



13 February 2020

Mister Percy launches 'Uncorked', swinging open their cellar doors every second Wednesday

Pymont's neighbourhood wine bar, Mister Percy will crack open the doors to its private cellar door, showcasing a selection of truly rare and remarkable vintages by the glass alongside perfectly paired aperitivi at their Uncorked Wednesdays, every fortnight.

Uncorked will kick off on Wednesday 4 March, with the team at Mister Percy bringing out a selection of exclusive, rare bottles to explore undiscovered flavours from the bar's extensive wine collection. Experience unique wines by the glass, complemented with a carefully crafted spread of Italian-inspired aperitivi, prepared by head chef, Luca Guiotto (*formerly A Tavola and Catalina*).

Deep within a former wool store, Mister Percy offers an escapist, ever-pouring refuge from Sydney's city streets, beginning with a warm, welcome and familiar feeling faces. The bar is known for serving up a thoughtful collection of boutique and local wines, handpicked from Australia and the far reaches of the Mediterranean, inspired by the region's fiery passion for profound quality and character.

Uncorked offers the perfect opportunity to experience Mister Percy's food and wine matching wisdom, highlighting their wine collection with seasonal aperitivi such as Blue Swimmer Crab Salad on Brioche with Togarashi Pepper and Finger Lime; succulent Watermelon and Heirloom Tomato served with Black Garlic puree; and skewered Moreton Bay Bugs drizzled with a delicate Salmoriglio marinade. The experience will always include sampling two truly unique wines alongside six ever-changing aperitivi that have been carefully chosen to match the wine offering.

In addition to the colourful array of small plate aperitivi, Guiotto's menu features remarkable local cheeses, rich handmade pastas, and a generations-old tiramisu recipe. The entire menu has been designed to enjoy with a glass (or quartino) in hand, spirited twists on cocktail classics and seasonal limoncellos brewed in-house.

On the 1st and 3rd Wednesday of every month, wine enthusiasts can simply stop by Mister Percy to settle into the historic surrounds with a remarkable red and white wine pairing experience from 6pm to 8pm for \$35 per person. You can also reserve your table for Uncorked in advance by phone or email.

To view upcoming Uncorked dates, visit [here](#).
Imagery available [here](#).

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For all media and imagery enquiries, please contact Courtney Kovacevic at The Cru – Brand Specialists.

E: courtney@thecrumedia.com M: 0402 183 093

Mister Percy

139 Murray Street, Pyrmont, New South Wales, Australia

W: misterpercy.com.au

P: 02 8586 1888

IG: [@misterpercy](https://www.instagram.com/misterpercy)

About Mister Percy

Nestled in the historic heart of Pyrmont, you'll find the friendly neighbourhood wine bar Mister Percy, set a stone's throw away from Darling Harbour.

The bar proudly serves up a thoughtful collection of boutique and local wines, handpicked from Australia and the far reaches of the Mediterranean, inspired by the region's fiery passion for profound quality and character.

The former 19th century warehouse fronting Murray Street, Pyrmont, was reimaged by renowned Sydney interior designers, Luchetti Krelle, melding vintage decor with the contemporary to create an eclectic bistro-style aesthetic with a twist. It's entirely old world meets new with lashings of charisma and quirk.

Open every night of the week from 6pm and seating up to 60, Mister Percy is an inner Sydney haven. Take a seat, settle into the softly lit surrounds and have your fill of Italian-inspired fare designed to share with a glass or quartino of wine in hand.