



squealing pig



# squealing pig

marlborough

sauvignon blanc

## Colour

Light straw with a subtle grassy green hue.

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## Nose

The nose is salivatingly crisp like a summer salad bursting with juicy pineapple and lemon pith backed up by fresh green notes of basil and cut grass.

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## Palate

The palate is practically exploding out of the glass it has so much energy weighty and refreshing with layers of lemon and lime pith with just squeezed grapefruit. Tangy citrus notes lead to a focused yet textural finish of white peach with delicious balance.

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## Cellaring

This wine is summer in a bottle at its best when young and fresh. Drink straight away early to savour the vibrant aromas and liveliness.

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## Technical Information

Region: Awatere Valley, Marlborough, New Zealand

Variety: Sauvignon Blanc

this little pig went to market Marlborough  
this little pig stayed home  
this little pig had roast beef cool fermentation  
this little pig had none minimal handling  
this little pig went wee wee wee



squealing pig

sauvignon blanc  
marlborough new zealand

# ST HUBERTS THE STAG

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## St Huberts The Stag Heathcote Shiraz 2017

Hubert de Castella's passion for the Yarra Valley saw him establish St Huberts in 1862. By the late 1800s it had grown to be the largest estate in the area. The wines enjoyed immediate and on-going success at wine shows both domestically and abroad. The onset of the Great Depression, the increasing popularity of fortified wine and the emerging profitability of dairy farming saw the vineyard revert to grazing in the 1920s. It wasn't until the 1960s that the Yarra Valley again rose to prominence as a wine region and St Huberts was once again one of the pioneers.

Just like the noble creature, The Stag wines represent elegance, grace and esteem. Quintessentially Victorian.

Following the popularity of St Huberts The Stag Victorian Shiraz introduced in 2016, a Heathcote Shiraz was added to the tier in 2018.

The 2017 Heathcote Shiraz is our first release, and it is intended to 'up' the complexity, concentration and depth of its Victorian brethren. Still medium bodied, with spice, vibrant fruit, supple tannins and food friendly.

## Winemaker Comments Greg Jarratt

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**Vineyard Region:**  
Heathcote

**Vintage Conditions:**

A cool spring followed by a mild summer led to a late vintage in 2017. Yields were average to above average and the mild conditions led to slow and steady ripening with good quality.

**Harvest date:** March 2017

**pH:** 3.65

**Acidity:** 6.94g/L

**Alcohol:** 14.5%

**Residual Sugar:** 0.8g/L

**Bottling Date:** 24/1/18

**Peak Drinking:** Now, to 2022

**Maturation:** Matured for nine months in stainless steel and French oak.

**Colour:** Crimson red with garnet hues.

**Nose:** A complex and attractive mix of dark and blue fruits with earthy undertones. Blood plums and black currants, liquorice and spice. A hint of truffles and oak in the mix.

**Palate:** Medium bodied, fleshy and supple, the palate is textured and layered. Plum, aniseed and spice follow from the nose and the wine has lovely depth without being overbearing. Ripe, fine tannins and good length with dark fruits and a hint of oak.

Tasted 1/2/2018

# ST HUBERTS THE STAG

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## St Hubert's The Stag Victorian Rosé

Hubert de Castella's passion for the Yarra Valley saw him establish St Huberts in 1862. By the late 1800s it had grown to be the largest estate in the area. The wines enjoyed immediate and on-going success at wine shows both domestically and abroad. The onset of the Great Depression, the increasing popularity of fortified wine and the emerging profitability of dairy farming saw the vineyard revert to grazing in the 1920s. It wasn't until the 1960s that the Yarra Valley again rose to prominence as a wine region and St Huberts was once again one of the pioneers.

After the success and cult following achieved by our St Huberts The Stag range, we decided to bring this bright and crisp Rosé into the fold. Machine harvested red fruit is skin contacted for a few hours in grape picking bins for a hint of colour. These grapes are pressed and fermented in stainless steel tanks. The style is inspired by the dry and savoury wines from the South of France.

Once a spring/summer thing - now enjoy all year round!

## Winemaker Comments Greg Jarratt

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### Vineyard Region

Heathcote

### Vintage Conditions

A hot, very dry and compressed vintage across Victoria. Nothing like a good challenge to keep you on your toes...! Moderate to good yields and most varieties display ripe flavours.

### Technical Analysis

pH: 3.04

Acidity: 5.1/L

Alcohol: 13.5%

Residual Sugar: 1.3g/L

**Peak Drinking:** Best enjoyed whilst young and fresh

**Grape Variety:** 60% Grenache, 40% Mataro

**Maturation:** Fermented and matured in stainless steel tanks.

**Colour:** Pale salmon with rose-coloured hues.

**Nose:** Fresh aromas of strawberries, watermelon and musk, with mineral notes and savoury spices.

**Palate:** Vibrant and fresh, the palate shows strawberry, talc and pink grapefruit with balanced acidity. A hint of tannin provides a dry and savoury finish.

The perfect summer picnic wine! Try with an antipasto plate, or match with Asian cuisine & light curries.



## GABBIANO

# PINOT GRIGIO

### DELLE VENEZIE DOC

### 2019

With heritage dating back to 1480, Cavaliere d'Oro invites you on a journey into the world of Italian wine. During the Middle Ages, our founding Castello and vineyards were protected by the Gold Knight, Cavaliere d'Oro. Today we celebrate this heritage and honor the Cavaliere d'Oro with a bold collection of wines.

**WINEMAKING:** The grapes undergo soft-press and fermentation with selected yeasts at a 15°-17°C (60°-64°F) controlled temperature in stainless steel tanks for 14 to 16 days. After fermentation, the wine is kept at a controlled temperature of 15°-16°C (60°-62°F) in stainless steel tanks until bottling.

**VINTAGE CONDITIONS:** Winter 2019 was characterized by slightly higher minimum temperatures compared to the norm, while rainfall was below average. The rainfall in May resulted in irregular temperature fluctuations, especially in the high hill areas, and contributed to slowing down the vegetative development of the vine. June was very hot and dry, and the vegetative development continued without harm. In July, thunderstorms increased, which were accompanied by hailstorms in certain cases of considerable size. Temperatures and humidity remained high through the summer months with

some rains in August. Late summer offered steady temperatures that allowed a constant, but slow ripening of grapes, with a good increase of polyphenols and anthocyanins. Overall the health and quality of the grapes were very good.

**TASTING NOTES:** Light golden yellow with greenish reflections. Citrus and tropical fruits, white flowers and orange blossom. Vibrant, refreshing taste of green apple with attractive hints of honey.

**FOOD PAIRING:** Our Pinot Grigio pairs well with fresh seafood, chicken, and salads.

GRAPES: 100% PINOT GRIGIO  
ALCOHOL: 12.0%  
TA 5.4 (g/L) | pH: 3.3  
HARVEST DATE: LATE AUGUST 2019





# DEVIL(ISH) PINOT NOIR



Devil(ish) is inspired by the wilderness of Tasmania and is dedicated to supporting the ongoing conservation of this pristine location and the unique and wonderful creatures that call Tassie home, including the iconic Tasmanian Devil.

Devil(ish) is proud to support the conservation efforts in Tasmania. A donation to *Conservation Volunteers Australia* is made from every bottle purchased.

Visit [conservationvolunteers.com.au](https://conservationvolunteers.com.au) for details on their Tasmanian conservation programs, as well as their work throughout Australia.

Notes of red currants & cherry combined with an earthy texture makes this wine as bold and loveable as our Tassie Devil.

## COLOUR

Dark crimson red

## NOSE

Floral notes of red currants, rose hip, and cherry on the nose

## PALATE

Red fruits continue with an earthy textural mouthfeel supported by toasty French oak

## FOOD MATCH

Tomato-based dishes, such as spaghetti bolognese or spanish meatballs

*Illustration by Marini Ferlazzo.*







# SALTRAM

## WINEMAKERS SELECTION

### LYNDOCH FIANO

2022

Established in 1859 by William Salter & Sons, Saltram wines have a proud history of more than 160 years of quality winemaking, innovation and a commitment to the Barossa region. An immigrant from England, William Salter was one of the first people to purchase land in the newly opened land survey known as the Barossa Valley. He then built a stone house for his family, naming it Mamre Brook which still stands today at the home of Saltram.

The Saltram Winemaker's Selection Barossa Valley Fiano is harvested from our vineyard situated in the South of the Barossa Valley, towards Lyndoch. With lifted aromatics of elderflower, tropical fruit and citrus peel, it is a fresh, textural wine with a seamless mouthfeel and crisp acidity. The Winemaker's Selection was introduced to allow experimentation and special parcels of fruit to remain separate so that they can show their true colours. Senior winemaker Alex MacKenzie believes Fiano is an emerging Barossa varietal well suited to the region, demonstrating an ability to make complex aromatic and textured wines.



## ALEX MACKENZIE WINEMAKER COMMENTS

**Vineyard:** Single Vineyard, Lyndoch, Barossa Valley, planted in 1999, using Clone VCR3 on Cabernet Sauvignon G9VS rootstock.

**Grape Variety:** Fiano

**Harvest Date:** March 2022

**pH:** 3.10

**Acidity:** 7.2 g/L

**Alcohol:** 12.8%

**Additives:** Contains sulphites

**Bottling Date:** July 2022

**Peak Drinking:** Drinking wonderfully now in its youth, and will reward careful midterm cellaring.

**Vintage Conditions** The 2021/22 growing season was very mild by Barossa standards. Soil moisture was average to above average due to the wet winter-setting up the season ahead with moderate canopies. The Fiano vines yielded lower than average and consequently fruit matured evenly. These ideal milder conditions saw the grape phenology mature in line with sugars levels, producing full flavoured wines which retained their natural acidity.

**Colour:** Pale lemon with light green hues.

**Maturation:** Matured on lees in tank for 4 months, with partial barrel maturation.

**Nose:** The wine has lifted aromatics reminiscent of freshly picked elderflower, a hint of tropical fruit, and complemented by citrus peel.

**Palate:** The palate is fresh and textural with a seamless mouthfeel, showcasing bright flavours of citrus fruits and finishing with tropical fruits. Mouth-watering crisp acidity cleanses the palate. Perfect for fresh seafood and Mediterranean inspired dishes.

**Food Match:** Grilled haloumi and rocket salad, or tagine of chicken and green olives.