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



SPRING/SUMMER 2008/09
WINE TASTINGS

TASTINGS & EVENTS



A view of Eden... er Erden

A PLACE FOR EVERYTHING

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In the interest of furthering my knowledge, I set out on a wine study tour of Germany and France in May 2008. Cameron and I were treated to barrel tastings, vineyard tours and the odd lunch at some of the best producers. While the people were generous, the wines great, the food amazing and the cheese utterly addictive, the best experience for me was visiting the vineyards and being able to see what makes the final product so special.

The wine world uses the French term terroir to explain all the effects the local environment has in the manufacture of the final product, wine. For me, the Mosel region of Germany and Burgundy (Bourgogne) in France were the most impressive for seeing terroir at work.

Our tour started in the Mosel and it turned out to be one of the most beautiful areas I have ever visited. When we saw the region for the first time I was struck by just how steep the vineyards were. We were taken on a tour of some and were able to witness first hand the seemingly impossible growing conditions. The region's great wines are grown on steep, predominantly south/south-west facing slopes of up to 60% gradient. It's so steep that almost everything has to be done by hand.

Continued inside

WWW.RATHDOWNECELLARS.COM.AU

For more up to date events, please visit our website, or join our e-news list at wine@rathdownnecellars.com.au for regular short updates.

October Basic Course

A great way to learn about wine, we have places available to our Basic Course in October.

The dates are 1st, 8th, 15th, 22nd. For more information, visit wine@rathdownnecellars.com.au

Riedeltober!

October is Riedeltober here at Rathdownne Cellars! Come in and get 20% off any purchase of Riedel paid for in the month of October. Whether you're looking to start a collection, buy a gift for someone, or replace glasses your drunk mate broke, Riedeltober is the time to do it. 20% off all Riedel, all October.



20% OFF

ALL RIEDEL ALL OCTOBER

Riedel-tober it's on again

All Riedel crystal glassware, decanters and accessories purchased and paid for during October will attract a 20% discount off our regular retail price. If you only purchase premium glassware once a year, now is the time. Be it for personal re-stocks, or perhaps you've got a wedding present to purchase or a special event coming up over the next few months, either way, October is the time to buy.

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

A PLACE FOR EVERYTHING FROM FRONT

The famous vineyards of Wehlen have little top soil so the vines grow in blue slate that seems wholly incapable of fostering any life, let alone being the nursery of the world's greatest sweet wines. Yet the vines thrive there. The wines offer ripe tropical fruit, slate/mineral, with lively acidity that keep the sugar in balance and in great years are suitable for aging for several decades.

Interestingly, the next villages along, Graach and Bernkastel, look similar in soil composition and vineyard gradient, and even produce wines with similar characteristics, but when tasted next to those of Wehlen are markedly different. If you travel only a few kilometres to the opposite bank of the Moselle River, the vineyards of Erden are drastically different in appearance. High iron content means the soil is a bright orange red and the wines are quite different in style. Despite this, they still taste like they are grown in the Mosel.

My experience in Burgundy was similarly impressive, but for different reasons. The slope of the Côte d'Or (the escarpment where the best wines are grown) looks like one long vineyard stretching from Dijon down to the town of Santenay, unbroken except by the occasional road. Hundreds of years ago it was classified into many small vine-

yards with each one ranked according to the quality of the wines made. Here the vineyards are not as immediately awe-inspiring as in the Mosel, and some of these great vineyards look quite unimpressive from a tourist's point of view.

However, there are so many invisible factors that affect each of the tiny vineyards, such that even those that are situated side by side and seem so similar on the surface can produce wines that may be vastly different. For this reason Burgundy is where terroir was really verified in my mind. While the quality wasn't always immediately obvious I could still spot a few very special plots. The Grand Cru vineyard 'Chambertin' is a classic example: intensely red soil, big white stones and a gentle slope half way up the hill. It just looked like it should make great wines (and, of course, it does).

Of the regions we visited on our study tour that gave me a 'sense of place' I will always remember standing at the top of Wehlener Sonnenuhr in the Mosel region and the sight of Chambertin in Burgundy. There certainly seems to be an aura that emanates from the great vineyards. It could just be something like celebrity worship, but I would have loved to spend more time there (though I would never volunteer to pick the steep vineyards of Mosel for all the Auslese in Germany!).

Phil Smith



CHAMPAGNE

Wines both still and sparkling from the Côteaux Champenois

As we head slowly into Spring, Champagne becomes the drink of choice. It gets sunnier, everybody gets brighter, and people come out of their caves. Here's our recommendations for getting into the swing of things.

Choisel Brut NV

A lovely, great value non-vintage Champagne, with a rich, broad style. Honey and nuts on the nose, full, creamy palate, and well-rounded, while clean and showing some lovely aged qualities.

Larmandier-Bernier Vieille Vignes de Cramant 2003

Amazing vintage Champagne by biodynamic grower-producer Larmandier-Bernier. Cramant is one of only 17 Grand Cru villages in Champagne and is entirely planted to Chardonnay. A zero-dosage Blanc de Blancs, showing the vintage with its richness, the terroir with its minerality, and the producer with its complex, pure expression. An amazing wine for a very special occasion.

Ruinart Rosé NV

Named for Dom Ruinart, a Benedictine monk, Ruinart is the undisputed aesthete of Champagne. Ruinart makes wines that are delicate, elegant, graceful and fine, yet complex and with great depth of flavour. This rosé has bright, soft fruit with hints of earth, mushrooms and spice. Long and flavourful, an excellent wine.

Egly-Ouriet Ambonnay Rouge Vieille Vignes 2005

And now for something completely different... A 100% Pinot Noir still wine from the Grand Cru village of Ambonnay. To drink after you have set the mood with one (or more) of the previous three offerings and are looking for something silkier. This shows rich, bright red fruits and spices along with sensational floral characters. Amazingly lush and velvety, this looks like good Burgundy.

Adam Ballantine



Lucky Phil sneaking a taste at Ghislaine Barthod

AROUND THE WORLD— AFFORDABLY

We love to support our locals, but there are many factors influencing the way we are buying wine these days. With the drought and rising fuel costs, and a rising Aussie dollar, imports are now more affordable, and more people are willing to try new things. Imported wines are a great way to try new styles without having to spend big!

Spain

Gran Feudo Rosado 2007

Coming into the warmer months this little gem should have a permanent place in your fridge. Savoury, textured and generous with floral notes, red berries and a lovely cleansing finish.



Dehesa Gago Toro Tempranillo 2006

This unoaked 'Joven' style is bright, fresh, and juicy with plenty of cherry, cola and spice with soft fine tannins and crunchy red berry fruit.

Basa Verdejo 2007

Very likely a clone of Verdelho this has similar characters of straw, fresh herbs and melon fruit with a racy, zesty and slightly viscous palate.

Portugal

Ramos Pinto Duas Quintas Tinto 2006

This traditional Portuguese blend is made up of Tinta Roriz (Tempranillo), Tinta Barroca & Touriga francesa (both common Port varieties). The wine is full bodied, dry and savoury showing spices, earth, dark berries and leather. Great with a casserole.



Niepoort Late Bottle Vintage 2003 375ml

Made in a different style to conventional Vintage Port this LBV from one of the Great houses is ripe and vibrant with red and black berry fruit balanced by warming spirit and fine tannins. Great with Stilton.

Luis Pato Vinha Vehlas 2007

From Beiras, the Luis Pato is made from the local varieties of Bairrada Cerceal, Sercialinho and Bical. Wonderfully textured, with fresh fruit, minerals and nuts on the palate, it finishes very clean and refreshing. This is a great new vintage.

France

La Vieille Ferme Cotes du Ventoux Rose 2006

This is what Rosé is all about. Great value, dry, textured, not overly complex but very clean and crisp making it very easy to drink.



Monredon Cotes du Rhone Rouge 2005

From a great year in France this Grenache based blend gives plenty of flavour with ripe berries, spice, earth, and a finely balanced palate.

Domaine Lafage Cuvée Centenaire 2007

The rarely seen Grenache Blanc is the main variety used to make this wine from the Cotes du Roussillon. This wine offers lovely mineral characters along with hints of stone fruits and the palate is dry, clean and very textured.

Italy

Umani Ronchi 'Villa Bianchi' Verdicchio 2007

One of my favourite quaffing wines ever. Light, fresh zesty with a hint of lees this is so clean, easy drinking and cheap you might need two bottles.

Pieropan Soave Classico 2007

Pieropan is the King of Soave. Textured, complex and as the importer puts it 'introspectively interesting'. Great for matching with all sorts of food.

Germany

S.A Prum Riesling Trocken 2005

This Trocken (meaning dry) Riesling compares favourably with Australian Rieslings and offers an extra dimension of texture on the palate and strong minerality. The 2005 shows fleshy mandarin fruit with notes of flint. There is ample texture and roundness which is balanced by rapier-like acidity which carries the flavours along the palate. It offers excellent drinking now, but will age and improve for 3-5 years easily.

house wines



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

Langhorne Creek Cabernet Shiraz 2004

Most popular house wine of the past 3 to 4 years.

Riverina Semillon Shardonay 2006

A blend of chardonnay with stylish semillon.

Urbane Brute

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

TOP PICK

Pyrenees Pinot Noir 2005

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

Adelaide Hills Sauvignon Blanc 2008

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

Barossa Shiraz 2006

Our best house wine in 15 years!

Old Press Shiraz 2005

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

10yo Tokay

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

South East Australian Cab. Shiraz 2007

Medium bodied, great fruit characters. Very drinkable.

King Valley Riesling 2006

Full flavoured, clean, fruity. Perfect everyday drinking.

Big Fella Chardonnay 2004

Plenty of fruit and flavour. Excellent everyday wine.

Margaret River sem. sauv. blanc 2008

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

Margaret River Cabernet Merlot 2006

Soft yet elegant, herbaceous yet clean. A bargain.

15yo Madeira

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

15yo Port

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

McLaren Vale Vino Rosso 2004

Oz Super Tuscan blend: sangiovese and cabernet. Savoury, spicy, fine tannins. Black cherry and plums.

Yarra Valley Cabernet Sauvignon 2001

A lovely example of a mature wine that offers immediate enjoyment.

SHERRY, SI SI

It's time to move away from some of those winter styles into the light, dry sherries as well as stocking up for Xmas with Moscatel and the incredible Pedro Ximenez – the perfect accompaniment for the pudding. Here's a selection of Fino, Manzanilla, Moscatel and Pedro Ximenez (PX) that will provide much pleasure over the next few months.

Romate Marismeno Manzanilla (750 ml) – An outstanding range of sherries. This one is very light and bone-dry with a distinctive salty character. A great aperitif, perfect with shellfish and appetizers. Finish within 3-4 days.

La Goya Manzanilla Pasada (375ml) – The ideal size for two with a plate of freshly shucked oysters. It is slightly older than the other manzanillas and consequently has more body and depth. Always drink well chilled.

Hidalgo 'Pastrana' Manzanilla Pasada (750 ml) – A rare single vineyard bottling of Manzanilla, aged for a few years longer under flor to deliver a more textured Manzanilla. Faint hints of roasted pistachio and almond, with a long fine finish. Great as a starter.

Hidalgo Moscatel (750 ml) – What a bargain this wine is. Imported exclusively for us, it is a great example of Moscatel – ripe raisin fruit, clean aromatics and a fresh, long finish.

Lustau Centenary Moscatel (750 ml) – Serve at room temperature with cakes, fruit and ice-cream. It's a mid-colour, sweet but with a clean finish. This wine was released to mark the centenary of the Lustau bodega, and contains material up to 85 years old. Very special!

Hidalgo Triana PX (750 ml) – Good starting point for new-comers

to this voluptuous style of wine. Generally served at room temperature although it can be lightly chilled.

Lustau San Emilio PX (750 and 375ml) – This sherry is a step-up in class for this perennial favourite. Serve this instead of a liqueur after a meal, with black coffee, blue cheese and nuts. All PX can be securely corked after pouring and it will keep almost indefinitely.

Romate Cardinal Cisneros PX (750 ml) – PX grapes are picked when they are very ripe and left out in the baking sun to attain a higher sugar concentration. This is one of our most popular sherries and would be a perfect choice for a special Xmas gift.

Romate Sacristia PX (500 ml) – If you enjoy the Cardinal Cisneros, then the Sanchez Romate Sacristia PX is a sublime wine which oozes complexity, finesse, smoothness and abundant flavours. The very best fruit is used to produce this award winning sherry.

Karen Martini's Syrian Chicken

Slightly adapted, but nothing much to add here except that it is easy and fabulous. What more can you ask for. Serves 4 with couscous or rice.

2tsp salt, ground cumin and cinnamon
1 tsp black pepper and turmeric
8 chicken legs or thighs on the bone
100ml olive oil
2 brown onions, thickly sliced
100g ginger, peeled, cut into slivers
5 cloves garlic, peeled and chopped
2 small red chillies, split
2 cans crushed Italian tomatoes
½ tsp cumin seeds
5 sprigs thyme, or 1½ tsp dried
1 lemon, juiced and zest finely grated
2 tbsp honey
100g currants
½ bunch chopped coriander leaves

Coat chicken with salt, ground cumin, cinnamon pepper and turmeric. Heat oil in a large frypan. Brown chicken on all sides. Remove from pan and set aside. Add onions, ginger, garlic and chillies to pan and cook 3 mins. Add tomatoes, cumin seeds and thyme and cook for 2 mins. Return chicken to the pan with juice, zest, honey, currants and enough water to just cover. Simmer covered over medium heat for 10 mins. Uncover and simmer for 10-15 mins til chicken is tender and cooked through and sauce is slightly reduced. Stir in coriander.

Great with **Yeringberg Chardonnay '06 \$57** or **Romate 'NPU' Amontillado \$41**. Thank you Adam.

Christine Knight

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Red Hill Brewery Golden Ale

Addiction is a word I don't often want to use given the products we sell, but this beer is just so tasty I think it's approaching that level. The Red Hill Brewery not only makes great beers, they also grow their own hops organically. This means they have complete control over the process and they can use tasty fresh hops to season their beers.

This Golden Ale is crisp and fresh with plenty of floral hoppy notes, the palate has some richness but this is countered by the bitterness. Its best quality however, is that it's amazingly refreshing, which makes it especially enjoyable after a hard day's work

(I imagine). **\$22 per six pack**

Phil Smith

WINE EDUCATION

Introduction to Wine Tasting Course: Last course for the year – **Tuesday 18 November**. Improve your palate and learn about the mechanics of tasting wine in only 1.5 hours. **Only \$40 inc gst.**

Our Basic Course: For people who enjoy wine and would like to learn more about it. Identify major wine styles, cover major wine regions, understand wine production, matching food and wine, recognising wine faults and cellaring are just some of the items covered. Notes, tuition, tasting at least 25 wines, finger food and a set of 6 ISO tasting glasses are included in the cost of **\$290 inc gst**. Courses are conducted by Certified Sommelier, Jeffrey Rohde at Rathdowne Cellars over four consecutive Wednesday nights. Our last course for 2008 will be conducted on **October 1, 8, 15 and 22**.

More details, and online bookings: www.rathdownecellars.com.au

QUOTEABLE

"The taste of a good wine is remembered long after the price is forgotten"

HERBERT DUYKER

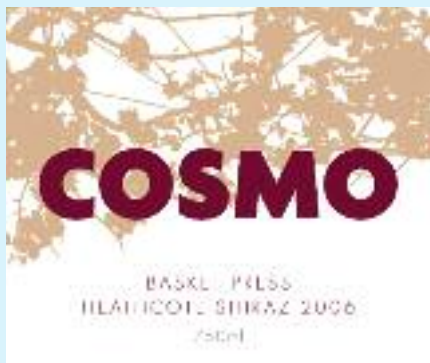
Coco Clare Valley Riesling 2008

Exclusive to Rathdowne Cellars! The Clare Valley is undoubtedly Australia's best Riesling producing region, and the Coco has been made for us by Clare Valley stalwart Neil Pike, of Pike's winery. Lovely floral aromas leap out of the glass, along with hints of clove and banana skin. The palate is fairly tight and zesty and very well-balanced. Lovely and fresh. *Ageing – drink now.*

Bass Phillip 'Belrose' Pinot Noir 2006

The Belrose vineyard is one of Phillip's older plantings and has really hit its peak over the last few years. This is the wine to drink while you wait for your bottles of Reserve Pinot to reach maturity. This vintage has lovely savoury characters, while offering plenty of ripe dark fruits, delicate spice and floral notes. It finishes with the trademark Bass Phillip depth, length & power. Excellent for drinking now matched with a nice savoury dish, though it will improve with some time in the cellar. *Ageing – 3 – 5 years.*

TOP PICK



Cosmo 'Basket Press' Shiraz 2006

Handcrafted by Dominic Morris (of Ponderlow fame), this full-bodied Shiraz comes from a single vineyard in the southern Heathcote region. The grapes are basket pressed for a smoother drink. Rich on the palate, this wine is packed with dense berry fruits and spicy charac-

ters. Smooth and juicy, it also has firm tannins and great balance. *Ageing – Now – 4 years.*



Domaine Fontaine-Gagnard Bourgogne Rouge 2006

Fontaine-Gagnard is known for its sensational reds and whites from the famous village of Chassagne-Montrachet. The main reason that the Domaine produces such excellent wine is the obsessive attention to detail in the vineyard, followed by precision and hard work in the winery. This entry level Burgundy shows lovely bright cherry fruit on the nose along with some floral and earthy characters. The light- to middle-weight palate has superb texture and is beautifully elegant and feminine. It is so fresh and clean with mouth-watering acidity and very fine, delicate structure. *Ageing – Drink over the next 3 years.*

Reilly's 'Dry Land' Cabernet Sauvignon 2002



Reilly's 'Dry Land' Cabernet Sauvignon 2002

Located in the tiny township of Mintaro in the Clare Valley, the heart of this winery centres around a stone cottage built in the mid 19th Century by a distant relative of the current owners. The cottage now serves as their cellar door, where they sell their big, bold reds. Inky dark, the nose has lovely blackberry and cassis with an undercurrent of a leafy/mint character. Great fruit, soft and mellow with a bit of age is wrapped in solid, fine-grain tannins. A great example of South Australian Cabernet, this will improve for a decade or more. *Ageing – 5 – 12 years.*

Three Wishes Vineyard Chardon-

Three Wishes Vineyard Chardonnay 2007

A small, organic Tassie producer, Three Wishes Vineyard is the product of three generations of the Whish-Wilson family's dedication to producing unique, hand-crafted wines. Nice hints of oak and honeyed nuts on the nose, with a dry, long palate. Rich texture with stone fruit flavours, this is a smooth, well-balanced Chardonnay with just the right amount of weight to it. *Ageing – Drink over next couple of years.*

Montgomery Cabernet Sauvignon



Montgomery Cabernet Sauvignon 2006

We're big fans of new producer Montgomery. Grapes from their vineyard are vinified by Moss Wood, one of the region's top producers, making for an excellent wine. This well-structured red is medium in body with excellent Cabernet characters of cassis, tobacco leaf and spices. The tannins are very fine-grained and the wine shows the elegance often seen in Margaret River reds. It is clean, long and very smooth. An excellent follow-on from the 05. *Ageing – 2 – 6 years.*

El Gordo Durif 2005



Meaning 'The Big One', El Gordo is the name of a massive Spanish lottery with prize money of over 600 million pounds (yes, pounds!). In Australia, Durif has come to be regarded as 'the big one' among our red grape varieties, as evidenced here. Living up to its name, the Gordo is a big, full and juicy red. Seriously rich and thick palate with ripe red and black fruits along with some chocolate and earthiness. Not for the faint of heart! *Ageing – Drink over the next 3 years.*



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

WHITE WINE AND SPARKLING	No.	Special	\$
Choisel Brut NV		53.00	
Coco Riesling 2008		13.95	
Larmandier-Bernier Vieille Vignes de Cram. 2003		108.00	
Ruinart Rosé NV		108.00	
Three Wishes Vineyard Chardonnay 2007		25.00	
Yeringberg Chardonnay 2006		52.00	

RED WINE

Bass Phillip 'Belrose' Pinot Noir 2006		35.00	
Cosmo Basket Press Shiraz 2006		19.00	
El Gordo Durif 2005		15.00	
Montgomery Cabernet Sauvignon 2006		25.00	
Reilly's 'Dry Land' Cabernet Sauvignon 2002		18.00	

IMPORTED

Basa Verdejo 2007		22.00	
Gran Feudo Rosado 2007		14.50	
Dehesa Gago Tempranillo 2006		23.00	
Domaine Fontaine-Gagnard Bour. Rouge 2006		40.00	
Domaine Lafage Cuvée Centenaire 2007		21.00	
Egly-Ouriet Ambonnay Rouge Vieille Vignes 2005		153.00	
La Vieille Ferme Côtes du Ventoux Rosé 2006		15.00	
Luis Pato Vinhas Velhas 2007		26.00	
Monredon Côtes du Rhône Rouge 2005		21.00	
Niepoort Late Bottled Vintage 2001 375ml		25.00	
Pieropan Soave Classico 2007		27.00	
Ramos Pinto Duas Quintas 2006		25.00	
S.A. Prüm Riesling Trocken 2005		24.00	
Umani Ronchi 'Villa Bianchi' Verdicchio 2007		15.00	

HOUSE WINE	No.	Special	\$
15 year old Port 500ml		23.00	
10 year old Tokay 500ml		21.00	
15 year old Madeira 500ml		23.00	
Adelaide Hills Sauvignon Blanc 2008		9.95	
Barossa Shiraz 2006		13.50	
Big Fella Chardonnay 2004		12.50	
King Valley Riesling 2006		8.95	
Langhorne Creek Cabernet Shiraz 2005		8.95	
Margaret River Cabernet Merlot 2006		11.95	
Margaret River Semillon Sauvignon Blanc 2008		10.95	
McLaren Vale Vino Rosso 2004		11.95	
Old Press Shiraz 2005		11.95	
Pyrenees Pinot Noir 2005		12.50	
Riverina Semillon Chardonnay 2006		8.00	
South East Australian Cabernet Shiraz 2006		8.95	
Urbane Brute		7.00	
Yarra Valley Cabernet Sauvignon 2001		13.95	

SHERRY

Hidalgo Moscatel		18.00	
Hidalgo 'Triana' PX		36.00	
La Goya Manzanilla Pasada 375ml		15.00	
La Sacristía de Romate PX 500ml		90.00	
Hidalgo 'Pastrana' Manzanilla		32.00	
Lustau Centenary Sel. 'Las Cruces' Moscatel		95.00	
Lustau 'San Emilio' PX		50.00	
Romate 'Marismeño' Fino		29.00	
Romate 'NPU' Amontillado		37.00	
Romate 'Cardenal Cisneros' PX		52.00	

PHIL'S 6-PACK

Red Hill Golden Ale		22.00	
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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	