

## THE LOWER HUNTER VALLEY WINTER 2023

Here are the best.

<p><b>Semillon 2023</b> (say-mee-on)</p> <p>Made in the classic Hunter Valley style to drink both young and fresh or age.</p> <p>Lemon and lime flavour dominant when young.</p> <p>- Briar Ridge</p> <p>Originally from Bordeaux, France, Semillon has found a natural pair with all seafood.</p> <p>- Wine Arm</p>	<p><b>Pecorino</b> (peh-kuh-ree-no)</p> <p>A crisp palate with delicate pear and pink lady apple flavours</p> <p>- The Little Wine Company</p> <p>The link with the cheese of the same name is obscure but legend says that sheep would graze on the vines and the vineyard be rewarded with cheese.</p> <p>Strangely, the wine and the cheese pair well.</p> <p>- Wine Arm</p>	<p><b>Estate Grown Rose 2022</b> (rosé)</p> <p>A dry style of rose with pale salmon colour, florals, red berries and ripe orange citrus tones.</p> <p>- Mt Pleasant</p> <p>100% estate grown so likely to include Touriga, Tempranillo and Pinot Noir grapes.</p> <p>While different to Provence the appeal is similar.</p> <p>- Wine Arm</p>	<p><b>Sangiovese 2019</b> (san-juh-vay-zee)</p> <p>A rustic earth-flavoured wine which pairs with tomato-based foods such as pizza or anything Italian.</p> <p>- Adina</p> <p>The principal grape in Chianti. We paired our Cellar Door wine tasting with an estate grown olive tasting.</p> <p>We suggest you do the same with the enclosed olives.</p> <p>- Wine Arm</p>	<p><b>Montepulciano</b> (mon-tay-puhl-choa-now)</p> <p>Dried herbs, intense boysenberry and rich cocoa into slippery tannins.</p> <p>- Mercer</p> <p>Originating in Central Italy and the second most planted grape after Sangiovese.</p> <p>Combines well with rich and fatty foods including tex mex, pizza or macaroni and cheese.</p> <p>- Wine Arm</p>	<p><b>Malbec 2021</b> (mahl-bek)</p> <p>Winemaker Ian Little has explored the wine regions of Argentina where this grape shines. Naturally this is the perfect wine for a traditional Argentino Asado (BBQ).</p> <p>- The Little Wine Company</p> <p>Originally from France and often included in Bordeaux style blends.</p> <p>Black cherry, chocolate and licorice flavours.</p> <p>Steak and Malbec - what could go wrong!</p> <p>- Wine Arm</p>
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WINE ARM

## The Lower Hunter Valley – New South Wales

The birthplace of the Australian wine industry is centered around Pokolbin just 2 hours drive north of Sydney or 1 hour west from Newcastle and is currently home to over 100 Cellar Doors.

Grape/wine production peaked in the 80's with household names such as Lindemans, McWilliams and Tyrells of which only the last remains in the family. This hasn't stopped many new and innovative winemakers making their mark.

The signature grape is **Semillon** and we have included **Briar Ridge Stockhausen** named in honour of the legendary Hunter wine maker.

**The Little Wine Company** is blazing a trail with the first **Pecorino**. A grape originating in Central Italy and only rediscovered in the 1990's.

Former McWilliams owned **Mount Pleasant** has the best overall vineyards and has recently renovated its Cellar Door with luxurious surrounds.

Both our **Aldina** 2019 **Sangiovese** and Mediterranean herbed **olives** are estate grown. Be sure to catch Kate at the Cellar Door for a warm welcome.

Leading the sustainable varietals charge are Aaron and Alison **Mercer**. We have included the silky smooth 2022 **Montepulciano**.

To round off our winter wines and put a smile on your dial is **Lamas in Pyjamas**, an Argentinian style **Malbec**.

Enjoy our Winter selection from the Lower Hunter Valley.

Wine Arm - Andrew, Remy, Michael.

*We visit, we taste, we buy the best*

WINE ARM