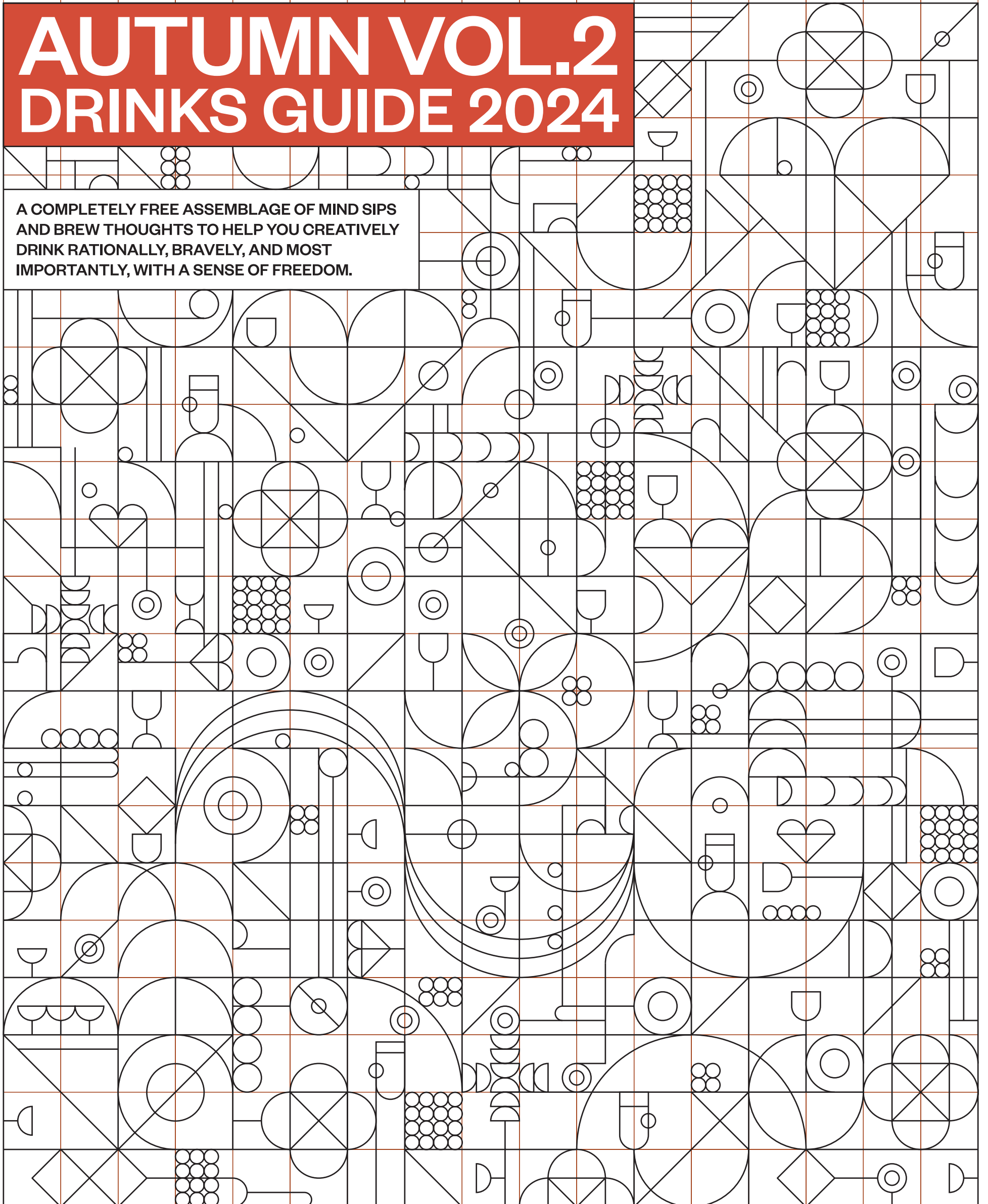


BLACKHEARTS & SPARROWS

AUTUMN VOL.2 DRINKS GUIDE 2024

A COMPLETELY FREE ASSEMBLAGE OF MIND SIPS
AND BREW THOUGHTS TO HELP YOU CREATIVELY
DRINK RATIONALLY, BRAVELY, AND MOST
IMPORTANTLY, WITH A SENSE OF FREEDOM.



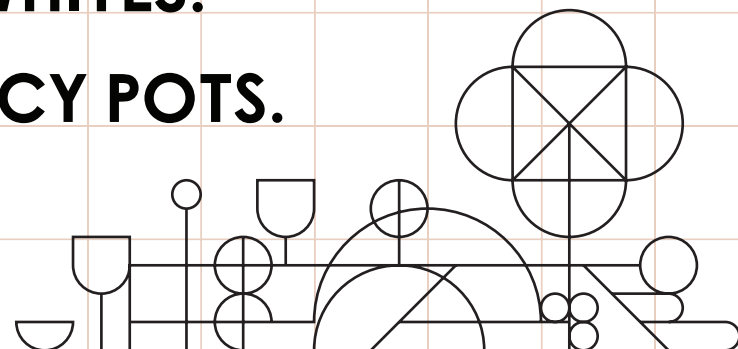
ADJUST YOUR BODY CLOCKS, DRINKS START EARLIER.

DARKER DAYS MEANS DARKER BEERS.

COOLER NIGHTS BRINGS SAVOURY WHITES.

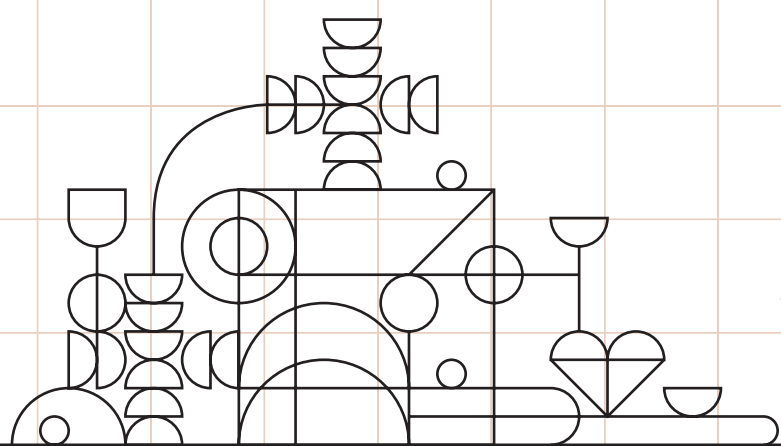
THICKER SOCKS WHILE COOKIN' SAUCY POTS.

This is it, pre-winter or Autumn is officially here. It might feel like Summer is still teasing us with random hotspells or that winter is showing itself sooner than it should, but this time of the year is really all about balance.



**WHITES A LITTLE RICHER.
REDS A LITTLE HEAVIER.
BEERS A LITTLE BIGGER.
SPIRITS A LITTLE STRONGER.
SIPS A LITTLE LOUDER.**

In this time of balance our wardrobe changes, our moods, and our palates begin to transition to accommodate the seasonal variations - which means we naturally start to drink differently. So in honour of this time of balance, we want to help you transition your drinking accordingly and explore some new varieties and drinks while you're at it.



IT'S TIME TO EXPAND YOUR WINE-DROBE.

MARVIN GAYE AND CHARDONNAY.

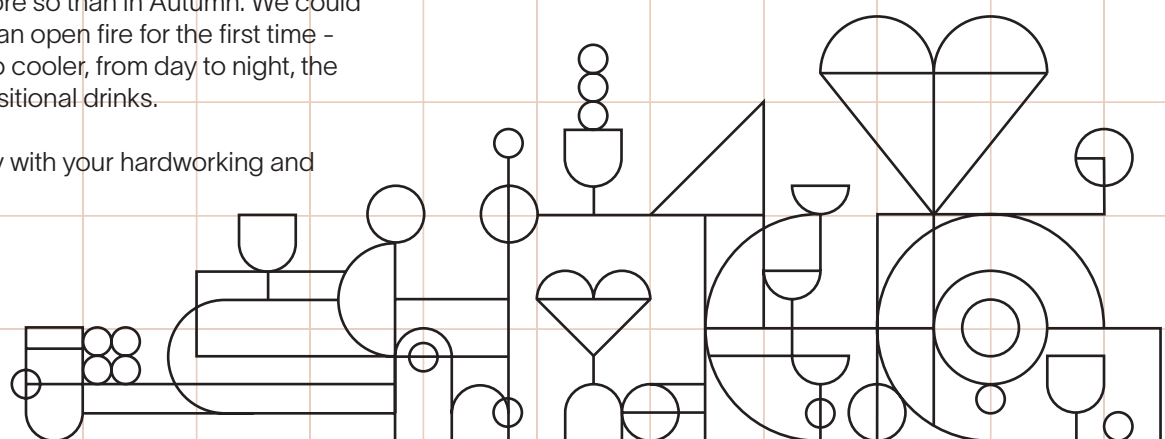
BIG BUTTON TOPS AND DOUBLE HOPS.

STATEMENT BEANIES AND SPICY MARTINIS.

SHIRAZ TO GUZZLE, DOUBLE DENIM BUT SUBTLE.

Melbourne weather is notorious at the best of times, but no more so than in Autumn. We could be bidding farewell to the final days of hot weather, or lighting an open fire for the first time - and this could be all in one day. Like with dressing - from hot to cooler, from day to night, the Autumn Drinks Guide Vol. 2 outlines some of our favourite transitional drinks.

Let us introduce you to an outfit of drinks that will pair perfectly with your hardworking and versatile Autumn wardrobe.



**BLACKHEARTS
& SPARROWS**

We are a sibling-owned and independent wine and drinks store. We have a passion for flavour, discovery and community and our products are reflective of that.

PAUL & JESSICA
The Blackheart & The Sparrow

AUTUMN LESSONS IN THE ART OF MOOD DRINKING

As we go deeper into Autumn, we've curated another round of mood drinks. So if you're feeling chill, mindful or joyful, we've got you covered. Trust your mood and our selection here to discover something different that might just be your new favourite bottle.

PAIRING BY MOOD

PLEASE POINT ME TO THE 'MAKE WEDNESDAY FEEL LIKE FRIDAY' AND THE 'TASTES LIKE A HUG' AISLES.


CHILL

YOU'RE IN A CODEPENDENT RELATIONSHIP WITH YOUR COUCH, YOU WANT SOMETHING COMFORTING AND GUZZLE-ABLE.

 <p>\$28</p>	 <p>\$34</p>	 <p>\$47</p>	 <p>\$7/\$22 4pk</p>	 <p>\$94</p>
<p>Goiello Old Hill Chardonnay 2021 - Goulburn VIC</p>	<p>Silent Way Pinot Noir 2023 VIC</p>	<p>Gentle Folk Village Sangiovese 2023 - Adelaide Hills SA</p>	<p>Co Conspirators The Brewer ESB</p>	<p>Ardnamurchan Macleans Nose Blended Scotch Whisky</p>

MINDFUL

SAVOURING THE SLOW SIDE OF LIFE AND TAKING TIME TO SMELL THE FLORAL IN YOUR GLASS.

 <p>\$67</p>	 <p>\$44</p>	 <p>\$40</p>	 <p>\$18</p>	 <p>\$82</p>
<p>Passofonduto Giuseppe Cipolla Occhio Di Sale Rosato 2022 - Sicily Italy</p>	<p>SC Pannell Protero Nebbiolo 2021 - Adelaide Hills SA</p>	<p>Benjamin Taillandier Laguzelle Minervois Cinsault Blend 2022 - Languedoc France</p>	<p>La Sirene Beer with Mac</p>	<p>Taylor and Smith Honey Gin</p>

JOYFUL

FOOTY WINS, NEW JOB OFFERS OR OLD FRIEND CATCH-UPS, WHATEVER IS FILLING YOUR METAPHORICAL CUP, YOU'RE LOOKING FOR ITS LITERAL EQUIVALENT.

 <p>\$43</p>	 <p>\$51</p>	 <p>\$31</p>	 <p>\$16</p>	 <p>\$58</p>
<p>Macedon Ridge Blanc de Blancs 2016 - Macedon Ranges VIC</p>	<p>Mortellito Tuttu Rosso 2021 - Sicily Italy</p>	<p>Orbis Light Red Shiraz Nero d'Avola Merlot Grenache 2023 - McLaren Vale SA</p>	<p>Garage Project Dank Blueberry & Cotton Candy Milkshake Sour</p>	<p>Bermutto Vermouth Sweet</p>

I need a bottle that says, I know the feels.

Ask us about 'Personal', our complimentary curation and shopping service or Bottle Drop, where we make the decisions for you.

BLACKHEARTS & SPARROWS

ONE THING LEADS TO ANOTHER, LIKE A CELLAR WITH TWO DOORS.

Here are our recommendations to the gateway wines, beers & spirits you can confidently explore beyond your drinking safe space. It's just like what they say in the great halls of wine history, "the supreme art of wine is to expand your palate without trying to." - Shiraz Tsu

SHIRAZ, WE HAVE STRONG FEELINGS...

You might love it, you might judge it on it's size, you might even cross the street without reason. Shiraz is a versatile grape that exists far beyond its reputation as big and boisterous.

POPULAR SHIRAZ

IF YOU DRINK SHIRAZ, TRY THIS...

You could say Shiraz, (the big and bold that we know and love) or Syrah (rising new wave of cooler climate more medium bodied expressions) embodies the rich variety of the Australian landscape. Bold and impactful or structured and peppery. Oh no, is Shiraz actually the Hugh Jackman of wines?



\$32

Hennings Shiraz 2021 - Heathcote VIC



\$44

Osicka Majors Creek Shiraz 2022 - Heathcote VIC



\$62

Michael Hall Mt Torrens Syrah 2021 - Adelaide Hills SA

IT'S TIME TO TRY...

GRENACHE

Not only is this one of the most versatile reds, it's also one of the most enjoyable to say, just like panache. Stylish, lively, and confidently adaptable to even the most unexpected taste-buds, like saying panache with an unnecessary but somehow natural old-worldly accent.

WHY YOU SHOULD TRY IT:

Grenache is a versatile variety with its ability to make dry savoury and spicy rose, to bright crunchy chilled reds. A wonderfully perfumed mid weight table wine that offers instant gratification and a lasting impact.

WHY YOU SHOULDN'T TRY IT:

Your addiction to the boldness and generous embrace of dark sweet flavours from a warm climate Shiraz, has overcome your soul.



\$28

Chalk Hill Grenache Tempranillo 2022 - McLaren Vale SA



\$45

Duseigneur Le Goutte de Seigneur Cotes du Rhone 2022 - Sth Rhone France



\$48

Charles Oliver Shay's Flat Grenache 2022 - Pyrenees VIC

NERO D'AVOLA

The Italian hospo twenty-something (actually came over in '98) who is soft-spoken, smells great, gushing with fruity spiced dance moves and works bloody hard on very little water. You may just want to go back with them if they forget to renew their working visa.

WHY YOU SHOULD TRY IT:

An ideal foray into Italian varieties as Nero d'Avola offers great drinkability; a silky blue fruit spectrum that is at once familiar, yet exotic enough to lift it into the realm of new discovery.

WHY YOU SHOULDN'T TRY IT:

You remain rusted on to the French 'Classics' rather than looking to broaden your drinking horizon...



\$27

Unico Zelo Fresh AF Nero D'avola Zibibbo - Riverland SA



\$27

Fervor Nonno Lou Nero d'Avola Sagrantino 2022 - Mildura VIC



\$38

Rouleur Ronda Nero d'Avola 2023 - McLaren Vale SA

CABERNET FRANC

The parent to a Cab Sav that is super cool and effortlessly rebellious. It is spicy, herbaceous, edgy and casually lighter bodied, like the parent who picks their kids up wearing kicks they bought online in a raffle at 3am, knowing only the trendy kids will notice.

WHY YOU SHOULD TRY IT:

If you love the wild side of Syrah with its outlandish spice, and you feel like dialling it up a little further with some green herbs, fresh acidity and stony minerality.

WHY YOU SHOULDN'T TRY IT:

You don't like your greens, even though they are good for you, then maybe Cabernet Sauvignon or Merlot are more ya vibes.



\$44

Deep Woods Cabernet Franc 2023 - Margaret River WA



\$54

Château d'Epiré Clos de la Cérisaie Anjou Noir 2022 - Loire Valley France



\$60

Corymbia Calgardup Vineyard Cabernet Franc 2023 - Margaret River WA

IT'S GETTIN' NAT IN HERE, SO TAKE OFF YOUR PENFOLDS.

Surprise! Wine isn't a new thing, and hasn't it always been natural? Everything old seems new when it's presented with fresh eyes and a faster, younger vibrancy and yet there is no discrediting the honest creativity forever found in nostalgia. Sometimes you just need to play the original for the 'rents before we can all embrace the remix.

POPULAR PÉT NATS

IF YOU'RE INTO PÉT NATS...

Pétillant Naturel, aka Pét Nat, aka Méthode Ancestrale, aka Raw Champagne, aka Yung Champaz, aka OG Bubbles, is sparkling made by bottling the still fermenting base wine as opposed to the double fermentation of champagne. This makes for a younger, fruitier and more refreshingly earthy sparkling, which even the old palates can get into.



\$34

Fervor Holy Ghost Pét Nat 2023 - Franklin River WA



\$40

The Other Right Bright Young Things WHITE Pét Nat 2023 - Adelaide Hills SA



\$28

Positive Energy Pét Nat Rosé Blackhearts x Chalmers 2023 - Murray Darling VIC

IT'S TIME TO TRY...

PARTY ORANGE WINE

Made by fermenting white grapes on skins like you would a red, orange wine or skin contact wines—just like Pét Nat—have two personas. This is the fun, fruity, frivolous clubbing side. Sometimes adulting can wait 'til Monday.

WHY YOU SHOULD TRY IT:

A short stint on skins in wine can be like transforming your Wrigley's Spearmint Gum to Juicy Fruits, so if you are more fruity than savoury this is for you.

WHY YOU SHOULDN'T TRY IT:

If you like the dark side of the force more and want your skin contact wines more serious and structured, then the next section is for you.



\$9

Natural Order Wine in a Can Fractals Orange Semillon Riesling Muscat 2022 250ml - Barossa SA



\$26

Half Time Orange 2023 - VIC



\$43

Gulp Hablo Orange 1L 2022 - La Mancha Spain

SERIOUS ORANGE WINE

The Motown of skin contact wine, originating in ancient Georgia and recently Friuli, Italy. The more serious, structured Oranges, with the persona that loves vinyl-at-home and a prominent collection of Penguin classics.

WHY YOU SHOULD TRY IT:

You're had enough fun over the summer or you've dismissed all skin contact wines to be fruit juice. This is where skin contact wines go to the next level with complexity, intrigue, structure and savoury matter.

WHY YOU SHOULDN'T TRY IT:

You can't and won't stray from the classics or you're still in your fun and breezy stage.

JUICY REDS

Lush with fruit, lifted with aromatic unexpected energy. They're like your friend at the party who hears their trigger song and morphs into their alter-ego named Chad or Trixie.

WHY YOU SHOULD TRY IT:

These are reds that are just bursting with so much fruit that makes for delicious and uncomplicated drinking. Often they can be enjoyed chilled too.

WHY YOU SHOULDN'T TRY IT:

If your true love is drinking wine from the cellar that has aged and matured with notes of chesterfield, tobacco, and various types of earth and rock, are what get you excited.



Between 5 Bells
Amber 2021 - VIC

\$28



Bura Rukatac 2022 -
Dalmatian Coast,
Croatia

\$38



Franco Terpin Quinto
Quarto Sivi Pinot
Grigio 2021 -
Friuli Venezia Giulia Italy

\$59



Ambling Syrah 2022 -
Yarra Valley VIC

\$30



Babche Sangiovese
2023 - Pyrenees VIC

\$43



Daniel Bouland Morgon
Corcelette Gamay 2022 -
Beaujolais France

\$63

GRADUATING FROM THE SCOTCH OF HARD ROCKS.

As exclusive as the history of the classic whiskys can appear, it doesn't mean your elbow patches can't bump fists with the patchwork denim, as dark spirits are Autumnal drinking staples. From highball to neat and all the cocktails in between. Ignore the stereotypes, put tradition aside and discover something new.

POPULAR SCOTCH WHISKYS

IF YOU DRINK SCOTCH

Scotch can be many things from smooth, smoky, spicy, punchy and rich, as long as it's from Scotland. It's the wool of spirits. Powerful, original, functionally warming, while also being delicate and luxurious like a fine merino wool, one only you know was worth every cent.



Talisker 10yo Whisky

\$114



Bladnoch Vinaya
Single Malt
Scotch Whisky

\$119



Ardnamurchan
Sherry Cask Release
Highlands Whisky

\$156

IT'S TIME TO TRY...

AUSTRALIAN RUM & SUGARCANE SPIRITS

Most like the idea of wearing a 3 piece suit but the effort needed feels exhausting and expensive. Luckily Australian rum can be just as punchy, rich and smooth but more the speed of low-key matching your cap, jumper, joggers and kicks.

WHY YOU SHOULD TRY IT:

Australian sugarcane spirits have been set to be the next big thing in the spirit world. Local producers have been making their own unique styles. They vary from complex and funky, to sweet and spicy.

WHY YOU SHOULDN'T TRY IT:

Rum often has a bit of a funk to it. Normally words like 'banana peel' and 'burnt rubber' are negative, but in a well balanced rum they can add a real depth of flavour. This, though delicious, is not for everyone.



Sugarcane Rhum

\$105



Killik Gold Rum

\$80



Killik Mango Silver
Vanilla Bean
Spiced Rum

\$65

RYE WHISKY/WHISKEY

Here's to knowing the ryes and wherefore, rye would you settle for less? Americans and the Irish like the 'e', everyone else doesn't. At least 51% of the grain used is rye, giving it a spicier, dryer finish. That's rye you frequently find it in cocktails.

WHY YOU SHOULD TRY IT:

You love rye bread, and can't get enough of that spicy earthy flavour.

WHY YOU SHOULDN'T TRY IT:

Spicy earthy notes aren't your jam.



\$109

The Gospel Straight Rye



\$130

Archie Rose Rye Malt Whisky



\$134

Michters Single Barrel Kentucky Straight Rye Whiskey

CRAFT AUSTRALIAN WHISKY

What makes local whisky uniquely special are two things; the purity of our water and that we get to watch in real-time as we find our own voice within the global whisky scene.

WHY YOU SHOULD TRY IT:

The Australian whisky scene is fast growing in quality and reputation. It's worth snagging a couple of bottles now instead of waiting until the rest of the world discovers them and they shoot up in price.

WHY YOU SHOULDN'T TRY IT:

You're a traditionalist and you're not ready to take the leap, to move away from all the 'Glens'.



\$106

Starward Wine Nova Single Malt Cask Whisky



\$114

Kinglake Distillery French Oak Whisky



\$106

Morris Signature Whisky

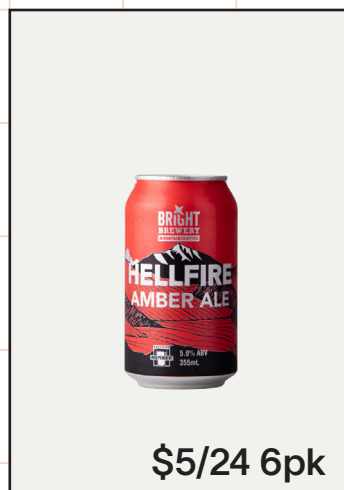
AUTUMN IS ALL ABOUT MICRO-DOSING THE DARKER SIDE OF BEERS.

Beer exploration is often a journey from a home of pale ale familiarity to an evolving increase in strength and darkness, much like the transition from summer to autumn. Many drinkers enjoy experimenting with the toasty, malty, varieties of Amber Ales before fully experiencing the 'other side' of the beer spectrum, by embracing the brewology of making darker varieties their entire beer identity, not that there's anything wrong with that.

POPULAR AMBER ALES

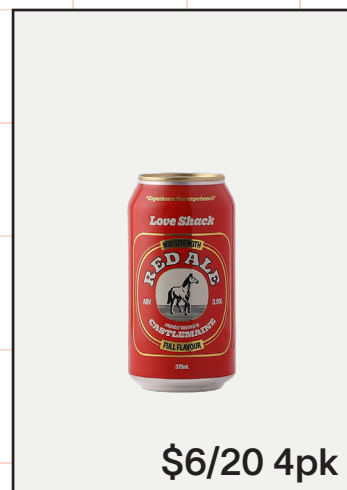
IF YOU LIKE AMBERS AND RED ALES...

They are inviting, warming, still colourful and an easy step into a fuller, maltier beer without going full dark mode just yet. Call them the Autumn scarf of beers.



\$5/24 6pk

Bright Hellfire Amber Ale



\$6/20 4pk

Love Shack Mid Red



\$6/21 4pk

Wolf of the Willows Amber the Woodsman

IT'S TIME TO TRY...

STOUT

Finally the boots are back in rotation. Seems fitting to balance the wine-drobe out with a casual darker drop of body and savoury, roasted malts, before living the full dark beer, one-liquid-meal-per-winter-day lifestyle.

WHY YOU SHOULD TRY IT:

These are toasty and comforting, dark and warming.

WHY YOU SHOULDN'T TRY IT:

If you don't like dark malty beers then these might not be for you.



\$6.50/21 4pk

Bodriggy Stout



\$7/22 4pk

Hargreaves Hill Stout



\$6/20 4pk

Banks Night Moves Oat Stout

DESSERT BEER

Never downplay the option of having a refreshing, sweet, nutty, often chocolate drop as an after dinner treat. It's like the last track on an album of dark intensity that starts off acoustically slow, only to reveal the lead singer can actually sing with the same emotion but on the other end of the flavour spectrum. Dessert beer is basically NIN's 'Hurt.'

WHY YOU SHOULD TRY IT:

Extra ingredients such as nuts, fruit, chocolate and milk sugar are often used to add flavour and bump up the sweetness. And we all love a sweet treat.

WHY YOU SHOULDN'T TRY IT:

If you don't have a sweet tooth then these are not for you.



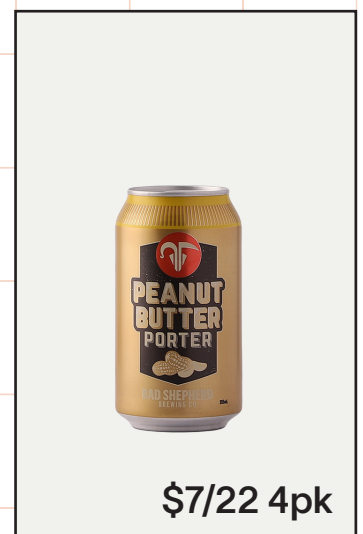
\$7/22 4pk

Bright Brewery Choco Palooza Chocolate Caramel Stout



\$8.50/26 4pk

La Sirene Praline Cacao Hazelnut Vanilla Stout



\$7/22 4pk

Bad Shepherd Peanut Butter Porter

TRAPPIST BEERS

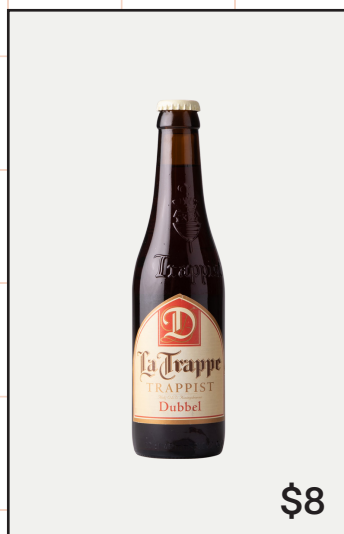
The most underground and badass of all beers. Only 13 monk monasteries can make these rich, malty, sometimes banana-spicy brews which improve with age. Enkel, Dubbel, Trippel, and Quadrupel. The higher you go the more intense they become, much like the difference between a daily meditation ritual versus never talking again and only making bread, cheese, beer and coffins for a living.

WHY YOU SHOULD TRY IT:

If you're curious about what sort of beers monks make, and like beers with rich bodies. Monks used to live off these beers during lent, so they are really like a meal in a bottle.

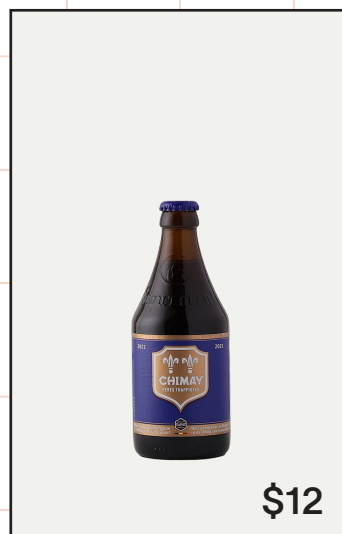
WHY YOU SHOULDN'T TRY IT:

If you hate the flavours of banana and spice then stay clear of these hefty beers.



\$8

La Trappe Dubbel 330ml



\$12

Chimay Blue 330ml



\$11

La Trappe Quadrupel 330ml

Dark beers for those who call their couch a chesterfield...

In a codependent relationship with your couch? Check out our Bottle Drop subscription service on our website, and let us do the heavy lifting.

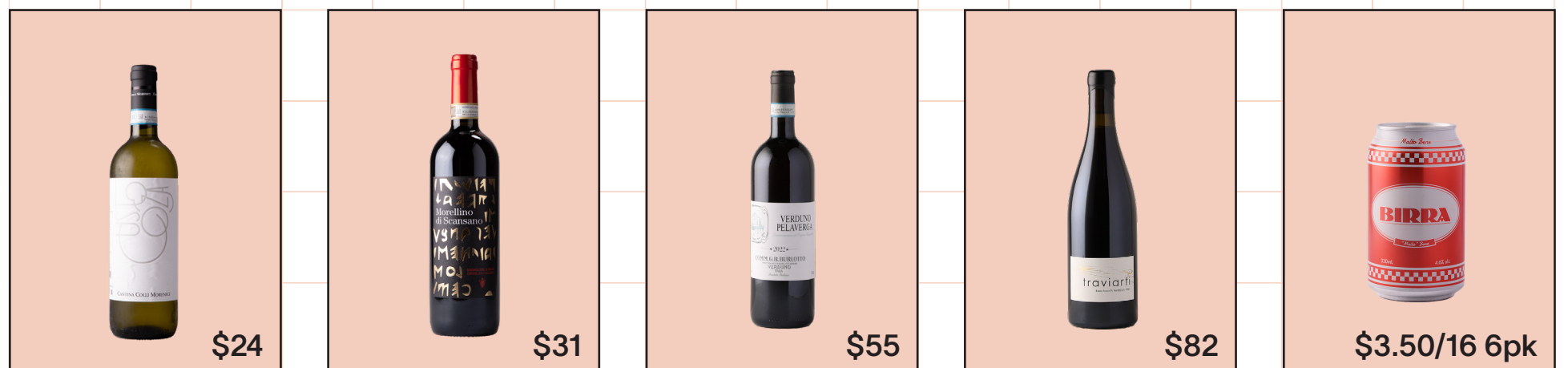
BLACKHEARTS & SPARROWS

B.Y.O. LIKE A P.R.O. (PAIRINGS RECOMMENDED OFTEN)

We all love a little wining and dining, but let's face it, these days it can be very expensive. One of our go-to hacks to getting the best of both worlds is to BYO, but with a plan of attack. It's like if the Barefoot Investor had fun in his twenties backpacking across South America instead of wasting his time saving money and stuff.

ITALIAN

Saucy fat lands. Say that 3 times fast and you're on your way to successo. Lighter sauces, seafoods or simple olive oil dishes pair well with your whites. Tomato based dishes love low tannin wines such as a Grenache or Sangiovese to cut through the fats and lastly, you can't go wrong with matching the food to the same region or lands. After-all, the Italians have been doing this for quite some time, so they probably know a thing or two or 3, about food & wine.



**Cantina Colli Morenici
Custoza White Blend
2022 - Veneto Italy**

Savoury mid weight Northern Italian white blend of Trebbiano, Gargenega and friends that drinks like a richer Soave with savoury core, clean acidity and jasmine florals that make it the perfect accompaniment to Cacio e Pepe or similar creamy cheesy pasta or Arancini.

**Cantina Etrusca
Morellino di Scansano
2022 - Tuscany Italy**

A difficult mouthful to pronounce, but a delicious one to swallow, made from predominantly Sangiovese that smells and tastes like a ripe punnet of cherries, with pumice like tannins, this is your friend for those tomato based dishes.

**GB Burlotto Pelaverga di
Verduno 2022 -
Piedmont Italy**

A rare grape of Piedmont that even has its own festival. Light, fragrant and spicy, with its high acidity and crunchy red fruits, this is a friend to the local cuisines of the region, that centre around beef, but also makes an incredible accompaniment to mushrooms.

**Traviarti Nebbiolo 2022 -
Beechworth VIC**

When it comes to local Nebbiolo, this is annually at the top of our list. With dark berry fruits, orange essence and firm savoury tannins reminiscent of Barolo, this is one instance where the game is the game, pair it with duck or poultry, or their ground dwelling equivalent like rabbit. Oh and Truffles!

Blackhearts Birra

The Pavarotti of beers. Birra enjoyed by many and for all occasions, but especially an Italian feast.

INDIAN

Embracing the complexity from the south to the north of Indian cuisine gives endless exciting combinations to consider when choosing a beverage. On one hand various iterations of masala spice blends clearly call for a little richness and texture in the white wines or chilli-fire-retardant lagers and then on the other hand slow braised currys lend themselves for softer, more fruitful reds.



**Mas des Bressades
Grenache Blanc 2022 -
Costières de Nimes France**

This wine is almost tailor-made for various Southern Biryani dishes, whether chicken or veggie. Its blend of Grenache Blanc, Marsanne, Roussanne, and Viognier offers lightly floral notes and rich stone fruits that perfectly complement the caraway, coriander, and green cardamom in a good Biryani. Plus, the Mas des Bressades can handle the heat, so don't hold back on the chili flakes.

**Chateau La Negly
L'ecume Bourblanc 2021 -
Languedoc France**

As the weather cools, Daal can become a weekly go-to. A coconut and red lentil Daal with ginger, cumin, and turmeric, complemented by the creamy richness of coconut milk, pairs well with this Southern French white wine that offers bright floral tones and aniseed spice. Or for those craving an exotic taste reminiscent of a holiday, consider pairing a flavorful Goan Fish Curry, loaded with mustard seeds, fresh curry leaves, and the heat of chili.

**Wine Lambert Wines
Syrah 2023 -
Yarra Valley VIC**

As the intensity of flavor increases, so should the wine to complement the meal. If you prefer rich, slow-cooked Northern Indian dishes like Masala lamb or smoky chicken tandoori, then a spicy cool-climate Syrah will hit the sweet spot. However, be cautious with too much tannin, which can clash with Indian. Lambert's elegant, savory, and perfumed Yarra Syrah is perfectly balanced, offering gentle elegance and detailed flavor that pairs well with these dishes.

**This Must Be The Place
McLaren Vale Grenache
2021 - McLaren Vale SA**

Every good BYO needs an all-rounder-of-a-wine that sits comfortably on the table from the start and segways from dish to dish to that moment when you're still talking and sipping away not really wanting to give up your seats to the next booking. Silky sweet red currants and a dab of plummy richness will make great mates with little onion bhajis, your iron-rich saag paneer or everyone's fav butter chicken.

CoConspirators Lager

Lager is the go to when it comes to spicy food. It stands up to the heat and refreshes your palate.

ASIAN FUSION

Yes, 'fusion' is doing some heavy lifting in summarising the enormity of all that is considered Asian cuisine. Luckily if you're BYOing it's likely for one of dumplings, pho, hotpot, Korean BBQ, Indo, Thai or Chinese. With so many fresh aromatics herbs in play (looking at you lemongrass, thai basil, coriander, etc) think lighter bodied styles of drinks across white, red and beer.



\$32

Sebastien Bragnier Haut Fevrie Muscadet Melon de Bourgogne - Loire Valley France 2022

This one for fans of Chablis, Muscadet with its fresh acidity, citrus and mineral inflections and mineral core, is the perfect match for those delicate white fish dishes, prawns and hawker style fried oyster omelettes.



\$40

Lowboi Porongurup Riesling 2023 - Great Southern WA

Now we get to turn up the spice a little, what we know about Great Southern, it is aromatic with citrus blossoms and the palate is pure with fresh zesty citrus, green apple and bath salt minerality. Think whole fish steamed heavy with soy and ginger or even some sticky sweet lemongrass pork belly.



\$26

Hennings Viognier 2023 - Heathcote VIC

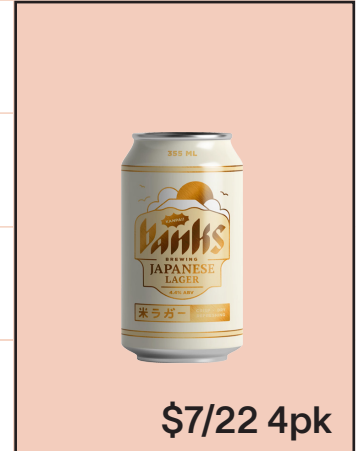
Viogn-Yay! Always best in the cool vintages this is cracklingly good, with its notes of just ripe apricot, ginger spice and its fleshy texture, this is great with those ginger rich dishes, pad thai and spicy stir fry's.



\$61

Corner Inlet Liminal Pinot Noir 2023 - Gippsland VIC

Keep it simple here. Peking Duck and Pinot Noir, fullstop. Corner Inlet is the first release of David Chapman's new Gippsland project, with its engaging floral aromatics, vivid red fruits, and a twang of whole-bunch leafy autumnal spice.



\$7/22 4pk

Beer Banks Japanese Lager

Light and crisp Japanese lager with additions of Noble hops, which give it a Sake-like bouquet of light pear and melon.

MIDDLE EASTERN

We're living the spice life now and more emphatically all the sweet n' earthy spices. The richness of cumin, cardamom, cinamon, and a Za'atar mix blend of herbs pairs best with weight of flavour and even a little good ol' fashioned structure to add balance, especially when things are cooked over a grill or slow roasted. Embrace the spice.



\$34

Momento Mori Fistfull of Flowers Moscato Giallo Vermantino 2023 - Heathcote VIC

This could be the perfect match for your middle eastern feast of falafels, hummus and chickpeas. With its early picked fruit and skin contact, the combination of its electric feel along with savoury lemon laced chalky pith and grip, cinnamon quill and sandalwood, you will want to be doing this weekly.



\$45

Charles Oliver Jus d'Amour Rosé Grenache 2023 - Pyrenees VIC

Charles Oliver has been honing his craft out at Eastern Peake and Latta making LoFi wines and this savoury, darker rosé, light for red offering is just what you're looking for on your next trip to your fave Middle Eastern place.



\$43

Lauren Langfield Brini Grenache 2023 - McLaren Vale SA

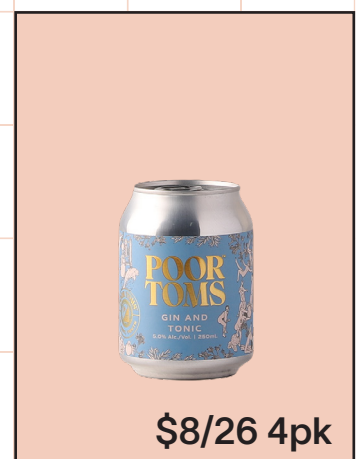
Mind-altering wine here, super light in colour, but maximum impact with an impressive fan of Grenache sandy tannin. With notes of wild strawberry and pomegranate. Did we mention the tannin? Pair this with the grilled meats and root veggies. Uplifting wine.



\$44

Parea Estate Blewitt Springs Single Vineyard Shiraz 2022 - McLaren Vale SA

From a tiny family estate on the iron-rich sandy soils of McLaren Vale is this Shiraz brimming with blue fruits, olive tapenade, salted plum and sappy sandy tannins. This is your ticket to lamb on the open flame seasoned with sumac, parsley and served with pickled veg.



\$8/26 4pk

Poor Toms Gin & Tonic Can

Citrus forward with notes of lemon, grapefruit and cinchona, this is thirst-quenching and delicious. Will balance out any spice.

14 stores to level-up your BYO inventory before any difficult quest...

Whether that's an annoying kid's b-day party, doggy picnics, a mid-life crisis boat christening, or book clubs masquerading as group therapy, we're here to help.

BLACKHEARTS & SPARROWS

BRAIN ACTIVITIES FOR THE AI-IMPAIRED

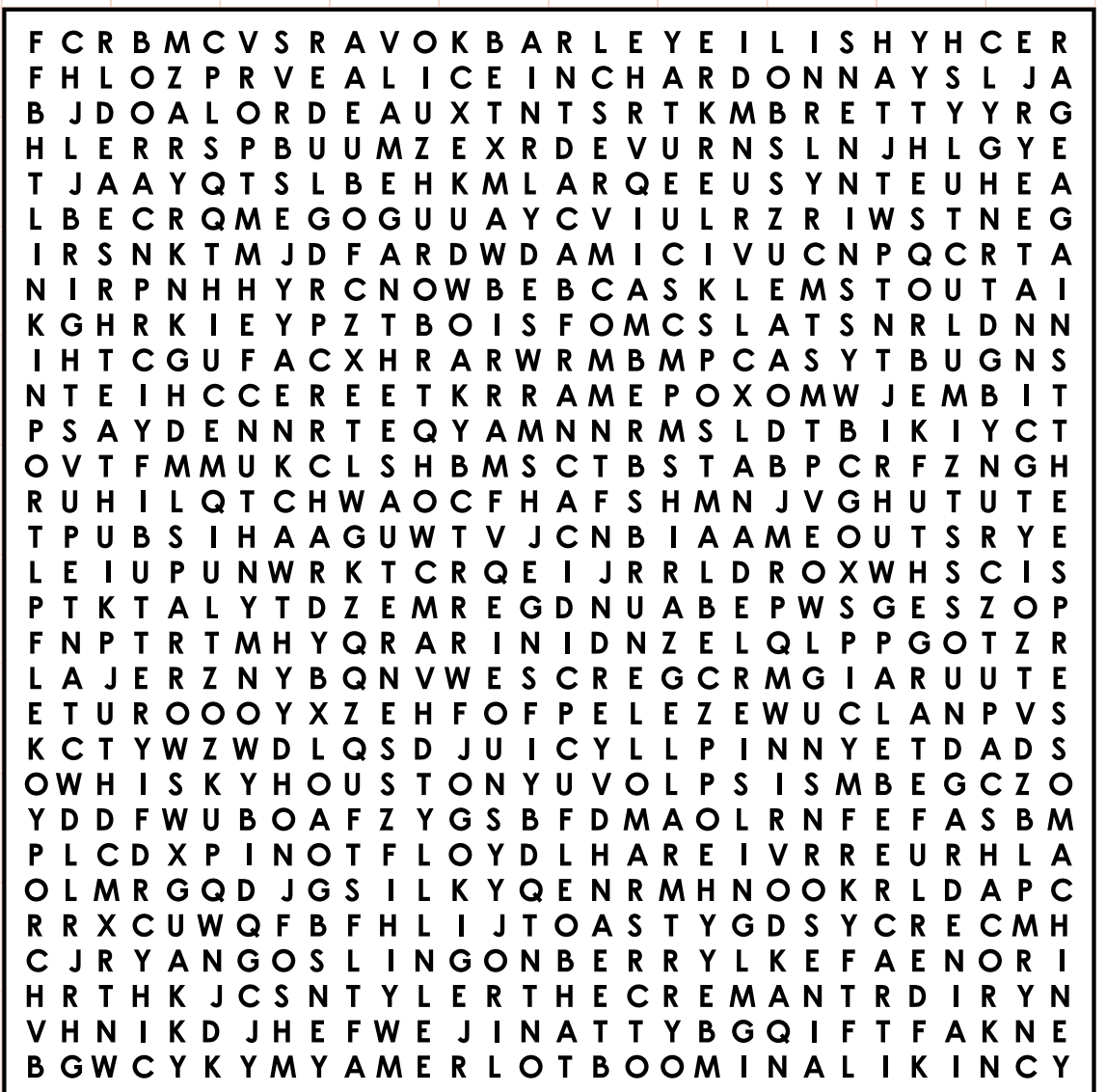
Late Autumn usually means more time spent in-doors, hanging out with your familiars and maybe doing some more self-reflection before Winter truly settles in. This is not to say you need to start rolling your own tobacco and quoting 19 century French poets, but it never hurts to pick up some new words for the good old organic puter, a.k.a. eau de brain, as well as mixing in some creative juices with your spirit of choice.

SCRIBBLE-IN OUR COVER!

- 1 chill wave
- 3 collections of sauce dishes
- 5 lazy susans
- 7 Blackhearts
- 1 Birthday
- 3 Japanese Lager 4 Packs
- 5 pints of Amber Ales
- 11 coup glasses
- 2 Birra 6 Packs
- 4 Old Tom Gin 4 packs
- 6 Autumn flowers
- 13 glasses of Grenache

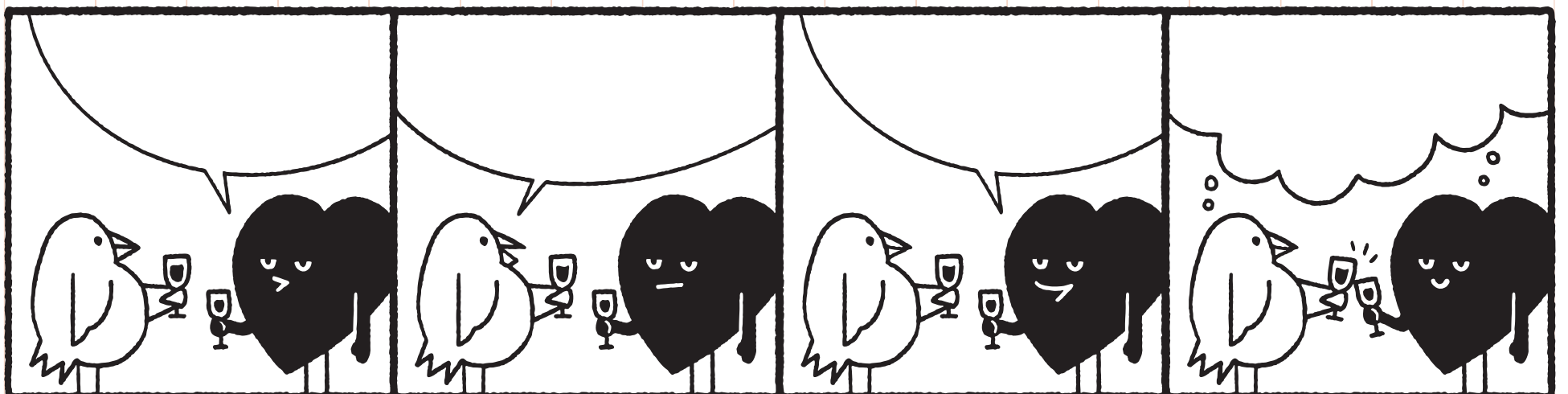
HERE'S A HOMAJE TO THE BYGONE DAYS WHEN YOU HAD TO DO YOUR OWN SPELLING.

- | | |
|----------------------|----------------------|
| Juicy | Birra |
| Whisky Houston | Barley Eilish |
| Tannic | Silky |
| Merlot Boomin | Nirvodka |
| Crunchy | Amber |
| Tequila Swift | Shiraz Gellar |
| Toasty | Chardy B |
| Dry | Guns N' Rosé |
| Post Malbec | Bretty |
| Oaky | Ryan Goslingonberry |
| Tyler the Cremant | Lordeaux |
| Blackhearts | Soundgardenia |
| Natty | Rumstein |
| Kendrick Lambrusco | Rye |
| Stout | Crisp |
| Brunello Mars | Alice In Chardonnays |
| Porch | Linkin Port |
| Cab Franc | Pet Nat |
| Acidic | Sparrows |
| Megan Thee Sauternes | Tupac Shacork |
| Bright | Buttery |
| The Grateful Red | Travis Scotch |
| Earthy | Spicy |
| Jennifer Lawrencello | Velvety |
| Flinty | Lana Del Reisling |
| Pinot Floyd | Rage Against the |
| Roasted | Espresso Machine |
| Pale Beer Carti | |



CAPTION THIS CARTOON

Get those creative juices flowing, or you can transcribe exactly whatever convo you had with the wine nerd friend at last night's catchup. If you're sharing your creation, tag us and maybe we can help contribute in your journey to becoming meme famous, for at least a couple hours.



It takes an East Brunswick Village to raise a chilled red...

Come check out our new store at 4 Village Avenue, East Brunswick. No village idiots here, just the smart shop keeps who have all your needs handy.

**BLACKHEARTS
& SPARROWS**

LOCATIONS

Abbotsford

247 Johnston Street,
Abbotsford VIC 3067

03 9077 5145

MON - WED
THURS - SAT
SUN

9am - 8pm
9am - 9pm
10am - 8pm

Braddon

Shop 15, 27 Lonsdale Street
Braddon ACT 2612

02 6128 0777

MON - WED
THURS - FRI
SAT
SUN

11am - 8pm
11am - 9pm
10am - 9pm
10am - 8pm

Brunswick

379 Sydney Road,
Brunswick VIC 3056

03 9381 2129

MON - WED
THURS
FRI - SAT
SUN

10am - 8pm
10am - 9pm
9am - 9pm
10am - 8pm

East Brunswick

131 Lygon Street East,
Brunswick VIC 3057

03 9380 1831

MON - WED
THURS
FRI - SAT
SUN

10am - 8pm
10am - 9pm
9am - 9pm
10am - 8pm

East Brunswick Village (new store)

4 Village Avenue,
East Brunswick VIC 3057

03 9050 0659

MON - WED
THURS - SAT
SUN

9am - 8pm
9am - 9pm
10am - 8pm

Elwood

108 Ormond Rd,
Elwood VIC 3184

03 9191 4850

MON - SAT
SUN

9am - 8pm
10am - 6pm

Fitzroy

123 Smith Street,
Fitzroy VIC 3065

03 9415 8092

MON - WED
THURS - SAT
SUN

9am - 8pm
9am - 9pm
10am - 8pm

Fitzroy North

119 Scotchmer Street,
North Fitzroy VIC 3068

03 9489 5945

MON - WED
THURS - SAT
SUN

9am - 8pm
9am - 9pm
10am - 8pm

Geelong

332 Pakington Street,
Newtown VIC 3220

03 5242 8109

MON - THURS
FRI
SAT
SUN

11am - 8pm
10am - 8pm
10am - 8pm
11am - 7pm

Melbourne Central

Melbourne Central,
Corner Elizabeth and La Trobe St VIC 3000

03 9193 8258

MON - WED
THURS - FRI
SAT
SUN

12pm - 7pm
12pm - 9pm
12pm - 7pm
CLOSED -

North Hobart

396 Elizabeth Street,
North Hobart TAS 7000

03 6234 8696

MON - WED
THURS - SAT
SUN

11am - 8pm
11am - 9pm
11am - 8pm

Prahran

Shop 813-814 Prahran Market,
163 Commercial Road VIC 3181

03 9826 8768

MON
TUES
WED
THURS - FRI
SAT
SUN

CLOSED -
9am - 7pm
CLOSED -
9am - 7pm
9am - 7pm
10am - 5pm

Richmond

202 Swan Street,
Richmond VIC 3121

03 9428 1801

MON - WED
THURS - SAT
SUN

9am - 8pm
9am - 9pm
10am - 8pm

Victoria Gardens

620 Victoria St,
Richmond VIC 3121

03 9041 7106

MON - THURS
FRI
SAT
SUN

9am - 6pm
9am - 9pm
9am - 6pm
10am - 6pm

Find us online: blackheartsandsparrows.com.au
and follow us at @blackheartswine

**BLACKHEARTS
& SPARROWS**