

FEATURED WINES

D'ARENBERG, AUSTRALIA

Many of McLaren Vale's vineyards are on free-draining soils underlain with limestone, formed by the calcareous remains of the local marine fauna. One such creature was the Hermit Crab, a reclusive little crustacean that inhabits the cast-off shells of others. The Osborn family thought the name appropriate for this, McLaren Vale's first ever blend of Viognier and Marsanne. "Hermit" is also an abbreviation for the French appellation of Hermitage, where the Marsanne grape variety dominates.

2016 THE HERMIT CRAB

GLASS 11 | BOTTLE 44

The Viognier certainly takes centre stage on the nose in the guise of stone fruits, candied ginger and florals. In the background for those keen on honing their senses, Marsanne adds slightly more exotic notes of green mango, hay and almond. The palate has a lovely medium bodied weight to it, without any of that oiliness that over ripe Viognier can deliver. Precise acid throughout and a mild pithy texture on the finish ensure freshness and spice to keep the sweetness of the fruit in check. Fruity and spicy yet dry make this an all occasions wine.

TORMARESCA, ITALY

Named for the region's ancient seaside towers overlooking the Adriatic Sea, Tormaresca adds a fresh dimension to Italy's world-class wine landscape. Indeed, it is the only producer with vineyards in both of Puglia's elite winegrowing regions. Tormaresca leads Puglia's modern renaissance by combining classic winemaking with the latest viticulture techniques to create exceptional wines just waiting to be discovered. All Tormaresca wines are crafted with 100% estate-grown fruit.

2017 CALAFURIA ROSE

GLASS 11.50 | BOTTLE 46

The 2017 Calafuria is rose petal pink in color and has intense and delicate aromas on the nose of white fruit, peach and grapefruit. The fragrant notes are harmoniously melded together with the floral sensations of violets. Initially soft flavors fill the palate then finish with crisp acidity and an aromatic, persistent finish.

TRAPICHE, ARGENTINA

Trapiche is located in Mendoza, Argentina at the foothills of the Andes Mountains. Spanish conquistadors first brought grape varietal seeds to South America to produce wine. Many Europeans immigrated to Argentina and planted vineyards at the foothills of the Andes. Malbec was brought to Argentina by a Frenchman, reportedly on April 17, 1853—World Malbec Day is now celebrated on the 17th of April. In the late 1980s, the Argentinean economy collapsed, and the wine industry suffered. The government encouraged the pulling up of older Malbec vineyards. New economic policies and foreign investment of the 1990s resulted in modern technology for wineries. Malbec was once again positioned as a top grape varietal, producing bold, plush wines with international appeal that were export-ready. Wines from Argentina were rapidly recognized as offering value and quality, and Malbec grew in popularity, being regarded as a friendly, easy-drinking red wine with broad consumer appeal.

2017 BROQUEL MALBEC

GLASS 11.50 | BOTTLE 46

Intense purple red color with ruby hues. Aromas of fresh red and black fruits, floral notes, and earthy minerals, with an elegant touch of smoke. Rich and spicy on the palate providing a long and pleasant finish.