



**We are a family run business established by Kevin McCarthy and Kathleen Quealy at Balnarring Vineyard. From our Balnarring Vineyard base we have expanded by leasing three great regional vineyards as well as contracts with Vaughan at Merricks North and Malakoff vineyard in the Pyrenees. Our team has grown to include another winemaker, viticulturist and sales manager. Our wines rely on our collective knowledge and understanding of traditional viticulture and winemaking techniques. Quealy blazes a path of new varieties and styles clearly with a great love of Italian culture. Balnarring Vineyard label represents wines that are multi vineyard blends offering great regional quality and value.**

**Pobblebonk *Field blend* 2011**

**\$25**

A field blend picked from Balnarring Vineyard. Small volumes of the aromatic Moscato Giallo and Riesling are blended with Friulano Pinot Grigio and Chardonnay. Friulano and Chardonnay are both acidic and have great length. Pinot Grigio offers the luscious middle palate. The blend is finely aromatic followed with a complex balanced palate offering pink fruits, cantaloupe and creamy texture.

**Pinot Grigio 2012 – SOLD OUT**

**Friulano 2010**

**\$25**

Friulano is a white variety of the Friuli region. Balnarring Vineyard had a 5 acre block and has succeeded in growing this difficult variety. Grapes are picked late autumn and require soaking on skins to liberate the aromatics. A slight saline note, with subtle wildflower and meadow; this wine has a creamy, even stock-like texture.

**Friulano Amphora 2012**

**\$28**

Friulano is native to Italy's Friuli district, with a moderately cool maritime climate as we experience. Balnarring Vineyard is the pioneer of this increasingly important cool climate variety in Australia. The grapes are stomped by feet to prepare for a cool soak of 24 hours. The skin contact releases the aromatics. The wine is partially fermented in amphora and then matured in amphora. These terra cotta vessels allow some exchange of oxygen, ripening the wine over the winter and spring so that it is open and aromatic; meadow flower and almond, a vibrant delicate palate of watermelon rind, marzipan and lime. Great acidity – improves with bottle age.

**Rageous! Sangiovese Shiraz Pinot Noir 2010**

**\$35**

This vintage produced a fresh and refined style for Pobblebonk's red brother. The nose is generously filled with raspberry, cinnamon and a blood orange citrus appeal. The palate is bright and fleshy with warm Sangiovese grip. Two years in French oak puncheon's round off this medium-bodied style and supports a long savoury finish.

**Musk Creek *Single Vineyard* Pinot Noir 2010**

**\$45**

Musk Creek is a North-facing site located on Musk Creek Road, Flinders. The rich volcanic soils support a lush canopy that delay the ripening until the end of autumn and create wine of power and fragrance. The 2010 vintage is considered the very

The wine underwent 100% whole-bunch fermentation leading to its fine structure and ripe tannin profile. Aromas of rosehip & sour cherry follow on to the palate along with a hint of star anise. Great length, unwinding into rhubarb and wood spices. Aged 12 months in French Oak

**Seventeen Rows *Old Vine* Pinot Noir 2011**

**\$50**

The temper of this vineyard reduced in this cool year. The vineyard was picked early to avoid any possible botrytis and then fermented on skins for 30 days to maximize the colour and structure. The wine is 1% lower in alcohol than usual years. Barrel maturation was 18 months on its lees to soften and enrich the palate. The wine was matured in new oak to assist the spice and necessary structure that is so difficult to attain in a cool year.

**Malakoff Pyrenees Nebbiolo 2011****\$45**

This is our partnership project with Malakoff vineyard, located in southern Pyrenees. The wine was wild-fermented, with minimal filtration, no fining and aged in terracotta Amphora, Hungarian & French Oak for 12 months. This natural approach to winemaking gives real empathy to the vineyard site. A winemakers wine.

**May-Harvest Botrytis Muscat 2010 (375ml) – ONLY 3 DOZEN LEFT****\$25**

After being select picked several times in May, this wine was cold-tank fermented which inevitably traps some CO<sub>2</sub>. The result is a slight tingle on the tip of the tongue with flavours of chamomile, sherbet and lemon cedro. The palate is luscious and beautifully sweet, a slight but cleansing acidity keeps the palate fresh

**Pinot Grigio Friulano 2011****\$20**

60% Pinot Grigio / 40% Friulano; It's a classic Italian blend, with Pinot Grigio providing a soft as pear palate which is extended by the fresh natural acidity and rich mouth-feel of Friulano.

**Chardonnay 2012****\$20**

A blend of two contrasting vineyards; first picked is the Balnarring Vineyard and at the end of the season – Musk Creek Vineyard. Both wines were fermented with wild yeast selected from trial batches at the beginning of vintage. Musk Creek batch stalled over the winter, slowly undergoing very cool malolactic fermentation. In the summer we inoculated with selected yeast. The wines were blended and bottled in December. The key to this style is complexity without any oak heaviness. Opens fresh and flora, the palate is creamy and slightly nutty in texture, the quality of the fruit helps in retaining the vital fresh apple acids and minerality required for balance.

**Pinot Noir 2011****\$25**

Ruby-red and garnet in colour. What is normally black plum and cherry in warmer years has developed into red berry fruits and spice from this cooler vintage with the aromatics being more prominent. The palate is fine, dry and savoury

**EAST Muscat Rouge à Petits Grains (375ml) 2010****\$20**

This late picked, sweet and luscious wine has wonderful aromas of Turkish Delight. It is made in the European style with low alcohol (8%), which means you can drink a lot of it!

**Late Harvest Muscat Blanc à Petits Grains (750ml) 2009****\$20**

Wonderful white fleshed stone fruit, lychee and grapey characters. A colourful, fresh and fruit-driven palate is complemented by a long succulent finish.