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

SPRING/SUMMER 2007

NEWS

TASTINGS & EVENTS

We only print this newsletter twice a year, so go to to rathdownecellars.com.au to join our e-news list. It features up-to-date information on tastings and events and lots more besides? Here are a some upcoming events –

Bordeaux Masterclass

Tuesday 18th September.
Nine wines from various vintages served with food at Matteo's \$190.

Riedel Masterclass

Tuesday 2nd October.
Details to be finalised.

Spanish National Day

Weekend – October
Saturday 13th, 3-5pm.
Cava and Spanish wine tasting in the shop, and a dinner later at Bar Lourinha, one of the “hottest” tapas spots.

Sherry Tasting

Sunday 14th from 3-5pm



Robert O'Callaghan

TRADITION, INTEGRITY

Eddie recently visited the Barossa and made a pilgrimage to Rockford Wines cellar-door to taste their latest vintages. Later, he picked up a copy of 'Barossa Living', a Fuller Communication magazine featuring an article on Rockford founder Robert O'Callaghan. With Peter Fuller's permission we reprint an excerpt which helps to explain the pre-eminent position of Rockford Wines in Australian wine-making:

Sitting beneath an ornate cast iron pergola hand made by a local iron worker, surrounded by the stone buildings and historic winemaking instruments of Rockford Wines, Robert O'Callaghan is at peace with the Barossa.

Things are toughening up again and he's preparing for the next cyclic change.

Robert sees so many similarities between the current supply/demand challenge that Australian wine faces, and the early 1980's when large multinationals ran scared from the wine trade, and the SA government introduced it's infamous “vine pull” scheme to “modernise” the Barossa.

After an apprenticeship at Seppelts in Rutherglen and Great Western, he moved to South Australia in the 1970's working at Seppeltsfield, Angle Vale, Langmeil and finally at St Hallett before buying an old cottage on Krondorf Road in 1981.

It had no power, no hot water and a bucket for a toilet out the back !

continued inside

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ROCKFORD CONTINUED

His dream was to capture the impressions of his childhood in a bottle – the aromas and sounds of historic wineries and the old vineyards where he grew up, and the flavour of classic Australian wine.

When he started making his own Basket Press Shiraz in 1984, he had an emotional attachment to those old vines which looked half dead yet produced perfect buds and perfect bunches every year. But the essence of Barossa is more than old vines, it is also the stone buildings, galvo roofs and brick courtyards, the rustic cellar door where a wood fire burns in the hearth, the old Bagshaw crusher, Kaesler engine and waxed timber basket press – and the dozens of small, passionate growers who have followed Robert since the mid 1980's.

Robert says he's always been drawn to tradition, but there also had to be a pragmatic reason. The first was he could establish his winery with second-hand equipment no one else wanted at a tenth the outlay of a new stainless steel winery. But he also passionately believed in the style of wine he wanted to make. He wanted wines which reflected the raw power of the Barossa- the deep colour, tannins and alcohol – but in a way that the power was hidden. He says it's easy to make a big gutsy shiraz, but it's much harder to wrap that muscle in an elegant skin.

He is also quietly proud of his role as a mentor to many of the recent stars of the Barossa : Greenock Creek, Rusden, Torbreck and Kalleske to name a few.

Robert is resigned to the fact that there will be a down-turn in the next few years but he believes that the boom had to come to an end, and the community in the Barossa will then have to work together to keep the region alive, as it has done before.

"Booms create greed and unrealistic expectations" Robert states.

"We have to pull together like we did in the 1980'. We still have our region – the same soil,

OUR FAVE LOCALS

When Eddie and Christine took over Rathdowne Cellars, the hospitality component of the street was rather mundane. In the past fifteen years have a plethora of new and exciting changes have taken place:

Gerald's Bar – Fast becoming a local favourite, Gerald's is certainly more a bar than an eatery. A small but comprehensive wine list is complemented by a range of interesting spirits. Dishes change day to day, but are always wholesome and hearty. The thought of combining daylight savings, Bombay White Label & Tonic, and Gerald's courtyard is something to get you through these cold months.

Tre Bicchieri – Ironically, 'Three Glasses' is home to arguably the best espresso on Rathdowne Street. We highly recommend the custard filled pastries – the prosciutto filled paninis are slightly better for you and are particularly good.

Café Rathdowne – In a city dominated by 'Fusion' and 'Modern Australian' cuisine (if someone could ring in and let me know what this is supposed to be, it would be appreciated), it is time for the humble pie to once again assert itself as a staple of the Australian diet. Not synthetic, mass-produced, pie-flavoured plastics – real ingredients and culinary skill combining to create delicious pastries packed with interesting and well made fillings.

Sweet Source – Cameron's favourite source for Saturday lunch, Sweet Source, is a homage to all things 'patisserie'. Cakes, tarts, tortes, puddings, crumbles, pies...if you can think of a method of decaying your teeth, Sweet Source stocks and makes/bakes/fries it onsite. Do as we do, make your next Saturday a Sweet Source Saturday.

Chin Chin at Koto Moon – Traditional Asian Hawker meals in a sleek almost European styled dining room (my idea of good fusion). BYO wine is allowed and corkage is a steal at just \$2 a bottle. Conveniently located just across the road.

Black Ruby – Breakfast on a Sunday morning at Black Ruby, combined with a takeaway bottle of Sparkling Shiraz from next door (i.e. us) – the ultimate hangover cure ! great woodfired pizzas served by warm and friendly staff.

Thomas Hogan



climate and people who believe passionately and emotionally in the Barossa"

Rathdowne Cellars is proud that in 2001, they were appointed the official retail outlet in Victoria for all Rockford wines and most are on display in the shop year round. Currently, we feature the following:-

Rod & Spur 04 – delicious cabernet/shiraz blend.

Rifle Range Cabernet Sauvignon 04 – traditional varietal with plenty of time ahead.

Moppa Springs Grenache/Mataro/Shiraz 03 – classic Rhone style blend

Home Block Cabernet Sauvignon magnums 01

PS Marion Tawny Port – perfect "after dinner" accompaniment.

Alicante Bouchet 07 – great summer rose, but always in short supply. Just arrived.

Hand Picked Riesling 05 – stunning Eden Valley fruit in this beauty!

Local Growers Semillon 03 – great example of this oft overlooked variety.

Black Sparkling Shiraz, and **Basket Press Shiraz** are sold in limited quantities, only through our e-news. **To subscribe, go to wine@rathdownecellars.com.au**

IBERIAN FOCUS

Those of you who haven't visited recently will not have seen that we have erected a display at the front of our store to showcase Iberian wines. The theme will change every six to eight weeks as will the wines. The purpose of the display is to highlight the best of what is available from Spain and Portugal and educate you on what its all about. The wines on offer will also be slightly cheaper for the period so you can sample a few and really get a taste for the wines and what they are about.



Current focus: Telmo Rodriguez's Toro collection.

Telmo Rodriguez is the KING of modern Spanish wine. His range of clean and vibrant wines are excellent examples of both variety and region. His low cropping vineyards in Toro provide a great trio of Tempranillo ranging from the young, fresh through to the deep, rich and concentrated.

Dehesa Gago Tempranillo 2006 Vibrant, unoaked Tempranillo that offers lifted floral, raspberry, cherry and cola with dry spice. The palate is juicy and clean with soft fruit tannins, and great length. This is the best release for Dehesa and an excellent example of what Joven Tempranillo is all about.

Gago Tempranillo 2004 This is the next step up in quality. The fruit for this wine is carefully selected from the vineyards that Telmo has at his disposal and the wine sees 8 months of new French oak and offers more texture and richness than the Dehesa. This also could benefit from a few more years in the bottle.

Pago la Jara 2004 The Pago la Jara is from one vineyard run using bio-dynamic principles. The fruit is handled in exactly the same way as the Gago but produces a more hedonistic and complex drink. This is one amazing wine that offers a lot of pleasure now but will last the long haul.

bill's banana pudding (only easier)

We don't usually do a lot of desserts in our house. Too much trouble, too much cholesterol! Sad eh. Well, we have been making this one a lot lately. Stunningly easy. Easy on the cholesterol. And well. Just stunning.

- 1 cup plain flour
- pinch of salt
- 1/2 cup caster sugar
- 3 teaspoons baking powder
- 1 banana
- 1 cup milk
- 85g canola type spread
- 1 egg
- 1 teaspoon vanilla extract

Preheat oven to 180 degrees.

Put all of this into a food processor and mix till thoroughly blended. Pour into a greased 2.5 litre baking dish.

Topping
3/4 cup brown sugar
1/4 cup golden syrup
1 cup boiling water

Topping: place sugar, syrup and water in small pot. Bring to boil. Pour mixture carefully over the pudding. Bake 30-40 minutes. Eat with very rich cream or custard (depending on your cholesterol level).

Great with **Romate 'Iberia' Cream \$37** or **Barbeito 10 year old Malvasia \$75**.

Christine Knight

imports



Palm Speciale

For this six-pack I'm going to have to throw it over to those crazy Belgians again. However this time its not a heavy, alcoholic monster but a remarkably normal Amber Ale.

Palm Speciale was invented in 1904 when the Belgian brewery schools held a competition to improve the beer being made. The term Speciale was used because the beers had to be at least 5% alcohol and maybe they just thought they were doing something special! The Speciale shows a great amber hue and offers a lovely perfume with some caramel maltiness and a slight floral, hoppy aroma. The palate is moderately rich with a hint of sweetness from the malt and not a great deal of hop bitterness. Palm can be quite crisp if served chilled on a hot day or quite creamy if allowed to warm up on the cooler nights. Serve the Palm with pan fried salmon in herbs or with lighter canape style bites.

\$30 per six pack

PS The Black Sheep is back!!!! Stock is limited so get in early.

Phil Smith

RIEDEL (20% OFF) MONTH

It's on again. Our hugely popular annual Riedel sale. For the month of October we are offering a 20% discount on all sales of Riedel. All Riedel crystal glassware, decanters and accessories purchased and paid for during October will attract 20% discount off our retail price. If you only purchase premium glassware once a year, now is the time. Be it for personal, for a gift or for a special event, October is the time to buy.

Plus we'll have a Riedel Cornetto decanter (valued at \$195) up for grabs, with one entry every time you spend \$100 or more on Riedel during the sale.

arecipe

Poonawatta '1880' Shiraz 2005

Lots of wineries like to talk about their 'old vine' wines and how concentrated the Shiraz from their ancient twenty-year old vines is. On the other hand, when you have a vineyard that was planted in 1880, you don't really need to brag. The wines speak for themselves. That puts them among an elite handful of wineries that are still producing wine from vineyards more than 125 years old. Which is why it is not surprising that the Poonawatta '1880' Shiraz scored 95 points from James Halliday in his latest Wine Companion.

Ageing – Decant now, or cellar for 10+ years.

Cosmo Shiraz 2005

Sourced from a single vineyard in Heathcote, this wine is made by flying winemaker Dominic Morris. Thanks to our great relationship with Dominic (and our love for this wine), the Cosmo is exclusive to Rathdowne Cellars. Soft and spicy, this is a restrained style of Shiraz, though still full of flavour. Lots of juicy red berry fruit, along with cinnamon and pepper make for a very deliciously more-ish wine.

Ageing – will drink well over the



next five years.

Three Wishes Chardonnay 2005

Discovered earlier this year when Phil visited Tassie, this full complex style is excellent value. Three Wishes is a tiny 2 ha vineyard in the Tamar Valley producing only three wines, of which the chardonnay is the standout. Typical of Tassie, it has good fruit weight, balanced by lovely cleansing acidity.

Ageing – Drink over next 2 years.

Clonakilla Hilltops Shiraz 2006

Clonakilla are most famous for their highly sought-after (and highly priced) Shiraz/Viognier, but their range is not so limited. From the cool region of Hilltops comes this straight Shiraz, mid-weight and juicy, while showing plenty of spicy complexity. It has nice, fine tannins, with good balancing acidity and a lovely mouthfeel. Great value from such a cult producer.

Ageing – Drink over 3+ years.

Masi 'Campofiorin' Ripasso 2004

Meaning 'to freshen up', Ripasso is a style whereby the winemaker adds Amarone skins and lees to wine from Valpolicella grapes (Corvina, Molinara and Rondinella) to produce a second fermentation. This adds richness, body and tannin, and so greater longevity. The Ripasso method was rediscovered and refined by Masi, who produced the first commercial version of this style of wine in the 60's (even then



called 'Campofiorin').

Ageing – Drink now, or cellar for 4+ years.

Château Jalousie Bordeaux Superieur 2005

Much has been written about the escalating Bordeaux prices of recent vintages; there are, however, some relative bargains out there for the discerning customer. This entry level Bordeaux delivers above and beyond its price point – classic tobacco leaf nose, giving way to subtle cassis fruit, and finishing with a tight, firm, mid-weight palate. A great introduction to Bordeaux.

Ageing – Drink now and enjoy.

Irvine Albariño 2007

Jim Irvine is one of Australia's most prolific and respected wine-makers and when he puts his mind to something, he invariably succeeds. Such is his passion for this super premium Spanish variety that Huon Hooke wrote in the Good Weekend of August 18th that this is the finest example of Albarino by any Australian wine-maker. It is fresh, lively and crisp – so refreshing!

Ageing – Best consumed whilst young and fresh with a plate of seafood.

Spinifex Indigene 2005

Spinifex are another of the 'new wave' of Barossa producers that are heading away from over-blown, over-oaked, over-ripe reds. The focus here is clearly on making the best wine they can by letting the fruit do its thing and speak for itself. The Indigene is a blend of Mataro (or Mourvedre) and Shiraz and is quite a bold, muscular wine, with tannins that aren't too in-your-face, lending a nice soft mouthfeel. Lots of dark fruit: blackberry, plum, dark cherry; and some lovely earthy/spicy notes as well.



Ageing – Drink over the next two years.

Rockford Alicante Bouchet 2007

Rockford are clearly one of our favourite producers. As I'm sure you've spotted the article on the front page, I won't go into too much depth, suffice to say that we love their wines and we're not alone. The Alicante Bouchet is their light, refreshing rosé, with bright, slightly sweet cherry and raspberry characters that are kept clean with crisp acidity. Perfect for warmer months ahead.

Ageing – Absolutely drink now.

Pondalowie MT Tempranillo 2006

We have always thought that Pondalowie were a pretty special producer, but it is now official. In the previous release of Halliday's Wine Companion, we had been happy to see that he had rated the Bendigo producer as a five-star winery. In the latest release, he has upgraded that to red five-star. That's a new rating for producers that not only made great wine this year, but do so consistently from vintage to vintage. The MT Tempranillo is a great example of Pondalowie's quality, it has great dark cherry fruit flavours, along with plenty of more savoury characters, like earth, cola nut, coffee and spices. An absolute star.

Ageing – Drink over the next three years.

Anakena 'Ona' Sauv Blanc 2005

The first Chilean white we've ever carried, and boy is it a winner. From the Casablanca Valley, this barrel fermented style is complex, textural and completely absorbing. In the style of the best Sancerre, this wine delivers far more than your average Sauv Blanc.



Ageing – Drink now.

Cuvée 348

We've picked up a sizeable quantity of this sparkling, and have packaged it under our own house label. Made from the 2 classic Champagne varieties – Chardonnay & Pinot Noir – it delivers excellent depth and complexity for a fizz of this price. Soft but smooth, with good buttery notes, creamy bead and fine acidity to cleanse.

Ageing – No.

TOP PICK

AHHH SPRING: CHAMPAGNE AND GREAT FRIENDS

With the Spring Racing Carnival just around the corner, and then the Christmas season hot on its heels, it would be remiss of us not to let you know about the fantastic fizz available. Apart from our normal extensive range of quality Champagne and sparkling wines, we offer the following unusual assortment of wines for you to celebrate with.



Billecart-Salmon Blanc de Blancs Grand Cru NV is a blend of 5 Grand Cru vineyards, and has only just become available in Australia, exclusively available thru the Alliance. Beginning aromatically with rich, brioche like notes it also offers soft strawberry and green apple notes. The palate is rich and powerful, but then terrific acidity kicks in, and the wine tightens up considerably to finish with a lovely zesty twang. A great starter to the evening.

Raventos i Blanc Brut is a journey into Cava territory for the Raventos i Blanc, one of our favourite producers both for quality and value. The Raventos is made from the three traditional Cava varieties native to Spain: Macabeo, Xarel-lo and Parellada, producing a powerful, full bodied sparkling with a creamy-textured palate. It is very dry, with bready, yeasty, nutty flavours, and a clean finish. A great starting point for Cava.

Stonier Cuvée shows the attention paid to the pressing of chilled, hand-picked grapes to avoid any astringent components, which results in fragrant and delicate juices for the base wine. It spent 3 years on lees to develop a refreshing, clean wine with persistent flavours and complexity. One of Australia's finest!

Ruinart is a comparatively small producer, though it was the first house to devote itself entirely to the production of Champagne. Since its inception in 1729, Ruinart has used Chardonnay as its principal grape variety. Ruinart has been described as the aesthete of the Champagne world, delivering wines that are pure, clean and delightfully elegant. The ultimate in luxurious drinking.



Egly-Ouriet is an island in the bubbly sea of commercialism that is Champagne. They are dedicated to the finest viticulture in their vineyards (they only make wine from grapes they biodynamically grow themselves, with very low yields almost entirely from Grand Cru sites) and to natural winemaking techniques. A focus on Pinot Noir, stunningly pure fruit and intensity of flavour are the hallmarks of Egly-Ouriet Champagne.

Roederer Brut Premier NV is arguably the most reliable of non-vintage champagne, made by one of the very last family-owned large houses with their own grapes...

"Of the well-known, so-called grandes marques of champagne, I have yet to drink a bottle of Louis Roederer Brut Premier that did not taste deliciously superior and ready to drink."

www.jancisrobinson.com

QUOTABLE

"What I like to drink most, is wine that belongs to others"

DIOGENES, 320BC, GREEK PHILOSOPHER

With the poor wine growing vintages we've been experiencing the wine glut now turning around and we are seeing less and less good wine. This may impact on the size of our house wine range but we will certainly not be compromising on quality. Rest assured our house wines will always offer value and be great examples of their style. If you have any questions or comments about the range please let us know.

**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

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. \$9.95 or \$9.00 each case buy = \$108.40

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 2006

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

Margaret River semillon sauvignon blanc 2007

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

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

McLaren Vale VINO Rosso 2005

Australian version of Super Tuscan blend: sangiovese and cabernet. Savoury, spicy, fine tannins with black cherry and plums. \$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, CHAMPAGNE, SPARKLING & ROSE	No.	Special	\$
Anakena 'Ona' Sauvignon Blanc 2005		31.00	
Billecart-Salmon Blanc de Blancs Grand Cru NV		110.00	
Cuvee 348		12.95	
Egly-Ouriet Brut Rosé Grand Cru NV		108.00	
Egly-Ouriet 'Les Vignes de Vrigny' Prem. Cru NV		80.00	
Egly-Ouriet 'V.P.' Vieillessement Prolongé Gr. Cru NV		126.00	
Irvine Albariño 2007		27.00	
Raventos i Blanc Brut		27.00	
Rockford Alicante Bouchet 2007		22.00	
Rockford Hand Picked Riesling 2005		24.00	
Rockford Local Growers Semillon 2003		24.00	
Roederer Brut Premier NV		66.00	
Ruinart Blanc de Blancs		108.00	
Ruinart Brut Rosé		108.00	
Stonier Cuvée 2003		44.00	
Three Wishes Chardonnay 2005		27.00	

RED WINE

Château Jalousie Bordeaux Superieur 2005		26.00	
Clonakilla 'Hilltops' Shiraz 2006		27.00	
Cosmo Shiraz 2005		19.95	
Masi 'Campofiorin' Ripasso 2004		25.00	
Pondalowie MT Tempranillo 2006		23.00	
Poonawatta '1880' Shiraz 2005		77.00	
Rockford 'Moppa Springs' 2003		31.00	
Rockford 'Home Block' Cabernet 2001 Mag		95.00	
Rockford 'Rifle Range' 2004		42.00	
Rockford 'Rod & Spur' 2004		38.00	
Spinifex 'Indigene' 2005		42.00	

HOUSE WINE	No.	Special	\$
Adelaide Hills Sauvignon Blanc 2007		9.00	
Barossa Shiraz 2005		13.50	
Big Fella Chardonnay 2004		12.50	
Griffith Botrytis Semillon 2002		12.95	
King Valley Riesling 2005		9.95	
Langhorne Creek Cabernet Shiraz 2004		8.95	
Margaret River Cabernet Merlot 2004		11.95	
Margaret River Semillon Sauvignon Blanc 2007		10.95	
McLaren Vale Vino Rosso 2005		11.95	
Old Press Shiraz 2004		11.95	
Rathdowne Sparkling Shiraz NV		11.95	
Riverina Semillon Chardonnay 2006		7.50	
South East Australian Cabernet Shiraz 2006		8.95	
Urbane Brute		7.00	
Yarra Valley Pinot Noir 2004		13.95	

IMPORTED

Dehesa Gago Tempranillo 2005		23.00	
Gago Tempranillo 2004		46.00	
Pago la Jara 2004		99.00	

PHIL'S 6-PACK

Palm Speciale		30.00	
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SHERRY AND OTHER

Barbeito 10 year old Malvasia Madeira		75.00	
Rockford PS Marion Tawny Port		38.00	
Romate 'Iberia' Cream Sherry		37.00	
Valdespino PX		26.00	

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	