



# Gourmet Traveller: WINE

**Gourmet Traveller WINE's** print edition targets men and women who love wine, and publishes content exploring everything associated with it: cooking, dining out, travel and entertainment. The magazine caters to professionals, who are well-educated and possess high disposable incomes. Gourmet Traveller WINE's audience enjoys the finer things in life, and this high-quality printed magazine is one of them.

**Objective:**

Gourmet Traveller WINE's editorial objective is to entertain and inform its audience and maintain a reputation as a trusted source of information for readers and wine professionals. Gourmet Traveller Wine intends to constantly evolve and grow with changing markets and trends, and utilises the print magazine as a core of the experiences they deliver. >>



Gourmet Traveller WINE has a substantial reach with an overall database of **25,000** people.



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TASTING

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**Style Guide**

## Hail, Aglianico

Deserving of its moniker 'Barolo of the South' it may be – but brooding aglianico is as unique as its rugged, volcanic origins.

**2012 Mastroserardino Radici Riserva Taurasi, Campania, AS110**  
Mastroserardino is one of the world's benchmark aglianico producers. This is a joyful wine with a fragrance of dried tea leaves, purple flowers and black cherry. Finely etched acid and tannins frame a tense palate of dark fruits and iodine with graphite-like minerality.

**2018 Antonio Caggiano Tauri Irginia Aglianico, Campania, AS44**  
Irginia Aglianico DOC is Campania's wider appellation for the grape and offers exceptional value. This is a vibrant wine with flowing red fruits, sandpapery tannins and plenty of character – best knocked back with antipasti.

**2017 Musto Carmelitano Serra del Prete Aglianico del Vulture, Basilicata, AS50**  
Winemaker Elisabetta Musto Carmelitano looks to the half-century-old vines on her Serra del Prete vineyard for this pure expression. It smells of cherry, lavender, dried herbs and tobacco – it's like stepping into an Italian grove. Savoury, energetic and full of life.

**2017 Benito Ferrara Vigna Quattro Confini Irginia Aglianico, Campania, AS48**  
The Ferrara family vineyard in Sao Paolo sits at around 500m altitude in the Naples hinterland. Medium- to full-bodied, this wine shows blood orange flavours and dark berry fruit with immense power and length.

**2015 Cantino Madonna delle Grazie Liscone Aglianico del Vulture, Basilicata, AS37**  
Giuseppe Latorraca is a proud custodian of

some of Mount Vulture's (pronounced 'vool-to-ray') most prized aglianico. 'Liscone' is from a block of 30-year-old vines. It's all red fruits with supporting orange rind, pepper and five spice notes. A beautiful, elegant wine.

**2010 Inviy Wines Angelo Aglianico, Barossa Valley, AS40**  
This is unapologetically Barossian: black fruits and more black fruits, with liquorice and violets thrown in for good measure. But its spicy, savoury core, fresh acidity and mouth-coating tannins tie it together in a charming ' Aussie-Italian' kind of way.

**1997 Feudi di San Gregorio Trigaio Vino Rosso, Campania, AS29**  
The young wine expression of aglianico from one of Southern Italy's most prominent producers, this offers immediate appeal: black

fruits, bramble and cola aromas; leather and dark cherry flavours, and suede-like tannins.

**2018 After Five Wine Co Aglianico, Barossa Valley, AS35**  
More proof of aglianico's suitability to the Barossa, this time from Craig Standborough and Mark Slade. This hangs neatly in the balance between heady aromatics, bold, black fruit, and classic, rustic tannins.

**2016 Fighting Gully Road Aglianico, Alpine Valleys, AS48**  
From Beechworth-based Mark Walpole comes this brooding, cellar-worthy wine. It has a real 'salt of the earth' feel, in that it smells and tastes like it was made from the most pure, pristine fruit: its deep minerality and fruit purity are slowly engulfed by fine-grained but huge (huge!) tannins. Needs time – or steak.

**2015 Fe Manfredi Terre degli Svevi Aglianico del Vulture, Basilicata, AS39**  
The term 'personality' is often thrown around with wine; here's one that has it in spades. Aromas of black fruits and coffee, graphite and a whiff of blood. It's a serious wine, with equally serious tannins, but a real curio.

**2018 Sutton Grange Aglianico, Bendigo, AS60**  
This fresh, modern expression from winemaker Madeline Chester is Australian by nature with its big core of dark fruit, but the herbal notes and bitter, orange peel-like tannins give it a distinctive Italian feel. It's quite stunning.

**2018 Feudi di San Gregorio Rubrato Irginia Aglianico, Campania, AS39**  
Characteristic and cherry with a dusting of bitter dark chocolate and dried herbs. An opulent, pure, unadorned wine – delicious now or later. !



Partnership with other publications has expanded reach and audience growth.

**Method:**  
Gourmet Traveller WINE is a respected title representing a niche part of the market. Six issues of the magazine are printed and distributed each year to maintain and grow readership. Gourmet Traveller WINE has also expanded its reach by working with other businesses such as Qantas, Vintage Cellars, and Harvey Norman, to produce wine guides and magazines. The magazine is distributed mainly through Newsagents, across Metro Australia and New Zealand.

**Results:**  
Gourmet Traveller WINE has stood the test of time, celebrating its 25th anniversary this year. The magazine has been commended at awards, winning the Wine Communicators of Australia Award for Best Consumer Magazines for five consecutive years. Gourmet Traveller WINE has a substantial circulation, subscriber and EDM database of 25,000. ●

