctive. Tokar's four acre Shiraz block was planted in 1997 and now that the vines are mature and deep rooted, they deliver wonderfully concentrated fruit, full of raspberry and pepper with a mineral edge. The Shiraz block was hand picked and much of the fruit was foot stomped to release the juice from the bunches (this wine is around 75% whole bunch fermented) before undergoing fermentation with wild yeasts. A short post-ferment maceration soaked the tannins from the skins and stalks before pressing off to barrel (300L French oak). The wine was bottled without fining or filtration, making it vegan friendly.

Region: Yarra Valley, Vic

Notes: "Herb and spice notes sit deep within a pool of cherry, plum and clove. This velvety red pours on the charm, the fruit and spice characters married quite perfectly. Flavour and style are excellent. It's a very good example of Yarra Valley Shiraz." Campbell Mattinson.

Cellar: Cellar up to 2025

Food match: Grilled rib eye steak

Alc/Vol: 14.5%



### Hello Sommelier's wine club member,

So, with August upon us, I guess there is no point trying to deny it, winter is here.

I don't know about you, but while I do find it difficult to drag myself out of bed while it's still dark, the shorter days do have an upside: namely the perfect excuse to spend the evening curled up on the sofa with a nice glass of wine, without the guilt that I should be out somewhere doing something. I find it quite restorative to indulge in some self-imposed hibernation during the winter months. And what better companion during these times (besides a loved one, a good book or a box set) than a glass of something delicious from your Sommelier's pack.

As always, it's difficult to choose only two wines in your pack to highlight, but I have to say I am a big fan of the **After Five Barossa Valley Grenache 2016**. Made by boutique producer, Purple Hands, this single vineyard wine just sings in the glass. It has beautiful depth and concentration as well as an abundance of berry fruit flavours and floral notes. It's the perfect wine to accompany a bowl of something hearty like slow braised lamb shanks.

Another wine I want to highlight is the **Domaine Etz Blauer Zweigelt 2015**. Yes, I did just say Blauer Zweigelt! Knowing that Sommelier's subscribers are foodies at heart, I just couldn't go past this wine for your pack. Not only does it taste delicious (it's flavour profile is similar to that of a Cru Beaujolais), its ability to pair well with such an array of core ingredients such as mushrooms or fish to white meats like chicken and pork, makes it the perfect all-occasion wine.

I hope you enjoy your August wine plan pack. As always, if you have any feedback please don't hesitate to send me an email: [wineplans@thewinecollective.com.au](mailto:wineplans@thewinecollective.com.au)

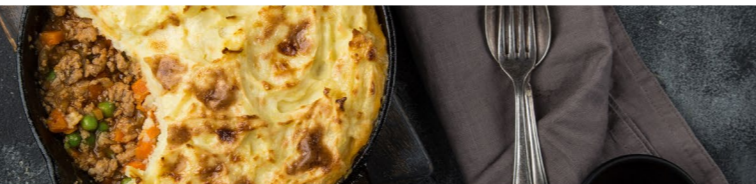
Best regards

Sarah Linhart  
Wine Buyer

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Code: ITM26192



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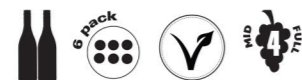
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## After Five Barossa Valley Grenache 2016



Purple Hands is a boutique wine business located in the southern end of the Barossa Valley. Craig Stansborough and Mark Slade started Purple Hands in 2006 from humble beginnings. Just over a tonne of hand picked Shiraz was crushed and barrel fermented in Craig's shed making around 100 dozen. The name comes from the staining of their hands, as they crushed and handled the must through this first harvest. Ever since their first vintage the ultimate aim has been to produce premium Barossa Valley wines that speak of their 32 acre patch of dirt. The After Five Wine Co. range was created in order to showcase single vineyards that consistently produce wines of excellence and convey their Barossa sub-region's unique quality. With their winemaking, they focused on minimal intervention. The purpose is to let the wine communicate the site, vineyards and season.

Region: Barossa Valley, SA

Notes: "Single vineyard grenache from the Barossa. Whole bunches, basket pressing, 500l oak, bottled unfinned. Crackerjack grenache. Brimful of both power and personality but without being overdone. Florals, blueberries, redcurrant and bitumen. A flash of sweet raspberry but blink-and-you-miss-it. Tannin flings wide through the wine. A beauty." Campbell Mattinson.

Cellar: Cellar up to 2028

Food match: Slow braised lamb shanks

Alc/Vol: 14.2%



## Domaine Etz Blauer Zweigelt 2015



This family winery, founded in 1898, is now in the hands of fourth generation Franz Etz. Their 40 hectares of vineyards are located over several renowned sites of the Kamptal, between Langenlois and Grafenegg. The winery itself has been thoroughly modernised with state of the art cellar technology to bring out the best in their aromatic whites. The cornerstone of their production is Gruner Veltliner, Austria's signature white varietal, and is a terrific example of the style. We have also brought in a small quantity of Blauer Zweigelt - a deliciously light-to-medium bodied, yet aromatic, red that makes a fantastic alternative to Pinot Noir and Gamay. Whilst relatively unknown in Australia, Blauer Zweigelt is the most important and widely grown red variety in all of Austria's wine regions. The grapes used to produce this Blauer Zweigelt are taken from one of the Etz family's own vineyards. The grapes were fermented and left on the skins for up to 10 days before being matured in both stainless steel and big casks in order to bring out the typical fruity flavours of this varietal.

Region: Kamptal, Austria

Notes: Ripe cherries and hints of plum on the nose. Nicely balanced with elegant tannin structure. Tender and soft on the palate with a warm finish.

Cellar: Cellar up to 2023

Food match: Pot roasted chicken

Alc/Vol: 12.5%



5

## Tomboy Hill 'Rebellion' Pinot Noir 2016



Tomboy Hill is a tiny vineyard planted in 1984 within viewing distance (2 km north) of the Eureka Rebellion site. The vineyard is planted in the Burgundian mode; 1m x 1.2m grid and low-trellised, and is still, by necessity, hand-pruned, hand-sprayed and hand-picked. Ballarat's climatic similarities with Burgundy influence the mode of viticulture and wine-making, with only Chardonnay and Pinot Noir being grown. Apart from "The Tomboy" vineyard wines, single vineyard wines are made from fruit grown by small growers in the Ballarat Goldfields district. Tomboy Hill's second label is called "Rebellion". The grapes for this range come from grower fruit, yet they have the same handmade feel as the estate wines. Indeed you could confuse this as Burgundy, such is the serious structure. Achieving the renowned Halliday five red star rating, Tomboy Hill has become recognised for extracting the best quality the region has to offer.

Region: Ballarat, Vic

Notes: Earthy characters combine with delicate notes of strawberry, cherry and nuances of oak to create a lovely wine of freshness and length. Drinking beautifully now but will reward careful cellaring.

Cellar: Cellar up to 2022

Food match: Carpaccio of beef

Alc/Vol: 13.0%

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