



## GOING NATURAL

Those who have seen me at Rathdowne Cellars on a Saturday night and have been looking for "a good bottle of red" will almost certainly have been told of the Castagna Genesis. When asked by colleagues to name the most enjoyable Australian red wines I'd drunk in the last 12 months, the Genesis made it onto the list.

As Rathdowne Cellars' self-appointed "ambassador to Castagna Wines," I travelled north in December with an invitation to visit Julian Castagna at the vineyard just outside Beechworth. I passed the most fascinating ninety minutes with a winemaker that I've ever spent, which was all

the more remarkable as we did not taste a single wine, but discussed many and varied topics!

To establish an immaculate **biodynamic** vineyard & make outstanding wines without a completed winemaking degree under your belt is an unusual and terrific accomplishment, and reflective of the sheer passion of the man for what he does. In recent years, his wines have commanded increasing prices of up to US\$200 per bottle, reflective of the quality in the bottle and the ominous interest of one Robert Parker (he gave the 1999 Genesis 96 points – you'd



The road to heaven (Castagna)

have to find a more diligent Parker scholar than I for more recent ratings). The story becomes even more remarkable when you consider that he's only produced 4 vintages: - 1999 being the first, and the 2001 on our shelves at the moment being his 3rd.

**Castagna sees wines** to some degree as simply another food – markedly at odds with the Parker acolytes who are driving the price increases in the US (the Genesis is on Rathdowne's shelves for just \$55AUS,) and a refreshing attitude. The thing that has got me so excited about the Genesis is the balance of the wine and the sheer beauty of the fruit: - my notes have typically read "lifted berry, black & red currants, raised perfume, spice – cloves & cinnamon, pepper, gamey complexity, very slight cedary oak characteristics, fine tannins, supple, mouth-filling & generous." I particularly enjoyed the silky & velvety mouthfeel and fine tannins that these wines show, and drew more of a texture comparison with Burgundy or Cote Rotie than Italian (the Genesis contains around 3% Viognier.)

**His Rosé named Allegro is a favourite** of mine for its lighter characteristics, complexity and savoury finish. Great rosé for the lover of fuller-bodied reds! (I've even been known to drop an ice cube or two in, but keep the glass small for the quickest chill, and enjoy before it melts and dilutes!).

With its spectacular location, its sun-catching slope, the superbly intense biodynamically-produced fruit, and its passionate and committed winemaker, we hope to see a lot more of Castagna's wines. Given the Parker nod, they are sure to become even more sought after. The vigneron sees his production level of around 500 dozen to be about 1/3 as high as he's prepared to take it, preferring to stop at 1500 dozen in order to prevent things "Getting out of hand." So we should see more wine made, but perhaps be even more sought after: - I'll see you in the queue!

Rathdowne Cellars carries the Castagna Genesis Syrah for \$55 a bottle, or \$312 per 6-pack. The Allegro Rosé is \$28 per bottle and \$156 per 6-pack.

alias Gina!

### Tastings

#### Kooyong Estate

Sat 8 March, 3-6pm  
Morrington Pen. winemaker, and rising star Sandro Mosele presents his current Chardonnay and Pinot.

#### Grant Burge Wines

Sat 5 April, 3-6pm  
Meshach Shiraz has been compared to Grange and Hill of Grace as one of our top reds. See for yourself, along with some of his other wines.

#### Georges Duboeuf Beaujolais

Sat 12 April, 3-6pm  
Most noted and respected of the producers. We'll have the extremely popular Beaujolais Villages on tasting, plus a selection of the rarer single vineyard Beaujolais.

#### Spanish Fiesta

Sat 10 May, 3-6pm  
Back from Spain, Cameron will be in top gear for our biggest tasting of the year. (Expect more than Sherry!)

### 2003 Dinners

Thursday 15th May @ La Luna  
**St Hallett** - featuring Barossa Valley stalwart, the **original** Sir Lunch-a-lot, *Big Bob McLean*. And check out the terrific course/dinner options in our Wine Education section.

Here's a selection of some of the imported wines that we've tried recently and loved. Some are new, while others may simply be a revisit of a wine tasted some time ago.

**Nicholas Potel Volnay Vieilles Vignes 2000 \$64** This "newcomer" is a terrific step up into top-class Burgundy for those interested in great Pinot. All the richness and depth you'd expect from Volnay, but very approachable. Best decanted for 1 hour.

**Capcanes 'Lasendal' Montsant 2000 \$38** The growing demand for Spanish wine has kept us on our toes, sourcing new and varied styles. This wine is from the established, but newly classified region of Montsant in Calonya, and is everything you expect from 100% Grenache in Spain. Dry, earthy, full flavoured with lots of dark berry fruit and no confection in sight.

**Guigal Cotes du Rhône 2000 \$22** This new vintage of our most popular Rhone wine follows hard on two great vintages in the Rhone Valley, yet shines through admirably with just a hint more fruit weight than 1999, making it very approachable now.

**Gosset Grande Millesime 1996 \$99** Simply put - my favourite champagne - bar none - lately. Gorgeous, pure, fine style with great length and piercing acidity. Drink now, or cellar this great vintage for up to 10 years. Magnums also available. Ask about our Gosset Glass deal.

**William Fevre Petit Chablis 2001 \$24** It's been a couple of years since we saw this on our shelves, but the classic "Chablis-ness" of the 2001 simply drew us back in! Delicate citrus



fruit, light floral notes, fine mineral tannins and good acid length. Yummy.

**Le Fraghe Bardolino 2001 375ml \$15** Simply delicious drinking. This lesser known Italian style has a Pinot-ish nose, but a richer savoury (more Rhône-ish really) palate.

**Armand Rousseau 1999** Limited stocks left of various 1999, 1996 & 1995 Premier and Grand Cru releases from benchmark Gevrey-Chambertin producer.

olé

Summer may be gone, but that doesn't mean we stop drinking great fresh Manzanilla. As mentioned in prior issues, we have been blessed lately with not one but four importers, bringing in regular quantities of freshly bottled Manzanilla and Fino Sherries. The drink of summer for us was **'La Goya'**, the Manzanilla Pasada from Delgado Zuleta. Impressive sherry and popular too, especially after Ralph Kyte-Powell called it the wine of the week in the Epicure on 21/1/03 (plus he gave it top marks for quality and value).

As the weather shifts back to a slightly cooler regime (though who really knows in Melbourne), the drink of choice for Sherry lovers must surely be Amontillado. Lustau **'Los Arcos'** Amontillado is usually the sherry lauded here, but as it turns out it seems "we have a contender".

Hidalgo **Pastrana** Amontillado Veijo - a single vineyard, aged Amontillado from the producer of La Gitana. Single vineyard Sherries are rare indeed, we are proud to present for a limited time. Delightfully aromatic, with nutty yeasty characters and a

faint hint of dried fruit, it is very much in the delicate subtle mould (as most amontillado from Sanlucar tends to be)

And as you read this, your intrepid editor and fellow sherry drinker will be sampling the wares in Jerez... so keep an eye out for plenty of new Sherries later in the year!



My little dog Lottie died a few weeks ago, and as she was such a big presence in my life, I decided to pay homage to her by dedicating this edition of my recipe column to her. Trouble is her favourite foods were chicken, chocolate and cheese. And try as I might I can't think of anything that has all three in it! I'm sure there would be a Mexican dish that fitted the bill, but.....! Let's stick to chocolate. I have been looking for a long time for a guaranteed rich moist chocolate cake that doesn't use a ton of couverture, ten kilos of ground almonds, and two dozen eggs. And is dead easy to make and yes, I have finally found it.

**Lottie Chockie Cake**  
(Thanks TXU)  
200g cooking chocolate (I like Plaistowe)  
250g butter  
1.5 cups SR flour (big cups)  
2 eggs  
2 cups sugar  
1.5 cups strong black coffee

Melt chocolate and butter in microwave or in a bowl over simmering water, cool a bit then mix in all other ingredients. Place in a greased and lined cake tin and bake for about 80 minutes (check for doneness after 70 minutes) at 180°. Serve with berries and rich or whipped cream. Or fill with whipped cream and ice the top a day ahead.

Cameron suggests  
**Lustau 'East India'** at \$45.00 or  
**Molino Real Moscatoel** 500ml at \$80.00.  
Christine Knight

All (wines) associations are with occasions when people are at their best; with relaxation, contentment, leisurely meals and the free flow of ideas.

Hugh Johnson

# FATTORIA, PODERE AND OTHER FARMS

The regions of Tuscany and Emilia-Romagna are famed the world over for their wine and food respectively. Emilia-Romagna is the region south of Veneto that produces a large proportion of Italy's agricultural produce, and while wine is not what the region is famous for (the aged balsamic vinegar, the Reggiano and the Parma Ham of Emilia-Romagna are almost ethereal) we found wine in Emilia-Romagna that would delight even the hardest to please.



**Maria Cristina Geminiani**

Like Australia some of the best wine in Italy comes from the small wineries. The terms Podere, Fattoria and Azienda Agricola all equate to 'farm' or perhaps are analogous to our boutique vineyards. Recently my beloved and I travelled through the hills of Chianti Classico and on through the richness of Emilia-Romagna on the way to Veneto and Soave. The story of Emilia-Romagna's most interesting winery, FATTORIA ZERBINA, needs to be told... Maria Cristina Geminiani has taken the modest estate her grandfather founded in the early 1960s to be one of the best in all of Italy. Maria Cristina was away in New York promoting her wines when we visited FATTORIA ZERBINA but we were more than ably hosted by assistant winemaker Franco



**Paradise!**

Calini. The estate has the feeling of a rambling farm that has grown piece by piece as required. On our extensive tour we were forever going up and down stairs to caches of barrels and through locked doors to various crushing rooms and tank storage sheds. Franco was a delight and between his broken English and our shattered Italian we managed to establish the understanding that we are all obviously passionate about the wines.

All the wines produced here reflect the attention to detail of the Fattoria. The whites, made mostly from Trebbiano, are good but not the main focus of the estate. The reds however... There are five red wines produced at FATTORIA ZERBINA and we tasted four. All the reds are based around the Sangiovese di Romagna grape variety. This is related to, but clonally different from, the classic Chianti grape. It has to be said that most of Emilia-Romagna produces a light and rather simple wine. FATTORIA ZERBINA however, is the exception to that rule.

The first red we tried was the Ceregio 2001. This wine is un-oaked and is named after the cherry flower. On tasting you can see why - the nose and palate were light and attractive, full of cherry flavours with hints of raspberry and Parma ham on the finish.

We then moved onto what I believe is the best value wine in the range, the **Torre di Ceparano 2000**. The Torre di Ceparano is a single vineyard wine grown as a bush vine. Many Sangiovese purists argue that this cultivation method brings out the best flavour in the grapes. The nose is redolent of violets and dark cherry fruit with hints of

good French oak playing a supporting role. This structure and intensity on the nose continues through to the palate with the wood adding some hints of roasted meats to the red fruit middle palate. I liked this wine... a lot!

We finished the tasting with the **Marziano Ravenna Rosso IGT**. This is a blend of Cabernet (20%) and Sangiovese (80%) that will stand up to similarly composed but more expensive "Super Tuscans" without fear (it is regularly ranked in the top 50 wines of Italy). My tasting notes at the time included the expected descriptors of cherry, cassis, spice, etc but also included words like "intense", "great structure" and "beautiful fine grain tannins". Like all great wines this wine has that rare mix of power and elegance. If you can extract a bottle of this from the boys at Rathdowne hide it like you stole it!

The last wine to mention is, according to Franco, Cristina's passion. The Scacco Matto, made from the Albana grape variety, is reputedly one of Italy's most magnificent sweet wines and the fanaticism required to carry out 14 passes through the vineyard to pick the grapes at their optimal ripeness smacks of this dedication. Again rarity and lack of cash has prevented me from tasting it.

Like so many places we visited in Italy the passion of the people for their produce shines through. FATTORIA ZERBINA may be a small producer in volume but the wines are big in flavour and style. And believe me, you NEED to try a bottle of Torre di Ceparano now!

**Peter Bradley**

# A LITTLE BIT OF WINE KNOWLEDGE IS.... FABULOUS



Once again this year we will be running a number of wine courses that have been so popular over the last 4 years. This year we have organised 6 Basic wine courses, and 3 Sunday Regional courses.

**The Basic course is a terrific introduction** to those who either; drink wine and wish to know more about it, or some use it purely as a brush-up on wine in general. It's a 4 week course, running over 4 consecutive Wednesday evenings, and lasts for 2 hours each night. In addition to the 6-8 wines tasted each night, you receive a set of printed notes and a set of six wine glasses to keep. The course

covers all of the major grape varieties, sparkling, dessert and fortified wines, plus cellaring and detecting faults in wine. Patrick Scullin runs all Basic courses, as he has for the past 4 years:

<b>March</b>	<b>5, 12, 19, 26</b>
<b>April</b>	<b>2, 9, 16, 23</b>
<b>June</b>	<b>4, 11, 18, 25</b>
<b>July</b>	<b>2, 9, 16, 23</b>
<b>September</b>	<b>3, 10, 17, 24</b>
<b>October</b>	<b>1, 8, 15, 22</b>
<b>Cost</b>	<b>\$190 per person, all-inclusive.</b>

**Sunday Regional Courses** offer an insight into a particular region or country. Somewhat more advanced (due to the limited spectrum) they are of terrific value for those wishing to expand their knowledge of a particular region, but require no prior wine education training. This year we'll be covering Spain, Italy and the Rhône Valley. The course runs for 3 hours on one Sunday afternoon, and the price includes a dinner at La Luna Bistro afterwards. At least 10 premium wines are covered in the 3 hours, with a few extras supplied for the dinner, as that's when they drink best!

<b>Spain</b>	<b>Sunday May 25th</b> Run by Scott Wasley of The Spanish Acquisition (specialist Spanish importer)
<b>Italy</b>	<b>Sunday June 27th</b> Run by Kate McIntyre of T3 Fine Wines (specialist Italian importer)
<b>Rhone</b>	<b>Sunday October 26th</b> Run by Patrick Scullin of Fine Wines of Europe
<b>Cost:</b>	<b>\$150 per person, all-inclusive</b>

[WWW.RATHDOWNCELLARS.COM.AU](http://WWW.RATHDOWNCELLARS.COM.AU)

**houses  
wines**

Rathdowne Cellars House Wines may be assorted to gain a mixed case rate. Remember our unconditional guarantee - if you are unhappy with House Wines purchased, for whatever reason at all, simply return the bottles and we will offer a full cash refund.

## **Langhorne Creek Cabernet /Shiraz 2001**

Our most popular house wine of the past 3 to 4 years but this time without the merlot.

*\$9.95 or \$8.95 each case buy = \$107.40*

## **Rathdowne Sparkling Shiraz N.V.**

Rich fruit, good persistence & finish. All year rounder.

*\$8.95 or \$8.50 each case buy = \$102.00*

## **Riverina Semillon/Chardonnay 2002**

A blend of chardonnay with stylish semillon.

*\$6.95 or \$6.50 each case buy = \$78.00*

## **Urbane Brute**

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

*\$6.95 or \$6.00 each case buy = \$72.00*

## **Coldstream Shiraz/Cab 1999**

New vintage. Great value!

*\$13.95 or \$12.95 each case buy = \$155.40*

## **Dry Grown Ruby Cabernet 2001**

From low yielding, unirrigated vines in the Riverina.

Intense colour and flavour - terrific value!

*\$9.95 or \$8.95 each case buy = \$107.40*

## **Reserve King Valley Cab Shiraz 2000**

**Our first Reserve House Wine, in a league of its own. French oak, fine tannins, dark berry fruits - class!**

*\$18.95 or \$16.95 each case buy = \$203.40*

## **McLaren Vale Shiraz 2001**

New vintage of this high-quality quaffer. Best ever!

*\$11.95 or \$10.95 each case buy = \$131.40*

## **Margaret River Classic Dry White 2001**

Classy style of semillon-sauvignon blanc from this award-winning region.

*\$10.95 or \$9.95 each case buy = \$119.40*

## **Polish Hill River Riesling 2002**

A steal! Classic Clare, screw caps, awesome vintage.

*\$12.95 or \$11.95 each case buy = \$143.40*

## **Big Rivers Cabernet Merlot 2000**

A good, honest style from up near the Murray River. Pleasant, easy-drinking red.

*\$10.95 or \$9.95 each case buy = \$119.40*

## **Sunraysia Chardonnay 2002**

A lighter, friendly style chardonnay with almost no oak treatment. Great summer drinking.

*\$9.95 or \$8.95 each case buy = \$107.40*

## **Coldstream Pinot Noir 2001**

Soft, slightly rich and not too heavy. Lovely stuff!

*\$15.95 or \$14.95 each case buy = \$179.40*

## **Griffith Botrytis Semillon 1999**

This delicious dessert wine is very popular.

*\$12.95 or \$11.95 each case buy = \$143.40*

**"I AM AN EPICUREAN",**

wrote the third President of the United States - Thomas Jefferson. Ahh, haven't the agendas of our world leaders come a long way! Plus with all this talk of war in the Middle East, it will be interesting to see how global business affects us locally over the next few months. Things risk grinding to a halt, but wine should be one product relatively unaffected... we hope. In any case, there's no shortage of new local wineries popping up around the place, as you'll see below...

AWF

**Tomboy Hill chardonnay 2001**

Eureka! We've found it! Well, the closest thing in a long while anyway to a true, Chablis-style Aussie chardonnay. From a small producer in Ballarat comes this fine and distinctly elegant style of Chardonnay. Talented winemaker Scott Ireland has put together this wonderfully 'tight' wine, which displays heady lemon fruit on the nose with the faintest hint of fresh cream and vanilla in the background. Add to this white stone fruits and a powerfully mineral finish with lingering clean acidity. Would pair up well with a myriad of food styles. Worth its weight in gold, you might say...

Ageing - Drink now and watch it develop over the next 6 years.

TOP PICK

**Mount Mary Quintet cabernet blend 2000**

Any sort of showcasing would be superfluous for such a wine, but... Jeremy Oliver gave it his wine of the year for 2002, claiming it is "the most exciting young cabernet blend I have ever tasted from Mount Mary" Needless to say stock is scarce.

Ageing - Yes! 2018+



**Best's Great Western Bin 0 shiraz 2000**

True to form, this is a big, old school, 'classic' style of shiraz. The type of dry red Great Western became famous for: spicy, fine-

grained tannins, powerful. In Viv Thomson's own words, the Bin 0 is a "good honest wine, lots of characters and strength, balance and style, a little more austere than the '98".

Ageing - Will cellar well for up to 10 years

**Three Wise Men pinot noir 2001**

Exciting little number and the latest venture from Graeme Leith of Bendigo's Passing Clouds. No need to take our word for it either. James Halliday recently commented that "[the wine] is utterly delicious right now, no matter how much

additional complexity it will gain during the next few years. It has exemplary length, line and style, with fresh strawberry and cherry fruit set among more spicy-savoury characters. The tannins are fine, the balance perfect." Small quantities of the Reserve pinot noir are also available - ring for details.

Ageing - Now and over the next 3 years.

**Jeanneret Clare Valley riesling 2002 (screw cap)**

Yet another stunning example of riesling from this exceptional vintage. In fact, this is arguably the best under-\$20 riesling from the Clare Valley we've tried. In any case, this is without a doubt Denis and Ben's best ever. The intensity of flavour is breathtaking, considering the delicacy of the wine. Typical lime and citrus flavours abound on a steely, well-balanced acid backbone before delivering a bone-dry "crunchy" finish, which seemingly goes on and on. Just superb.

Ageing - Now to 2008+

**Pondalowie 'The Gladstone' shiraz 2001**

Looking for an inexpensive red with a load of flavour and an easy-going nature that is suitable for either casual quaffing or good enough to take along to that Sunday lunch to impress the in-laws? Look no further. Pondalowie Vineyards is a new producer situated up near Bendigo in Central Vic. 'The Gladstone' is a soft medium-weight shiraz and cabernet blend exhibiting briary fruit, spice, earthiness and some fine, fine tannings. Go on - treat yourself to a modern take on this classic Oz red blend.

Ageing - beautiful now and over the next 3 years.

**Trevor Jones grenache/merlot/cab franc**



'size 01' Barossa wines are at their best when they're red I reckon. Rich, juicy fruit laden wines with spice and subtle, chewy tannins. Trevor Jones has been making

wine in the Barossa for a long time (shh, 20+ years) and knows how to draw out every nuance from his grapes. This wine is classic Barossa, very rounded and extremely drinkable. Perfect for - as Trevor aptly puts it - Italian and cafe style foods. Just look for the size 01 gumboots on the label!

Ageing - Good now, or over next 2 years

**Springlane pinot rosé 2001**

'Tis that time of the year when cracking open a chilled bottle of rosé at a BBQ with friends is the way to go. The following range - Spring Lane - from the Yarra Valley is new to the scene and is comprised of a viognier, a merlot as well as the rosé. The rosé was our pick of the three, showing wonderful small-berry forest fruits on the nose. The palate is fresh, light and soft but

full of flavour, showing some cranberry, strawberry jam and earthiness on the finish. Lovely stuff. If this is a debut effort, all augurs well for future vintages.

Ageing - No! Just tip back a glass and relax.

**Nepenthe sauvignon blanc 2002**

Peter Leske has a terrific range of wines from his winery in the Adelaide Hills. In the past we've been keen supporters of his reds, but this release shows just what a great region like Adelaide Hills can do with sauvignon blanc. Very clean balance of tropical, nectarine and snow pea, with a rounded, fleshy palate. It's fractionally fuller than most, without getting flabby, and the acid finish is very clean and long.

Ageing - Way too fresh for that

**Kooyong Estate Chardonnay 2000**



Not exactly a new vintage, as it was released about 6 months ago, but as stocks are starting to dwindle, we thought it good to remind you of this top class wine. Made by young gun Sandro Mosele down on the Peninsula, this wine caught our attention about 2 years ago, as a pre-release sample at a tasting of super chardonnays (Giaconda, Kumeu River, Tyrells Vat 1, Petaluma, etc). The result in our view was that a new star was born. **On tasting March 8th.**

Ageing - Suitable for up to 4-5 years cellaring



**Punt Road cabernet 2001**

Great name! The story of Punt Road goes back to around 1850 when to travel along Punt Rd and cross over the Yarra River, you used to take the 'punt' a

small ferry like boat. What greeted you as you crossed from North to South was a whole hill covered in vines - one of the first commercial vineyards in Victoria. Punt Rd Wines are made by talented winemaker Kate Goodman from exclusively Yarra Valley fruit - where many re-established their vineyards after Melbourne expanded and the Punt Rd vines disappeared.

Ageing - up to 5 years, as most good Yarra cabs can do



- **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:  
Reply Paid Post 700AA, Rathdowne Cellars,  
348 Rathdowne Street, North Carlton 3054
- These special prices **include GST** and remain current while stocks last.

**WHITE and ROSE**

	No.	Special	\$
Tomboy Hill chardonnay 2001			46.00
Jeanneret Clare Valley riesling 2002 (screw cap)			18.00
Nepenthe sauvignon blanc 2002			18.95
Springlane pinot noir rosé 2001			22.50
Kooyong Estate chardonnay 2000			35.00

**RED**

	No.	Special	\$
Mount Mary Quintet cabernet blend 2000			133.00
Best's Great Western Bin 0 shiraz 2000			41.00
Three Wise Men pinot noir 2001			26.00
Pondalowie 'The Gladstone' shiraz cabernet 2001			17.00
Trevor Jones grenache/merlot/cab franc 2001			13.95
Punt Road cabernet 2001			22.00

**IMPORTED WINE**

	No.	Special	\$
Fattoria Zerbina Torre di Ceperano 2000			42.00
Fattoria Zerbina Marziano 1999			72.00
Nicholas Potel Volnay VV 2000			64.00
Capcanes 'Lasendal' Montsant 2000			38.00
Guigal Cotes du Rhone 2000			22.00
William Fevre Petit Chablis 2001			24.00
Le Fraghe Bardolino 2001 375ml			15.00
Gosset Grande Millesime 1996			105.00
Armand Rousseau 'Clos de Beze' Chambertin Grand Cru 1999			350.00
Armand Rousseau 'Clos St Jacques' Chambertin 1999 Premier Cru			255.00

**HOUSE WINE**

	No.	Special	\$
Urbane Brute			6.00
Rathdowne Sparkling Red			8.50
Griffith Botrytis Semillon 1999			11.95
Polish Hill Riesling 2002			11.95
Padthaway Chardonnay 1998			12.95
Riverina Semillon Chardonnay 2002			6.50
Margaret River Classic Dry white 2001			9.95
Big Rivers Cabernet Merlot 2000			9.95
Sunraysia Chardonnay 2002			8.95
Coldstream Pinot Noir 2001			14.95
Coldstream Cabernet Shiraz 1999			12.95
Dry Grown Ruby Cabernet 2001			8.95
<b>King Valley Reserve Cabernet Shiraz 2000</b>			<b>16.95</b>
Langhorne Creek Cabernet Shiraz 2001			8.95
McLaren Vale Shiraz 2001			10.95

**SPANISH SHERRY & PORT**

	No.	Special	\$
Hidalgo 'La Gitana' Manzanilla 375ml			16.00
Hidalgo 'La Gitana' Manzanilla (fresh)			8.50
Delgado Zuleta 'La Goya' Manz. 375ml (fresh)			15.00
Hidalgo Pastrana Amontillado Veijo			62.00

Interstate & overseas clients should phone for freight and insurance rates

Freight \$

Staff check CC CH CS

**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	