

348 RATHDOWNE STREET NORTH CARLTON 3054 TEL 9349 3366 FAX 9348 1036
EMAIL WINE@RATHDOWNECELLARS.COM.AU WEB WWW.RATHDOWNECELLARS.COM.AU

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



Mario Marson

THE MASTER'S APPRENTICE SHINES

Vinea Marson, owned by Mario and Helen Marson, derives from the Latin word for vineyard, vinea, and the family name Marson which originated in the province of Pordenone in Friuli Venezia Giulia in Northern Italy.

Mario Marson, the winemaker graduated from La Trobe University as a Bachelor in Agricultural Science in 1981 and in Applied Science (Wine Science) from Charles Sturt University in 1986. Since graduation from La Trobe in 1981, Mario has worked in the Yarra Valley and more recently in Heathcote, Central Victoria. **The majority of his time in the valley was spent at Mount Mary Vineyard as winemaker/viticulturist with Dr John Middleton, an influential mentor who passed away last year.**

Mario had known John for 25 years and worked with him for 15 of those years. His obsession with elegance, balance and longevity in his iconic wines are legendary so Mario says his high standards both in the vineyard and the winery follow as a result of his time spent at Mount Mary. As a role model, John's guidance would have been immeasurable.

Mario also gained pivotal experience in vintage work overseas. In 1994, he visited his friend Paolo di Marchi at Isole e Olena (Tuscany) and also worked with Gerard Potel at Domaine de la Pousse d'Or in Volnay (Burgundy). In 2003, he worked at Paolo's estate in Tuscany and also his Piedmont vineyard in Lessona.

Continued inside

WWW.RATHDOWNECELLARS.COM.AU

AUTUMN/WINTER 2007

TASTINGS & EVENTS



RDMS

Portugal

Saturday 24th March 2-4
Introduce yourself to a handful of Portugal's new wave red and white producers.

Sherry fiesta

Saturday 14th April 2-5
Our big popular one! All the major Sherry styles will be on free tasting. Find the Sherry that best suits you.

Vinea Marson

Saturday 21st April 2-4
Meet winemaker Mario Marson (15 vintages at Mount Mary) and taste his range of Heathcote wines.

Portuguese Port masterclass

Tuesday 24th April 7-8.30
Iberian specialist Scott Wasley will showcase 4 amazing (real) Port producers. 10 wines – VP, Tawny & LBV. \$70 per head.



VINEA MARSON FROM FRONT PAGE

More recently Mario was winemaker at Jasper Hill Vineyard, but since 2004, he has devoted his time to developing Vinea Marson and working as a viticultural consultant and winemaker at Stefani Estate.

The best vigneron has always believed that "Great wines are made in the vineyard" and Mario has adopted this philosophy. Vinea Marson is located on the eastern slopes of the Mount Camel Range in the Heathcote region. The warm climate, volcanic Cambrian soils and terrain are ideally suited to growing of Rhone Valley varieties, syrah and viognier. Mario felt that the Italian varieties, sangiovese, nebbiolo and barbera would also thrive in the area, and so the vineyard was planted with these varieties in 2000, with careful consideration being given to the varietal clones used.

THE WINES

Rose 2006 Made entirely from sangiovese, this is an ideal warmer weather wine – unfortunately we have sold out.

Sangiovese 2005 A medium bodied wine with characters of strawberries, dark cherries and vanilla. Will continue to develop up to 8 years.

Nebbiolo 2005 This is a complex wine with a range of aromas and flavours integrated with spicy oak and fine chalky tannins. If it follows it's Italian cousins, it will be a "long-liver"

Syrah 2005 A dark red brooding wine which shows a tantalising aromatic lift provided by the addition of 8% viognier. It has ripe berries, plums and spice on the nose that follow through to the palate which has great viscosity and length. Cellar for up to 8/10 years. Enjoyment of good food and wine is part of the Italian family tradition and Mario Marson believes that his wines will complement the enjoyment of your meal and your drinking experience. The wines are available at some leading restaurants and at a few select retail shops. **Mario will be in our shop on Saturday April 21st from 2-5pm for a rare tasting.**



SPANISH SHERRY FIESTA TIME. OLE

The date Saturday April 14th

The time 2-5 pm

The cost Absolutely free amigos

With the cooler weather now upon us, it is time for our annual sherry Fiesta. We will have a representative from The Spanish Acquisition, Australia's leading Spanish wine importer plus our own staff members available to guide you through a range of these fabulous and under-rated wines.



This year we will be focusing on the lighter Sherry styles with the best line-up of Fino and Manzanilla you're likely to see outside of Spain. This will be followed by the rest of the Sherry styles, plus we'll have some tasty tapas style nibbles, and of course our special PX chocolates!

- La Goya Manzanilla**
- La Gitana Manzanilla**
- San Leon Manzanilla**
- Lustau 'Jarana' Fino**
- Romate 'Marismeno' Fino**
- Valdespino 'Innocente' Fino**
- Lustau 'Los Arcos' Amontillado**
- Lustau 'Don Nuno' Oloroso**
- Hidalgo Palo Cortado**
- Romate 'Iberia' Cream**
- Alvear PX**
- Romate Sacristia PX**

QUOTABLE

"Statistically, it takes only one drink to get me drunk – I just cannot remember if it's the 13th or the 14th"

GEORGE BURNS

TOP DROPS

Martinsancho Verdejo

Verdejo is one of the few 'noble' white varieties from Spain and makes its home in the region of Rueda. While it is thought to be a clone of Verdelho the wines in no way resemble the wines made from that variety in Australia; producing wines of unique character and texture. The grapes for this wine come off a vineyard that was planted in the 17th century. The grapes are hand harvested, fermented in large tanks and then aged on lees in large, old oak vats. The resulting wine is fresh and racy with floral, spicy and herbal aromatics. The palate is textural, fleshy, and fantastic for matching with shellfish or white meats.



Burgundy Pack

Over the past few years we have seen a rise in the number of good quality domains arriving from Burgundy. We thought the time is right to put out a pack that can introduce you to the delights of drinking good Burgundy. This six bottle pack covers reds from the entry level Bourgogne to Premier Cru level and shows good value villages such as Santenay up to the world famous village of Gevrey-Chambertin. Included are six bottles of Burgundy, notes on each wine, and a map of Burgundy.

The wines featured are:

- Dujac Pere et Fils Gevrey-Chambertin 04**
- Domaine Henri Gouges Nuits-St-Georges 04**
- Bouchard Beaune du Chateau Premier Cru 04**
- Domaine de la Pousse d'Or Santenay**
- 'Clos de Tavannes' Premier Cru 04**
- Domaine Hubert de Montille Bourgogne Rouge 04**
- Domaine de la Vougeraie Bourgogne Rouge 04**

Burgundy Arrivals

While we are on the topic of Burgundy, we have secured the release of some new vintages from the top domaines too. This includes names such as Denis Mortet, Domaine LeFlaive and the elusive but superb Ghislaine Barthod from Chambolle-Musigny. If you are interested in obtaining further information on any of these producers or if you would like to keep in touch with the new arrivals of Burgundy please come into the store or supply your email address.

Champagne Ruinart

Founded in 1729 by Nicolas Ruinart this house has built a reputation around high quality Chardonnay based Champagne. From the range we stock the Ruinart Blanc de Blanc NV, which is 100% chardonnay sourced from Premier and Grand Cru vineyards. It offers flavours of spiced stewed pears, honey, almond and biscuit with a smooth and soft palate that offers generous weight. Slightly higher dosage makes this wine very drinkable. We also stock the Dom Ruinart 1996 which is made from 100% Grand Cru Chardonnay. The very complex nose offers citrus, grapefruit and brioche with hints of spice and minerals. The palate is silky but offers a firm streak of zesty acidity. This is an amazing drink at the moment but will improve in the cellar.

imports



pack
phil's
6

Emerald Hill Pale Ale

For those that lament the fact that English beer is so good but also so expensive take note. This Pale Ale is not a bad facsimile of the Burton style.

The Emerald Hill Brewery is located in Ross St South Melbourne and was started in 2005 but has only been in operation since 2006. Heart and soul of the brewery, Carl Jacobson, started out as a chemical engineer but like any smart man he saw the logic in starting up a career in the glamorous micro-brewery industry. After extensive tasting both locally and overseas the team at Emerald Hill settled on the recipe for a Pale Ale and Wheat Ale that they now produce. The beer is quite distinctive from the moment you pour it. It has a deep colour for a pale ale and the nose offers a more savoury, yeasty/autolytic and malty spectrum than the usual floral hoppy characters. The palate is quite rich with good length and balanced but pronounced bitterness. Once again you get a good whack of the yeastiness on the palate. This beer would make an interesting match for meaty soups, or game dishes.

\$20 per six pack

Phil Smith

A NEW LOCAL



Ever wished you could walk into one of those quirky bars that you visit in Paris or Madrid, where you can have a quick drink, a snack or some

nuts and throw the shells on the floor? Well, you can now! Gerald's Bar opened recently at 386 Rathdowne St in North Carlton. There's a great range of beer, unusual spirits & wines by the glass. Front of house, barman, assistant chef, janitor and occasional DJ is long time North Carlton resident, Gerald Diffey. Call in for a beer or a glass of wine with some Spanish jamon, sardines or other tasty tapas morsel.

5-11pm. Monday to Saturday.

PS - Tell Gerald we sent you!

The Yard Shiraz 05

This first release shiraz was masterminded by Larry Cherubino. Larry is the man who introduced a quality focus to Houghton wines and made successful wines such as Jack Mann Cabernet. The Yard Shiraz comes from a single vineyard in the Frankland Valley, W.A. The wine shows the classic characters of the region; high perfume, plums, dry spice and an elegant, restrained palate with fine structure. Given its quality level we feel this wine is one to watch for the future.

Ageing – Will drink well over the next two years.

Tarrington Pinot Noir 05

Made from a small vineyard in the Henty region of Victoria the Tarrington wines can be very elusive. By adopting biodynamic principles that work with nature to achieve optimum results they have consistently produced wines of complex flavours and individual character.

The pinot noir possesses an amazing perfume of fresh rose petals, delicate spice, plums, minerals and earth. The palate has plush red and dark berry fruit, fine structure and a very long finish.

Ageing – Drink now or leave for five or more years.

TOP PICK



Moss Wood 'Amy's' Cab. Sauvignon 05

Formerly known as the "Glenmore", this wine is the entry level Cabernet from this great winery. While production methods are similar to those of their top wines the emphasis here is on preserving freshness and more immediate drinkability.

The wine shows, blueberries, plums, raspberry and violets with some mocha oak showing through too. The palate is ripe, and juicy with fine, balanced tannin structure.

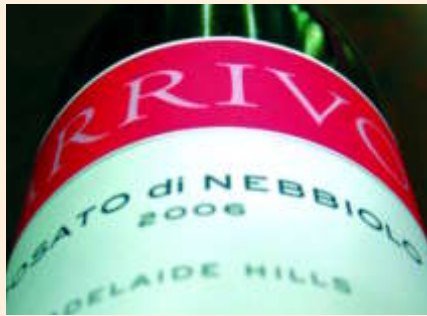
Ageing – Brilliant to drink now but will reward five years in the cellar.

Dal Zotto Prosecco 05

The Dal Zotto family picked the picturesque King Valley to plant their vineyards. With a passion for preserving their Italian heritage

they picked a range of Italian varietals to put in the vineyards. This includes the prosecco. Dal Zotto was the first commercial winery to produce this light, dry sparkling wine which is perfect for all sorts of occasions and food.

Ageing – Drink now.



Arrivo Rosato di Nebbiolo 05

This fantastic Rose is the product of a lot of experimentation in both the vineyard and winery. Hand harvested fruit was fermented on skins for two weeks before it was pressed and allowed to ferment to dryness in tank.

The wine shows lovely rose petal and raspberry scents, with a touch of anise. The palate has fruit weight and texture, with considerable length, and the hallmark acid/tannin combo on the back palate.

Ageing – Drink now.

Underground Chardonnay 06

Kathleen Quealy, of T'Gallant fame, has put in knowledge and time to help make this one of the best value chardonnays we have seen. It has plenty of ripe tropical fruits and floral notes without appearing to be at all sweet. The palate is generous but good citrusy acid keeps it all in check.

Underground Pinot also available.

Ageing – Drink now.



Stonier Windmill Pinot Noir 04

The second release of this single vineyard wine from Stonier. As with the last it is fullish, and quite textured with layers of fine grippy tannin, dark cherry, bitter chocolate and subtle perfume. A complex and powerful style from a good vintage.

Ageing – decant now, or drink in 2-4+ years

Izway Mates GSM 06

The people at the Izway winery certainly make great mates. Because for the past three releases the 'mates' has been one of the best value GSMs on the market.

This year the wine shows lovely floral and red berry perfume from the Grenache, a spicy, meaty, earth character from the Mataro and lovely rich fruit and good structure from the Shiraz. This is a great example of the style and a very yummy drink.

Ageing – Drink over the next couple of years



Voyager Chardonnay 05

Tasted recently in a blind lineup with Moss Wood, Mt Mary and Shaw & Smith, this was the stand out wine. Fine elegant style driven by a piercing lemon/grapefruit tautness. Subtle oak adds a light nutty edge while remaining in the background.

Ageing – drink over next 3-4 years.

Craiglee Shiraz 04

From the unlikely town of Sunbury Craiglee produces one of Australia's greatest shiraz. It is an elegant wine of structure and balance that can resemble some of the finest Northern Rhone wines.

The wine offers a flavour spectrum of dark berries, white pepper, anise and a hint of cedar oak. The palate is elegant and restrained with fine tannins and good acidity.

Ageing – Definitely, give it at least five but could do 15.

Jean Marc Brocard Petit Chablis 05

Domaine Brocard started out with just one hectare of vines, today they now own over 100ha of Chablis vineyards. Each year they create focused and pure wines that reflect the terroir of region and vineyard. They practice organic principles in the vineyards and use almost no oak in the production of their wines.

This wine offers classic characters of crisp apple and melon fruit, with hints of minerality. The palate offers rounded, mid-weight fruit, crisp acidity and lovely length.

Ageing – Lovely drinking now.

WINE EDUCATION BE IN THE KNOW

Introductory courses

Our wine appreciation courses have begun, and we are taking bookings for those following. They are held on four consecutive Wednesday nights for two hours from 6.30pm at Black Ruby (next door to Rathdowne Cellars):

May 2,14,21,28 (limited spaces available)

July 4,11,18,25

September 5,12,19,26

Introductory courses are for people who enjoy wine and would like to know more about this fascinating topic. You will learn how to identify major varieties and get an understanding of wine production, the major wine regions, matching food and wine, picking wine faults, and you will get hints on cellaring wine. Our lecturer will again be Patrick Scullin.

Notes, tuition, tasting at least 25 wines, finger food and a complimentary set of six ISO tasting glasses are included in the cost of **\$260**. There is an optional fixed price dinner on the final night, for an additional charge, with wine supplied by Rathdowne Cellars.

History of French wine

A four week "tour" of the major wine regions of France, illustrated with six French wines each session. Bordeaux trained winemaker Catherine Chaucat will guide you through the historical, social and political influences on wine in this fascinating course that will appeal to all levels. These are also held at Black Ruby on four consecutive Wednesday nights:

April 4,11,18,25

August 1,8,15,22

Notes, tuition, wines and finger food are all included in the cost of **\$390**.

To book or enquire about any of our courses, please either call into the shop, telephone 9349 3366 or email on wine@rathdownecellars.com.au. Bookings will only be confirmed on FULL payment of the appropriate fee.

Spaghetti with zucchini

This is one of those lovely little recipes that makes you feel that you are eating well and really looking after yourself into the bargain. What's more it is a snap to make and there are no tricky ingredients. I have adapted it from a *Cafe di Stasio* recipe.

3 tabs olive oil
1 onion finely sliced
1 clove of garlic, peeled and 'bruised'
4 zucchini finely sliced
1/2 cup chicken stock,
preferably home made
1 cup frozen baby peas, thawed
Salt and pepper
Small handful fresh basil leaves,
roughly chopped

Heat oil and slowly braise onion and garlic, till onion just starts to colour. Add zucchini and cook for 5 minutes. Turn the zucchini frequently. Add the stock and bring to the boil. Add the peas, season with salt and pepper to your liking, then simmer for about 4 minutes till tender. Add the basil leaves. Cook 500g spaghetti while the above sauce is happening. In a large serving bowl, pour the sauce over the cooked spaghetti and sprinkle well with the best grated parmesan you can afford.

Try with **Pieropan 'Calvarino' Soave 2004, \$40** or **Kooyong 'Clonale' Chardonnay 2006, \$25**.

Christine Knight

arecipes

There have been a few vintage changes since our last newsletter, but regular readers will notice that the line-up has stayed largely the same. This is because we feel our line up of House Wines is the strongest it has ever been. As always we offer a 100% money-back guarantee on all of our house wines.

house
wines

Langhorne Creek cabernet shiraz 2004

Most popular house wine of the past 3 to 4 years.
\$9.95 or \$8.95 each case buy = \$107.40

Rathdowne sparkling shiraz N.V.

Big, bold, flavoursome, and now crown-sealed.
\$12.95 or \$11.95 each case buy = \$143.40

Riverina semillon chardonnay 2006

A blend of chardonnay with stylish semillon.
\$7.95 or \$7.50 each case buy = \$78.00

Urbane Brute

Our runaway success house sparkler! Made in the Riverina from semillon, it has a delightfully dry finish.
\$7.95 or \$7.00 each case buy = \$84.00

TOP PICK

Bendigo cabernet shiraz 2004

Sourced from one of the best producers in Bendigo, this is a very classy blend.
\$15.95 or \$14.95 each case buy = \$179.40

Barossa shiraz 2005

Our best house wine in 15 years!
\$14.95 or \$13.50 each case buy = \$162.00

Old Press shiraz 2004

Ripe fruit, full-bodied, very, very drinkable at this price.
\$12.95ea or \$11.95 each case buy = \$143.40

Griffith botrytis semillon 2002

With a few years in the bottle, our house sticky is flourishing. It's showing lovely marmalade and citrus characters with hints of development.
375ml \$13.95 or \$12.95 each case buy = \$155.40

South East Australian cabernet shiraz 2005

Medium bodied, great fruit characters. Very drinkable.
\$10.95 or \$8.95 each case buy = \$107.40

King Valley riesling 2005

Full flavoured, clean, fruity. Perfect everyday drinking.
\$10.95 or \$9.95 each case buy = \$119.40

Big Fella chardonnay 2004

Plenty of fruit and flavour. Excellent everyday wine.
\$13.95 or \$12.50 each case buy = \$150.00

Adelaide Hills sauvignon blanc 2006

Wow. This is a sensational wine for the price. From one of the top producers in the Adelaide Hills.
\$9.95 or \$9.00 each case buy = \$108.40

Margaret River semillon sauvignon blanc 2005

2005 was the perfect season for this near-perfect drink.
\$11.95 or \$10.95 each case buy = \$131.40

Margaret River cabernet merlot 2004

Soft yet elegant, herbaceous yet clean. A bargain.
\$12.95 or \$11.95 each case buy = \$143.40

King Valley sangiovese 2005

Red and black cherries, juicy palate. Great style.
\$13.95 or \$12.95 each case buy = \$155.40

Yarra Valley pinot noir 2004

A great example of pinot; perfumed, red berries and spice, mid-bodied with soft, fine tannins.
\$14.95 or \$13.95 each case buy = \$167.40



- **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, ROSE AND SPARKLING	No.	Special	\$
Arrivo Rosato di Nebbiolo 06		23.00	
Dal Zotto Prosecco NV		27.00	
Jean Marc Brocard Petit Chablis 05		29.00	
Kooyong 'Clonale' Chardonnay 06		25.00	
Voyager Chardonnay 05		37.00	

RED WINE

Craiglee Shiraz 04		44.00	
Izway Mates GSM 06		22.50	
Moss Wood 'Amy's' Cabernet 05		29.00	
Stonier Windmill Pinot Noir 04		53.00	
The Yard Shiraz 05		31.00	
Tarrington Pinot Noir 05		48.00	
Vinea Marson Nebbiolo 05		42.00	
Vinea Marson Sangiovese 05		36.00	
Vine Marson Syrah 05		42.00	

IMPORTED WINE

Ghislaine Barthod 'Chatelots' 1er cru 03		155.00	
Martinsancho Verdejo 05		26.00	
Pieropan Calvarino Soave 04		40.00	
Ruinart Blanc de Blancs NV		108.00	
Ruinart 'Dom Ruinart' Blanc de Blanc 96		270.00	
Domaine de Montille Bourgogne 04		45.00	

OTHER

McCullochs Encyclopedia of Australian Art		260.00	
Riedel – large range on display		poa	

HOUSE WINE	No.	Special	\$
Adelaide Hills sauvignon blanc 2006		9.95	
Barossa Shiraz 2005		13.50	
Bendigo cabernet/shiraz 2004		15.95	
Big Fella chardonnay 2003		12.95	
Griffith Botrytis semillon 2002 375ml		12.95	
King Valley riesling 2005		9.95	
King Valley Sangiovese 2005		11.95	
Langhorne Creek cabernet shiraz 2003		8.95	
Margaret River cabernet merlot 2004		11.95	
Margaret River sauv Blanc semillon 2005		10.95	
Old Press Shiraz 2004		11.95	
Rathdowne Sparkling shiraz NV		11.95	
Riverina Semillon chardonnay 2006		7.50	
South East Australian Cab Shiraz 2005		8.95	
Urbane Brute NV		7.00	
Yarra Valley pinot noir 2004		7.00	

SHERRIES

La Goya Manzanilla 375ml		15.00	
La Gitana Manzanilla 187ml		6.00	
La Gitana Manzanilla 500ml		15.00	
San Leon Manzanilla 375ml		18.00	
Lustau 'Los Arcos' Amontillado		24.00	
Romate 'La Sacristia' PX 500ml		81.00	

PHIL'S 6-PACK

Emerald Hill Pale Ale (case price)		70.00	
------------------------------------	--	-------	--

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	