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HOURS MON - WED 10AM-7PM THURS - SAT 10AM-9PM SUN 11AM-7PM

AUTUMN/WINTER 2008



NEWS
TASTINGS & EVENTS

Water restrictions Stage 9 - Noah and Louis take a dip!

WHY YOU SHOULDN'T BECOME A WINEMAKER

A 2008 VINTAGE EXPERIENCE IN THE BAROSSA

I, like most people, have long held a romantic notion of winemaking - an easy mistake to make considering the seductive nature of the final product. And it was with this idealistic attitude I committed to undertaking a short stint 'helping out' well respected artisan producers Spinifex & Schwartz Wine Co. (they share a winemaking facility). The 'scorching hot' reality that awaited my arrival was a much different thing.

The 2008 Barossa Vintage is going to be very much a story of two halves - those wines made from fruit picked prior to the record breaking stretch of fifteen consecutive days over 35 degrees Celsius - and those post. Unfortunately, my first day arriving in South Australia coincided with the former. The heat wave had a devastating effect on the grapes. Essentially, they dehydrated becoming raisin-like; necessitating the prompt picking of all remaining fruit - and resulting in a great deal more work for those of us working in the winery.

continued inside

WWW.RATHDOWNECELLARS.COM.AU

Get regular, short, up to date events lists by joining our e-news list at wine@rathdownnecellars.com.au

Bill Downie & Jamsheed
Sat. April 19, 3-5pm
Meet two top, young Yarra producers and try their exclusive range of wines.

Romate Sherry lunch @ MoVida
Sun. April 20, noon
Seven course degustation, 11 Sherries, and a Brandy, with Romate's - Marcelino Piquero. \$95.

Sherry Fiesta
Sat. April 26, 2-5pm
Cava and Spanish wine tasting in the shop.

Portuguese National Day
Sat. June 7, 2-5pm
Get into the new groove of top Portuguese wines.

Bastille Day
Sun. July 13
Great French wine with the usual extravagance of French food. Details TBA.



Tom hard at work!

WHY YOU SHOULDN'T BECOME A WINEMAKER CONTINUED FROM FRONT

The winery crew consisted of Peter Schell (Spinifex), Jason Schwartze (Schwartze Wine Co.), Abel Gibson, the winery dogs Trudi and Frieda, and myself. It was my role, for the most part, to look after pump overs and plunging, checking Baumes and temperature on all ferments, conducting any additions whether that be acid or sulphur, etc. It could be summarised, that I got the cushy job, as the others were consumed in the crushing and pressing which forced them to be outside in the elements. An average work week was 13-14 hours each day, with one day off a week.

I've always had a healthy respect for winemakers - anyone that can produce such a refined and complex product from raw materials deserves respect. Those colleagues of mine at the other end of the wine trade are more 'professional appreciators' (to steal a line). My body was next to breaking point after the experience which represented a fraction of the entire harvest season, whilst the others were marching on. Winemaking is a hard job, not for the faint hearted.

Five Observations About Working Vintage

1. Falling into a fermenter is not much fun.
2. Falling into a fermenter for a second time is even less fun than the first time.
3. Winemakers are mean – I was dubbed 'Spidey' on the second day by Peter (due to my small and hairy appearance).
4. Yelling at a pump does not fix it.
5. Excessive hand plunging gives you blisters the size of fifty cent pieces.

I'm firmly of the opinion that the Barossa region is Australia's premier Rhone varietals region. They have an understanding of the many different terroirs that is unmatched in this country and only comes with five generations of vine growing and winemaking in the region. I implore you to seek out some of the new wave producers of the Barossa who are attempting to produce wines of style and class as distinct from the alcoholic, American oaked, fruit bombs of the 90's. Spinifex and Schwartze Wine Co. are definitely at the forefront of this new wave and both have exciting futures.

If you've never visited the Barossa I suggest you make it a priority to do so. The level of hospitality offered by its people is rare. The title of this report might be considered a little ironic; despite what was an intense experience, I've been convinced by the boys to return in 2009 and make my own wine. All I need to do now is convince my wife...

Peter, Jason and Abel – thanks for putting up with my whingeing – see you in '09.

Thomas Hogan



SHERRY FIESTA

Once again, we are showcasing Sherry with a couple of outstanding events:

Romate/MoVida Sherry luncheon

Sunday 20th April, 12 midday – MoVida,
1 Hosier Lane, Melbourne – \$95 per head

Q How do you gain the reputation for the best Spanish fare in Australia?

A By consistently providing authentic Tapas, Frank Camora has developed a stylish and affordable Iberian style restaurant.

We will be featuring the Sherries of Sanchez Romate Hnos, with the Director of the Bodega, Senor Marcelino Piquero in attendance. The range of Sherries will include many of his "flagship" Sacristia de Romate wines and will be expertly matched with appropriate Spanish dishes by MoVida's brilliant kitchen. This is sure to be a magnificent event.

Sherry Tasting Saturday 26th April, 3-5pm at Rathdowne Cellars. FREE

No need to book, although you may need to wait a few minutes depending on the traffic!

If you miss the luncheon at MoVida, pop into the shop the day after Anzac Day, Saturday 26th and we will have available a range of Sherries for tasting, and a couple of experts to guide you through the maze of colours, textures and flavours.

In addition to some of the Romate Sherries from the MoVida luncheon, we will be tasting Sherries from the Bodegas of Valdespino, Lustau and Hidalgo including the "top of the range" Lustau Centenary Pedro Ximenez which rarely comes into Australia. All Sherries tasted will be available for purchase.

COOL WINE



It's always been an issue up north, but even here in Melbourne, it's becoming increasingly apparent that the climate is not very conducive to cellaring wine. Certainly long term, but short term cellaring can also be an issue, which is why we highly recommend a professional storage solution for your wine. We presently offer two solutions for you – our managed off site 'shared cellar', or individual Wine Storage Cabinets.

The main advantage of using a cabinet is that you have instant access to your wine – which of course may not be an advantage some nights when you polish off that second bottle of DRC! After much evaluation, the cabinets we have chosen are the Kitchener Wine Cabinets – an Australian firm with many years experience in tailoring wine cabinets for Aussie conditions.

On display in the shop is the Kitchener CT100 unit, which is a single

temperature zone, 100 bottle wine cabinet with 8 sliding shelves for display and easy access. Attractively presented, it offers exceptional value when compared to the imported 'benchmark' cabinets such as Vintec and Eurocave. It also comes in a smaller bar fridge sized 32 bottle unit, or a larger 142 or 204 bottle unit.

Kitchener also supply 2 other ranges...

Peltier Series – Large capacity (up to 430 bottles) using state of the art Peltier cooling unit that has no moving parts, and is low on electricity usage. Manufactured in Melbourne.

WineVac Series – Similar models to the CT range above, but with a retro fitted WineVac unit inside. The WineVac is basically a mechanical version of the popular Vacuvin pump system, but with the benefit of being built in & fully automated to extract the required amount of air from the bottle to maximise the life of your opened bottles.

So do your wine investment a favour, and pop into the shop for more info.

Mushrooms with garlic and sherry vinegar

In deference to our Spanish thing, I have (slightly) adapted a MoVida recipe. These would be fab with meat, seafood (robust) or poultry. Or even just on their own with a seriously crusty loaf of earthy bread.

1/4 cup olive oil
500g medium portobello mushrooms
2 tabs butter
1 tab fresh thyme leaves
2 tabs finely chopped parsley
2 crushed cloves of garlic
2 tabs sherry vinegar

Preheat oven to 240° C. Heat oil in a frying pan (that can go in the oven) till very hot, add mushrooms, skin

side down, and cook without turning for 5 mins. Add butter (in small pieces), thyme, parsley and garlic. Stir to coat the mushrooms. Bake for 4 minutes, remove and stir, then return for another 4 minutes. Return to the stove top and cook briefly till browned. Add sherry vinegar, season with salt and fresh cracked black pepper, and drain away some of the oil before serving.

Great with **Domaine de la Vougeraie Bourgogne 02 \$52** or **Romate 'Don Jose' Oloroso \$37**.

Christine Knight

a recipe



Holgate Extra Special Bitter

Bitters are a classic English drink. They grew out of the pale ale style but were usually deep bronze to copper in colour due to the use of slightly darker crystal malts. The main reason they were developed was that brewers began to produce beers that could be served in pubs after only a few days storage in cellars.

A 'Mild Bitter' is the entry point, look for a spicy, peppery and grassy hop character, a powerful bitterness, tangy fruit and juicy and nutty malt. The Mild then evolves into 'Best' and 'Extra' each becoming a stronger version of Bitter with more alcohol, body and hot characters. With Best and Strong Bitters, malt and fruit character usually dominate, but hop aroma and bitterness are still crucial. This beer is a great accompaniment with full flavoured dishes - beef, game, duck.

\$19 per six pack

Phil Smith

WINE EDUCATION

Introduction to Wine (single session)

For the curious beginner or the experienced taster. Learn the absolute basics of wine tasting or to sharpen up your palate. This is a perfect lead-in to our Basic Course.

A two hour session on Wednesdays at 7pm at Rathdowne Cellars – Cost is \$40.

May 21 / July 23 / September 17

Our Basic Course (4 sessions)

Learn to identify major styles, discover the major wine regions, understand production, food-matching, recognise faults and cellaring tips. Notes, tuition, minimum of 25 wines, finger food and a set of tasting glasses included – Cost is \$290.

Held at Rathdowne Cellars or la Luna Bistro.

April 2, 9, 16, 23 June 4, 11, 18, 25
August 6, 13, 20, 27 October 1, 8, 15, 22

A History of French wine (4 sessions)

Covers the major wine regions of France, with six premium wines each session. Catherine Chauchat will guide you through the historical, social and political influences. Notes, wines and finger food are included – Cost of \$400. Held at Rathdowne Cellars.

July 2, 9, 16, 23

BURGUNDY 2005

A BUMPER YEAR

As most of you will have heard us saying, 2005 produced the ideal year for growing and producing great Pinot Noir in Burgundy. From Bourgogne up to Grand Cru the quality is excellent, and even the entry level wines show the ability to improve with age over the short to medium term. While all great wines were snapped up in no time at all we've been lucky enough to try a few of the lesser known or unfashionable Burgundies and really enjoyed them. Some of our favourites of the wines still available are:



Domaine Henri Gouges Nuits-St-Georges Chaignots 1er 05

Dark berries, spice and hints of meat or game great the nose of this wonderful wine. The palate offers quite full fruit and despite having the typical Nuits tannin structure, still manages to retain a sense of elegance and harmony.

Upcoming releases

We have also managed to hide away enough wine to make two Burgundy packs.

Discovery Pack \$350

Made up of six wines that we feel represent the style and vintage so you can see what we get excited about. Five are from the 2005 vintage showing typical examples of Bourgogne plus examples from the famous villages Gevrey-Chambertin and Beaune. There is also a bottle of 2002 Bourgogne Rouge to show why we like to age these wines.

Premier Pack \$720

From those who already know a bit or just want to jump in at the top end we have a pack that offers five excellent examples of Village and Premier Cru wines from 2005. The pack includes:

- de La Vougeraie Gevrey-Chambertin 'Les Evocelles'
- Robert Chevillon Nuits-St-Georges Vieille Vignes
- Bouchard Volnay Taillepeids 1er
- Faiveley Beaune 'Clos de l'Ecu' 1er
- Faiveley Chambolle-Musigny
- PLUS we have put in this awesome Grand Cru from our favourite producer: Armand Rousseau Clos de la Roche 2001

For more info please contact the store.

Phil Smith

Faiveley Bourgogne Rouges 05

Floral perfume with red berry fruits. The palate is elegant, lean and dry but will develop some flesh in 6 months or so.

Domaine Bohrmann Bourgogne Rouges 05

From 30 year old Pommard vines this wine offers red and dark cherries, smoke, spice, toasty oak and a round supple mouth feel.

Domaine Hubert Montille Beaune 'Les Perriers' 1er 05

Fast becoming one of the Cru's favourite producers. This wine offers plenty of elegance and subtlety, there are plenty of hints at things to come, it opens up with air but really needs 5-10 years in the bottle to develop and improve.

Bouchard Volnay 'Taillepeids' 1er 05

This is a great wine from a great house. Showing violets and roses, red and black berries and some toasty/nutty oak characters, the palate is plush and silky with very fine tannins. This is showing remarkably well young but could evolve and improve for at least 5 more years.

QUOTABLE

"Wine is just a drink, what's all the fuss about?"

STEPHEN GEORGE – ASHTON HILLS VINEYARD

house wines



Always good value, our House Wines are more than 'cleanskins' selected purely on price. We taste and carefully screen each wine to make sure it's good enough to wear our label. It must be varietal, great value, and above all, good enough for us to drink. And just in case, we offer a money back guarantee if you're not satisfied. See the order form for prices.

Langhorne Creek cabernet shiraz 2004
Most popular house wine of the past 3 to 4 years.

Riverina semillon chardonnay 2006
A blend of chardonnay with stylish semillon.

Urbane Brute

Our runaway success house sparkler! Made in the Riverina from semillon, it has a delightfully dry finish.

TOP PICK

Pyrenees Pinot Noir 2005

Juicy, ripe and bursting with "Pinot" aromas. Soft and smooth for drinking over next few years.

Adelaide Hills sauvignon blanc 2007

Wow. The best release of this wine so far. Very fresh and tropical with plenty of character on the palate.

Barossa shiraz 2005

Our best house wine in 15 years!

Old Press shiraz 2005

Ripe fruit, full-bodied, very, very drinkable at this price.

10yo Tokay

Classic toffee, golden syrup and orange peel characters. Fresh and lingering.

South East Australian cab. shiraz 2006

Medium bodied, great fruit characters. Very drinkable.

King Valley riesling 2005

Full flavoured, clean, fruity. Perfect everyday drinking.

Big Fella chardonnay 2004

Plenty of fruit and flavour. Excellent everyday wine.

Margaret River sem. sauv. blanc 2007

Tropical, fresh and vibrant. Margaret River at its best.

Margaret River cabernet merlot 2006

Soft yet elegant, herbaceous yet clean. A bargain.

15yo Madeira

An amazing find. Figs, white chocolate & nutty notes. Complex and thoroughly drinkable.

15yo Port

A classic style of Port, juicy yet with enough age to be mellow.

McLaren Vale Vino Rosso 2005

Australian version of Super Tuscan blend: sangiovese and cabernet. Savoury, spicy, fine tannins with black cherry and plums.

Rockford 'Rifle Range' Cabernet Sauvignon 2005

This Cabernet is just another example of why Rockford are so good. It's easy for Barossa producers to make Cabernet that looks like a good dry red – without it tasting like Cabernet very much at all. But here the '05 Rifle Range is full-bodied and powerful, but it shows the structure and flavours you want from a good Cab Sauv. It's Barossa, it's Cabernet, and it's great. They also produce a terrific Eden Valley Riesling, similar to another favourite – Poonawatta.

Ageing – Drink over the next 8 years.



Chandon Tasmanian Cuvée 2004

The quality of Tasmanian fizz has long been celebrated and Chandon has recognised the potential of the apple isle by producing a Tasmanian Cuvee. This is classic bubbles: deep, complex nose with more than a suggestion of honey & nut. The palate really shows its origins: tight, zesty, a hint of minerality with great length. Quite possibly their best release yet.

Ageing – Drink now, or hold for 2 – 3 years.

Coco Riesling 2007

Hailing from the Clare Valley, the Coco is made by Neil Pike, winemaker at Pikes winery. Add to this experience the fantastic vintage conditions of 2007 and you have a great start to what has turned out to be a great wine. It has citrus and floral notes on the nose that lead into a fleshy, flavoursome palate. There's good, zippy acidity without being too austere, and a lovely, long finish. An absolute bargain and not to be missed.

Ageing – Drink now

TOP PICK



Red Edge 'Degree' Shiraz 2006

Owner/Winemaker Peter Dredge has been making wines on the ancient Cambrian red soils at Heathcote since he bought the property in 1994. In the 14 years since, he has built a well-earned reputation for producing excellent Shiraz. Blended with a small amount of Mourvedre and Riesling (yes, Riesling), the Degree Shiraz shows some remarkable qualities. A lovely aromatic lift with bright red fruits and floral characters on the nose leads into a soft and supple palate that is at the same time intense and refreshing.

Ageing – Drink now and over the next 4 years.

Coriole Brunello Clone Sangiovese 2005 (very limited)

Much of the Sangiovese planted in Australia is from poorer quality clones of this Tuscan native, for which the resulting wine has suffered. Coriole has taken no chances here and have made this wine from the Brunello clone of Sangiovese, which is used to make Brunello di Montalcino, some of the best wines in Italy. Full of black olive and dark cherry fruit, with some leather and spice, adding a fruit weight to match the firm drying tannins. A great example of the variety, showing the influence of the region.

Ageing – Drink over the next six years.

Bass Phillip 'The 21' Pinot Noir 2006

Bass Phillip turns 21! To celebrate his 21st vintage, Phillip Jones has decided to do something a little special. For the first time, he has blended all four of his estate vineyards into one wine. The result is an exceptional Pinot Noir that represents all the best qualities of his 'house style' as defined by two decades of Pinot. Very much in the Bass Phillip's well-established mould: earthy, sour cherries, spice and funk.

Ageing – 4–7 years.



Radford Dale Shiraz 2005

The slightly cooler climate of the Eden Valley can produce wonderfully smooth wines with more restraint than some from lower in the Barossa. That is certainly true of this wine. Ripe, sweet red fruits are evident on the nose, along with licorice all-sorts and hints of oak. On the palate there's raspberry and cherry with more liquorice. Mouth-filling and seamless, with lovely texture, smooth tannins and great balance.

Ageing – Cellar for 3 – 5 years.

Scorpio Pinot Gris 2007

Without a doubt, the best Australian Gris available. This vintage is a little more elegant than last, though it still displays the typical balance and textured palate we've come to love. The finish is fine and long. Not huge stocks available, so get in quick.

Ageing - Drink over next 2-3 years.

Roda & Roda I 2004

One of the Spain's best producers, Bodegas Roda has always been focused on making the best wine they can by looking after their vineyards with as much care for detail as is humanly possible. The goal of their viticultural efforts is plush, velvety Rioja wine with fruit and structure in absolute harmony. The Roda is their entry point; it is 85% Tempranillo blended with Graciano and Garnacha. The nose is dark and enticingly aromatic, the palate is rich with smokey-sweet cherry and red/purple berry flavours and Roda's trademark blue floral notes. Wrapped in long, fine tannins, this is delicious. Older brother, Roda I is 100% Tempranillo, starting with the blue florals on the nose, along with mineral and black fruit characters. The palate offers some tobacco leaf, spices and dark fruit with a firm structure. Magnificent. Both wines also available in 500ml and magnums on request.

Ageing – Roda: Drink over the next 4 years; Roda I: Cellar for 4 – 7.

Innocent Bystander Pinot Noir 2006

Owned by Phil and Allison Sexton (of Giant Steps fame), Innocent Bystander wines are easy, enjoyable drinking, sooner rather than later. This is a much better Pinot Noir than the price suggests. It is smooth and light on the palate with lovely vibrant cherry and strawberry fruit characters. It's juicy and soft with good balancing structure. A great value Pinot.

Ageing – Drink now.

William Downie Pinot Noirs 2006

A young-gun Aussie winemaker, Bill Downie has been making Pinot Noir under his own name since 2004, releasing two from the 2006 vintage: his customary Yarra Valley and a new one from the Mornington Peninsula. The Yarra Pinot is, as always, very concentrated and firmly structured. It shows some dark fruits and savoury characters, though is very closed at the moment. Given time, it looks to be a sensational wine. The Mornington Pinot is much more approachable, with juicier, redder fruit and a softer palate. Riper without being overblown, this is worth cellaring, though perhaps for not as long.

Ageing – Yarra Valley: Cellar for 2-6 years; Mornington Pen.: Drink over the next 3 years.



**Château Mont-Redon
Châteauneuf-du-Pape 2005**

The Mont-Redon vineyard is referred to, "round hill", in a vigneron's contract of 1334! Largely Grenache, Shiraz and Mourvèdre, the nose is packed with blackberries and other dark fruits, licorice and earth. The palate shows juicier red Grenache fruit, earth, spice and minerality surrounded by firm, dry tannins and good balancing acidity. A powerful wine that wants decanting while young; or time in the cellar. Also available is the last stocks so the terrific 2003 MonRedon Cotes du Rhone.

Ageing – 5 – 15 years.



- **Minimum order for the special prices is 12 bottles – straight or mixed**
(all bottles 750ml unless otherwise marked)
- These featured wines are a selection from our range, offered to the **Rathdowne Cellars Wine Club**
- Please return by mail to:
Rathdowne Cellars, 348 Rathdowne Street, North Carlton 3054
- These special prices **include GST** and remain current while stocks last.

WHITE WINE AND SPARKLING	No.	Special	\$
Chandon Tasmanian Cuvee 2004		33.00	
Coco Riesling 2007		13.95	
Radford Dale Riesling 2006		21.00	
Scorpo Pinot Gris 2007		31.50	

RED WINE

Bass Phillip '21' Pinot Noir 2006		76.00	
Coriole 'Brunello Clone' Sangiovese 2005		30.00	
Innocent Bystander Pinot Noir 2006		17.95	
Spinifex 'DRS' Durif 2006		53.00	
Spinifex 'Espirit' 2006		28.00	
Spinifex 'Indigene' 2006		49.00	
Spinifex 'Taurau' 2006		27.00	
Red Edge 'Degrees' Shiraz 2006		25.00	
Radford Dale Shiraz 2005		32.00	
Rockford 'Rifle Range' Cab 2005		46.00	
William Downie Mornington Pinot 2006		43.00	
William Downie Yarra Pinot 2006		43.00	

SHERRY

Hidalgo Jerez Cortado		75.00	
Lustau 'Don Nuno' Oloroso		39.00	
Lustau 'Empiratriz Eugenia' Oloroso		76.00	
Lustau 'Pata de Gallina' Oloroso		62.00	
Lustau Centenary PX		100.00	
Romate 'NPU' Amontillado		39.00	
Romate 'Don Jose' Oloroso		37.00	
Romate 'Iberia' Cream		37.00	
San Leon Manzanilla 375ml		18.95	

PHIL'S 6-PACK

Holgate ESB		19.00	
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HOUSE WINE	No.	Special	\$
15 year old Port 500ml		23.00	
10 year old Tokay 500ml		21.00	
15 year old Madeira 500ml		23.00	
Adelaide Hills Sauvignon Blanc 2007		9.95	
Barossa Shiraz 2005		13.50	
Big Fella Chardonnay 2004		12.50	
King Valley Riesling 2005		8.95	
Langhorne Creek Cabernet Shiraz 2004		8.95	
Margaret River Cabernet Merlot 2006		11.95	
Margaret River Semillon Sauvignon Blanc 2007		10.95	
McLaren Vale Vino Rosso 2004		11.95	
Old Press Shiraz 2005		11.95	
Pyrenees Pinot Noir 2005		12.50	
Riverina Semillon Chardonnay 2006		8.95	
South East Australian Cabernet Shiraz 2006		8.95	
Urbane Brute		7.00	

IMPORTED

Burgundy 2005 Starter Pack		350.00	
Burgundy 2005 Premier Pack		720.00	
Bouchard Volnay 'Taillepeids' 1er 2005		122.00	
Dom. Bohrmann Bourgogne Rouge 2005		35.00	
Dom. de la Vougeraie Bourgogne 2002		52.00	
Dom. Hub. Mon. Beaune 'Les Perriers' 1er 2005		120.00	
Dom. Henri Gouges Chaignots 1er 2005		135.00	
Faiveley Bourgogne Rouge 2005		26.00	
Monredon Cotes du Rhone 2003		22.00	
Mont-Redon Chateaufeuf du Pape 2005		62.00	
Mont-Redon Chateaufeuf du Pape 2005 375ml		34.00	
Roda 2004 (due May)		74.00	
Roda I 2004 (due May)		115.00	

Interstate & overseas clients should phone for freight and insurance rates

Freight \$

Total Payment \$

PAYMENT DETAILS

Name	Phone
Address	Postcode
<input type="checkbox"/> Please deliver to address above (free in Melbourne Metro. area) <input type="checkbox"/> I will collect from shop when convenient	
<input type="checkbox"/> Cheque or Credit Card: <input type="checkbox"/> American Express <input type="checkbox"/> Diners Club <input type="checkbox"/> Bankcard <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard	
Credit Card Number	Expiry Date
Signature	