

**We are proud to offer Hauner Wines from Salina Island Sicily.**

Carlo Hauner was an extraordinary man. Born in Brescia in 1927, Carlo established a brilliant international reputation as an artist and designer. Visiting the Aeolian Islands off the coast of Sicily for the first time in 1963, he fell in love with their natural beauty and, in particular, the famous Malvasia dessert wines. These seven volcanic islands, now UNESCO World Heritage Sites, had been left decimated by mass emigration, much of it to Australia, following phylloxera and two world wars. Carlo is credited with bringing the Island's Malvasia dolce back to life. All the labels feature artwork by Carlo, drawing on the natural beauty and colours of Salina; reds and oranges of the moon and dawn, the black of the volcano and the blue of the sea.



**Salina Bianco IGT.**

**60% Inzolia and 40% Catarratto**

from vineyards at Salina and Vulcano. Straw yellow with a characteristically Mediterranean bouquet (sage, juniper and myrtle) with exotic fruit and citrus, the palate flavourful and refreshing. Great with seafood entrees, pasta with vegetables, seafood risotto, seafood dishes and cheese.

\$9 glass

\$42 bottle



**Salina Rosso IGT.**

**60% Nero d'Avola and 40% Nerello Mascalese** from vineyards at Salina and Vulcano. Ruby red-purple with blackberry and black cherry fruit and some spicy notes, the palate offers a silky mouthful of ripe fruit with good freshness.

Food Paring: A fine choice for rich, well-seasoned and tasty foods, meat dishes, aged cheeses and perfect for full flavoured spicy dishes and seafood.

\$9 glass

\$42 bottle



**Hierà IGT.**

**60% Nero d'Avola, 30% Alicante and 10% Nocera** from Vulcano

Hierà takes its name from the original name of the island of Vulcano, meaning sacred in ancient Greek, and the stunning label is one of Carlo's most recognizable oil paintings. Intense notes of wild berries and sweet spices, tobacco and chocolate with some earthiness. The full bodied palate is well balanced with acidity and sweet tannins, the mouthfeel velvety, warm and persistent.

Excellent with well seasoned meats, tangy aged cheeses and fish served with capers, typical of the Aeolian Islands. \$50 bottle



Faro is one of Italy's smallest DOC's with a total of just thirty hectares under vine, located on the north eastern tip of Sicily in the Messinesi hills wedged between two seas - the Tyrrhenian and the Ionian that meet at the Messina Strait. Like neighbouring Mount Etna, Nerello Mascalese and Nerello Cappuccio are the two main varieties here, along with the local Nocera. Faro traces its winemaking back to the Fourteenth Century B.C. but was left devastated by phylloxera, only making a comeback in the 1980's. Le Casematte was named after the two casematte in the vineyards that served as observatories and defensive structures during World War II. The terraced vineyards (some with a gradient of 70 degrees) are planted between 250 and 370 metres above sea level on clayey-sandy-calcareous soil. The vines here benefit from the constant sea breezes of the Messina Strait, especially the howling Sirocco wind during summer, and there are significant day/night temperature variations. This results in fruit rich wines with wonderful aromatic qualities that show beautiful freshness and balance with a strong sense of place.



Peloro IGT Named after Capo Peloro, the northeastern tip of Sicily and next to Faro, this is made from 70% Nerello Mascalese and 30% Nocera. The wine undergoes 15 days skin contact and is aged in a combination of old tonneaux and 10 hectolitre barrels for a few months. The colour is crimson with a fragrant bouquet featuring floral aromas, spice and red berry fruit. Hints of iron, which are characteristic of the terroir, follow onto the palate, wrapped up with sweet cherry-raspberry fruit, pepper and spice.