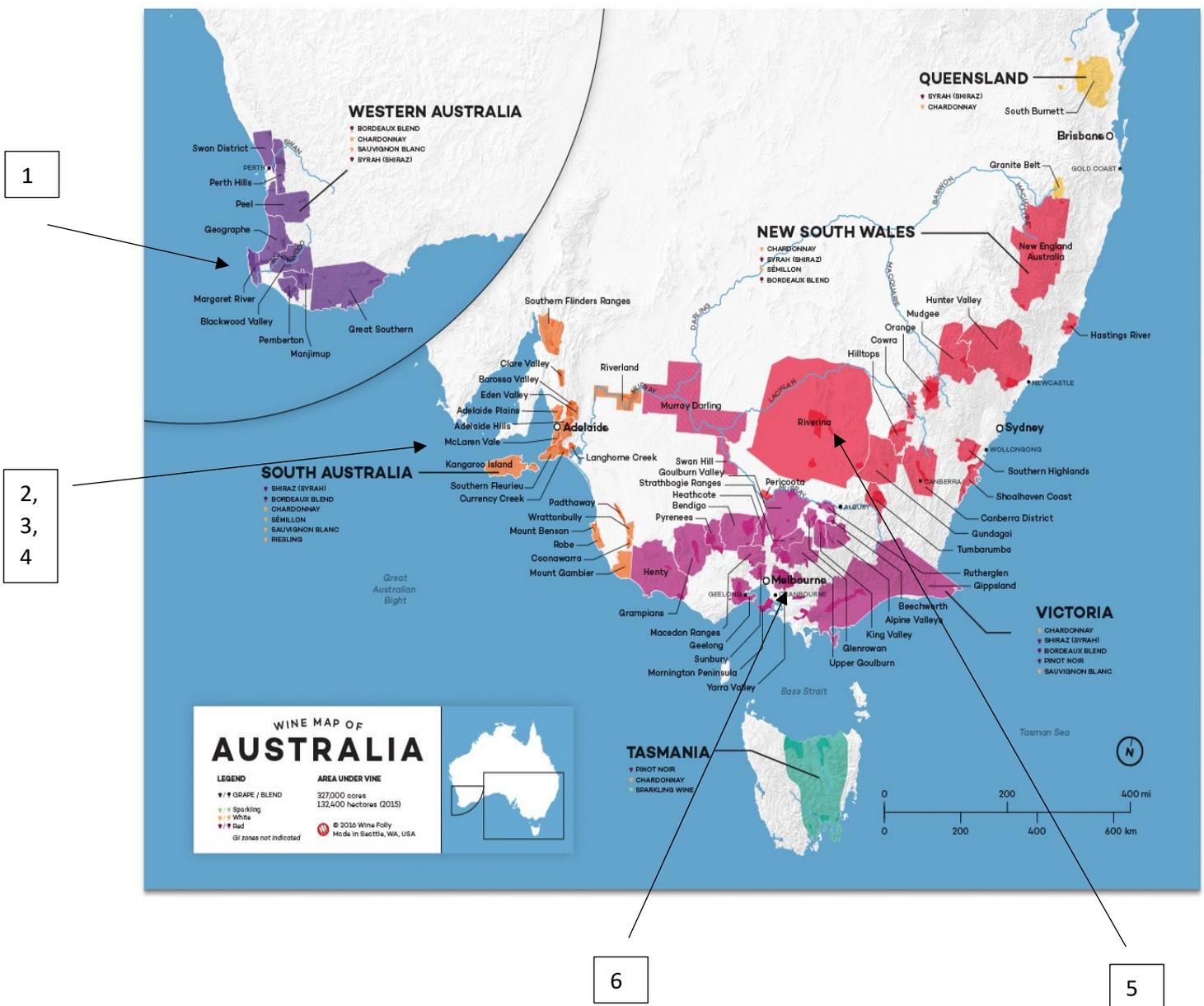


# Wine Notes – 13 March 2026

## Wines of Australia

Having found success making wine from French varieties, Australia's producers are now turning to Italy. Australia is experiencing a boom in planting and producing wines from Italian grape varieties, driven by the need for drought-tolerant, high-acid grapes suited to warmer climates and changing consumer tastes.

Wines 1-5 come from areas that broadly have a mediterranean climate. Wine 6 has a very different climate that is cool to moderate humid.



# 1. Sam Trimboli Bin Select 2025

## Stats:

Price	£10.99
Alcohol	11.3%
Stockist	Laithwaites
Grape	Vermentino
Country	Riverina, Australia



## Notes:

### Description

Vermentino has been tipped as ‘the grape of the future’ by wine expert Steven Spurrier. It is an aromatic white variety that ripens beautifully in the Australian sunshine. It is a classic Italian grape loved for its zesty, refreshing flavours. Vermentino is being tipped as the next Sauvignon Blanc.

This wine has been made by trophy-winning winemaker Sam Trimboli at his family vineyards in the Riverina region of New South Wales. It is a special project wine that is a crisp, fruity and refreshing white. Jancis Robinson MW calls it “a quintessentially Mediterranean grape variety” with a “racy, citrus, often mineral and sometimes marine character”. 2024 was an excellent vintage for this wine but it is not so clear as to the quality of 2025.

### Described as:

- **Aromatics (Nose):** Zesty and refreshing
- **Palate (Taste):** Ripe stone fruit, waterfalls of citrus freshness and a crisp apple tang

**Food Match:** Seafood, citrus-forward dishes and herbaceous, oil-based pasta. Key pairings include grilled snapper, fried calamari, pesto pasta (trofie or linguine), oysters, and soft cheeses like burrata or ricotta.

# 2. Angove Bin 273 2025

## Stats:

Price	£12.99
Alcohol	12.6%
Stockist	Laithwaites
Grape	Pinot Grigio
Country	Adelaide, Australia



## Notes:

### Description

First emerging as an alternative to both the chardonnays of the '90s and the fruity New Zealand sauvignon blanc that swiftly followed, pinot gris/grigio is now a firmly entrenched part of the

Australian wine landscape – currently clocking in at third place on the league chart of white grape varieties. It can also be made into a dazzling array of styles, from crisp and fresh to luscious and full-bodied, not to mention cherry-red skin-contact wines.

Gris and grigio both mean ‘grey’ in French and Italian, respectively – a reference to the fact that the variety’s berries are neither fully white nor red when properly ripe, rather range from a brown-tinged pink through to a vivid, bright purple (both the French and Italian languages use noir or nero, for ‘black’, to refer to red wine grapes).

With over 130 years of expertise under the family’s belt, Angove Family Winemakers have plenty of experience to call upon. Fifth generation Victoria and Richard now head up the cellar that Dr William Angove started in 1886 near Adelaide making award-winning brandy. Angove Bin 273 goes from strength to strength.

**Described as:**

- **Aromas (Nose):** Floral notes
- **Palate (Taste):** Balance of bright stone fruit, green apple, pear, peach and lemony brilliance with an appetising zippy finish.

**Food Match:** Seafood or a spicy Thai curry

### 3. Gemtree Luna Crescente 2025

**Stats:**

Price	£15.00 (on offer at £12.00)
Alcohol	13%
Stockist	Waitrose
Grape	Fiano
Country	McLaren Vale, Australia



**Notes:**

**Description**

Campania’s Fiano, described by some as Australia’s most exciting white grape, is a great alternative to chardonnay and sauvignon blanc. Outside of Italy, several Australian wine producers have begun to use the grape. Production seems to be increasing, although the number of vineyards growing it is still small. Interestingly winemakers in Argentina have started to produce wine from the Fiano grape. It should be noted that the Fiano grapevine is noted for its relatively low yields.

The Gemtree Luna Vineyard is situated in McLaren Vale, forty minutes south of Adelaide, in South Australia. They farm both organically and biodynamically. Biodynamic farming is a way of farming that enhances the soil and the environment around it through natural improvers rather than chemical sprays.

**Described as:**

- **Aromas (Nose):** Creamy white blossom with complex notes of nutmeg, chamomile and fennel

- **Palate (Taste):** Flavours of pear flesh, fresh apple and lemon fill the palate with crisp acidity and fine tannins.

**Food Match:** Partners well with roast chicken.

## 4. Silent Noise 2021

### Stats:

Price	£17.20
Alcohol	13.5%
Stockist	The Noble Grape
Grape	Montepulciano
Country	McLaren Vale, Australia



### Notes:

#### Description

The face of Silent Noise is Charlie O'Brien, and is named after his love of farm machinery. In his words, "the noise stops when the wine is made and it sits silently in the bottle waiting to explode with a different kind of noise when the wine hits the nose and mouth". He has worked on various wine estates around Australia including Gemtree, Kangarilla Road and Yangarra Estate as well as in France. Silent Noise is situated in the McLaren Vale near Adelaide.

Montepulciano is the second most planted Italian grape variety. However, only only 1% of these grapes are grown outside of Italy in either Australia or the USA.

A review suggested that this wine is even better several days after opening, becoming softer and more complex, peaking on the third day.

#### Described as:

- **Aromas (Nose):** black cherry and plum, seasoned with oregano and, in the best examples, hints of chocolate and clove
- **Palate (Taste):** Lively bramble fruits with refreshing acidity with lovely smooth tannins

**Food Match:** Tomato based pasta, pizza and BBQ grilled meats.

## 5. Larry Cherubino Uovo 2021

### Stats:

Price	£21.99
Alcohol	13.5%
Stockist	The Noble Grape
Grape	Cabernet Sauvignon/Nebbiolo <sup>4</sup>
Country	Margaret River, Australia



## Notes:

Larry Cherubino is one of Western Australia's superstar winemakers known for his innovative, site-expressive wines. Established in 2005 and based in Margaret River, the winery has gained an international reputation for its meticulous attention to detail, terroir-driven philosophy and commitment to quality.

The name "Uovo" – Italian for egg – refers to the use of the concrete egg-shaped fermenters that enhance texture and purity. The blend is fermented in a concrete egg – hence the label. The blend of Nebbiolo and Cabernet Sauvignon is a fusion of old world tradition and new world precision which encourages natural convection and gentle micro-oxygenation, allowing the fruit to shine with clarity and detail. Minimal sulphur, no filtration, and brief ageing in neutral oak round out this small-batch wine with finesse and structure.

The wine shows Nebbiolo's fine-grained tannins and Cabernet's depth and drive, all wrapped in a supple, energetic texture.

## Described as:

- **Aromas (Nose):** Blackcurrant, dried cherry and tobacco leaf, black tea, graphite and violet
- **Palate (Taste):** Plum, cassis and earthy spice, delicate and aromatic

**Food Match:** Braised beef cheeks with polenta and gremolata

## 6. Payten & Jones Yarra Valley 2017

### Stats:

Price	£24.99
Alcohol	13%
Stockist	The Noble Grape
Grape	Sangiovese
Country	Yarra Valley, Australia



## Notes:

A delicious Sangiovese from Australia's cool climate of the Yarra Valley which has more than a hint of "Italianality" to it. Sangiovese is a dark grape varietal known for high yields, slow ripening and being notoriously difficult to work with. Behn Payten and Troy Jones went to school together and ended up working in the vibrant wine industry in the Yarra Valley. His father set up the first Australian organic vineyard. This focus on sustainability has carried through to Behn's approach, and their wines are now made with similar principles. This 2017 Sangiovese is bright, medium-bodied and a real celebration of youthful, easy-drinking red wines that are perfect over the warmer months. Delicately floral, it has real drinkability, with Sangiovese's inherent acidity really driving the flavour.

## Described as:

- **Aromas (Nose):** Sour red cherries, bright redcurrant and scents of the forest
- **Palate (Taste):** Raspberry, cherry and plum fruit

**Food match:** Perfect when paired with anything with tomatoes such as spaghetti bolognese, lasagne or pizza as well as roast pork and gravy or grilled vegetables.

## Wine Votes of the Evening

Red:

White: