

# FIVE WAY CELLARS

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*FREE ON TIME DELIVERY (MINIMUM ONE CASE OF WINE)*

*TRADING HOURS: MONDAY TO SATURDAY 9am-9pm SUNDAY 11am-7pm*

*TUBS ICE CORPORATE ACCOUNTS WINE COURSES*

## ITALIAN NEW RELEASES - DECEMBER 2009

It's a golden age for Tuscany. The 2006 and 2007 reds are very compelling. The quality from simple Chianti to top-shelf is stunning. Many of the best wines have recently arrived: Gabbiano Chianti, Poggerino Chianti, San Giusto Chianti, Antinori Tignanello, Brancaia Chianti, Felsina Rancaia Reserva 2006 and Ornellaia 2006 (possibly their best ever). Add to these wines the great 2004's from Montalcino and you have a wealth of riches. The newly-arrived Fuligni and Poggio Antico wines are also beautiful drops.

### POGGERINO CHIANTI CLASSICO 2007

*Radda in Chianti, Tuscany*

Single Bottle Price: \$40.00

Dozen Bottle Price: \$35.00

Poggerino has been a stalwart in our range for many years, famed for its reliability & quintessential Chianti character.

The 2007 is a beautifully balanced and perfumed style of Chianti with floral notes, spice and ripe red cherry and berry fruit, the structured palate rounded by sweet persistent tannin. The 2007 is superb follow on to the excellent 2006. (I have consumed this wine many times over the past year).

Poggerino is in a purple patch. I could not resist tasting a second bottle & adding to the above tasting note. A great Chianti – don't be scared of quaffing this wine. It really is made for drinking. Beautiful perfumed fruit, with clarity & brightness – it's almost crisp, yet with dark cherry & savoury notes & dried herb on the back palate. It's ready for drinking, but has a tightness to the fruit & nervy acidity that will evolve beautifully with a few years in the cellar. – F.W.C.

### SAN GIUSTO A RENTENNANO

#### CHIANTI CLASSICO 2007

*Tuscany, Italy*

Single Bottle Price: \$48.00

Dozen Bottle Price: \$44.00

This is a great Chianti, unfortunately in a very limited supply. Bright, rich and quite powerful. It's loaded with dark red fruits, dusty dry herb, licorice and bay leaf. The fruit is full bodied and the Chianti texture, grip and structure is only exposed on the finish. The tannins are long, dry and dusty. It's great now – or cellar 5 years. – F.W.C.

### MARCARINI DOLCETTO D'ALBA 'FONTANAZZA' 2007

*Piedmont*

Single Bottle Price: \$28.00

Dozen Bottle Price: \$25.00

Named after the panoramic road which leads down from the centre of La Morra. Bright purple blueberry rich fruit with floral notes, sweet spice and smoky bacon, the palate balancing the fruit with a touch of assertiveness. A delicious wine for Summer.

### FRANZ HAAS PINOT GRIGIO 2008

Single Bottle Price: \$45.00

Dozen Bottle Price: \$41.00

The best Pinot Grigio I have ever tasted. The purity of fruit; fresh and vibrant with stoney, nashi pear, cumquat and minerals makes a mockery of the largely bland wines produced in Australia. Franz Haas is in the Alto Adige with vineyards up to 1000 metres altitude. Try a bottle – you will love it. – F.W.C.

### PIEROPAN SOAVE 2008

*Veneto*

Single Bottle Price: \$34.00

Dozen Bottle Price: \$30.00

Pieropan is by far the greatest producer in Soave and can be judged on his simplest Soave. It is very expressive and typical – predominately garganega with a little trebbiano di Soave. Pale straw with green reflections. The bouquet is rich in floral, almond and mineral scents. The fresh persistent palate is dominated by almond, apple and white flowers – crisp and fresh and perfect with shellfish risotto. This is the 1<sup>st</sup> vintage under screw cap, & like our delicate Australian Semillon, really benefits from this closure. The best ever from Pieropan. Highly recommended.

### VILLA MATILDE FALERNO DEL MASSICO

#### ROSSO 2005

*Campania*

Single Bottle Price: \$40.00

Dozen Bottle Price: \$36.00

Made from 80% Aglianico and 20% Piediroso, this is a delicious new medium bodied drop. Dark & dried cherry fruit with spice and violet notes. It shows great old world earth and savoury notes with new world freshness (acid).

### VILLA MATILDE FALANGHINA 2007

*Campania*

Single Bottle Price: \$36.00

Dozen Bottle Price: \$33.00

A delicious new white from a new (to me) variety and new producer based 50km north of Naples in Campania. Falanghina is one of Italy's oldest grape varieties. It's honeyed and floral with pear, grapefruit and mineral notes. Great palate, texture and length. Highly recommended.

### BOSCARELLI VINO NOBILE DI MONTEPULCIANO

#### 2006

*Montepulciano - Tuscany*

Single Bottle Price: \$75.00

Dozen Bottle Price: \$68.00

Vino Nobile di Montepulciano, 'King of all Wines', bears a family resemblance both to Chianti Classico and Brunello, as it is made from Prugnolo Gentile, a clone of sangiovese. This wine is a blend of 90% Prugnolo Gentile with 6% Malvasia Nera and 4% Mammola (a classic blend). The 2006 is a magnificent vintage with beautiful perfumes and a prominent hint of spice, blueberry, violets and sweet, silky tannins. The strength is there, yet the overall impression is of elegance. Highly recommended. – F.W.C.

# TUSCANY

## FRESCOBALDI CHIANTI RUFINA NIPOZZANO

### RISERVA 2004

Single Bottle Price:	\$41.00
Dozen Bottle Price:	\$37.00

Chianti Rufina Nipozzano Riserva '04, one of Frescobaldi icons, is beautifully balanced and delicious, quite a feat considering that its production is over a million bottles.

"The estate's 2004 Chianti Rufina Riserva possesses gorgeous, well-delineated dark cherries, menthol, spices, earthiness & smoke in an engaging, slender style that is typical of this appellation. It is a beautifully poised wine from Frescobaldi. Maturity 2009-2016 90 points. I regularly find the Castello di Nipozzano wines to be the finest in the Frescobaldi family's large portfolio of offerings" - *The Wine Advocate*

## ISOLE E OLENA CHIANTI CLASSICO 2006

Single Bottle Price:	\$46.00
Dozen Bottle Price:	\$41.00

Bitter chocolate and black cherry smells. Deep. Hot rocks. Attacks with plenty of deep fruit and builds wet terracotta tannins. Really long and juicy with fruit sparkle. 94 points. - *Tim White, The Australian Financial Review 2008.*

## POLIZIANO CHIANTI 2007


Single Bottle Price:	\$24.00
Dozen Bottle Price:	\$22.00

Wines like this highlight the beauty of Chianti & sangiovese. Bright red fruits, cherries, red florals & juicy acidity abound, in this great value wine. Light to medium bodied with sweet & sour cherry fruit & a savoury, fresh finish make this an absolute bargain in Chianti terms and perfect drinking with antipasti style dishes. Highly recommended and outstanding value.

## ISOLE E OLENA CEPPARELLO 2005


Single Bottle Price:	\$120.00
Dozen Bottle Price:	\$108.00

"The estate's top bottling, the 2005 Cepparello, is another strong effort. Classy and elegant, it possesses well-delineated vibrant dark red fruit intermingled with toasted oak and minerals. It remains quite fresh and will require a few years of bottle age to develop its full range of aromas and flavours. That said, it is a smaller-scaled Cepparello that should mature earlier than the superb 2004. Cepparello is 100% Sangiovese aged in French oak. Once again, Paolo De Marchi has turned out a superlative wine. Anticipated maturity: 2010-2020. 92 points." *Antonio Galloni, Wine Advocate, June 2008*

The wine is a well-defined ruby colour and flaunts an aromatic spectrum that ranges across sensations of violet-like violets to cherries, beautifully underpinned by fine spices and aromatic herbs. The soft supple palate reveals a refreshing vein of acidity an appealing, flavour-rich finish.  - *Gambero Rosso 2009.*

## BOLGHERI SASSICAIA 2005

Single Bottle Price:	\$250.00
Dozen Bottle Price:	\$230.00

The fact that Sassicaia '05 is an extraordinary wine will surprise no one. It is every year, in one way or another. However, considering the overall release of 2005 vintages, the result was far from certain. Our tasting of the wines from Bolgheri revealed that high quality was not widespread, particularly when compared to '04. That does not hold true, though, for the Bolgheri Sassicaia, since it shows refined, elegant and spacious notes, with tannins that are fine-grained and indeed velvety. The nervy vein of acidity is such as to make this wine well nigh immortal. The '04 version may have bewitched some into considering the '05 a lesser offering but we beg to differ, since we believe that in 20 years or so the '05, utterly unscathed by time, will still be at its stellar peak.  - *Gambero Rosso Italian Wines 2009.*

## CASANOVA DI NERI

### *Montalcino, Toscana*

Although a relative newcomer (it was founded in 1971), trendsetting Casanova di Neri Winery has become one of the most respected wineries of Montalcino if not in Italy. This family-run cellar owes its success to a solid track record of powerful, luxuriant Brunellos and to the exclusive crus, Tenuta Nuova and Cerretalto. The past decade has seen a vast change in the winery as it has acquired more vineyards and has installed cutting-edge technology that's pushing it to the forefront of Tuscan winemaking.

This estate comprises of 48 ha of high density plantings. With vineyards in 4 areas within the region: Pietradonice in Castelnuovo dell'Abate; Cetine in San Angelo in Colle; Cerretalto and Fiesole. The oldest vines were planted in 1971 and in 2005 a brand new gravity fed winery was built. Their commitment to the region and producing both traditional and more modern style wines is paying off with fantastic press endorsements and global demand for their wines. In 2006, the Wine Spectator named their Brunello di Montalcino Tenuta Nuova 2001 the world's top wine, calling it "one of the best examples of the recent winemaking renaissance in Tuscany".

## BRUNELLO DI MONTALCINO 2004

Single Bottle Price:	\$105.00
Dozen Bottle Price:	\$90.00

100% Brunello, aged in Slavonian oak barrels for 36 months. The classic wine from this Estate. Very fragrant dark cherry fruit, hints of spice Very well integrated tannins. Amazing value.

## BRUNELLO DI MONTALCINO TENUTA NUOVA 2004

Single Bottle Price:	\$135.00
Dozen Bottle Price:	\$120.00

A worthy successor to the best Wine in the World ('01 Vintage) !!! The often criticised 2003 Vintage turns out this wonderful fresh, but ripe wine. Dark cherry fruit with underlying minerality (graphite/slate) exotic spice and herbs. On the palate it reveals layer upon layer of fruit and savoury secondary characters. Firm but fine grained tannin. Very approachable now but has enormous potential for long term cellaring.

Wine Spectator (WS): 96

"Intense aromas of blackberry, licorice and black cherry. Full-bodied, with fine tannins and a chewy finish. Has impressive structure for the vintage. Very well-made. Best after 2011." - *James Suckling.*

## ORNELLAIA 2006

Single Bottle Price:	\$295.00
Dozen Bottle Price:	\$265.00

"The 2006 Ornellaia flows from the glass in a profound expression of ripe, dark fruit. With time in the glass layers of minerals, cassis, tar, sweet herbs and French oak emerge, adding further complexity. This harmonious Ornellaia combines the richness of the vintage with superb freshness and awesome balance. Today the wine's sheer density almost manages to hide the tannins, but they are there, and the wine will ultimately benefit from a few years in the cellar. The 2006 Ornellaia is one of the highlights of this sensational Tuscan vintage. Anticipated maturity 2016-2026. 97 points." - *Robert Parker.*

## ORNELLAIA LE SERRE NUOVE DOC 2006

Single Bottle Price:	\$99.00
Dozen Bottle Price:	\$89.00

"The second vino of Ornellaia is in staggeringly good form with the much anticipated 2006 vintage. Younger vines are looking every bit the part, really fresh and lively, with Cabernet, Merlot and Cabernet Franc all chipping in with sweetly spiced black fruits, plenty of moist, earthy smells and gentle anise. The palate's rippling with toned fruit muscle, superb tannin shape that gathers gently powdery grip through a fresh, up-beat finish. It's rich, ripe and balanced with a distinctive mod-Italian feel. 93 points." - *The Penguin Good Australian Wine Guide 2010.*

## ITALIAN ROSSO

	single	case
Altesino Brunello Montalcino Riserva 1993	\$135.00	\$119.50
Amano Primitivo 2007	\$24.00	\$22.00
Antinori Solaia 2003	\$250.00	\$220.00
Antinori Tignanello 2003	\$115.00	\$100.00
Antinori Tignanello 2005/2006	\$135.00	\$120.00
Brachetto d'Aqui 'Braia' 2007 - 375ml	\$30.00	\$27.00
Brancaia Il Blu 2004	\$120.00	\$105.00
Brancaia Ilatria 2005	\$105.00	\$95.00
Ca Rome Barolo Vigna Cerretta 2004	\$160.00	\$145.00
Ca Rome Barolo Rapet 2000	\$180.00	\$160.00
<b>Casanova di Neri Brunello di Montalcino 04</b>	<b>\$105.00</b>	<b>\$90.00</b>
<b>Casanova di Neri Brunello di Montalcino Tenuta Nuova 2004</b>	<b>\$135.00</b>	<b>\$120.00</b>
Conterno Fantino Barolo 2003	\$160.00	\$140.00
Conterno Fantino Barolo Vigna del Gris 2005	\$190.00	\$170.00
Conterno Fantino Sori Ginestra 2005	\$200.00	\$180.00
Conterno Fantino Sori Ginestra 2004 1.5l	\$450.00	\$400.00
<b>Costanti Brunello di Montalcino 2004</b>	<b>\$160.00</b>	<b>\$145.00</b>
<b>Cos Cerasuolo di Vittoria Classico 2007</b>	<b>\$45.00</b>	<b>\$40.00</b>
Farnatella Chianti Colli Senesi 2007	\$34.00	\$30.00
Felsina Rancia Riserva 2003	\$90.00	\$80.00
<b>Felsina Rancia Riserva 2006</b>	<b>\$110.00</b>	<b>\$100.00</b>
Felsina Fontalloro IGT 2004	\$125.00	\$105.00
<b>Fonterutoli Chianti Classico 2007</b>	<b>\$45.00</b>	<b>\$40.00</b>
<b>Frescobaldi Chianti Rufina Nipozzano Reserva 2004</b>	<b>\$41.00</b>	<b>\$37.00</b>
<b>Fuligni Brunello di Montalcino 2004</b>	<b>\$160.00</b>	<b>\$140.00</b>
Gabbiano Chianti 2007 ( <i>value Chianti</i> )	\$19.00	\$17.00
<b>Gabbiano Chianti Riserva 2006</b>	<b>\$38.00</b>	<b>\$34.00</b>
Gaja Sori San Lorenzo 2004	\$770.00	\$680.00
Isole e Olena Chianti Classico 2006	\$46.00	\$41.00
<b>Isole e Olena Cepparello 2005 </b>	<b>\$120.00</b>	<b>\$108.00</b>
Marcarini Barolo La Serre 2005	\$120.00	\$110.00
Marcarini Barolo Brunate 2003/2004	\$120.00	\$110.00
<b>Marcarini Barolo Brunate 2005</b>	<b>\$120.00</b>	<b>\$110.00</b>
Marcarini Barolo Brunate 2004 375ml	\$70.00	\$62.00
Marcarini Dolcetto D'Alba Fontanazza 2007	\$28.00	\$25.00
Montevetrano Cabernet Merlot Aglianico 02	\$150.00	\$130.00
<b>Monte Antico Rosso 2006 Value</b>	<b>\$23.00</b>	<b>\$21.00</b>
Ornellaia 2003	\$240.00	\$210.00
<b>Ornellaia 2005</b>	<b>\$280.00</b>	<b>\$240.00</b>
<b>Ornellaia 2006 – just arrived</b>	<b>\$295.00</b>	<b>\$265.00</b>
Ornellaia 2003 Double Magnum 3L	\$1000.00	n/a
Ornellaia Le Serre Nuove 2006 – 93 points	\$99.00	\$89.00
Poderi Colla Barolo Bussia 2004	\$140.00	\$120.00
<b>Poderi Colla Barolo Bussia 1996 Aged Release</b>	<b>\$170.00</b>	<b>\$150.00</b>
Poderi Colla Dolcetto 2007	\$28.00	\$25.00
<b>Poggerino Chianti Classico 2007. A Cracker!</b>	<b>\$40.00</b>	<b>\$35.00</b>
Poggerino Chianti Riserva 2001	\$80.00	\$70.00
<b>Poggio Antico Brunello 2004</b>	<b>\$170.00</b>	<b>\$150.00</b>
<b>Poggio Antico Altero 2004</b>	<b>\$190.00</b>	<b>\$170.00</b>
Poliziano Chianti Colli Senesi 2007	\$24.00	\$22.00
<b>Poliziano Rosso di Montepulciano</b>	<b>\$33.00</b>	<b>\$30.00</b>
<b>Poliziano Vino Nobile di Montepulciano 2006</b>	<b>\$60.00</b>	<b>\$54.00</b>
Prunotto Barbera D'Alba 2006	\$25.00	\$22.50
Sassicaia Bolgheri 2005 – new release	\$250.00	\$230.00
<b>Sella &amp; Mosca Cannonau Di Sardegna Riserva 2005</b>	<b>\$29.00</b>	<b>\$26.00</b>
Speri Valpolicella La Roverina 2006	\$28.00	\$25.00
Tenuta San Guido Guidalberto 2002	\$75.00	\$63.00
Umani Ronchi Montepulciano D'Abruzzo 2007	\$15.50	\$13.50
<b>Varja Lange Rosso DOC 2007</b>	<b>\$42.00</b>	<b>\$38.00</b>

### SANTADI VERMENTINO VILLA SOLAIS 2007

*Sardinia*

**Single Bottle Price: \$23.00**

**Dozen Bottle Price: \$21.00**

Made from 85% Vermentino and 15% Nuragus; both native to Sardinia. It is light, dry and fresh with a textural, lightly herbal mid palate and crisp finish. Delicious aperitif style.

## ITALIAN BIANCO

	single	case
Antinori Ceraro della Sala 2007	\$92.00	\$82.00
Bollini Pinot Grigio 2008	\$23.00	\$21.00
Canella Prosecco	\$26.00	\$23.00
Felsina Vin Santo 1999 375ml	\$72.00	\$62.00
<b>Franz Haas Pinot Grigio 2008</b>	<b>\$45.00</b>	<b>\$41.00</b>
Jermann Vintage Tunina 2006	\$110.00	\$100.00
<b>Marcarini Moscato d'Asti 2008</b>	<b>\$30.00</b>	<b>\$27.00</b>
Pala Crabilis Vermentino 2007	\$27.00	\$24.00
Pieropan Soave La Rocca 2006/2007	\$70.00	\$60.00
Pieropan Soave 2008	\$34.00	\$30.00
<b>Pieropan Soave Calvarino 2007</b>	<b>\$52.00</b>	<b>\$46.00</b>
<b>Plozner Pinot Grigio 2008</b>	<b>\$28.00</b>	<b>\$24.00</b>
<b>Ronco dei Tassi Friulano 2007</b>	<b>\$42.00</b>	<b>\$38.00</b>
<b>Ronco dei Tassi Bianco Forarin 2007 </b>	<b>\$46.00</b>	<b>\$42.00</b>
<b>Santadi Vermentino Villa Solais 2008</b>	<b>\$23.00</b>	<b>\$21.00</b>
Umani Ronchi Bianchi Verdicchio 2008	\$18.00	\$16.00
<b>Vietti Moscato d'Asti 2008</b>	<b>\$38.00</b>	<b>\$34.00</b>

### BRANCAIA IL BLU 2005

**Single Bottle Price: \$120.00**

**Dozen Bottle Price: \$105.00**

The magnificent wines of Brancaia are again in the top new release selections. These wines are my favourite expression of modern Tuscany. Sangiovese, merlot & cabernet can be magnificent blends. "As usual, the top estate wine is Il Blu '05, a blend of sangiovese, merlot and cabernet sauvignon with a whistle clean nose that foregrounds balsam and forest fruits. Soft and beautifully rounded, the palate melds its extract perfectly with the alcohol, sweeping through to a sweet, lingering finish."

- *Italian Wines 2008 – Gambero Rosso, Slow Food Editore*

### FONTERUTOLI CHIANTI CLASSICO 2007

**Single Bottle Price: \$45.00**

**Dozen Bottle Price: \$40.00**

Right in the groove for this great Tuscan producer. The 2007 Chianti Classico is loaded with dark cherry, new leather, and wild mushroom aromas. The palate is full-bodied and firm with sweet and sour cherry, dried herbs and hints of cocoa all laid over a mattress of plush dark red fruits. The finish is all savoury and dry, with more dried herbs and a hint of dusty tannin. A wine that is elevated with food, rich tomato based meat dishes or Italian cheeses would be the ideal partners. It will cellar beautifully over the next 5-7 years. Highly recommended. Ian Cook – F.W.C.

### FELSINA RANCAIA RISERVA 2006

**Single Bottle Price: \$110.00**

**Dozen Bottle Price: \$100.00**

The 2006 Chianti Classico Riserva Rancia is a vibrant, focused wine that flows with the essence of dark fruit, minerals and flowers. The wine possesses gorgeous length and proportion, all of which is framed by powerful yet well-integrated tannins. Simply put, this is a superb Chianti that also happens to be one of the best relative values in fine, age worthy wine. The Rancia is made from vines planted on poor soils at 420 meters above sea level. In 2006, the Rancia spent 16 months in French oak, of which 60% was new. Anticipated maturity: 2012-2026. 95 Points.

### POGGIO ANTICO ALTERO 2004

**Single Bottle price: \$190.00**

**Dozen Bottle Price: \$265.00**

"The 2004 Brunello di Montalcino Altero is a silky, perfumed wine laced with dark fruit, licorice, new leather and French oak. Medium in body, this accessible Brunello offers outstanding harmony and class in a refined style. Altero spends two years in medium-sized French oak barrels prior to being bottled. Anticipated maturity: 2009-2019. 91 Points." - Antonio Galloni, Robert Parker Wine Advocate # 183 June 09.

## VAJRA LANGE ROSSO DOC 2007

Single Bottle Price: \$42.00  
Dozen Bottle Price: \$38.00

Just arrived and a delicious affordable Lange Rosso. It's a blend of Dolcetto, Barbera and Albarossa, Freisa & Nebbiolo. The Dolcetto lends lovely fragrant cherry to both nose and palate while the Barbera gives a rounder chewy plum element. Word has it Freisa give a flavor of salted raspberries. The Nebbiolo lends structure. All in all it looks like a Lange Rosso finishing with a dry (yet soft) leatheriness. Having just consumed a bottle with my lamb chops I can honestly say it is delicious & recommend it. Drink now and over the next couple of years.

## RONCO DEI TASSI COLLIO BIANCO FOSARIN 2007

Single Bottle Price: \$46.00  
Dozen Bottle Price: \$42.00

A Tre Bicchieri winner and a very stylish and delicious wine indeed. A blend of 40% Friulano, 40% Pinot Bianco and 20% Malvasia. Super fresh and perfumed with white flowers, peach and tropical notes. All sorts of exotic fruits and savoury dry herb notes appear on the palate in a long and layered fashion. Some rich tropical notes, yet the overall impression is on precision - grapefruit, a touch of herb, almond kernel. Great now and five years cellaring.

## PIEROPAN LA ROCCA 2006/2007

Single Bottle Price: \$70.00  
Dozen Bottle Price: \$60.00

This vineyard takes its name from the adjacent Medieval castle and fortress, ("la rocca") dominating the little town of Soave, just east of Verona. The soil is "eocenica" in origin, with abundant microelements, calcareous/clayey in structure. The resultant wine is from 100% Garganega grapes, late-harvested so as to ensure maximum extract and aged in oak barrels for one year. It is a characterful wine, reminiscent of exotic fruit and nuts on the nose, soft and persistent on the palate, with hints of spice and citrus fruits. The first La Rocca label was made in 1978. It evolves beautifully with time, achieving that rare balance of components, that harmony of flavours and bouquet, which is the hallmark of superior breeding. Ideal with tasty fish like salmon, crabs and white meat like rabbit and chicken.

## BOLLINI PINOT GRIGIO 2008

Single Bottle Price: \$23.00  
Dozen Bottle Price: \$21.00

Light, bright and breezy sums up this delicious slice of Italy. Lemon fresh with a splash of pear makes for a refreshing and delicious drink. Bellissimo!

## PLOZNER PINOT GRIGIO 2008

Single Bottle Price: \$28.00  
Dozen Bottle Price: \$24.00

Drinking this wine in the summer months with fresh seafood is a delight. It is fresh tasting with clean varietal flavour; pear, apple and exotic fruit with a touch of gunflint. It comes from the foothills of Friuli - not far from the Alps and really brings all that freshness to your table in Sydney.

## CANELLA PROSECCO

Single Bottle Price: \$26.00  
Dozen Bottle Price: \$23.00

100% Prosecco varietal, the wine is a brilliant straw yellow with fine, persistent perlage and fruity aromas of peach, apple, pear and citrus fruit. The palate gracefully balances zingy acidity and a subtle hint of sweetness, richness and silky-smooth texture. It is ideal as an aperitif, but also perfect with seafood.

## POGGIO ANTICO BRUNELLO 2004

Single Bottle Price: \$170.00  
Dozen Bottle Price: \$150.00

"The estate's 2004 Brunello di Montalcino is a soft, supple effort. Silky tannins frame a graceful core of perfumed ripe fruit. This medium-bodied Brunello reveals terrific length and focus in a mid-weight, polished style. The wine is likely to acquire more complexity in bottle but its balance makes it one of the more accessible 2004 Brunellos. Anticipated maturity: 2009-2016. Points 90.

## FULIGNI BRUNELLO DI MONTALCINO 2004

Single Bottle Price: \$160.00  
Dozen Bottle Price: \$140.00

"The 2004 Brunello di Montalcino is simply awesome in the way it marries a gorgeous expression of ripe, dark fruit and a classic sense of structure. A rich, enveloping wine, it flows onto the palate with masses of black cherries, minerals, spices, tar, new leather and smoke. This is an exceptionally well-balanced and finessed Brunello full of character. The tannins remain rather firm but there is enough sheer density of fruit that opening a bottle on the young side is still likely to be rewarding. Simply put, Fuligni's 2004 Brunello di Montalcino is not to be missed. Anticipated maturity: 2012-2024. 94 Points.

## ANTINORI TIGNANELLO 2006

Single Bottle Price: \$135.00  
Dozen Bottle Price: \$120.00

"The 2006 Tignanello is especially opulent in this vintage. Masses of dark red fruit, scorched earth and sweet oak emerge as this richly-textured Tignanello flows from the glass. The wine possesses superb density; all it needs is another few years to come together. Today it is remarkably vibrant and primary. Tignanello is 85% Sangiovese, 10% Cabernet Sauvignon and 5% Cabernet Franc. Anticipated maturity: 2014-2024, 92 Points." - Antonio Galloni, *The Wine Advocate August 2009*.

## SELLA & MOSCA CANNONAU DI SARDEGNA

### RISERVA 2005

Single Bottle Price: \$29.00  
Dozen Bottle Price: \$26.00

Cannonau is the name in Sardegna for Grenache and this is one of the best finds in Italian red in recent times. It's a cracker and I was delighted when made aware of the price. A bargain (I was guessing \$50+). Medium bodied with perfumed aromatics, walnut spice and dried cherry. The palate is fine delicate and understated with dried cherry, Grenache softness and juiciness without seeming sweet or at all like Australian Grenache. This is superb wine ready for immediate drinking. - F.W.C.

## THE MYSTERY OF SICILY

### COS CERASUOLO DI VITTORIA CLASSICO 2007

Single Bottle Price: \$45.00  
Dozen Bottle Price: \$40.00

At once mysterious and beguiling yet completely familiar on some sort of visceral level; this blend of nero d'avola (60%) and frappato (40%) is vibrant and gripping. Grown on Sicily's south coast in calcareous and silica soils mixed with clay and tufa, this finds its energy in the balance of saline minerality, racy acidity and fragrant flavours of cherry, plum, and wild herbs. It finishes light yet remarkably powerful. 95 Points. - *Wine and Spirits 100 top value wines of the year*.

## GREAT VALUE FROM TUSCANY!

### Monte Antico Toscano IGT 2006

Single Bottle Price: \$23.00  
Dozen Bottle Price: \$21.00

"A typical, sangiovese-based Tuscan red with distinctive savoury, mellow, earthy-forestry aromas and hints of dried cherry on the tongue. It's clean and well made, with ample soft, supple but savoury sangiovese tannins. Excellent current drinking. Now to five years. 89/100." **Huon Hooke, Good Living May 19, 2009**

### Gabbiano Chianti 2007

Single Bottle Price: \$19.00  
Dozen Bottle Price: \$17.00

"Built in the 12th Century, the Castello di Gabbiano estate sits atop the rolling hills of the Chianti Classico Region in rural Tuscany, amongst the vines, olive groves and local people. This has typical juicy and savoury aromas of cherries, Siena cake and old leather. It is light, succulent and dry, with grainy tannins in good balance at the end. Food: Saltimbocco alla Romana." **Sunday Life Magazine, The Sun Herald November 2008.**