



East End Cellars

Fine Wine Merchants

BRUNO ROCCA PRE-ARRIVAL OFFER



BRUNO ROCCA

Azienda Agricola Rabajà

East End Cellars is pleased to present the following Bruno Rocca pre-arrival offer of 2016 Barbaresco Crus and 2014 Barbaresco Riservas. From what we have seen so far of the 2016 vintage out of Le Langhe, we have lots to look forward to, and the 2016 Bruno Rocca Barbaresco has been a terrific introduction. The classic 2014 vintage highlights the elegance of the Bruno Rocca wines, with more ethereal, lifted aromatics and exceptional finesse.

Pre-Arrival Wines – ETA September 2019	RRP	Offer	Quantity
2016 Barbaresco Currà DOCG	\$195	\$175	
2016 Barbaresco Currà DOCG Magnum (1500ml)	\$450	\$385	
2016 Barbaresco Rabajà DOCG	\$195	\$175	
2016 Barbaresco Rabajà DOCG Magnum (1500ml)	\$450	\$385	
2016 Barbaresco Rabajà DOCG Jeroboam (4500ml)	\$1,080	\$960	
2014 Barbaresco Currà Riserva DOCG	\$390	\$350	
2014 Barbaresco Rabajà Riserva DOCG	\$390	\$350	
2014 Barbaresco Rabajà Riserva DOCG Magnum (1500ml)	\$800	\$720	
2014 Barbaresco Rabajà Riserva DOCG Jeroboam (4500ml)	\$1,800	\$1600	

Name:		
Card number:	Expiry Date:	CCV:
Delivery Address:		
Delivery Instructions:		
Contact Number:		

Please note that some of these wines are of limited availability, so please forward your order and wish-list ASAP to sales@eastendcellars.com.au or call us on (08) 8232 5300 to speak to a sales assistant. We look forward to hearing from you and happy drinking!



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VINTAGE REPORTS

2014 VINTAGE – LE LANGHE, PIEDMONT

2014 - Despite being one of the most complex vintages to manage in the vineyard, the favourable end to 2014 resulted in excellent quality. Late spring summer saw average temperatures, but high rainfalls affecting the whites and the early ripening reds (dolcetto and barbera). September and October were extremely positive with clear skies and good diurnal temperature shifts, and as a result Nebbiolo in 2014 shows great potential. Elegant with enticing bouquets packed with minerally notes and superb acids making them approachable in youth but also with the potential to age.

2016 VINTAGE – LE LANGHE, PIEDMONT

The 2016 vintage was one of the longest-lasting in recent years. Early winter was dry and mild, however from the end of February through March, the temperatures dropped with plenty of rain, providing good reserves of water. The “late” cold delayed the vegetative cycle, and spring proper also started wet with average daytime temperatures but low overnight minimums, helping retain good health. This phenological delay continued until the end of the summer, which began slowly but extended until the end of September. The white harvest ran from September 5th to 20th, with the wines showing excellent aroma and good acidity due to cooler summer temperature peaks. The red harvest began immediately after with Dolcetto, followed without a break to the middle of October with the Barbera and Nebbiolo. In 2016 Nebbiolo achieved good phenological ripeness, a direct result of the perfect warm, sunny conditions of the second half of September. Whilst it is still early, the 2016 vintage wines display excellent balance, generous aromatics and great structure, and in some cases lower alcohols, compared to 2015. 2016 promises to be a vintage which will be talked about for a long time to come!

Reviews

Gambero Rosso Vini d’Italia 2019 – 2014 Barbaresco Riserva Currà – TRE BICCHIERI

Over his 40 years of activity Bruno Rocca has never rested on his laurels, even if he’s seen a lot of them since his first bottles of Barbaresco Rabajà. The cellar, which is constantly being enlarged and enriched, is a structure of rare beauty. His son Francesco is no less explosive than he and is dedicating himself with an infectious passion to improving both cultivation and winemaking itself. His goal is to identify the purest possible yeasts and a method of working the grapes without oxygen. Their Barbaresco Rabajà is an excellent interpretation of the 2014 vintage, hinging more on balance, freshness and elegance than power of taste, although it displays considerable fruity pulp.

Financial Times, July 24th 2019, Alice Lascelles, Fortum & Mason Drinks Writer of the Year 2019

Head of the family business since 1978, Bruno Rocca was part of a generation of “modernist” winemakers who ushered in a more supple, fruit-forward style for Barbaresco (and Barolo) in the 1980s and ‘90s. Moving away from the tannic, highly structured wines of the “traditionalists” – that often required years in the cellar before they were ready to drink – the “modernists” set out to make a more New World style that was enjoyable even when young. Today, like many winemakers in Piedmont, Rocca draws on the wisdom of both schools, but he maintains a light touch. “Our goal is not to ‘make’ wine,” he says, “but to guide its evolution to help it best express itself.” The company owns land in several parts of Piedmont, but its not-so-secret weapon is Rabajà vineyard, 1km south of Barbaresco. This marl-rich terrain is one of the region’s most prized plots. 2016 looks set to be a star vintage for Barbaresco. With Luisa, I taste the soon-to-be-released Bruno Rocca Barbaresco Rabajà. It has an aromatic scent of fresh tobacco leaves, which, she says, is particularly characteristic of Rabajà. On the palate, that tobacco leaf character is there again – in taste as well as tannin – mingled with tart blackcurrant, smoky rose and liquorice. Bruno Rocca also makes a Riserva from this vineyard that sees a little more oak. The Rabajà Riserva 2013 has a lovely, weighty silkiness to it and concentrated fruit at its core. Barbaresco is often described – a bit condescendingly – as the more “feminine” or “approachable” cousin of Barolo (also made from the Nebbiolo grape). But Rocca’s wines prove you can have elegance and attractiveness without losing definition or intensity.

Vinous Oct-Nov 2018 – Antonio Galloni

2014 Barbaresco Riserva Currà, 94+

Rocca’s 2014 Barbaresco Riserva Currà is bright and beautifully focused, with beams of Currà tension that lift up the sweet red cherry fruit. Rose petal, kirsch, mint and citrus peel add to the wine’s energy and overall sense of drive. The 2014 is a very pretty wine, but it might have been even better with a bit less time in cask. Medium in body and slightly nervous, the 2014 opens up nicely with time in the glass. I very much like the tension and energy here.

2014 Barbaresco Riserva Rabajà, 94+

The 2014 Barbaresco Riserva Rabajà is dark, dense and powerful, with muscular tannins, all of which give the wine its distinctive brooding feel. There is real depth and substance in the glass. Some of the new oak influence (from a new cask in 2014) needs to integrate, but there is plenty of potential here. Sweet red cherry, hard candy, wild flowers and mint are some of the many notes that develop in the glass.