

SIX SATURDAY NIGHT REDS

- ❑ **2017 Château Lancyre Pic Saint Loup Vieilles Vignes** \$22
65% Syrah, 35% Grenache
From a single-plot selection of 45-year-old vines, this Pic St Loup has powerful scents and aromatic fullness. This wine is rich and elegant. The early notes are balanced out by smooth, silky tannins.
- ❑ **2017 Grifoll Declara Predicat Priorat** \$21
45% Garnacha, 45% Carignan, 10% Merlot
A powerful red wine from Catalonia, the Predicat enchants with notes of plum, blackcurrant, plum and blackberry. Tracing the aromatics further, cocoa bean, dark chocolate and gingerbread spice come through.
- ❑ **2016 Holleran La Chenaie Vineyard Pinot Noir** \$30
An aromatic and elegant Pinot Noir showing silky red fruit and spice notes. La Chenaie Vineyard is located in the Eola-Amity Hills. The wine is 100% destemmed and aged 18-months in French oak barrel (20% new). Holleran Vineyards is a family owned and operated estate. Organic
- ❑ **2017 Ruggeri Corsini Barolo** \$35
Nebbiolo
Perfectly classical Barolo. Corsini must be stuck in time, having received no memo about modern tricks in the winery. These wines are earthy, yet clean. Very nuanced and savory. Ripe, but great acidity to support and enliven the wine and entice the appetite.
- ❑ **2015 Caiarossa Pergolaia Toscana** \$36
80% Sangiovese, 17% Merlot, 3% Cabernet Franc
Expressive and complex, offering black cherry, black currant, violet, wild herb, iron and tobacco aromas and flavors. Vibrant acidity and a dense matrix of tannins deliver a long finish that should ensure a good evolution. Organic
- ❑ **2019 Colterenzio Lagrein** \$20
A deep red from Alto Adige with aroma of violets, black woodland berry fruits (bilberry and blackberry) with hints of dark chocolate; mouth-filling and spicy on the palate with ripe, velvety tannins and a long long finish
13% alcohol by volume

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FOUR SATURDAY NIGHT WHITES

- ❑ **2018 Didier Montchavet Hautes Cotes de Beaune** \$28
Chardonnay
Aged for 12-months on fine lees, bottled adding a small amount of sulphur and a small filtration. The wine has notes of citrus and lemon zest, freshly baked brioche, buttery wet stones, white truffle and spices from the oak aging. Biodynamic. 12.5% alcohol by volume

- ❑ **2018 Fournier Longchamps La Fremine Savenniers** \$32
Chenin Blanc
The Savennieres Frémine is the embodiment of the expression of Chenin Blanc grown on schist soils. White flowers and lime on the nose. The palate is intense and racy with citrus notes, a subtle smoky quality and wonderful saline minerality that carries onto the long pleasing finish. Organic

- ❑ **2020 Hild Elbling Trocken** \$18
The joy of Elbling is the uncompromising vigor and energy, the raucous and super-chalky acidity. This mineral aspect comes from the limestone soils (not slate!) that you find in the upper Mosel Valley It is here where the Elbling grape thrives and makes a delicious white wine. Organic. 11.5% alcohol by volume

- ❑ **2019 Ca Ses Rosetes Vi de la Terra de Mallorca** \$32
Giro Ros
From a single 1.46ha vineyard of 60-year-old Giró Ros vines, Giró Ros is one of the indigenous white varieties of Mallorca recovered at the beginning of the 21st century. Intense nose of stone fruit, peach, mango, yeast, with notes of white flowers. Tasty on the palate, unctuous, lively, lively, with a good mid palate and a better finish. Organic. 13% alcohol by volume

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