

Kitchen wine

2014 Planeta La Segreta Bianco (Sicily, Italy)

Wine - White \$19.99 (750mL)

50% Greciano, 30% Chardonnay, 10% Fiano and 10% Viognier in this lovely blend. Straw yellow colour with a light greenish hue. Broad and lively aromatic bouquet. Mineral scents are followed by classic aromas of citrus and white peaches, lime, bergamot and white melon. Fresh and wide. Good balance between acidity, suppleness and fullness. The finish is round and aromatic. Lovely with Mediterranean cuisine, poultry or vegetarian dishes.

Salmon course

2014 Costaripa Rosamara (Lombardy, Italy)

Wine - Rosé \$24.99 (750mL)

60% Groppello, 20% Marzemino, 10% Sangiovese, 10% Barbera. Fragrant with floral, fruity and mineral aromas sustained by fresh, mellow flavours, finesse, balance, and richness.

Ravioli Course

2013 Langlois-Chateau Sancerre Fontaine Audon (Loire Valley, France)

Wine - White \$33.99 (750mL)

This bottling from the Champagne house Bollinger owned **Langlois-Chateau** is from a flinty-soiled 15 ha vineyard in St. Gemme north of the appellation. It's a very elegant, smart sauvignon with a fresh, even nose of gooseberry/rhubarb jam, nettles, minerals and a distinct dose of red grapefruit. It's mid-weight, intense yet stylish and very even handed, with great purity and focus. Dry but not bone dry.

Sea Bass Course

2005 Lopez de Heredia Rioja Blanco Viña Gravonia Crianza (Rioja, Spain)

Wine - White \$39.99 (750mL)

Extremely limited availability.

The 2005 Viña Gravonia Blanco Crianza, from a harvest that was slightly shorter than 2004 but of a similar quality, is pure Viura from very old vines fermented in old oak vats and matured in old oak barrels for four years. It starts off slightly reduced, and needs time and air, so decanting in advance is not out of place. The palate is much more precise, pungent, intense, very balanced and persistent. The nose finally comes on its own with developed notes of petrol, beeswax and chamomile, perhaps a little more evolved than its siblings. This is a white full of personality, ready now. Character, at very good price. 52,000 bottles produced. (93+ points)

Dessert Souffle

2001 Carole Bouquet Passito di Pantelleria (Sicily, Italy)

Wine - Dessert \$49.99 (Regularly: \$64.99) (500mL)

Zibbibo is certainly not a household grape, but it can be used to make anything from table wine to grappa, and in this case an intense dessert wine. Lovely eyecatching packaging, but it's what's inside that's special. Dark amber in color with a nose of apricot, slow cooked figs with a smoky character. Hints of bergamot orange and quinine, this big dessert wine is thick and unctuous, it calls for blue-veined cheeses to tame it.