



ROSE RENAISSANCE AND REVOLUTION

Pink is this seasons colour. Rosés are consumed in great quantity all around the world - France alone produces an estimated 430m litres of rosé each year; it is prized in major international wine awards; even leading winemakers esteem, and consume it. Yet 'serious' appreciation has eluded rosé. Until now. This summer in particular has seen a remarkable change in fortunes for pink wines in the Melbourne marketplace: from restaurant wine lists to the shelves of quality independent wine merchants in North Carlton the range, quality and diversity of pink wines has never been better.

Coco Chanel once said that **"FASHION IS MADE TO BECOME UNFASHIONABLE"**. Back in the 70's and 80's, when our Cameron was still in short trousers and Phil was a mere glint in his mother's eye, a pebble-shaped bottle of Mateus Rosé could be found in just about every middle class home. But over the last couple of decades the retail shelf space allotted to Rosé wines has diminished rapidly, and although Mateus and its brethren are still about, **BUYING A BOTTLE INSTANTLY MARKED YOU OUT AS BEING HORRIBLY UNSOPHISTICATED** and embarrassingly out-of-date.

The 'revolution' emanated in the mid 1990's from the South Australian heartlands of Barossa and McLaren Vale. From old, dry grown Grenache, Shiraz and Cabernet. Iconic producers like Charles Melton and Geoff Merrill offered us wines of brilliant cerise, bright pure essence of red fruits and a familiar spiciness - a veritable world away from the insipid lolly water of Mateus et al. **Continued inside**

WWW.RATHDOWNECELLARS.COM.AU

AUTUMN 2005
NEWS



Tastings and Events

Scorpo

Friday 18 March, 5-8pm
Surely one the Peninsula's most exciting new wineries. Pinot Gris, Chardonnay, Rose & Shiraz for all to see.

Sherry Fiesta

Saturday 16 April, 2-5pm
Move over Gran, and let me at the Sherry! Yes our big Sherry Fiesta is coming. Don't miss out on the chance to taste a huge range of sherries in one afternoon.

Petaluma

Saturday 21 May, 2-5pm
Sample the new releases from this flagship winery.

Others tastings and events are listed on our website. Alternatively, join our bi-weekly email list and get up to the minute info on events as they come to hand.

TASTINGS & EVENTS

ROSE RENAISSANCE AND REVOLUTION cont.

We are currently witnessing a renaissance, arguably with many of Victoria's iconic producers at the vanguard: Castagna, Bindi, Bass Phillip and Yering Station. This regeneration has seen a proliferation of lighter more elegant styles made from Pinot Noir, Sangiovese, cool climate Shiraz, that range from dry and crisp to even drier and crisper. Well chilled on a summer's day (or even on a warm evening), these rosés make a surprisingly good food match with seafood, hearty salads, shellfish, and pan-asian cuisine, for starters).

There are now so many fine examples in our fridge that it is almost churlish to pick standout examples, but for arguments sake lets give it a go. Made from declassified Pinot Noir grapes that were destined for the Bindi Original Pinot, the 2004 **Bindi Rosé** is packed with crunchy varietal fruit, is a beautifully pure and perfumed example. Sandro Moselle has added his gravitas to the Rosé

Renaissance with his first Rosé under the **Scorpio** label. Again made from Pinot Noir, Sandro has used barrel fermentation in French oak barriques to add weight and complexity to this vibrant, concentrated and earthier style. Two wines from the Yarra Valley further encapsulate the trend towards the drier, elegant, food-friendly style.

Yering Station's ED Rose

(ED =Extra Dry) presents some pleasingly intense and varietal fruit before a lingering savoury finish that is delightfully refreshing. It is no surprise that

Dominique Portet's Fontaine Rosé

uses the Bordeaux/Provencal blueprint: the 2004, made from Cabernet, Shiraz and Merlot, has a depth of flavour that belies its delicate, copper-tinged colour. With elusive flavours of strawberry, raspberry and dried herb and a dry, almost savoury finish, this is another impressive rosé that would taste excellent with salads and shellfish.

Iconic Barossa producers Rockford and Charles Melton's rosé wines have always had a strong, almost partisan following, and its not hard to see why. The **Rockford Alicante Bouchet** is made in the quintessential Barossa fruit driven style: beautiful magenta, concentrated rosé with mouth flooding raspberry fruit and a crispness to balance the wines sweeter side. **Charlie Melton's Rose of Virginia** continues to go from strength to strength. The 2004 displays superb aromatics, showing lifted cherry berry characters with a touch of tropical fruit. The mild growing season has resulted in a beautifully crisp palate with superb fruit intensity.

The last words on the subject must go, as they often do, to Julian Castagna. As if single handedly responsible for raising the perceptions of the humble rosé towards fine wine status, the Castagna Allegro rosé may be the worlds first cult rosé! At \$37 a bottle, it ain't cheap, but this Shiraz-based Rosé is very good. So cast off those Mateus-laden bad memories and tuck into some seriously good Rosé this year.



ACQUA PANNA: A WATER THAT BELONGS ON THE WINE LIST

Were the worlds many natural spring waters to be drawn up along the lines of the Burgundian AOC system then San Pellegrino's Aqua Panna would be one of the first in line for Grand Cru status. At Rathdowne Cellars, after years of enjoying its benefits in our various homesteads we are happy to be finally offering this fine Tuscan water to our customers, not least because too often over-chlorinated tap water dulls the palate, interfering with the enjoyment of a beautiful wine - water should cleanse and refresh the palate, allowing the diner to fully savour the delights of good wine in conjunction with good food.

Also new to the Cellars are the San Pellegrino juice laden sparklers, made with up to 12% real fruit and, of course San Pellegrino sparkling water. With a unique European flavour (pure, dry & bitter) profile, these delicious sodas have been dubbed instore as the soft drink for adults, and more specifically the Chinotto has become know as the wine-drinkers Coca Cola.



Turkish Delight Icecream

Cameron's wife Kris donated this recipe a while ago, but now seems the appropriate time to give it an outing, what with all the pink and the rosé article! It is stunningly simple. So here in her own words...

Okay. Hold onto your hats...

A 2 litre tub of good vanilla icecream (not sara lee, something like Bulla or blue ribbon) about 350-500g good quality rose flavoured turkish delight, about 2 teaspoons rose water or to taste (optional, I like it rosey).

Melt the icecream in the fridge. Takes a few hours. Chop up the turkish delight in small cubes. Add the turkish delight and rose water to melted icecream and mix well. Re-freeze.

Of course this is very adaptable, so add whatever you like... chopped up chocolate, pistacios etc. etc.

This was a tough call, but Cameron met the challenge suggesting: **Wellington Iced Riesling 375ml** at **\$25** a pop.

Christine Knight

a recipe

QUOTABLE

A bottle of wine begs to be shared. I have never met a miserly wine-lover.

Clifton Fridman

People and organizations cycle through distinct seasons. In winter, we rest from the previous cycle and plan for the beginning one. In spring, we plant the seeds of our plans which, in summer, we cultivate to foster productivity and promote yield. In autumn, we harvest the fruits of our labours and enjoy the rich bounty. Heres a few of our latest harvest that will hopefully whet your palates.

Scorpo Pinot Gris 2004

Paul Scorpo and winemaker Sandro Mosele are behind this impressive label, one of the Peninsula's more successful wine stories in recent years. With great site selection, meticulous vineyards, the talented Mosele on winemaking duties, and the striking packaging, it's not hard to see why. The previous vintage of the Pinot Gris has almost everyone in raptures and helped light the Gris touchpaper in Rathdowne Street. With cooler vintage fruit Sandro has fashioned a sleeker, more stylish wine with purity and balance.

Ageing: Drink this year, or next, with fresh Salmon and Asian flavours.

Pinot Gris has truly arrived. Also look out for these top examples: Isabel Estate (Marlborough), Provenance (Geelong), Mt Difficulty (Otago), Shadowfax (Weribee) and Hollys Garden (Whitlands).



Clos Clare Riesling 2004

This winery was established in 1993, and was one of the stars of Cameron's business trip to South Australia late last year. The vines are hand picked, hand pruned, dry grown, and made by up-n-coming Riesling superstars O'leary Walker. It's all limes and spicy apples in the mouth that has enough up front to reward, may beg, early enjoyment but with the length and citrus acids to reward time in the cellar.

Ageing: Delicious now & over a number of years

Chandon ZD 2001

Domaine Chandon's inaugural vintage, 2000, of their ZD (Zero Dosage) had to be my favourite local sparkling wine of last year. By the looks of things the recently released, and tasted 2001 is going to take some beating. The ZD is made entirely from Chardonnay, and it shows, and the 2001 vintage shows greater mid palate concentration and riper acids without sacrificing the beautifully fresh spotless finish.

Ageing: I'll enjoy this young and fresh but it will develop honeyed characters in the future

Casa Freschi La Signora 2002

With the 2002 La Signora, David Freschi and Co. have cracked it! Nebbiolo, a formidable varietal, is blended with a good glug of ripe Cabernet and a seasoning of Shiraz and Malbec, David Freschi has produced a sensationally idiosyncratic wine, exotically perfumed, a satin mouth feel with impressive cherry/berry purity and just the right grainy tannins to balance the long, tight finish.

Ageing: Drinking now, at its best 2006-2010

Bress Pinot Noir 2004

Another vintage, another great value Pinot from Adam Mark's enjoyable Bress label. Adam was in store recently presenting a range of his wares and while all the wines stood tall, the Pinot took my vote for its varietal purity and fruit definition. Adam has sourced some excellent Yarra fruit which he has fashioned into a vibrant, lively, young wine, with a nice silky mouth-feel. Great value, fun Pinot that begs to be partnered with a group of good friends and a couple of whole crispy ducks with all the trimmings. Look out for the arrival of the scrumptious Bress Cider later this year.

Ageing: As above or short term cellaring.

Bass Phillip 2003's

Having lost around 90% of his 2002 crop due to hail damage in and around Leongatha, it was with a mixture of contentment & relief that Phillip Jones dropped off our allocation of

the much anticipated 2003 estate wines in mid February. Due to the painfully small production of his Estate, Premium and Reserve wines we urge you to register your interest as soon as possible as there will be an extremely high level of interest in these wines and our allocation will only go so far.....



Dalwhinnie Moonambel Shiraz 2002

As one of Australia's, and the worlds, great Shiraz it continues to amaze me that this 'brilliantly seductive' wine is not more eagerly sought out and enjoyed. The 2002 in another superb vintage of this Pyrenean Shiraz: highly aromatic notes of meat, blackberry, tar and dried herbs echo the Northern Rhone Valley while in the mouth the wine is exceptionally soft, full of texture, fine tannins and balancing acidity. At a mere 13% this wine proof, if proof is needed, that shiraz doesn't need a whopping alcohol as a bed mate to be the real article.

Ageing: Are you kidding? From 2006-2016.



Spinifex 2003's ALLIANCE EXCLUSIVE

In 2001 'Spinifex' was conceived, with the aim of producing hand-made wines from ultra-select vineyards in the finest terroirs of the Barossa. The results from the first vintage releases were very exciting, and the 2002 vintage has added another dimension to the wines. The wines are made from old, low yielding vineyards in the Barossa and Eden Valleys. The range consists of the 'Esprit' Grenache blend which is lovely and aromatic with a rich, juicy palate, the 'Indigene' Shiraz Mataro shows further tannins and an earthier, drier flavour spectrum, and a Shiraz Viognier.

Ageing: 5-8 years will be rewarded, handsomely.

JUST IN: SCORPO SHIRAZ 2003 AND DOMAINE DUJAC 2002'S.

Nicholson River The Lakes Chardonnay 2004

Situated in East Gippsland is one Australia's iconic producers of Chardonnay. Nicholson River's ultra maritime climate allows the grapes to ripen slowly which produces wines of intense structure and flavour. We have managed to secure a quantity of Nicholson River's 'The Lakes' Chardonnay, which, although

unoaked, possess a depth of flavour and a texture on the palate that would lead you to believe otherwise. This could easily pass as a \$25 wine, best of all



it is packed in 6's! Yet at \$14.95 each - cheaper by 6 pack **\$\$\$ VALUE** *Ageing: No STOP PRESS: 'The Lakes' Pinot has also just arrived. \$17.95 ea.*

Chalk Hill The Procrastinator Cab. Franc 2003

Here is the opportunity to enjoy a fine value Aussie take on this French Classic: A blend of 95% Cabernet Franc and 5% Shiraz which offers an amazing array of McLaren Vale upfront dark and redberry fruit, earth and spice, with hints of (ripe) leafiness and a lovely juice-laden palate that will quench the most discerning thirst.

\$\$\$ VALUE \$\$\$

Ageing: Vibrant and attractive for drinking over the next couple of years

TOP PICK

new wines and vintages

the alliance independent fine wine merchants

Gunderloch 'Redstone' Riesling 2003

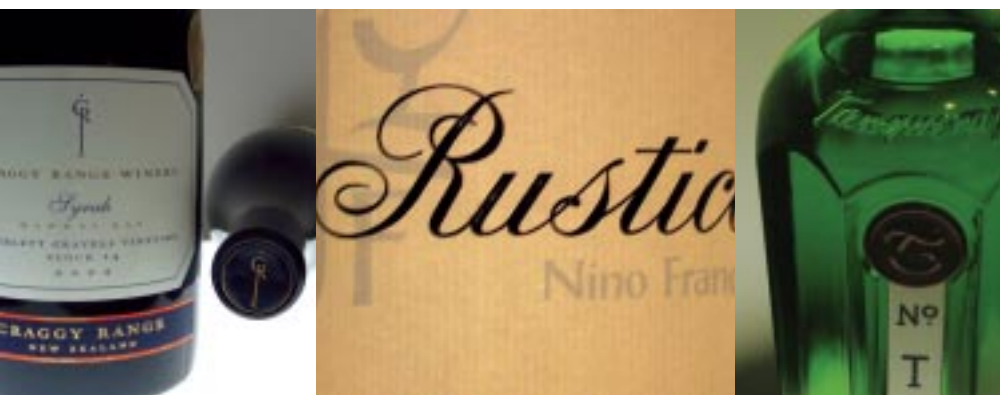
The exceptional quality of the 2003 vintage has encouraged the premier release of the estates humble Qualistatswein bestimmter Anbaugelände (QbA) in Australia and to make it easier for us to sell, and you to buy, the kind folks at Gunderloch have given it a new world label and named it after some red stones. A superb introduction to the delights of the worlds greatest Riesling nation. **VALUE \$\$\$**

Craggy Range 'Block 14' Syrah 2002

In the 2003 Tri-Nations Wine Challenge - pitting Australia's finest against each other and wines from New Zealand & South Africa - the judges (inc. James Halliday & Bob Campbell MW) placed 3 New Zealand Shiraz's in the top 4, including the gold and silver positions. The winner was a stunning Block 14 Syrah that recall some memories of the Northern Rhone. Made by Master of Wine, Steve Smith, it has great colour, heady earth and floral aromatics, spice and licorice aromas leap out the glass and the wine has excellent mouthfeel with layers of black and purple berry fruit, white pepper and dried herbs.

Tanqueray No 10

Gin lovers rejoice! The small batch distillation Tanqueray No 10 is finally available. Crafted with hand-picked whole fruit botanicals, distilled four times and bottled at 47% Now '10' has become known in the style bars of New York and London as the only Gin to be seen drinking and by the white spirit cognoscenti as the 'Gin drinkers Gin'. The Martini Companion recommend that you: *"Forget the vermouth. This gin stands too well all on its own"*.



Quinta de la Rosa White Port

This delicious aperitif was one of Eddie's discoveries on his trip to Portugal last year. A beautiful amber/honey colour, the Codega and Malvasia Fina grapes are lightly trodden to give its distinctive golden colour and full fruit before the free run juice is fermented and fortified. This White Port from the impressive Quinta de La Rosa shows excellent fruit on the palate, tropical tinged but at the same time has a long dry finish. It should be served slightly chilled and enjoyed much in the same was as a fino sherry.

Pascal Jolivet Sancerre 2004

The house of Pascal Jolivet is one of the youngest and most dynamic in the Loire Valley. Established in 1987, Jolivet now own 70ha of vineyards across Sancerre and Pouilly Fume, mainly planted to sauvignon blanc. This Sancerre has complex fresh aromas of damp leaves, grass and thyme and lemon-lime fruit, green apple and currant flavours and crisp acidity that marries with that slightly austere stony element that makes the top Loire whites the worlds best sauvignon blanc.

Nino Franco Rustico Prosecco NV

Only recently available in Australia, Rustico is Franco's most serious sparkling; this non-vintage is delicate and frothy Rustico offering gorgeously elegant, fresh, lively fruit, with notes dough and citrus, and persistent effervescence and some yeasty depth.

William Fevre Chablis Grand Cru Le Clos 2002

In a way, Les Clos can be considered as the archetypal Chablis. It can be austere reticent in its youth but goes for ages with majesty. When it finally opens, it shows strong mineral character and great finesse that suggests it is arguably the most articulate of the seven Grand Cru's.

Domaine de la Vougeraie 'terres de famille' Bourgogne 2002

Until 1999 this Domaine was geared to produce bulk supermarket wines for the British. That was all turned around with the introduction of wine maker Pascal Marchand, who with the help of some modern 'know-how', has crafted some beautiful wines from some of the best appellations in Burgundy. All the vineyards are organically and bio-dynamically cultivated and the wine receives minimal handling. This all comes together to produce a wine of enormous character and individuality, featuring a dry and savoury flavour profile of truffles, game, earth and spices.



Bootleg Brewery Brown Ale

Could this be the ultimate in 'wine drinker's beer'? I would say yes. Bootleg Brewery is set up in the heart of the Margaret River and is described as 'an oasis of beer in a desert of wine'. What I am offering you this autumn is a chance to try one of Australia's best, but almost unknown, boutique beers. Because of Bootleg's location in the Margaret River the beers have never been shipped over to the east coast, which is a shame.

Bootleg's Brown Ale is a classic English style: Full of flavour, with sweet molasses, nutty/grainy notes, a full, creamy mouth feel and a fair whack of bitterness. This beer will be more enjoyable if not served too cold, with a hearty, home-made steak and mushroom pie

All of Bootleg's brews are preservative free and hand-crafted. In fact, the Brown will be brewed to order for this newsletter so freshness is guaranteed, unfortunately chain of supply may not be.

\$4.30 each or \$23.00 per 6-pack

Phil Smith

DON'T MISS A GOOD DEAL

With the industry as volatile as it is at the moment, deals are more often than not fleeting so the only real way to keep abreast is via email. Not to mention the spur of the moment tastings and impromptu events that spring up for time to time!

Our regular e-news (about every two to three weeks) gives concise, up-to-date information about what's going on in our world and is the perfect supplement to our regular newsletter. Sign up at:

WWW.RATHDOWNCELLARS.COM.AU, or dropping leaving your business card or details at the store. And remember, all business cards submitted are in the running to win our monthly prize of a bottle of wine valued at around \$25.

THE CORK DEBATE RAGES VOL 2

In the last summer newsletter, we presented points of view regarding closures, and an article by Huon Hooke in the Age Good Weekend of January 15, 2005 made some interesting observations:

Wine bottle closures (corks, plastic stoppers, screw-caps etc) were one of the biggest talking points of Wine Australia late last year. I hosted two seminars on closures in The Cellar tasting room, and at least two alternative closure companies, ProCork and Zork, had stands. The company had three randomly selected bottles of the same inexpensive two year-old riesling from a big market, under three different seals. The regular cork bottle was dull and slightly musty, no good at all. The screw-cap bottle was sulfidic. This is a wine problem - not the fault of the closure - and can happen if a wine has not been properly prepared for bottling. I'd still prefer this slight pong to the taint or random oxidation corks can produce. The ProCork bottle however, was fresh, vibrant and clearly had the brightest aromas. ProCork is a natural or composite cork that has had a barely visible polymer membrane attached to each end. This is designed to prevent the wine contacting the cork, I've seen some ProCorks that have allowed wine past the membrane, but inventor Dr Gregor Christie tells me they have improved since then.

Like ProCork, Zork is an Aussie invention, it's a soft-plastic stopper incorporating a housing that looks like a shortened capsule; this is torn away to release the Zork, thus opening the bottle. I've only seen reds under Zork so far, and all have been acceptable. Zork has been taken to heart by wineries in McLaren Vale and so far I've tasted a number of wines, and none showed any taint, oxidation or other serious problem. One thing's certain : the rule book on closures has been thrown unceremoniously out the window.

Here at the store we have been doing our own experimenting. We've found **the screw cap keeps going strong with an almost zero failure rate**. Corked and oxidised, cork-sealed wines are coming in at a steady flow (although not even near the 10% rate that is claimed). Perhaps some customers who experience faulty wines do not realise that the wine is below standard. We have even had our first outing with a Zork. Unfortunately after the excitement of opening this new gadget the wine was terribly oxidised. We will have to reserve our judgement on the Zork until we see more samples.

The other closure that is worth mentioning is the crown seal. We are starting to see more sparkling wines being sealed with the 'crown' and we have not seen a bottle of fizz come back yet. **Try the Chandon Brut ZD 2001 which is fitted with a crown seal. Stunning wine, great closure!**



HOUSE
WINE

Our tasting panel has been working "flat out" tasting up to 20 or 30 wines per month to find wines suitable to carry our House Wine label. The sad thing is we have never seen such a collection of over-oxidised, dull, volatile acidity affected and generally uninteresting wines. But our customers can rest assured that our standards will not diminish. If we cannot find a suitable wine to replace one running out, you will see an empty bay until we do! And as always, we offer a FULL money-back guarantee on all our House Wines.

Eden Valley Riesling 2003

A worthy successor to the '02 Polish Hill. Fresh, floral, dry. \$12.95 or \$11.95 each case buy = \$143.40

Margaret River Cabernet Merlot 2002

Soft yet elegant, herbaceous yet clean. A bargain. \$11.95 or \$10.95 each case buy = \$131.40

Langhorne Creek Cabernet /Shiraz 2001

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.

A new sparkling red - bigger, bolder and better! \$12.95 or \$11.95 each case buy = \$143.40

Riverina Semillon/Chardonnay 2003

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

TOP PICK

Yarra Valley Reserve Merlot 2002

Complex and juicy. What else do you need from Merlot? Maybe two bottles! \$17.95 or 15.95 = 191.40

10-year-old liqueur frontignac

A lighter-style fortified to enjoy with coffee & cake! \$18.95 or \$17.95 each case buy = \$215.40

Margaret River Semillon Sauvignon Blanc 2004

2004 was the perfect season for this near-perfect drink. \$11.95 or \$10.95 each case buy = \$131.40

Heathcote Cabernet Shiraz 2003

Mint, herbs and dark berries. Lovely finesse and structure. Suitable for 3-5 years cellaring! \$14.95 or \$13.50 each case buy = \$155.00

Griffith Botrytis Semillon 2002

the new vintage of our House dessert wine. Yummy as ever. 375ml - \$13.95 or \$12.95 each case buy = \$155.40 750ml - \$18.95 or \$17.95 each case buy = \$215.40

Rosé of Rathdowne

Our first ever House Rosé. Fresh, fruity and very pluggable. \$9.95 or \$8.95 each case buy = \$107.40

Victorian Barrel Fermented Chardonnay 2002

Finally, we've found a bigger, fuller chard that isn't overblown. \$14.95 or \$13.50 each case buy = \$162.00

Big Rivers Shiraz Grenache 2003

Fantastic, full bodied quaffer from the Murray Valley region. \$10.95 or \$9.95 each case buy = \$119.40

South East Australian Cabernet Merlot 2003

Medium bodied with great fruit characters. Very drinkable. \$10.95 or 8.95 = 107.40

King Valley Riesling 2004

Full flavoured, clean and fruity. Perfect for everyday drinking. \$19.95 or 8.95 = 107.40

Clare Valley Shiraz 2003

Superb. Elegant, structured depth. Real value. Cellar 3-6+ yrs. \$12.95 or 10.95 = 131.40

Yarra Valley Pinot Noir 2003

Lovely Pinot fruit, soft succulent palate and a lot of drinkability. \$12.95 or 10.95 = 131.40

WINE EDUCATION

Everyone should do at least one wine education course in their lifetime, and our Basic Course is a terrific way for those who already drink wine to learn more about it.

The course covers all major grape varieties, sparkling, dessert and fortified wines, plus tips on cellaring, matching food and wine, serving wines and detecting faults.

Once again, the effervescent Patrick Scullin will be conducting our Wine Courses.

All Courses are conducted at La Luna Bistro, 320 Rathdowne Street, North Carlton, although all bookings are made through Rathdowne Cellars.

Our first Course scheduled for March is fully booked, but following are the dates for other Basic Courses which commence at 6.30 until about 8.30pm.

May 4, 11, 18 & 25

July 6, 13, 20 & 27

October 5, 12, 19 & 26

Book now for any of these Courses to avoid disappointment.

We will be conducting some more specialised courses (usually one Sunday afternoon only), and details for these will be advised as soon as they are finalised. Register your name on wine@rathdownecellars.com.au if you would like advance notice of these.

- **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 WINE & ROSE	No.	Special	\$
Nicholson River The Lakes Chardonnay 2004		13.00	
Scorpo Pinot Gris 2004		26.00	
Clos Clare Riesling 2004		20.00	
Provenance Pinot Gris 2004		27.00	
Isabel Estate Pinot Gris 2004		30.00	
Holly's Garden Pinot Gris 2004		24.00	
Shadowfax Pinot Gris 2004		24.00	
Mount Difficulty Pinot Gris 2004		30.00	

RED WINE	No.	Special	\$
Dalwhinnie Moonambel Shiraz 2002		52.00	
Chalk Hill The Procrastinator Cab. Franc 2003		9.95	
Spinifex Esprit 2003		27.00	
Spinifex Indigene 2003		36.00	
Spinifex Shiraz Viognier 2003		36.00	
Casa Freschi La Signora 2002		27.00	
Bress Pinot Noir 2004		18.00	

SPARKLING WINE	No.	Special	\$
Nino Franco Rustico NV		26.00	
Domaine Chandon Chandon ZD 2001		34.00	

OTHER	No.	Special	\$
Tanqueray No 10		83.00	
Aqua Panna 1lt glass bottle 3.00ea	Case	30.00	
Aqua Panna 1.5lt PET bottle 3.00ea	Case	30.00	
San Pellegrino Mineral Water 750ml	Single	2.70	
San Pellegrino Mineral Water 750ml	Case	28.00	

PHIL'S 6 PACK	No.	Special	\$
Brown Ale 6-pack		23.00	
Case		80.00	

HOUSE WINE	No.	Special	\$
Barossa 10yo Liqueur Frontignac 500ml		17.95	
Big Rivers Shiraz Grenache 2003		9.95	
Clare Valley Shiraz 2003		10.95	
Eden Valley Riesling 2003		11.95	
Griffith Botrytis Semillon 2002 375ml		12.95	
Griffith Botrytis Semillon 2002 750ml		17.95	
King Valley Riesling 2004		8.95	
Heathcote Cabernet Merlot 2003		13.50	
Langhorne Creek Cabernet Shiraz 2001		8.95	
Margaret River Cabernet Merlot 2002		10.95	
Margaret River Semillon Sauvignon Blanc 2004		10.95	
Rathdowne Sparkling Shiraz NV		11.95	
Riverina Semillon Chardonnay 2003		7.50	
Rosé of Rathdowne		8.95	
Sth East Australian Cab Merlot 2003		8.95	
Urbane Brute NV		6.00	
Victorian Barrel Fermented Chardonnay 2002		12.95	
Yarra Valley Pinot Noir 2003		12.95	
Yarra Valley Reseve Merlot 2002		15.95	

ROSE	No.	Special	\$
Bass Phillip Rose 2003		21.00	
Bindi Pinot Noir Rose 2004		15.00	
Scorpo Pinot Noir Rose 2004		24.00	
Rockford Alicante Bouchet 2004		20.00	
Charlie Melton Rose Of Virginia 2004		20.00	
Castagna Allegro 2004		33.00	
Yering Station ED Rose 2004		18.00	
D. Portet Fontaine Rose 2004		15.00	
Bass Phillip Pinot Reserve Rose 2001		25.00	
Capcanes Rosat (Spain) 2003		18.00	
Chivite Gran Fuedo Rosado (Spain) 2003		12.50	

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	