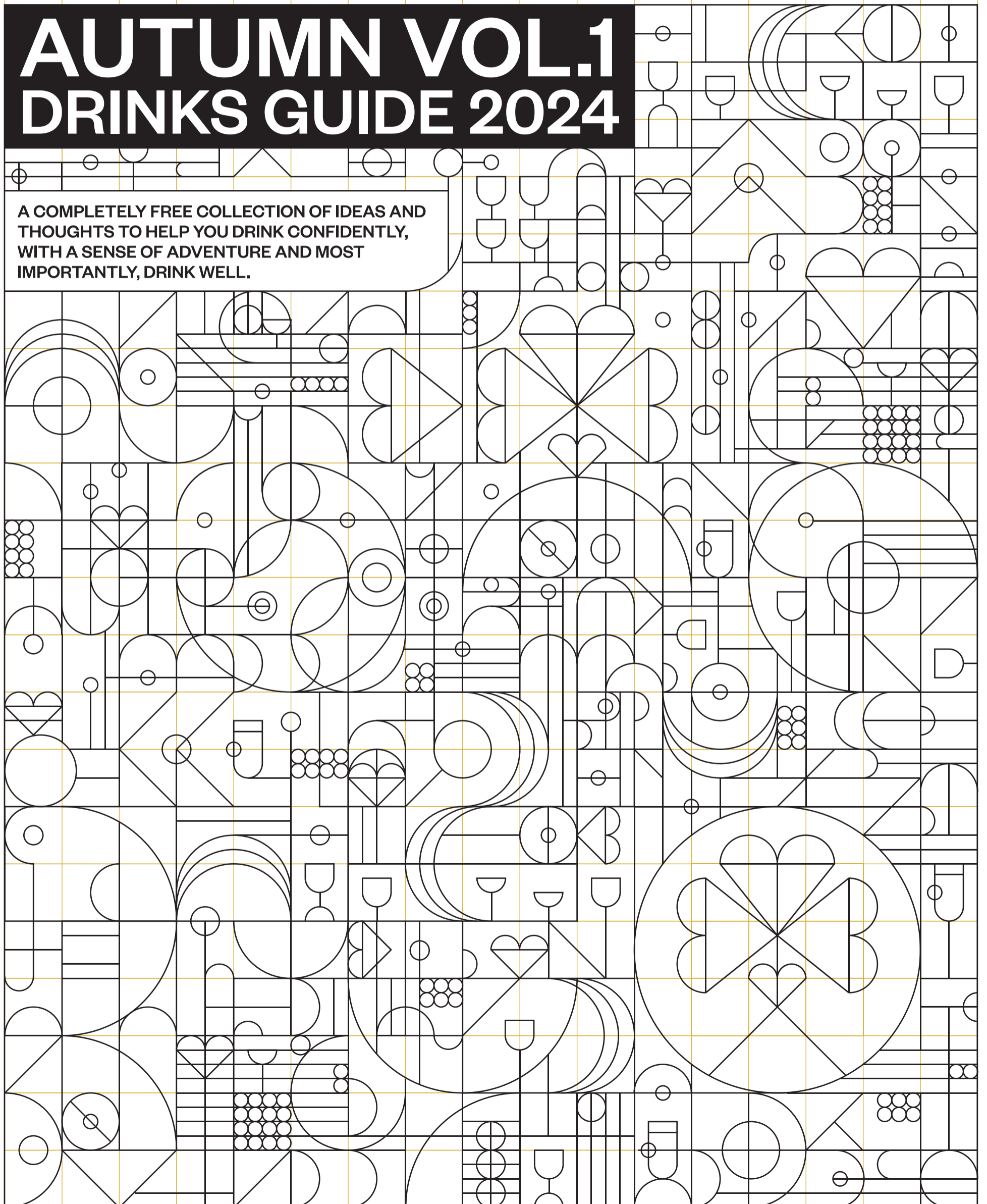


BLACKHEARTS & SPARROWS

AUTUMN VOL.1 DRINKS GUIDE 2024

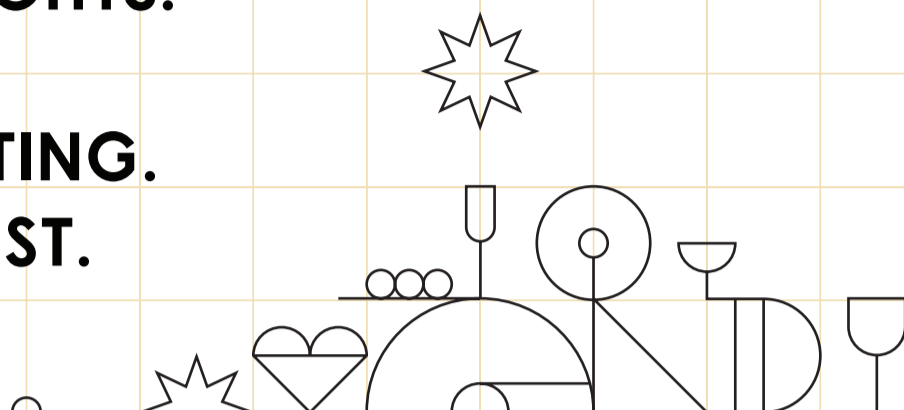
A COMPLETELY FREE COLLECTION OF IDEAS AND
THOUGHTS TO HELP YOU DRINK CONFIDENTLY,
WITH A SENSE OF ADVENTURE AND MOST
IMPORTANTLY, DRINK WELL.



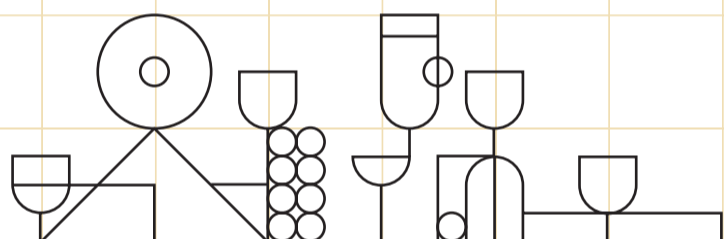
AUTUMN IS ALL ABOUT TRANSITIONING.

**FROM LONG DAYS TO LONG NIGHTS.
FROM HOT TO COOL.
FROM ENERGETIC TO COMFORTING.
FROM SVELT TO PROUDLY ROBUST.**

Believe it or not, Autumn is here. It might feel more like a late Summer, but this time is all about transitioning.



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



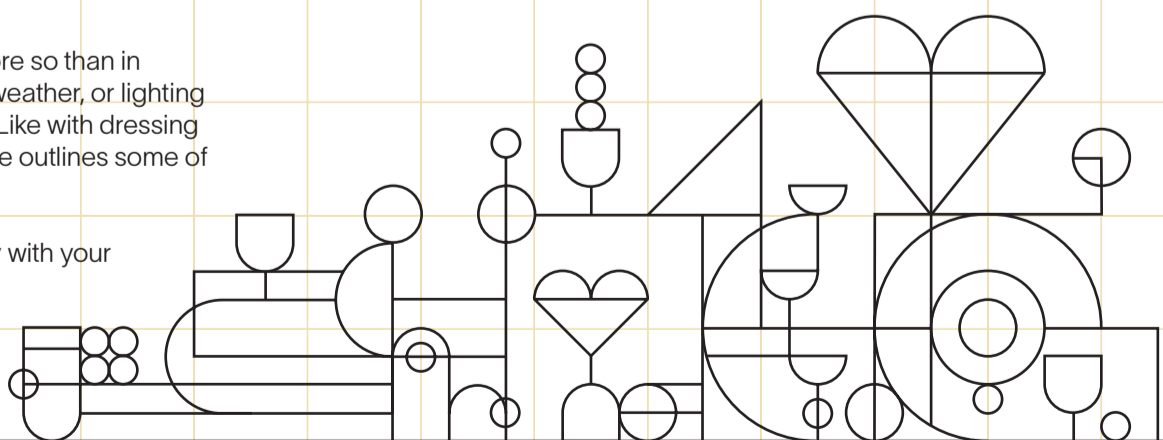
In this time of transition, our wardrobe changes, our moods, and our palates - which means we naturally start to drink differently. So in honour of this transitional time, we want to help you transition your drinking accordingly and explore some new varieties and drinks while you're at it.

IT'S TIME TO EXPAND YOUR WINE-DROBE.

**LONG SLEEVES AND CHEESE.
PUFFERS AND GIN LOVERS.
MOUSTACHE AND GRENACHE.
LEATHER JACKETS AND BREW CLASSICS.**

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 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

What is mood drinking you say? Well when we really think about it, our mood is a big factor in deciding what we drink. So if you're feeling energetic, reflective or cozy, 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 FRISKY AND FLEXXING AISLE.

ENERGETIC

IT'S STILL DAY HOT, LET'S MAKE THE MOST OF PARKS AND PICNICS AND THE LATE LATE SUMMER.

				
\$32	\$32	\$43	\$8.50/\$26 4pk	\$4.50/\$16 4pk
Chaffey Bros Kontrapunkt Kerner 2022 Eden Valley SA	Mon Tout Cherry Picking Grenache Shiraz 2022 (chilled red) WA	Poderi Cellario La Grinozza 1L Pet Nat 2022 Piedmont Italy	Archie Rose Gin & Soda Mango with Finger Lime	Nympe 5 Hops Lager






REFLECTIVE

CRUISEY AFTERNOON WALKS, SEA BREEZE, WEEKENDS AWAY, AND SOAKING IN THE LAST BITS OF SUN UNDER THE SUMMER MULLET.

				
\$30	\$30	\$54	\$35	\$38
Little Ra Ra Roopa 2022 (Orange wine) Pyrenees VIC	Tenute Orestiad Molino a Vento Nerello Mascalese 2022 Sicily Italy	Lyons Will Estate Pinot Noir 2022 Macedon Ranges VIC	Loro Bergamot Negroni	Sailors Grave Nocturne Rhum Barrel Aged Imperial Dark Emu

COZY

MID-WEEK, COUCH TIME AND YOUR FAV SHOW TO STREAM OR FAKE-WATCH WITH YOUR PARTNER WHILE YOU DOOMSCROLL.

				
\$37	\$28	\$43	\$8.50/\$25 4pk	\$6/\$24 6pk
Domaine Naturaliste Floris Chardonnay 2022 Margaret River WA	Dhillon (Bindi) Glenhope Accidental Red 2023 Macedon Ranges VIC	Olivier Riviere Rayos Uva 2022 Tempranillo Grenache Rioja Spain	Four Pillars Bloody Shiraz & Tonic	Bodriggy Blinker Dark Ale

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

IF YOU LIKE THIS, YOU'LL LIKE THAT, SAID EVERY SALES PERSON EVER.

Here are our recommendations to the gateway wines you can confidently explore beyond your drinking safe space. It's like committing to high waisted flared jeans before they're off-trend, while also not giving off the vibes of the parent who is coaxed into their kid's tiktok channel as a tragic extra. Essentially if you look good, we look good.

HELLO PINOT POPPERS...

It's hard not to love a Pinot. The variety is versatile, they go down easy, lift you up at any time of day and can compliment the weird mix of flavours you've convinced yourself is a meal, just by what's left in the fridge.

POPULAR PINOTS

IF YOU LIKE A PINOT NOIR...

Chances are you like the lighter side of a red. Something that can play up and down the taste palate of savoury, sweet and sometimes fruity. Nothing too offensive, but still game to play in the sandbox of adventurous food pairings.



\$29

William Downie Cathedral Pinot Noir 2023 Victoria



\$25

Bistro Pinot Noir 2022 Yarra Valley VIC



\$44

Onannon Pinot Noir 2023 Mornington Peninsula VIC

IT'S TIME TO TRY...

SANGIOVESE

San-joh-vay-zeh. But, you already knew that. It's your double-strength Pinot. The medium t-shirt of reds. Cozy for a small but sharp for a bigger profile.

WHY YOU SHOULD TRY IT:

Sangiovese may be the world's most versatile grape variety, able to offer everything from fun fruit forward expressions all the way to life changing profound drinking experiences. Filled with the essence of cherry, a dusting of tannin and immense charm.

WHY YOU SHOULDN'T TRY IT:

Sangiovese is traditionally a little higher in acidity than Pinot noir - it's not for you if you're not ready for an increase in zingy freshness while you keep on stirring the sugo...



\$32

Sven Joschke Sangiovese 2023 Langhorne Creek SA



\$41

Villa Migliarina Montozzi Chianti Superiore 2022 Tuscany Italy



\$68

Uccelliera Rosso di Montalcino Sangiovese 2020 Tuscany Italy

NEBBIOLO

Pinot's mid-weight counterpart that left home early and went travelling abroad with nothing but a lust for life, fatty dishes and aged cheese. A good Nebb figured out la dolce vita or how to live, early on.

WHY YOU SHOULD TRY IT:

If there is a more autumnal grape than nebbiolo - im yet to meet it... classically forestal, dried rose petals and savoury tannins to mop up the seasonally more comforting food and suit the cooler evenings.

WHY YOU SHOULDN'T TRY IT:

It's a step up in chewy tannic grip, so skip this if the tannin is too much or you're not pairing it with food. (Keep reading for Gamay)



\$34

Bel Colle Langhe Nebbiolo 2022 Piedmont Italy



\$45

Oriolo Nebbiolo d'Alba 2021 Piedmont Italy



\$50

Traviarti Mezzo Nebbiolo 2022 Beechworth VIC

GAMAY

The cousin of Pinot, and like any good cousin, its got the same-same-but-different facial features (a lighter red), but is also the one you can always rely on to have a good time with at any meal (fish, chicken, red meat or making fun of the spoiled-rotten cousins).

WHY YOU SHOULD TRY IT:

All the red florals and fruits of pinot noir but less of those earthy forestal characters - it's typically deliciously fruitful! Your go to, good time, anytime, anywhere variety.

WHY YOU SHOULDN'T TRY IT:

You still bear scars from horrible 'Nouveau Bojo' wines (strawberry bubblegum n' bananas) of previous decades.... but it's time to reconsider, as the Beaujolais region and the variety has come a long way since then.



Parco Gamay 2023
Adelaide Hills SA



Domaine du Clos du Fief
Beaujolais-Village 2022
Beaujolais France



Timo Mayer Gamay 2023
Yarra Valley VIC

HEY CHARDONNAY, CAN WE CALL YOU CHARDY?

Everyone loves your balance of fruitiness and acidity without being too sweet or rudely loud next to the over-budgeted cheese platter. Do you have any brothers or sisters that are slightly more vibrant, a little older, edgier, that someone may or may not develop a crush on?

POPULAR CHARDONNAYS

IF YOU LIKE A CHARDONNAY...

Chardonnay is a crowd favourite. Gone are the days that we looked down on its buttery and oaky layers, now it's loved for its ability to offer scintillating drinking from the crisp & mineral to rich & enveloping. It's got gravitas and can make a statement on a table, as much as it can be enjoyed casually with friends.



Gioiello Estate
Chardonnay 2021 Yea
Valley VIC



Domain Naturaliste
Floris Chardonnay 2022
Margaret River WA



Haldon Estate
Chardonnay 2021
Beechworth VIC

IT'S TIME TO TRY...

CHENIN BLANC

Chenin is like the middle child of the Chardonnay kids. It's reliable and aims to please, meaning it's dry and less fruitful. It also has a savoury edge with a bit of attitude, making their presence known.

WHY YOU SHOULD TRY IT:

With its spiritual home in the Loire Valley, Chenin Blanc has been embraced across the planet. We are going to focus on dry wines when comparing with Chardonnay but that still means a range of styles, from tensile electric wines to the rich and ageworthy. Look for those richer florals and honey blossoms, mid palate apples n' quinces and talcy mineral inflections.

WHY YOU SHOULDN'T TRY IT:

If your idea of the ideal flavour profile is SPC fruit in a tin.



Corymbia Rocket
Vineyard Chenin Blanc
2023 Swan Valley WA



Millton Te Arai Chenin
Blanc 2021 Gisborne NZ



Champalou Vouvray Sec
Tendre Chenin Blanc
Loire Valley France 2021

FIANO

Fiano is the ‘I woke up like this’, natural look friend of Chardonnay. Basically everything you know and love about Chardonnay, but without the oak and butter!

WHY YOU SHOULD TRY IT:

Southern Italy is a hotbed of exciting wines, and none more so than Fiano, with its irresistible texture, and ability to carry loads of flavour without blowing out. Look for the red apple skin on the nose, and its savoury mid palate. It really is perfect with a plethora of cuisines, time to get cookin...

WHY YOU SHOULDN'T TRY IT:

If you only want that old school buttery style of oaked Chardonnay.

PINOT GRIS

Not your typical Chardonnay contemporary, but sometimes it's the brother or sister who no one talks about that is actually the slightly richer, more spicier of Chardys that the others call an outcast, when really they're just jealous of how indie their whole vibe is.

WHY YOU SHOULD TRY IT:

Because it might just be the Mornington Peninsula's best kept secret and hero variety. It can please the richer generous wine lovers and dial up the spice at the same time.

WHY YOU SHOULDN'T TRY IT:

If seafood is on the menu and you really need something racy.



Hither & Yon Fiano
2023 McLaren Vale SA



Vino Volta So Well
Then Fiano 2023 Swan
Valley WA



Vadiaperti Fiano
di Avellino 2021
Campania Italy



Mulline Pinot Gris
2023 Geelong VIC



Scorpo Pinot Gris
2023 Mornington
Peninsula VIC



Polperro Pinot Gris
2023 Mornington
Peninsula VIC

IS YOUR NEIGHBOURHOOD LOOKING TOO GIN-TRIFIED?

It's very hard not to love the variety and excitement that comes with a summer of drinking up and down all that gin has to offer. It's like the neighbourhood that has everything, so why would you ever leave? Well sometimes it's worth seeing what's on the other side of town, even if it's just to say, ya I've been there, I get around like a drinking nomad.

POPULAR GINS

IF YOU LIKE A G&T...

You've been enjoying the crisp, easy to double up (or triple) sessionability along with the variety of floral, savoury and sweet accents. It's the playground of drinks; always has a swingset but then a crazy climbing thing that someone ignored approvals for.

IT'S TIME TO TRY...



Melbourne Gin
Company MGC



Taylor & Smith Dry Gin



Itinerant Spirits
Gallivanter Gin

VERMOUTH

A fortified wine may sound old but we prefer classic, like a dry martini or Negroni. Spices, herbs, roots and flowers are often used to flavour this, with the key ingredient being wormwood, which we all know is the cool herb everyone wants to call their friend.

WHY YOU SHOULD TRY IT:

Like gin this is a botanical infused drink, so you get plenty of interesting aromatic notes. It can be drunk with ice, in a spritz, or used as a cocktail ingredient. Rosso Vermouth made with red wine has more weight to it and can be perfect for the change of season.

WHY YOU SHOULDN'T TRY IT:

Vermouth's ABV is lower than Gin's, so if you're using it in a spritz it will be a little less boozy for your night out.



Mancino Rosso
Vermouth



Antica Formula
Vermouth



Levi Serafino
Barbaresco Rosso

JAPANESE WHISKY

You know when you see a superbly well cut, classic tweed suit being worn with newer than new minimal black oxfords along with a punch-to-the-face, floral patterned, perfectly clean shirt and an almost too accurately matching bright tie? Ya, it's like that.

WHY YOU SHOULD TRY IT:

Japanese whisky is perfect for a highball (whisky and soda in a tall glass with lots of ice.) It's refreshing but the whisky lends it a little more depth as we move into the cooler afternoons. Japanese whisky is also often more approachable than Scotch, so it makes great trans-seasonal drinking.

WHY YOU SHOULDN'T TRY IT:

You like your whisky to pack a punch. You're all about big, bold and assertive flavours



Nikka Whisky from the barrel



Shinobu Blended Whisky



Tenjaku Blended

AMARO

Apéritif and digestifs are having their moment. Perhaps it's gin-lousy of all the attention G&Ts have been getting. Either way this herbal liqueur is worth exploring the sweet and bitter balance of roots, flowers, bark and citrus. It's like a flavour cure for something, you just don't know what.

WHY YOU SHOULD TRY IT:

This herbal and bitter liqueur is not just delicious but it will also aid digestion after a big feast. You can drink it neat or turn it into a bitter spritz with soda.

WHY YOU SHOULDN'T TRY IT:

If you hate bitter then this is not for you. Amaros use bitter herbs, and roots to give them the classic bite.



Full Circle Fernet



Beechworth A Walk in the Black Forest Amaro



Saison Artichoke Vin Amaro

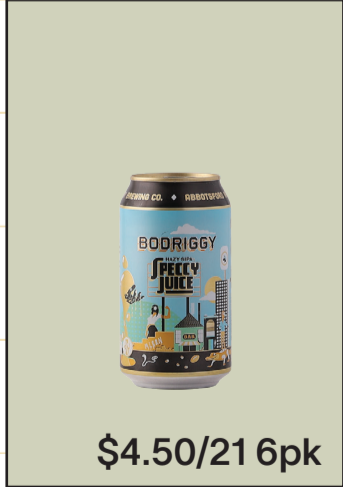
IS THIS THE YEAR TO DO BEER BETTER, MAYBE EVEN GROW YOUR HAIR OUT?

Chances are everyone eventually likes to explore the adventurous side of beer, but usually in a more controlled environment, such as Autumn. A moment when even if you grow your hair out for the first time or decide to wear that shade of red you've always avoided, you can safely do so knowing that it's the season to slow things down a bit, not over-commit and instead focus on quality over quantity in hopes of finding some new favourites.

POPULAR BEERS & ALES

IF YOU LIKE A SESSIONABLE BEER...

Sessionable beers will never go out of style. They're easy-drinking favourites for a reason, and sometimes all you want and need is a crisp, down the line winner in the afternoon sun.



Bodriggy Specky Juice



Philter XPA



Kaiju Krush

IT'S TIME TO TRY...

WEST COAST IPA'S

The co-worker that has something ballsy to say, they've just been waiting 'til the low-key Autumn knock-off drinks to let their trusted group know that even though any IPA will signal there is more to beer than most realise, this guy/gal isn't afraid to spill some tea if it means keeping everyone on their toes.

WHY YOU SHOULD TRY IT:

Moving away from the easy drinking session beers, the West Coast IPA packs a punch. It's like the step up from the pale ale in both malt body and hops. There are notes of resinous pine, and bitter green herbs.

WHY YOU SHOULDN'T TRY IT:

If you don't like beer that is hoppy or bitter then this is not for you.



Love Shack IPA



Banks West Coast IPA



Bright Brewing M.I.A IPA

ENGLISH STYLES

You've moved up in the ladder of beers. Something with more presence, more weight to it, a recognition of bitterness, harder to push around at the pub of life. It's like when your dad discovers you've taken to the maltier side of beers without his influence and now realises he has to assume you know more about the world than he thought you did.

WHY YOU SHOULD TRY IT:

English styles of beer are usually malty, nutty, and earthy with some forestry notes, they are like drinking Autumn in a glass, or a warm hug. Pull up a chair into the last of the sunshine and pour them into a pint.

WHY YOU SHOULDN'T TRY IT:

You find rich malty flavours too much, keep it light and simple baby.



Hargreaves Hill ESB



Love Shack Brown



Boatrocker Stout

FLANDERS RED

A belgian style of beer with a rich malt body. Barrel aged, and soured with the use of bacteria. This is quite an acidic style of beer but still old school in respect. An interplay between rich malt and barrel aged character and almost funky vinegar, like the high-school friend who spent a year working in Europe and came back with the same personality and voice but in an accent that just made them more worldly.

WHY YOU SHOULD TRY IT:

If you're after something a little different this is for you. Full of rich malty flavours, bracing acidity, and barrel-aged characteristics. Malty and tart sometimes with additions of cherries, these are truly complex beers.

WHY YOU SHOULDN'T TRY IT:

You don't like your beer too complex and hate sour beer.



Rodenbach Alexander



Rodenbach Grand Cru



Duchess de Bourgogne Cherry

OUR GUIDE TO LONG WEEKENDS...

Autumn is a peak time for public holidays. In this cherished time before we enter the winter doldrums, our guide to doing and drinking in long weekends will hopefully leave you satisfied that you made the most of it, while also getting paid for it.

FIRST NIGHT FEVER

It's the start of a long weekend, there are so many days ahead of you, why not celebrate a little.



\$29

Latta Essential Crisis Pet Nat 2022 Moonambel Pyrenees VIC

Yep it needs to be fizzy and old mate Essential Crisis does 'informal fizzier' better than most. You've just beaten Friday traffic out of town, unpacked a weekend's worth of food, bagged the good bedroom with the ensuite and it's time to high-five your mates on being semi-organised and pulling everyone together to get away.



\$33

Honky Chateau Jacuzzi Blanc 2023 Yarra Valley VIC

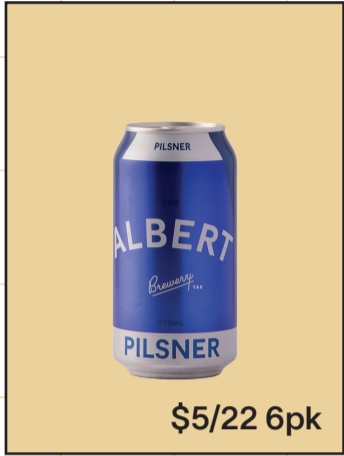
Low-key lo-fi to follow... a deliciously golden Savvy B that is definitely a side-step away from the Cloudy Bay kiwi style. Why are these bottles emptying so quickly? Which bedroom in the AirBnB has the Jacuzzi again?



\$36

Provenance Golden Plains Pinot Noir 2022

Suns down and it's cooler now... lots of snacky things on the table, the post work week decompression is in full effect and that one hyper-organised friend/partner is mapping out where and when you will be all weekend. Mates are great eh? Lift and brightness to the fleshy cherry and raspberry confit. Pinot to plum into your glass.



\$5/22 6pk

Albert Brewery Pilsner

You might have just arrived at your long weekend away, or are firing up the BBQ, but the first thing you will want to do is crack open a refreshing lager.



\$8/each

Tommy's Mandarin Spritz

Perfect for after one of your last beach swims of the season, when the water is just warm enough to go in and you want something refreshing, but can't be bothered making a cocktail

SATURDAY SNACKS

The long weekend can be a rollercoaster of emotions. Thursday work drinks start early with tupperware in hand, Friday becomes a self-reflecting moment of pacing yourself and then Saturday hits. The day when your belly is all, hey, don't forget about me! I'm easy to please, you can even feed me while laying down.



\$7

Proper Crisp Marlborough Sea Salt



\$7.40/100g

Colston Bassett Shropshire Blue



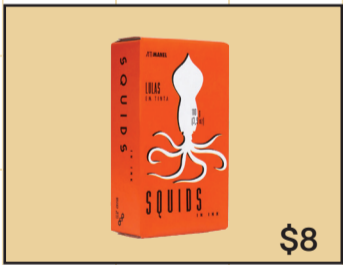
\$9

Brets Camembert Chips



\$7

The Stock Merchant Mackerel



\$8

Ati Manel Squids in Ink



\$18

Little Tin Co Smokey Port Lincoln Mussels



\$21

The Queens Cut Blue Gum Honeycomb



\$10

Womens Work Caramelised Onion Relish



\$12

Mount Zero Mixed Olives



\$6

Mount Zero Green Olives Pouch



\$18

Frankies fine Brine the Gin Pickle



\$16

Apostle Hot Sauce Roasted Capsicum & Chill



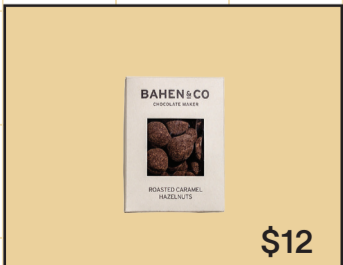
\$9

Tony's Chocolonely Milk Hazelnut Chocolate



\$19

Monsieur Gianduja Milk Hazelnut Chocolate










\$12

Bahen & Co Roasted Caramel Hazelnuts






THE HERO MEAL

Nothing is better than a long lunch or dinner. Good people, good food and great drinks is a simple recipe but there are some keys to supreme success. Bubbles to start, a few crowd favourites on pour, a bottle of something special to mark the occasion. Let's not forget delicious interludes for something soul cleansing, so you can keep it eye-rolling, into the dusk.

BUBBLES		FAVOURITES ON POUR (LIBERALLY)		SOMETHING SPECIAL		CLEANSING	
		 		 		 	
\$42		\$26 \$34		\$67 \$88		\$4.50/20 6pk \$60	
Thalia Brut Reserve NV TAS		Josef and Philipp Brundlmayer Lossterrassen Gruner Veltliner 2022 Kremstal Austria		Domaine de Montbourgeau L' Etoile Chardonnay		Kaiju Cerveza Crisp Lager	
An aperitif styled Tassie sparkling, is there a better way to start an occasion? This is essentially equal parts Chardonnay and Pinot Noir with a dash of Pinot Meunier. It is also equal parts refreshing as it is buoyant with irresistible fruit.		This vinous equivalent of a walk in the woods, take your time and breath in the red berry fields, a truly versatile Pinot that's rolling with all the Autumnal earth and spice notes. Just don't forget the bird in the oven.		The Deriaux family has been planning your cheese course for the last 100 years. Match this with Comte or similar and you will be the other star of the evening. From its saline maritime notes to the subtle white orchard fruits, this will not be forgotten anytime soon. If there is no fromage, it's just as good with white fish.		A beer so approachable that everyone will love it. The perfect buy if you want to please everyone.	

LONG LAZY SUNDAYS

Finally it's Sunday's time to shine. Suck it Monday. It's your turn to do the chores and worry about the emails you ignored last week. Today is all about taking it extra easy, drinking only the refreshing side of things and enjoying the sun. It's literally in the name.

				
\$40	\$28	\$33	\$6/21 4pk	\$11/34 4pk
Pietramore Cerasuolo d'Abruzzo Rosato 2022 Abruzzo Italy	Longview Grüner Veltliner 2023 - Adelaide Hills SA	Mayer Bloody Hill Rouge Cab Shiraz 2023 - Yarra Valley VIC	La Sirene Urban Pale	Versa Negroni Spritz
The treat-yo-self recovery lunch wine to get you back up and running... Simultaneously serious and thirst quenching rosé from this stellar Biodynamic estate in Abruzzo.	Savoury, spicey feel coupled with a herbaceous hit means its equal parts feel-good-tonic AND life affirmingly delicious.	Timo Mayer has the ability to bring a smile to everyone he meets, so does this wine. It is Autumn in a glass with its leafy notes and herby spice. If you close your eyes and play the tasting game, Cabernet and Shiraz never tasted so fun and like our good friend Cabernet Franc.	It's one of our all time favourites to have in the fridge. With enough interest to keep you coming back, but enough simplicity that you can have a few. Perfect for sitting in the sunshine.	Let's face it, we all love a negroni. This is just like that but a little lighter with all the convenience of just having to crack a can.

DRINKING GAMES FOR WHEN YOU HAVE NO RED CUPS OR FROSTED GLASS PATIO TABLES TO CONFABULATE AROUND.

Sometimes Autumn can be a lonely place of self-reflection. Did I drink too much over the summer or not enough? I was going to read more but maybe left more un-read. Did I watch more TikToks than TedTalks? Well now is the time to drink smarter, not harder and no one can deny colouring within the lines and reading words takes brain cells, especially after a couple of Pinots. That's just science.

COLOUR-IN OUR COVER!

- 1 Canadian beer beaver

18 black hearts

7 coup glasses

2 four leaf clover hearts

3 Birra 6-packs

7 seltzer 4-packs

2 pots of stout

14 glasses of pinot

The Dandenong ranges

2 drunken sparrows

1 existential crisis

2 Mercurys in retrograde

14 slices of life

1 empty wine rack

3 Orange wines not made from oranges

WHO GETS MORE TRIGGERED, CROSSWORD JUNKIES OR WINE SNOBS? LET'S FIND OUT...

ACROSS

1. A flock of small, predominately stout-tinted birds.
5. A skinsy wine that rhymes with door hinge.
9. Australian wine producers Linear and Clonakilla call this home.
11. Jiggled ____ vacillated.
12. Grrrr! you so Ugnii! Your yield is low as hell.
17. French sub-region famous for Chenin Blancs.
18. What you might do about how much wine is left.
19. A delicious type of Ale.
20. Vintner's code for a batch that's less than stellar.
21. A delicious type of Ale that local legends, Two Rupees make.
23. An Italian Red wine we stock (and love) that's from Marche.
24. The first name of a white-skinned wine grape used for making a Sherry native to Jerez in southern Spain.
25. Food that's especially divine with Mexican Cerveza.
29. The first sip of a wine tasting.
31. Taster's noise when pretending to recognise the tasting notes.
32. I succumb to my decision in buying this wine based off the label only.
34. When a wine has overdosed on oxygen.
36. Cocktail named after Liam Neelson, taken not shaken.
37. The techie's flask.
40. Brewer's signal that fermentation is complete.
41. Frankland Estate's Alter 'Old Way' Organic Riesling.
43. A bittersweet herbal Italian liqueur made from local ingredients.
45. The last place you want to end a night out at.
46. Pinot Investigator.
49. Citrus, typically native to Japan, that makes everything more amazing.
50. The white varietal that is the Salieri to Chardonnay's Mozart.
53. Half an em.
54. A beach beer named after the worst pandemic virus ever.
55. Volcano in Sicily where amazing reds and whites are grown.
57. His canvases are as abstract as this guide's wine tasting notes.
60. Makers of lovely Limoncello and Sicilian Blood Orange seltzers.
61. A golden slope at the north end of Burgundy.

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				55	56				57			58	59	
60								61						

DOWN

1. A Riesling's fav way to have chicken on a skewer.

2. Elegant turn one might take at a wine tasting.

3. Wraparound accessory for a sommelier in Tokyo.

4. Sebastian, Francisco, Telmo, etc...

5. What winemakers do to perfect a late harvest.

6. The primary grape in Christmont's amazing La Zona.

7. The happiest sack ever made.

8. What happens when you open bubbles.

10. The symbol of abundant harvests.

13. Abbreviation for a special release.

14. Victorian winemaker behind, Accidental Red.

15. Suds before Merlot.

16. Alias used by grapes before becoming champagne.

17. Having zero within beer was once blasphemy.

22. Less than a pint.

25. ' ____ your health!'

26. Thing used to drive to Blackhearts and Sparrows.

27. A 300 year old style of beer.

28. Piquette has this amount of alcohol.

30. The type of barrels Sailors Grave's Nocturne is aged in that you can read all about in this Autumn Guide.

32. The curve of a wine glass rim, elegantly.

33. Type of beef fillet commonly used for Steak

au Poivre – which goes extremely well with McLaren Vale Grenache.

35. One way to serve a stiff, cold spirit.

38. Nectar of the vine, not yet wine.

39. A prickly bush that is home to some of our favourite wine fruit descriptors.

42. A fan favourite jug wine variety from Austria.

43. What's lighter than light beer.

44. A pride of cats native to Africa, and wilful Macedon winemakers with an amazing Riesling and Pinot Noir.

47. Gris, Grigio and Noir.

48. Like a fine wine, a voice part that improves with age.

51. Cocktail makers behind the 'Bergamot Negroni' previously mentioned in this guide.

52. One of our wine series' that includes a Pinot Gris, Pinot Noir, Sangiovese Chardonnay and Sparkling – all for under \$20 a bottle.

54. The metallic holder of life's greatest liquids.

56. Aussie for appreciating a refill without asking.

58. Wine reviews look sharper on this kind of screen.

59. Brewer's term for the final punch of hops.

Charcuterie without having to say out loud 'Charcuterie'...

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

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 - SAT SUN	9am – 8pm 9am – 9pm 10am – 8pm
East Brunswick 131 Lygon Street East, Brunswick VIC 3057	03 9380 1831	MON - WED THURS - SAT SUN	9am – 8pm 9am – 9pm 10am – 8pm
Elwood (new store) 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	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	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

