

A NIGHT TO REMEMBER

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DELICIOUS COURSES
WITH MATCHING WINE

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Exclusive Charity Dinner

MC legendary sportsman and media commentator
MAX WALKER AM

Saturday 17 May 2014

BOOK TODAY!
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RACV City Club
Level 17, 501 Bourke St, Melbourne
6:30pm - midnight | Black Tie

Ticket price: \$330*each | Table price: \$3,300 (10 seats)*value of dinner \$110; tax deductible component \$220

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- Planning approval as food and beverage premises plus packaged liquor licence with potential to upgrade (STCA)
- Located in Melbourne's most prestigious and tightly held suburb less than 1km* from the Melbourne CBD
- A genuinely rare mixed use offering with major development potential (STCA)

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Friday 16th May 2014 at 12.30pm

Mark Wizel Josh Rutman Scott Callow
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* approx Level 32, Rialto North Tower, 525 Collins Street, Melbourne

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wine guide

ralph kyte-powell



Under \$20

**Freeman Rondo Rose
2013 \$19-\$22**
Score 90 Value Good

Blushing and rosy in colour, this inviting pink wine is made from the Venetian rondinella grape grown at Hilltops, NSW. Cherry-like fruit, soft spice and lightly tarry aromas lead through a smooth, savoury palate of good depth and balance. (Screw cap; 13.5 per cent alcohol.)
Ageing? No.
Food ideas Prosciutto and salami; vegetable risotto.
Stockists include Toorak Cellars; Seddon Wine Store.



**I Monili Tarantino
Primitivo 2012 \$13-\$15**
Score 87 Value Good

The typically raised aromas of red wine from Italy's south introduce this primitivo. Prune and leather notes meet the nose; a medium palate matches savoury flavour to acidity and fine tannins. (Screw cap; 13 per cent alcohol.)
Ageing? Drink over two years.
Food ideas Pot-roasted lamb; veal with olives.
Stockists include Prince Wine Store, South Melbourne; McCoppins, Fitzroy.



\$20-\$35

**Malvira Roero Arneis
2012 \$32-\$35**
Score 90 Value Good

From Piedmont in Italy's north-west, this arneis demonstrates this mellow white variety well. Pear, light spice and almond syrup aromas introduce a soft palate of harmonious balance. (Screw cap; 13 per cent alcohol.)
Ageing? No need.
Food ideas Poached fish; soft mild cheeses.
Stockists include King & Godfree, Carlton; Rathdowne Cellars, Carlton North.



Indulge yourself

**Perlage Col di Manza
Valdobbiadene Prosecco
Superiore 2011 \$42-\$45**
Score 92 Value Good

An elaborately packaged, vintage-dated version of the Italian sparkler, prosecco. Almond, apple and blossom aromas are inviting. The palate is light and fresh, but also ripe, flavoursome and long-finishing. (Cork; 11.5 per cent alcohol.)
Ageing? No.
Food ideas Antipasti; bruschetti.
Stockists include Prince Wine Store, South Melbourne.



Wine of the week

Fletcher Barolo Alta Pete 2009 \$63-\$66
Score 94 Value Fantastic

Barolo is an idiosyncratic Italian red wine of fabled majesty. Good examples of this Piedmontese nebbiolo are often very expensive, so, in the scheme of things, this example is a bargain. It offers licorice, tar, cherry, prune and toasted-coconut aromas of fascinating regional/variety identity. A finely textured, full-bodied palate is mouth-filling but not unduly heavy, followed by lots of tooth-gripping tannins and an incredibly long, more-ish aftertaste. (Cork; 14 per cent alcohol.)
Ageing? Drink over 10 years.
Food ideas Venison; beef fillet with porcini.
Stockists include City Wine Shop, Spring Street, city; Prince Wine Store, South Melbourne.



**Ravensworth "La
Querce" Sangiovese 2013**
\$23-\$25
Score 91 Value Good

Juicy cherry, dry herb and cedary aromas; a plump mid-palate of good ripe/savoury balance; firm, drying Italianate tannins. (Screw cap; 13 per cent alcohol.)
Ageing? Drink over three years.
Food ideas Steaks; veal kidneys.
Stockists include Rathdowne Cellars, Carlton North; La Vita Buona, City Square, Melbourne.



**Pizzini Per Gli Angeli
2007 \$64-\$67 375ml**
Score 95 Value Good

Pizzini's King Valley take on the Italian Vin Santo style. Deep amber, with complex, butter toffee, roasted almond and chocolatey characters. It's very sweet, but balanced by tingling acidity. (Screw cap; 14 per cent alcohol.)
Ageing? Drink over 10 years.
Food ideas Plain cake; espresso coffee with almond biscuits.
Stockists include Barrique Wine Store, Healesville.