

BERCINI WINES

Bercini Wines are produced exclusively for Leaves and Fishes from a sandy soil site north of Pokolbin sitting on the banks of Black Creek. The site produces wines that are young, fresh and clean and perfectly suited to the seafood and spiced dishes that appear on the menu. Any Bercini wines available by the glass are available for you to taste to help in your selection.

BERCINI BOLLA SPARKLING SEMILLON - \$54 PER BOTTLE / \$11 PER GLASS

Single vineyard, hand-picked. Wines are like the soil they are grown on. This wine was made from Semillon fruit grown on sandy soil north of Pokolbin and so bears a clean, pure taste. Harvested early to retain Semillon's natural acidity, combined with gentle spritz, this sparkling serves as a great accompaniment to all foods with its palate cleansing effect. Best enjoyed at the beginning of your meal to celebrate a special occasion.

BERCINI 2013 'LEGGERA' ROSE - \$38 PER BOTTLE / \$11 PER GLASS

Single vineyard, hand-picked. Leggera from the Italian 'light' or 'slight'. Rose is the first crush of red wine fruit where the juice runs clear to orange or pink. Additional contact with the skin of the red fruit adjusts the colour further but this is performed no longer than a day or so. Because Shiraz is the most available red grape, most Hunter rose are made on this variety but can carry a somewhat sour note because of the fruit taste and residual tannin. This rose is purposefully made on Merlot fruit because of its generous fruit flavour and fortified with the addition of a small amount of free-run Cabernet juice to ensure longevity. Its colour is deep pink and its taste is refreshing strawberry. This rose is not sweet but is still approachable for many and is the perfect lunch-time wine to satisfy all guests.

BERCINI 2013 SEMILLON - \$66 PER BOTTLE

Single vineyard. Grown on the same single vineyard wine as the Bolla and Svelte but dry growing conditions yielded a wine with strong acid line. This is a true expression of the Semillon variety with 3 years aging now making the wine more approachable since first bottling. A clean, striking wine that cleaves through any dish and best accompanied with fresh seafood. Limited stocks remain.

BERCINI 2014 'SVELTE' SEMILLON - \$38 PER BOTTLE / \$11 PER GLASS

Single vineyard, hand picked. 'Svelte' for 'smooth'. Grown on sandy soil which produces a pure, clean taste. This Semillon was picked carefully to pare back the acidity for which the variety is known for. The character of Semillon still shows through with slight lemon flavour. The most popular white table wine at the restaurant for its gentle, smooth, dry taste.

BERCINI 2013 'RUFUS' OFF-DRY SEMILLON - \$38 PER BOTTLE / \$11 PER GLASS

Single vineyard. Bearing the same pedigree as the Semillon but has an additional sweetness to balance the strong acidity of the parent vintage. A wine that is in two minds. On one hand, its acidity lends it to seafood like any Semillon. On the other, it's sweetness making it the perfect accompaniment to spicy dishes. Now with some age, it is posing as a more mature Semillon with additional aged characteristics slowly stitching its acid and sweetness together.

BERCINI 2014 'ROVERE' CHARDONNAY - \$38 PER BOTTLE / \$11 PER GLASS

Single vineyard, hand picked. 2014 was an exceptional vintage for the Hunter, remarked by many as the best vintage in 50 years. For many, Semillon remains the star of the vineyard area but the unique chardonnays that are produced in the Hunter display a great boldness and fruit weight that dwarfs those of the cool climate. Grown on sandy soil to grant it a clean, mineral taste. This wine has been matured in majority new French Oak to give an elegant, austere wine. A representation of the new style of Chardonnay in the Hunter replacing the old, flabby, buttery styles of yester-year.

**WE ALSO FEATURE A RANGE OF BOUTIQUE HUNTER VALLEY WINES TO COMPLIMENT OUR
EVER-CHANGING MENU.**