



Hunter Valley Varieties to Explore This Autumn

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As the air starts to chill and the days become shorter, it's time to get cosy and move towards more warming, substantial, robust autumnal fare, and pair this with more substantial, fuller bodied whites and light to medium-bodied reds.

For many, autumn is a favourite time of the year, bringing with it a welcome reprieve from the summer heat and for many of us, the change in season comes with changing preferences in wine and food. It's that time of year when our wine and food choices can be as varied as the days themselves.

The cooler months are here, but that doesn't mean you need to stop sipping on a glass of your favourite Rosé. As a fantastic food wine, Rosé can be paired with a wide variety of foods and flavours and handles spices and heat very well – and ideal when paired with Middle Eastern dishes.

Those lighter-style reds you have been enjoying in the warmer weather remain an optimal choice for the cooler moments of autumn; however, now is the time to enjoy your Pinot Noir, Merlot, Sangiovese, Grenache, Cabernet blends and medium-bodied Shiraz at room temperature.

Delivering the amazing flavours of autumn, Pinot Noir has become very popular in Australia as an alternative to some of our famously big bold reds. Lighter in colour, with an aromatic nose and hints of cherry, raspberry and plum flavours balanced by smooth tannins, Australian Pinot Noir is a particularly flavoursome wine and ideal with roasted meats, salmon, and tuna dishes.

Medium-bodied but deceptively light in colour, Grenache is a varietal packed with raspberry, red plum and tobacco aromas. This crowd-pleasing wine is excellent alongside cooler weather dishes such as grilled, stewed, or braised beef, veal, pork and chicken.

The typical young Hunter Valley Shiraz is a medium-bodied wine showing red and dark berries, spices and a great deal of tannin. The wines become far more complex and full-bodied with age, yet smooth and

richly flavoured with some earthy tones. The bold flavours give Shiraz the reputation as a very food-friendly wine.

Sangiovese is perfect for autumn sipping. Not only does it offer you flavour satisfaction, but it is the ideal match for the creamier and richer meals that you crave once the cool weather moves in. Like all Italian wines, Sangiovese is well-matched for the flavours of chicken, grilled red meat, lamb, slow-roasted pork, pasta, stews, or well-aged cheese.

Most Chardonnay lovers will drink Chardonnay regardless of the season, but it is the perfect choice for autumn. The style that has emerged today is all about letting the fruit take centre stage, with other elements, such as oak, taking a supportive role. A medium-bodied style is a perfect match for autumn's classic characteristics. Enjoy with pies, buttery sauces and rich shellfish, risotto, pasta or chicken dishes such as butter chicken curry.

Viognier is another compelling white, with flavours that can include tangerine, peach, mango, honeysuckle and even roses. Enjoy a glass of Viognier with exotic dishes such as orange chicken, turkey with cranberry chutney, or any style of curry with a citrus garnish.

Semillon is proof that autumn is not just about red wines. This Bordeaux-borne grape is often blended with Sauvignon Blanc, giving an otherwise lush, mouth-filling wine a welcome hint of zippiness to make an excellent white pour for those autumn-inspired dishes.

Pinot Gris is another excellent choice for this time of year - it is rich and textural with notes of apple and pear, with just the right amount of spice from some time in oak. This is a great wine for transitioning from dry, crisp whites to something a little more complex and superb with a chicken pie or pork tenderloin.

Of course, Sparkling Wines can be enjoyed at any time of year – not just for celebrations. Prosecco is a fine friend for autumn-centric starters, including frittatas, pies and quiches.

So, if you have a cellar full of summer wines, then it's time to give them a final send-off and start drinking!

Autumn Wines



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Tamburlaine Organic Wines
2022 Bull In A China Shop
Half Cut (Low Alc)

Bull in a China Shop Half Cut from Tamburlaine is an exquisite Piquette wine that will not disappoint. It's a perfect balance of oak and fruit flavours that will tantalize your taste buds and have you reaching for one more sip.

TASTING Bouquets of herbal citrus and fruit florals dominate on the nose while gentle and slightly prickly on the palate (like a mild kombucha) with a lively fruitiness.

FOOD MATCH Anything from a charcuterie board to spicy fish tacos, it's extremely versatile.

CELLARING Keep cool and drink young.



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Hungerford Hill
2022 Classic
Gewürztraminer

Estate grown, by our Cellar Door at the beginning of Broke Road in the middle of Pokolbin. Gewürztraminer has a storied and fascinating history in the cultural palate, and is settling in nicely in this off dry style for those looking to nibble and tipple.

TASTING Strong aromas of lychee and rose water. A fruit salad for the senses without the syrup textures or overly sweet flavours. Ripe apples and melon on the palate.

FOOD MATCH Soft shell crab, vegetarian Pad Thai, or some honey chicken.

CELLARING Cellar for 2 to 4 years.



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Parched Crow Wines
2022 Shiraz Nouveau

Newly released, this is a very approachable red. Nouveau means 'new' in French nodding to the unexpected, modern style of Shiraz this wine is. A wine worth the pit stop to taste and a bottle you need in hand.

TASTING A plush medium to light body red with a soft, juicy, cherry palate with floral violet aromas.

FOOD MATCH Roast chicken, smoked ham or a BBQ with a side of pomegranate and pear salad.

CELLARING Drink now or cellar up to 2 years.



\$30 | Shop Now



Mercer Wines
2022 Shiraz Nouveau

A bouncy young Shiraz harvested early to capture the youth of the Hunter Valley. A blend of two iconic Hunter vineyards, this delicate style can be produced sustainably every year with a

focus on purity of fruit and grape tannin rather than age and oak.

TASTING Medium-bodied, ripe boysenberry, juicy sour cherry and peppery finish of good length.

FOOD MATCH A perfect accompaniment to spiced barbecue and Turkish sides.

CELLARING Drink now or cellar for up to 5 years.



\$37 | Shop Now



WINMARK WINES
Winmark Expressions
Chardonnay 2021

An artists expression of the spectacular landscape surrounding Winmark's vineyard in Broke, and similarly the wine an expression of the quality of the grapes Winmark can produce. This recently restored

50 year old vineyard is one of the Hunter Valleys most renowned Chardonnay vineyards.

TASTING Elderflower and white peach aromas beckon toward a palate of quince and ripe Meyer Lemon spiced with nutmeg. Fine wine requires reflection and time. Enjoy this classic expression of the site as she engages with you over time.

FOOD MATCH The perfect accompaniment to any seafood or seafood inspired pasta, prawn risotto or roast chicken. Its versatile and luscious so pairs perfectly with so many foods.

CELLARING Cellar for 3 to 5 years.



\$35 | Shop Now



Iron Gate Estate
2022 Primera Shiraz
Tempranillo

A blend of Hilltops and Hunter Valley fruit, this wine shows off the best of the two varieties (70% Shiraz, 30% Tempranillo) from time spent in one- and two-year-old barrels.

TASTING The palate is medium weight in structure, with cherry and plum flavours, with a touch of pepper and bay leaf savouriness and finishing with soft tannin and oak.

FOOD MATCH This wine would be a good accompaniment for stews, lamb shanks, pizza, and BBQ dishes.

CELLARING Drink now or cellar for up to 6 years.