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San Marzano Puglia Edda Lei Bianco 2017



San Marzano is a small village in the centre of the Primitivo di Manduria DOC region, a strip of land between the two seas of the Salento: the Ionian and the Adriatic. In 1962 the DOC appellation did not yet exist. Even so, 19 winemakers came together to follow a dream and founded Cantine San Marzano. Sitting at 100m above sea level, this combination of elevation, the vineyard's shallow soils and the Mediterranean terroir play a fundamental role in the production of high quality wines. Aged on lees in French oak barrels for 4 months with weekly bâtonnage, the blend is 60% Chardonnay, 20% Fiano, 15% Moscatello Selvatico and 5% Passulara.

Region: Puglia, Italy

Notes: Mainly Chardonnay, but with a dollop of other indigenous Italian varieties, it's plump and chunky, but with cleansing acidity too, with so many layers of flavours. Elegant medium-bodied peach scents laced with apple and white blossom. Slight notes of buttery toast are wound around a stone fruit and tropical influenced core.

Cellar: Cellar up to 2023

Food match: Gnocchi with sage brown butter

Alc/Vol: 14.0%



Domaine La Croix Belle Champ des Lys 2017



The Boyer family have owned vineyards at Puissalicon, an ancient village perched on the edge of the Cevennes Mountains in the Languedoc sub-region of Côtes de Thongue, for some three hundred years. It was, however, current generation owner and winemaker, Jacques Boyer, who in the late 1970s had the vision to make a radical shift to strive for the quality he was certain his unique terroir could deliver. He replanted vineyards, improving on the viticultural techniques of previous generations and reducing yields to produce healthy, concentrated fruit with great character. The wines are the result of the long days of southern French sunshine, tempered by cool breezes from the Mediterranean and the winds from the Cevennes, and there is a genuine elegance and poise to their delicious whites. This wine is a blend of 50% Viognier, 20% Grenache Blanc, 20% Chardonnay and 10% Sauvignon Blanc. As well as traditional vinification at low temperatures, 5% of the blend comes from an oak cask vinification to bring boldness and complexity to the blend.

Region: Côtes de Thongue IGP, France

Notes: Rich honeyed melon and stonefruits. Midweight and beautifully balanced with an elegant mouthfeel and notes of honey, melon and dried pear with a savoury, almost burnt butter quality on the long finish.

Cellar: Cellar up to 2022

Food match: Monkfish wrapped in prosciutto

Alc/Vol: 13.5%



X by Xabregas Figtree Riesling 2017



Xabregas was established in 1996 by the Hogan family. It is a proud family owned and managed vineyard producing wine that is truly reflective of the Mt Barker vineyard and the Great Southern wine region of Western Australia. Xabregas consists of 961 acres of which two sites were planted over 181 acres – Spencer (57 acres) and Figtree (124 acres). The vineyard areas were carefully selected for their ability to produce wines of finesse and elegance, with a focus on producing a range of wine styles using Riesling and Shiraz. X by Xabregas is a range of single vineyard wines made with minimal intervention in order to showcase each variety and the unique vineyard from which they evolved.

Region: Mount Barker, WA

Notes: "Pale colour, with a fresh herby aroma including lemonade and lemon essence nuances, and a hint of passionfruit, the palate also rich in these flavours and loaded with charm. It's slightly off dry, which adds an inviting deliciousness and ready drinkability. Slight bitterness helps cleanse the aftertaste. A superb young riesling." Huon Hooke.

Cellar: Cellar up to 2027

Food match: Spicy fried pork belly with green beans

Alc/Vol: 10.8%



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 really pleased to have Michael Hall's Barossa Valley Roussanne 2016 as part of your August selection. This is the perfect winter-weight white; rich yet zesty, the mouthwatering acid beautifully balances the honeyed stone fruit notes. Michael only produces a tiny amount of wine each year, so I'm thrilled that we were able to secure an allocation for your wine plan pack.

Another wine I want to highlight is the Indomitus Albus Semillon 2017. If you've ever heard the phrase 'natural wine' and wondered what all the fuss was about, well, here's a great example. Natural wine basically means that the wine has had minimal handling or additions. This often means they're a touch cloudy as they're unfiltered (which also means they're suitable for vegans), but the whole idea behind minimal intervention wines is they let the juice sing. This wine was made by Matt Burton at Gundog Estate and is an excellent example of what the natural wine movement is all about.

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

Best regards

Sarah Linhart
Wine Buyer



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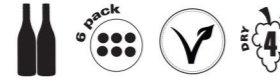
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Indomitus Albus Semillon 2017



The Indomitus range is made by Matt Burton of Gundog Estate. Matt takes an experimental approach to many aspects of the winemaking, looking to improve and evolve the processes, with a view to applying successful techniques to other wines in the broader Gundog Estate range. The 2017 vintage is the third release of Indomitus Albus and the wine was produced from a generous parcel of Semillon from Dave and Sue Vernon's dry grown vineyard in Mount View. The hot summer delivered big flavours in this vineyard so the production process focussed on minimal intervention: the cloudy Semillon juice was fermented using 30% skins and wild yeast, before letting it rest for another five months on lees and skins. Seeking to maximise aroma, flavour and texture, the wine was made with minimal additions, and bottled without fining.

Region: Hunter Valley, NSW

Notes: "Ripe by young Hunter Valley semillon standards. By ripe I mean ripe flavours, not the staid alcohol. It presents a body of flavour, including some candied aspects, lemongrass, creme brûlée, citrus and slate notes all sharing a turn at the microphone. The finish has some grip, which I took as a positive. It will age no doubt but I can't see any reason why you wouldn't hook in now-ish." Campbell Mattinson.

Cellar: Cellar up to 2027

Food match: Sydney rock oysters with Atlantic salmon roe

Alc/Vol: 11.5%



Michael Hall Barossa Valley Roussanne 2016



Michael Hall grew up in England, where he originally built a career in jewellery evaluation, even working for Sotheby's in Switzerland at one point. Whilst he worked with priceless gems every day, wine was his real passion and so, at the ripe old age of 40, he decided to bring his wine dream to reality, applying for an Australian student visa and enrolling in Wine Science at Charles Sturt University, which he graduated dux in 2005. Taking advantage of the inverse hemisphere seasons, Michael worked stints in Australia with Cullen, Giaconda, Henschke, Shaw + Smith, Coldstream Hills and Veritas; in France with Domaine Leflaive, Meo-Camuzet, Vieux Telegraphe and Trevalon. He then spent four formative years as winemaker for Barossa contract winemaker, Moppa Vintners, before establishing Michael Hall Wines.

Region: Barossa Valley, SA

Notes: "Hand-picked, destemmed, pressed, wild yeast barrel-fermented, 25% mlf, matured for 9 months in French (Damy) oak. Michael Hall can do anything, it seems, persuading this normally reticent variety to mix spice, pepper and lemon pith on the spunky palate. Price? Well, barrel fermentation in high quality oak isn't cheap."

James Halliday

Cellar: Cellar up to 2023

Food match: Roasted veal with a mustard cream sauce

Alc/Vol: 12.4%



Fighting Gully Road Chardonnay 2016



Fighting Gully Road is the passion project of Mark Walpole. After years working with Brown Brothers, in 1995 Mark found a block in neighbouring Beechworth, a region already known for producing premium boutique wines. The block was a mess and took him two years to clear before he could plant the vineyard. Mark was undeterred as the site was perfect, sitting at an optimum elevation of 550 - 575m on an escarpment that drops away by 200 - 300m. The elevation allows for a climate that is neither too hot nor too cold and the cooling winds keep the vines healthy, ensuring slow ripening during the day. At night, air drainage from the hillside provides milder conditions than the valleys below (similar to that found by the sea). This means that the climate of Beechworth is very similar to that in Bordeaux, resulting in elegant, structured and well-balanced wines.

Region: Beechworth, Vic

Notes: "Light yellow hue, with restrained and slightly smoky, charcuterie-like and citrus fruit aromas. The palate is delicate and tight, crisp and lively, with a lean profile and prominent acidity. Reserved flavour, subtlety and plenty of legs for the future. Mouth-watering Chardonnay." Huon Hooke.

Cellar: Cellar up to 2025

Food match: Truffle mac and cheese

Alc/Vol: 13.0%



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