

# DEPARTURE LOUNGE WINES

SUMMER 06/07

Importers of fine wines from the new world

## EDITORIAL

I've always been a believer in the health aspects of wine and when a friend recently stuck a magazine under my nose, I had to smile. It seems British scientist Roger Corder studied how grapes protect their skins against UV radiation by pumping out more polyphenols, the antioxidants that promote heart health and stimulate production of sirtuins. What does all that mean? The higher altitude grapes are grown at, the more UV they are exposed to and generally more polyphenols make it through production into the bottle. The solution is elementary. Drink red wine from Argentina (1000m-1700m) and live longer. I can live with that.

"I have enjoyed great health at a great age because everyday since I can remember I have consumed a bottle of wine except when I have not felt well. Then I have consumed two bottles." Bishop of Seville

Merry christmas, enjoy the wine and cheers.  
Juan Cameron

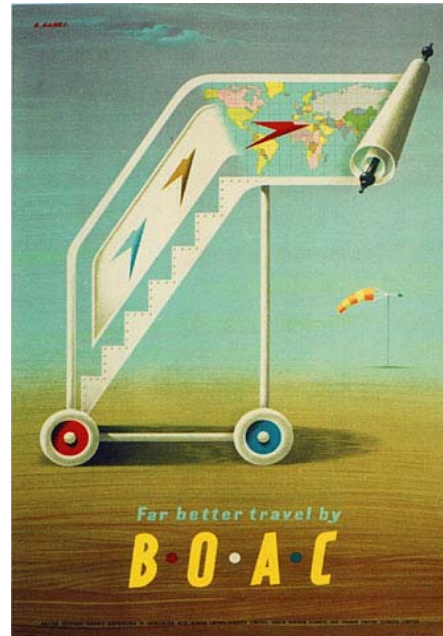
## NEWS

December will see the next shipment of wine arrive with a new producer and some tasty new wines from the wineries already here.

It is with great pleasure that I will release (in limited quantities) for the first time in Australia the wines from Achaval-Ferrer. This winery is a another high quality boutique producer that makes some intense and lush wines. They are currently the highest rated Argentine wines in America and have been consistantly getting 93-96 points from Wine spectator.

The Tannat grape in South america is predomently grown in Uraguay where it was introduced by Basque settlers in the 19<sup>th</sup> century. From there it found a few suitable spots in Argentina and Michel Torino have produced a great little 100% Tannat from Salta.

Eever heard of Bonarda? It's a Italian variety that is now rare in it's home but very plentiful in Argentina. The wines are generally full of complex fruit and dusty flavors. Ricardo Santo's son Patricio has made his first vintage and after my visit to the winery bottled some of this interesting wine for us in Australia.



## RECENT PRESS

**Argentine wine anyone?** The Serrera malbec 2003 from Marton Andina, a boutique winery near Mendoza, will entice with its brambly, creamy, dusty chocolate and charry notes. It's big, taut with good acidity and powerful tannins so crank up the barbie and serve it with a juicy steak.

Jane Faulkner The AGE Nov 06

## WINE SPECTATOR-ACHAVAL-FERRER

**Finca Altamira 04. 95pts**

"Dark and tight, but with a tremendous core of blackberry and boysenberry fruit, covered for now under dark chocolate, graphite and floral notes. Long, vivid finish has layers of fruit and a great mineral spine. Should be sleek and beautiful when it opens up fully. Best from 2007-2014. 650 cases made.

**Finca bella vista 04. 95 pts**

Has a piercing humus hint, followed by a torrent of raspberry and blackberry confiture, all layered with tar, violet and mineral notes. Long finish is ultra racy. Gorgeous. 125 cases made.

**Finca Mirador 04 94 pts**

**Quimera 04 93 pts**