# THE BUTCHER'S POUR: AUSTRALIA August 2023

Of course we included a Shiraz in the mix, but here are a few more reasons for you to start taking Australian wines a little more seriously. Like South Africa with Pinotage; Australia became synonymous with Shiraz, and not always in a positive way. Now, there are several winemakers throughout Australia looking to showcase quality wines made responsibly. Here are just a few wines made with the intention of providing more structure and balance to pair with food.

### Seppeltsfield Riesling... 2022

Tasting Notes: Dry Riesling wine made in an aromatic and highly mineral-driven style. The flavors are pure, youthful, and fresh with lemon, lime, and jasmine blossoms with persistent mineral acidity.

#### Dominique Portet Fontaine Rose... 2021

50% Merlot 40% Shiraz 10% Cabernet Saugvignon

Tasting Notes: Fruit is picked by hand before gently crushing and pressing it. It is then fermented in stainless steel tanks for essential freshness and to accentuate its attractive aromas. Made in a Provençal style, it is pale salmon in color with scents of cherry blossom, ripe red berries, and peaches. The wine has a soft texture and creamy complexity, and a long crisp finish.

#### Lambert Estate First Chapter Shiraz... 2019

Tasting Notes: A deep, dark purple in color with vibrant aroms of plums and raspberry licorice. Ripe boysenberries, and black berries are balanced with hints of toast, baking spices, and smooth velvety tannins. Low rainfall and warm days allowed for optimal ripening to showcase in ideal vintage for shiraz. Perfect to pair with sweet BBQ ribs.

## Sunspell Cabernet Sauvignon... 2021

*Tasting Notes: Medium-bodied Cabernet Sauvignon without any oak. The nose is a combination of bright & juicy. The palate shows black plum, and red currants balanced with green pepper, ferm, and mint. All wrapped up with a soft dry finish.*