

drop.



G'VINE NOUAISON

SouthTrade International



CHEEKY RASCAL

Rebello



MOUNTAIN GOAT INDIA PALE ALE

Lock, Stock & Barrel



2010 CHARDONNAY

Sirromet

G'Vine is the unique French gin made from grape spirit and the delicate vine flower. G'Vine [Gin de France] is born in the Cognac region, a land of winemaking and distilling expertise – a creative environment where tradition rhymes with innovation. Redefining the codes of the gin category, G'Vine exalts the grapes it is composed of – as opposed to traditional gins made from grain spirit – and captures the ephemeral vine flower's unique notes. G'Vine [Gin de France] is available in two expressions – G'Vine Floralson, which is smooth and vibrantly floral, and G'Vine Nouaison, which is crispy, spicy and subtly floral. **Q**

Boutique brewer Rebello is launching a new limited edition range of real fruit ciders based purely on creations requested by the consumer. The team behind Australia's first 100 per cent real fruit blended ciders, Cheeky Rascal, will add seven new varieties to its range this summer. In addition to the new favours available in the Cheeky Rascal range, Rebello has also released Australia's first mini-keg of real fruit blended cider. The five-litre party keg is made with 20 per cent strawberry wine from fresh berries grown on the Rebello farm on the Mornington Peninsula, and 80 per cent juice from fresh Victorian Pakenham pears. **Q**

Melbourne's Mountain Goat Brewery's India Pale Ale (IPA) has been among the brewery's most popular seasonal brews for years. Previously only available in a 640ml longneck, or on tap in their Richmond brewery bar, the Goats have finally put it in a 330ml bottle and made it available year-round. The key to the IPA style is hops – they give beer its great thirst-quenching character and in IPAs the hopping rates are higher than in regulation pale ales, making them more bitter and complex. Mountain Goat's IPA boasts a unique blend of Tasmanian Galaxy and American Cascade hops varieties, which deliver spicy, fruity aromas and intense bitterness. **Q**

This is a rich and powerful premium Chardonnay. In September, it won gold medals at the Austrian Wine Challenge in Vienna and at the China Wine Awards in Hong Kong. The vines that produced this wine are located on slopes in a designated Chardonnay block at the Queensland company's Granite Belt vineyards. This resulted in variations in soil and sun exposure, and ideal growing conditions during the 2010 Vintage aided the quality of the fruit. The winemaking process included fermentation and aging in French oak barrels over 14 months before bottling. The palate exhibits cashew, citrus oils and guava flavours. **Q**