

ORNELLAIA & TIGNANELLO

2006 Supertuscan Offer

Tuscany. Rolling hills, towering conifers, terracotta terraced villas, breathtaking art-filled cities and of course, Sangiovese. This is the well-known and oft-traversed Tuscan path. But head south west and you will encounter coastal Tuscany, an area exalted not as much for its scenery or its architecture, but rather – its wine. This is Bolgheri. Birthplace of the Supertuscan.

Bolgheri's patchwork *terroir* of maritime volcanic and alluvial soils lends itself to the cultivation of Cabernet Sauvignon, Merlot and Cabernet Franc – so much so that the planting of the indigenous Sangiovese has been eschewed in favour of these Bordeaux varietals. These non-native grape varieties were not permitted to be sold under Tuscany's traditional DOC and DOCG laws, and as such were only entitled to the lowly 'vino da tavola' denomination. Given both the inherent quality and their not insignificant price, these wines were quickly dubbed 'supertuscans'.

'Sassicaia' was the first to be released in the early 1970s (with the 1968 vintage) and was quickly followed by Piero Antinori's 'Tignanello'. By the end of the decade there were numerous supertuscans released on to the market, and in 1981 Piero's brother Lodovico independently creating the other 'first growth' of the supertuscans, the top-quality and now-famous, Ornellaia.

The whole of the Tenuta dell Ornellaia estate covers approximately 97 hectares and is now firmly established as one of the premier supertuscan estates. It consistently produces wines of marked quality that are quintessentially Italian. Whilst there are three other wines produced here – a second wine (from younger vines) 'Le Serre Nove'; the ultra-rare (and commensurately expensive) offering, the varietal Merlot 'Masseto'; as well as the latest addition, the entry level quaffer 'Le Volte' – it is the flagship, eponymous 'Ornellaia' itself that most captivates and delights wine drinkers and critics the world over – and has for nearly thirty years.

Vinification, like the wines themselves, is a modern process. The two-part triage begins in the vineyard where the grapes are hand harvested into 15kg crates. A second sorting takes place in the cellar, after which the grapes are totally de-stemmed and fermented in stainless steel. Maceration lasts between 25 to thirty days, with malolactic fermentation occurring in barrel. The wines spend a year in French oak barriques (70% new, 30% one year old) after which they are blended and returned to oak for a further 6 months. The wine is racked and fined gently before bottling where it matured for another 12 months.

The 2006 growing season was dry from the outset. A warm spring flowed into a hot, but not searing summer, without seeing a drop of rain. The unvarying weather allowed the vines to adapt to the conditions of the season. The leaf canopy was less luxurious than usual, and while the berries produced were smaller and exceptionally concentrated, the overall ripening process was somewhat slower than is typical.

The drought was broken during harvest, with a single downpour measuring an astonishing 20cm. Although a rainfall of this magnitude over a period of days would spell disaster, as the grapes would have become swollen with excess water and lost all concentration, as it

occurred in a single, short event, the ground absorbed all that it could and the rest drained away harmlessly. And not only did this rain have no negative impact upon the inherent grape quality, the boost of moisture provided a welcome revitalization for the vines, and allow them to ripen to their full potential. The 2006 release of Ornellaia is a classic and destined to take its place alongside other great vintages such as 2004, 2001, 1998, 1997, 1990 and 1988.

Similarly, the latest release of Antinori's original supertuscan, Tignanello, also holds its head high amongst illustrious predecessors such as 2004, 1999, 1998, 1997, 1990 and 1985. Unlike Ornellaia, Tignanello comes from Tuscany proper – within the heart of Chianti Classico from the appropriately-named Tignanello vineyard (which is also the source of Antinori's other top supertuscan, Solaia). Generally speaking, Tignanello is a blend of approximately 80% Sangiovese, 15% Cabernet Sauvignon and 5% Cabernet Franc.

These two wines are recognised amongst the greatest of all Italian wines, and whilst are perhaps not 'pure' or heterogeneously Italian, they remain quintessential examples of what makes Italian wine great, offering unique combinations of savour, balance, elegance, power and fruit flavor. They embody the quality and style envisaged four and more decades ago when several winemakers decided to fly in the face of centuries of Italian wine law and tradition, and embraced the concept of taking the best of indigenous wine and complimenting it with that from France.

The supertuscan concept was a bold vision of what could be achieved in Italian wine, and the latest releases of two of the finest – the 2006 Ornellaia and the 2006 Tignanello – are testament to this passionate foresight.

To Order:

Please contact Stewart or Mikaela on (03) 9818 6194 or email stewart@randalls.net.au or imports@randalls.net.au for more information or to place your order. You may know that we have set up an imports-specific sales team at Randalls to service our import offers and respond to your enquiries – please feel free to contact us at any time!

Happy drinking



Stewart Plant & Mikaela Spierings

The Wines:

2006 TENUTA DELL ORNELLAIA 'Ornellaia'. [~~\$275~~]. Offer price \$235.

"The 2006 Ornellaia flows from the glass in a profound expression of ripe, dark fruit. With time in the glass layers of minerals, cassis, tar, sweet herbs and French oak emerge, adding further complexity. This harmonious Ornellaia combines the richness of the vintage with superb freshness and awesome balance. Today the wine's sheer density almost manages to hide the tannins, but they are there, and the wine will ultimately benefit from a few years in the cellar. The 2006 Ornellaia is one of the highlights of this sensational Tuscan vintage. Anticipated maturity: 2016-2026.

This set of new 2006s from Tenuta dell'Ornellaia leaves me looking for words that can adequately capture the pure magic and sheer profoundness the property has achieved in this important, hallmark vintage. I will try with one word: Monumental. 97 points." Robert Parker's 'Wine Advocate' (August 2009).

2006 ANTINORI 'Tignanello'. [~~\$130~~]. Offer price \$110.

"The 2006 Tignanello is especially opulent in this vintage. Masses of dark red fruit, scorched earth and sweet oak emerge as this richly-textured Tignanello flows from the glass. The wine possesses superb density; all it needs is another few years to come together. Today it is remarkably vibrant and primary. Tignanello is 85% Sangiovese, 10% Cabernet Sauvignon and 5% Cabernet Franc. Anticipated maturity: 2014-2024. 92 points." Robert Parker's *Wine Advocate* (July 2009).

Order Form	Retail	Offer	No. of bottles	Total
2006 ORNELLAIA & TIGNANELLO Pre-Arrival Offer				
Antinori 'Tignanello' (750ml)	\$130	\$110		
Antinori 'Tignanello' (1500ml)	\$300	\$275		
Tenuta Dell Ornellaia 'Ornellaia' (750ml)	\$275	\$235		
Tenuta Dell Ornellaia 'Ornellaia' (1500ml)	\$800	\$675		
Tenuta Dell Ornellaia 'Ornellaia' (3000ml)	\$1650	\$1350		
Delivery \$10 per case to Melbourne, Sydney, Adelaide, Brisbane. Other locations upon request. Insurance \$2 per \$100 is strongly recommended to cover loss or damage in transit. Goods left at front doors or otherwise unattended not covered.	Sub-total		\$	
	Freight		\$	
	Insurance		\$	
	Total		\$	

These wines are due to arrive in the next week. Please note that quantities of these wines are very limited. Orders will be processed on a first-come, first-served basis upon confirmation of order.

Name _____

Delivery Address: _____

Delivery instructions: (if not home) _____

Phone: _____ Email: _____

Credit card number: ____ / ____ / ____ / ____ Exp: ____ / ____



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