

ESTD  
**HARDYS**  
1853

TINTARA

McLAREN VALE

GRENACHE  
SHIRAZ  
MATARO  
2016



Gold Medal, 2017 Royal  
Queensland Food & Wine Show

In 1876, a young Thomas Hardy recognised the potential that lay within the unique soils of McLaren Vale and made it his mission to create wines that were a true expression of this remarkable region. Founded in 1861, Tintara, the home of Hardys, remains a testament to quality winemaking, combining old age methods and new technology.

#### Winemaker's Notes

This classic blend has found a home in the Mediterranean climate of McLaren Vale. Sourced from the more elevated sub regions of McLaren Vale the wine is highlighted by spice & aromatics of old vine Grenache with Shiraz & Mataro adding juicy fruit weight to the palate.

Vintage 2016 proved to be quite unique with high quality fruit being delivered to the winery with well above average yields, an outstanding Grenache year for McLaren Vale and provides a wonderful base to add Shiraz & Mataro. Cool winter and warm spring was preceded by a late rainfall event that boosted vine growth and refreshed soils. Closer to harvest bumper crops were aided into ripening by mild-summer temperatures and sporadic rain. Picking at optimum maturity has resulted in wines which display vibrant bright colours with ripe flavour profiles, rounded flavoursome palates and soft fine tannins.

#### Wine Style

Sweet 1 2 3 4 **5** Dry  
Light 1 **2** 3 4 5 Full bodied

#### Colour

Brilliant crimson with bright edge

#### Bouquet

Perfumed red fruit fragrances of raspberry, plum & dark cherry dominate the bouquet hints of nutmeg spice, freshly tilled earth & fresh herbs.

#### Palate

Full of juicy bright plum, red fruits & soft fine tannins. The medium bodied palate bursts with fresh fruits and finishes with fine savoury tannins and fresh natural Grenache acidity. Shiraz & Mataro provide the palate with soft generous fruit weight & compliment the spice & vibrancy of the Grenache.

#### Winemaker

Paul Carpenter

#### Cellaring

up to 5 years

#### Alcohol

14.6%

#### Region

McLaren Vale, Barossa  
Valley

#### Maturation

French oak for 9 months

#### Acidity

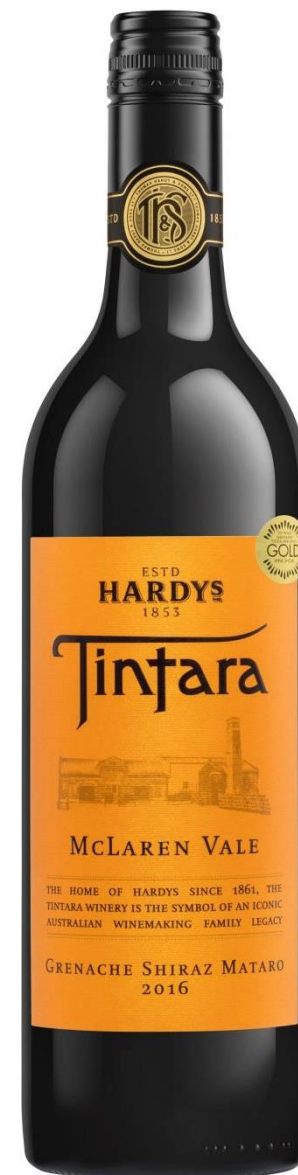
6.02 g/litre

#### Grape Variety

Grenache  
Shiraz  
Mourvedre

#### pH

3.47



# TATACHILLA

## } WHITE ADMIRAL {

### Pinot Grigio

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A life-style brand, inspired by coastal living and a relaxed approach to wine. McLaren Vale is our home, we too get restless and long to explore. Tatachilla White Admiral grants us this privilege & encourages to adventure with new and exciting varieties outside of the Vale. On the basis of this ideology White Admiral was created.

This Pinot Grigio was carefully sourced from diverse vineyards in South Eastern Australia. The dry Mediterranean climate produces a pure and flavorsome wine that exhibits a crisp and fresh palate.

#### Winemaker Tasting Notes

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**Wine Style:** Light & Fresh

**Appearance:** Light straw

**Bouquet:** Fresh notes of lime citrus and poached pear with hints of spice

**Palate:** Limey, citrus flavours, hints of pear with a luscious mouthfeel and fine acid line

**Abv:** 9.44%

**Residual Sugar (g/l):** 9

**PH:** 3.18

**Acidity (g/l):** 5.2

**Best Served:** Chilled, with good friends on warm days



## GRANT BURGE

HONOURING THE 1865 PIONEER

The story of Grant Burge is one of the past, the present, and the future. Planting their roots in the Barossa Valley in 1865, the Burges began as a family of devoted vigneron. For five generations, they spent their days toiling on the land, understanding the soil, and from it, growing grapes that would become premium wines of today.

### GRANT BURGE PROSECCO NV



#### GRAPE VARIETY

Prosecco (Glera)

#### COLOUR

Light straw hue with lively effervescence.

#### NOSE

Primary fruit including white peach, pear and acacia honey and flowers.

#### PALATE

Lively fresh fruit flavours of white peach, pistachio and nectarine finishing with a slightly sweet honeysuckle finish.

#### VINEYARD REGION

South Eastern Australia

#### WINE ANALYSIS

Alc/Vol: 11.48%

Acidity (TA): 6.63 g/L

pH: 3.12

Residual Sugar: 12.2 g/L

#### PEAK DRINKING

Enjoy Now

#### FOOD MATCH

Savoury cheese, seafood and Asian dishes including sushi.

#### WINEMAKER

Justin Hearn



# MUD HOUSE

NEW ZEALAND



## KOSHER SAUVIGNON BLANC

2020 MUD HOUSE KOSHER MARLBOROUGH SAUVIGNON BLANC

### COLOUR

Pale straw.

### NOSE

Vibrant passionfruit and juicy grapefruit aromas dominate, with a hint of dried herbs.

### PALATE

A beautifully balanced wine. The front palate is juicy and lingering with bold fruit flavours and a smattering of fresh cut greens. The refreshing grapefruit-like acidity draws out to a long, mouth-watering finish.

### THE VINEYARD

Planted in 2002, the Woolshed Vineyard consists predominantly of river terrace gravels, with overlying silt and loam soils. It is situated in the Wairau Plains Southern Valleys. The vineyard includes erosional clays on hillside slopes with 280° aspects; unique in Marlborough. Grapes for our first ever kosher Sauvignon Blanc vintage were sourced exclusively from these hillside clays and terraced gravels.

### VINIFICATION

A Rabbi was present and involved throughout the entire vinification process, from the time the grapes arrived at the winery, to crushing, fermentation, fining and then bottling. All of the additional ingredients used to make this wine, including yeasts and fining agents, are also kosher.

### VINTAGE CONDITIONS

Marlborough enjoyed a great growing season, with a warm spring ensuring perfect conditions for flowering and fruit set. The settled weather continued as the fruit ripened, with above average temperatures ensuring the development of juicy acidity and concentrated fruit flavours. At the time of picking the fruit was in optimal condition—healthy, with great flavour and integrity.

### WINE ANALYSIS

Alc/Vol: 12.5%

Acidity (TA): 8.01

pH: 3.00

### CELLARING

Drinking deliciously now, and will continue to drink well for the next 3 years.

### FOOD MATCH

A crisp green salad with freshly baked bread and cheeses.

### WINEMAKER

Cleighten Cornelius.

*Taste the adventure.*



[www.mudhouse.co.nz](http://www.mudhouse.co.nz)

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# CUPIO

## CUPIO DRY PINOT NOIR ROSÉ

*Cupio (v.) to desire, to long for.*

A delicately dry and crisp rosé, combining hints of wild strawberry and exotic spices with an elegantly soft finish.

**Pinot Noir grapes** were used as the backbone of the wine to achieve the right level of **juiciness, crispiness, depth & intensity**. The grapes were harvested in the dark of the night & crushed immediately to maintain maximum freshness and create this refreshing and elegant rosé.

### **NOSE**

Delicate rose petal, light salmon pink in colour.

### **PALATE**

Wild strawberry and crushed oyster-shell aromas with white chocolate shavings and exotic spices on the nose. The palate is refreshing and elegant with a touch of creaminess and pink grapefruit and citrus flavours.

### **FOOD MATCHING:**

This wine will pair well with many foods. Works well with antipasto platters and terrines or pâtés as well as grilled fish, chicken and many Asian dishes.