

Featured Flight of the Week
Brash Higgins in McLaren Vale, South Australia
\$34pp Wine Flight
\$15 Cheese Pairing for two
\$16 Dessert Pairing for two

2020 ZIBIBBO
\$19 | \$68

Zibibbo is an ancient, aromatic white grape from the Muscat family grown in the warmth of the Mediterranean and South Australia. From fruit grown at Ricca Terra Farms in the sunny Riverland, the varietal was chosen for its potential to develop length and complexity from longer skin contact, the wine is fruity yet bone dry; reminiscent of something from *Alice in Wonderland*, where things aren't always as they seem.



Hand-picked, the golf ball sized, bronze fruit was destemmed into waiting terracotta amphorae. A wild ferment ensued with the caps hand plunged twice daily until the ferment finished and the skins sank into the wine. The skins, seeds and juice remained covered in situ for six months. A natural FLOR layer of yeast volunteers itself and covers and helps protect the wine. The 'free run' was siphoned off in spring and combined with the pressings. The wine settles before being racked and sent to bottle unfiltered and unfined.

'Cloudy and a diaphanous, pale copper in appearance. The wine is dry yet exudes tantalizing herbal, spice and stone fruit aromas. Complex nose of apricot, graphite/pencil shavings, cut ginger, cloves, elderflower, white pepper, Belgian white ale, and wild honey leaps from the glass. On the palate, the wine has a soft entry but with good grip, an earthy sweet chalk/clay element with notes of lemon oil, tangerines, tea and cinnamon apples.' – Brad Hickey, Vinitor, October 14, 2020

Time on skins: 150 days in amphora. 450 cases produced.

ALCOHOL: 11%

paired perfectly with
Cornell Clothbound Cheddar, Upstate NY
~
Passionfruit/Mango Macaron

2020 CABERNET FRANC
\$19 | \$68

Their sixth Cabernet Franc, they skipped 2019, 100% grown from a neighboring vineyard planted in 1982 and made at Brash HQ. Vintage 2020 provided good growing conditions with an even season punctuated by small berry set. The idea for this FRNC was to focus on the aromatics and delicacy of the fruit, making it a breeze to drink but still complex, age worthy.



"A translucent ruby/violet in color. The nose is lifted, aromatic, complex with violet leaf, red and blue fruit, yet not vegetal at all. There is pepper, ashes, rose petals, mulberry; exactly what this vineyard smells like after a summer rain. Balanced, vibrant, medium bodied, the wine has a satiny, svelte mouth feel and a long smooth finish with grip."- Brad Hickey, Vinitor, October 20, 2020.

Macerated for five weeks. Aged 8 months in 100% French oak, 8 year old hogsheads. 400 cases produced.

ALCOHOL: 14%

paired perfectly with
Cinco Lanzas, Spain
~
Chocolate Blueberry & Banana Cake Bite

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2018 GRENACHE/MATARO BLEND
\$23|\$83



Two parcels of Grenache and Mataro from a Biodynamically farmed site at Yangarra Estate in the distinctive sandy soils of Blewitt Springs along the upper ridges of the eastern flank of McLaren Vale nearing the Adelaide Hills. The fruit was hand-picked on the same day, destemmed at the winery and co-fermented using wild yeast in an open fermenter for 2 weeks. The 2018 vintage was warm, thus this is warm, soulful drop. Ten months in trusty French puncheons further forged the fine red berry tones of Grenache [70%] with the savory spice of Mataro [30%]. This is the second time they used whole bunches in the Mataro, and the wine shows wonderful grip and an engaging spicity edge because of it.

‘Pretty nose, floral and sweet fruited. Notes of feijoa, orange peel and spice from the Mataro co-mingles nicely with the lively, bright red fruited Grenache. Medium bodied with dusty tannins, the GR/M strikes a nice counterbalance between the openly fruity nature of Grenache and the darker, more brooding nature of Mataro.’ – Brad Hickey, Vinitor, November 1, 2019.

20 days on skin, oak-aged for 10 months in 6 year old French Puncheons. 190 cases produced.

ALCOHOL: 14.9%

paired perfectly with
Abbaye de Taime, Savoie, FR
~
Strawberry & Cream Cake Bite

2018 NERO D’AVOLA
\$23|\$83



The first to graft Nero d’Avola in McLaren Vale to their organic estate Omensetter Vineyard in 2009, this ninth vintage of the drought tolerant Sicilian varietal was picked a little earlier than normal to get ahead of a heat wave. The transparency of the Nero d’Avola grape was preserved by using gentle, ancient techniques and naturally occurring wild yeasts. The grapes were destemmed then fermented wild and aged on skins and seeds for six months in locally made 200L beeswax lined clay amphoras.

“Dark ruby in color, with hints of black cherry, Indian spices and stem ginger. Orange peel also present which is usual in this wine. Reminiscent of a Negroni cocktail, angostura bitters and all. A pomegranate, bright dark raspberry and morello cherry mid-palate balanced by a refreshing sweet and sour red cherry acidity. The wine finishes with fine-grained, chain-link tannins as well as some savoriness. Decanting is always recommended for amphora wines” – Brad Hickey, Vinitor, Nov 1, 2020.

Aged on skins six months in beeswax-lined amphora. 200 cases produced.

ALCOHOL: 15.6%

paired perfectly with
Gran Cacio Etrusco, Lazio, IT
~
Tart Cherry Macaron