



BRAVE NEW OLD WORLD

VINTAGE TIME AT BINDI..... BY ALISTAIR FREEMAN

On the last Sunday of March, I was fortunate enough to be part of the harvest-time activity that occurs at about this time every year at Bindi Winegrowers in the rather disparate wine region called the Macedon Ranges, which seems to include everywhere from Melton to Daylesford and from Kyneton to Kilmore. Thanks to its altitude of about 500m above sea level, its decidedly cooler climate has produced, traditionally, some of the nation's finest, most elegant sparkling wines. In more recent years, however, a few pioneers have led the way with very exciting expressions of the noble Burgundy grapes; chardonnay and pinot noir. Bindi is undoubtedly the benchmark. Indeed, they're in a class of their own in many ways, producing New World wines which almost always display some of the ever-elusive Old World characteristics. It's a good, strong team they have up there, too. Founder Bill Dhillon has handed much of the winemaking workload over to son Michael in the last few years. These days he manages the brilliantly designed 'heat-trap' vineyard, tending to the very well-kept vines. Actually, the first thing that struck me upon arrival (apart from the refreshingly discreet façade and the cleanliness of the winery) was how perfectly well-groomed the vineyard was. The vines were obviously so healthy it would have brought tears of joy to the eyes of Don Burke himself! But it's son Michael, with the aid of ex-Balgownie winemaker, industry guru and Francophile Stuart Anderson, who runs the show these days. In fact, all three of them seemed relatively relaxed considering everything that was happening. "The new crusher makes things easier", commented Bill. "The old basket press had had its day – it was good with the pinot, but a nightmare to use with the chardonnay."

WHAT IS BINDI'S POINT OF DIFFERENCE?

What's so special about the wines? According to Michael it's all about the soil, the vineyard itself. "Put it this way," he said, "you can find the perfect site for a vineyard and grow great fruit but you've still got to make good wine. It's a combination of things." Obviously he meant what he said. Moving about behind the chemistry bench in the winery like some sort of magus, Michael strives to protect the purity of the pinot fruit character by meticulous and careful winemaking techniques.

continued on next page



CHARLIE'S AMAZING RED WINE FACTORY

Charlie started his Barossa winery with a definite philosophy in mind. He wanted to concentrate solely on red wines and to break out of the confines of traditional Aussie red wine styles. Since the first Charles Melton vintage in 1984, the winery has quickly become recognised as a key producer of premium-quality red wines which simply 'burst' with character. Almost everything about the establishment typifies what the Barossa is all about: from the informal cellar door at the foot of the Barossa ranges – which includes a fabulous tasting room featuring

an open fire and views over the vineyard – to the very names of the wines themselves: his flagship red the 'Nine Popes' is a clever mock-cum-tribute to the wines of Chateaufort-du-Pape on which they are loosely modelled. We recently had an in-store tasting of Charlie's new releases and the 2001's are looking great. Unfortunately, Charlie was unable to make a Grenache or cab-shiraz blend this year, so overall availability is somewhat down on previous years. Anyway, keep up the awesome work, Charlie!

See the order form on the back of this newsletter for prices and availability of Charlie's wines...and be quick!

OUR VERY OWN SHERRY BROCHURE

We've been busy little wine merchants on the sherry front over the past few months. After several drafts, we have finally got together a free, up-to-date sherry brochure to help de-mystify the subject to the many loyal devotees who enjoy this fascinating but under-rated wine (not to mention the new disciples we talk to..!). With this Spring newsletter - for those who receive it in the mail - is a copy of the full-colour brochure. If you miss out phone us on **9349 3366**, email on wine@rathdownecellars.com.au, or just call into the shop to pick one up.



CONTINUED FROM FRONT PAGE....

The resultant wines are therefore shaped with fruit dominance, structure for longevity, and tightness thanks to the naturally high fruit acids. No short cuts. No tricks. Just quality all the way. Bindi are planning gradual expansion of plantings. Newer plantings from a few years ago in the top half of the vineyard are going strong, despite the difficult quartz soil. Which fortunately makes for wonderfully minerally, almost steely chardonnay, tragically lacking in this country. At a time in the wine industry where aggressive actions by big, unscrupulous companies – (foolish, clueless CEOs?) – has discouraged industry growth and jeopardized its reputation, and the spectre of a glut looming on the horizon (of both wineries and grapes), It's refreshing to see vision such as that at Bindi. A quiet achiever maintaining a no-nonsense approach, making damn good wine.

Al Freeman

Rathdowne Cellars has limited stock of Bindi chardonnay 2000 & 2001, the Macedon Cuvée III sparkling, Bindi Pinot Noir 2001 and Bindi 'Block 5' Pinot Noir 2001.

phil's pack 6



Lawrence Victor Ale

When I think of pale ale, I think Burton-on-Trent, England. Home of the gypsum soaked water that accentuates the world famous hop bitterness of the local beers. When I think of Coonawarra (-on-terra-rossa) I think of Minty, tarry, full-bodied Cabernet. Put them together and what do you get? A full-bodied, bottle-fermented, bitter red? No! Lawrence Victor's Pale Ale is hand crafted at the winery where Lawrence Victor also produces fantastic reds. Pale Ale as a style is usually golden to amber, which is not really all that pale considering most lagers are substantially lighter in colour. The name is actually derived from the fact that when it was first made it was quite pale compared to the beers being brewed at the time, which were Porters, stouts or similar dark beers. Pale ale can range from the English style, which is quite malty, with mineral flavours and fruity hop character to the American style, dominated by wonderful hop aromas and flavour from the likes of the cascade hop (as seen in Little Creatures) This beer displays a floral hop character with some biscuity-malt on the nose. On the palate there is plenty of up-front malt with a nice crisp clean finish. There is also good bitterness on the finish. Perfect as that cleansing beer after a hard tasting (be it wine or beer).

Match Lawrence Victor with fish in a beer batter or good old sausages and mash. You can purchase the beer for **\$3.00** each or **\$17.00** for a well-presented 6-pack.

Phil Smith

QUOTABLE

'Quickly, bring me a beaker of wine, that I may whet my brain and say something clever... Aristophanes

WINE KNOWLEDGE IS...SENSATIONAL

Our wine courses have proven to be extremely successful once again, and we still have one more to go. We are already taking bookings, and it is a great way to learn about wine and have some fun along the way. The Basic course is a terrific introduction to those who already drink wine and would like to know more about it, or others use it to "brush-up" on their wine knowledge. It's a 4 week course, running over 4 consecutive Wednesday evenings, and last for 2 hours each night.

In addition to the 6-8 wines tasted each night, you receive a set of printed course notes and a set of 6 ISO wine tasting glasses to keep. The course covers all of the major grape varieties, sparkling, dessert and fortified wines, plus identifying wine faults and tips on cellaring wines. Our course leader is Patrick Scullin who has conducted all our Basic courses over the past 4 years.

October 1, 8, 15, 22

Cost \$190 per person, all-inclusive.

Sunday Regional Courses offer an insight into a particular region or country. Somewhat more advanced, they are of terrific value for those wishing to expand their knowledge of a particular region, but require no prior wine course training. This year, we have covered Spain, Italy and we now are looking at the Rhone Valley, the last of the trifecta.

The course runs for 3 hours on a Sunday afternoon, and the price includes dinner afterwards. At least 10 premium wines from the region are covered in the 3 hours, with a few extras included for dinner, as that's when they can be appreciated at their best. We already have bookings, so you need to be "quick off the mark" to secure your seat.

Rhône Valley – Sunday October 26th conducted by Wine Educator, Patrick Scullin

Cost \$150 per person, all-inclusive.

Course are conducted in a private room at La Luna Bistro just down the road from the shop.

ANOTHER COUP!



Great news! Yarra Yarra has arrived at Rathdowne Cellars (greatly underrated and vying with fellow Yarra Valley producers Mount Mary and Yeringberg for consistency and quality). Only two retail outlets in Victoria will stock their range! They produce wonderful Sauvignon Blanc/Semillon, a Pinot Noir to rival the best, and Cabernets right up there with the aforementioned. Stock is limited. Ask us for details.

RIEDEL MONTH

Over the past couple of years, we offered 20% discount off all single glass Riedel prices for the month of October, and we are pleased to announce that it will be on again this year. All Riedel crystal glassware, decanters and accessories purchased during October will attract **20% discount** off our single retail price. If you only purchase glassware once a year, or if there's a wedding or special event coming up over the next few months, now is the time to stock up on Riedel.



houses wines

Why, all of a sudden, is there so much cleanskin wine available? Truth is, they have always been out there! They're usually winemakers blunders, sound wines but do not reach the required quality, or they're excess stock. We only stock the latter two, and we guarantee them. We taste up to 10 a week, and struggle to, but always succeed in maintaining our quality and choice. So how can some of these shops stock up to 70? We stand by our cleanskins we offer a FULL CASH REFUND – if you're not happy, no ifs or buts!

Margaret River Cabernet Merlot 2001

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.

Rich fruit, good persistence & finish.
\$8.95 or \$8.50 each case buy = \$102.00

Riverina Semillon/Chardonnay 2002

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 delightful dry finish.
\$6.95 or \$6.00 each case buy = \$90.00

Dry Grown Ruby Cabernet 2001

From low yielding, unirrigated vines in the Riverina. Intense colour and flavour – terrific value!
\$8.95 or \$6.95 each case buy = \$83.40

Reserve King Valley Cab Shiraz 2000

Our first Reserve House Wine, in a league of its own. French oak, fine tannins, dark berry fruits.
\$18.95 or \$16.95 each case buy = \$203.40

Rathdowne Cellars Preserv. Free Red Blend 2001

Flavour! Rich, nutty, good length. And no preservatives.
\$14.95 or \$13.95 each case buy = \$167.40

McLaren Vale Shiraz 2001

New vintage of this high-quality quaffer. Best ever!
\$11.95 or \$10.95 each case buy = \$131.40

Hunter Valley Shiraz 1996

Yes IT IS 1996. Developed, leathery and spicy.
\$12.95 or \$11.95 each case buy = \$143.40

Sunraysia Chardonnay 2002

Lighter, friendly style chardonnay. Almost no oak.
\$9.95 or \$8.95 each case buy = \$107.40

10-year-old liqueur frontignac

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

Big fella shiraz 2002

Lives up to its name – big, loads of flavour and rich.
\$13.95 or \$12.95 each case buy = \$155.40

Mornington Peninsula Pinot Noir 2002

Soft, slightly rich and not too heavy. Lovely stuff!
\$13.95 or \$12.95 each case buy = \$155.40

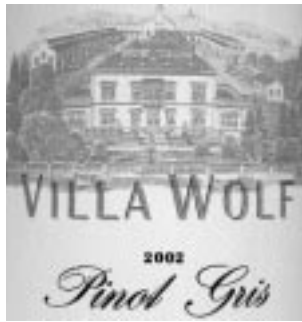
Margaret River Sauvignon Blanc 2002

Wonder fresh dry white from award-winning region.
\$10.95 or \$9.95 each case buy = \$119.40

NB – final 'negotiations' with our distributor are under way for a replacement house Riesling to take over from the highly popular Polish Hill River riesling 2002, so stay tuned for its successor...

JL Wolf Pinot Gris 2002

When we think of German whites, as no doubt you do too, we think of Riesling. That great stalwart of the German wine industry that comes in a variety of styles, of varying sweetness and a multitude of quality levels. This wine challenges the notion that Riesling is all they produce. This Pinot Gris comes from Dr Loosen's second estate in the Pfalz and is treated in 4-year-old Burgundy barriques to give an extra breadly yeast character to the wine. Great value.



Castano 'Hecula' 2001 Very interesting wine from an unlikely region in Spain – Yecla near Valencia. Although its neighbouring region is the better-known Alicante, Yecla is relatively new to the modern push in Spanish wine. So we've got great old vines and now, new handling and winemaking techniques, which have all gone to improving the end product immeasurably. But the good news is they've kept the old-fashioned price.

Flor de Pingus 2001 Hold on to your hats... Pingus is coming. No it's not some new Korean small car, but Spain's most modern (and one of the most expensive) tempranillos. Flor de Pingus is the second wine from Peter Sisseck, the man behind Pingus, and it's the second wine that would be most other winemaker's first wine! The purpose here is terroir, and maximising the finest expression of the Tempranillo grape variety. Ever so careful viticulture leads to impressive fruit quality, which is handled immaculately in 100% French oak in Peter's tiny garage-like winery. Very limited quantity of Pingus 2001 available.

Domaine Michelot Bourgogne Blanc 2000 A new vintage of this superb Bourgogne from the established Michelot domaine. This is – as last vintage was – de-classified Mersault, which we think shows through unmistakably with the classy mineral/flint and matchstick notes underpinning the delightfully textured, mid-weight palate.



From the cellar... Chateau La Lagune 1983 Wow. Still holding on very well, this 20-year-old wine shows what can happen with a lot of patience, but not necessarily a huge budget. Complex, earthy, rustic flavours bounce off the dark berry fruit giving the wine a depth and length you'd be lucky to find in any Australian wines of this age. It's all wrapped up with trademark fine tannins that linger very well.

MT BILLY APOLOGY We wuz wrong! In our last newsletter we said the Mt Billy Riesling was produced by Chris Ringland. Not so!! It seems we got our wires crossed with the recently arrived 2002 Hutton Vale Riesling, which is made by Chris. The 2002 Mt Billy Riesling was made by two wine-makers - Dan Standish made the Barossa component and Neil Paulett made the Clare Valley component. Dan did the final blend of the two batches to produce a stunning wine. Sincere apologies. Mind you, this has not slowed down the sales of the Mt Billy wines!

Christine's stolen recipe for Duck with Sauternes that Patrica Wells stole from a magazine at the doctor's

Seems like some of my favourite recipes were pinched from mags at the doctor's surgery. Then there are the ones that got away (the receptionist was watching!)

- (serves 4)
- 4 duck breasts
- salt and pepper
- 2 tabs olive oil
- 1 carrot very finely chopped
- 1 onion very finely chopped
- 2 cups sauternes (or similar)
- 2 cups chicken stock (the best)
- bouquet garni (12 parsley stalks, 8 peppercorns, 1 bay leaf, pinch dry thyme all tied in a bit of cheesecloth (or similar!))

- 4 golden delicious apples
 - 3 tabs butter (preferably unsalted)
- Salt and pepper the duck. Heat oil and brown the duck, skin side down only. Remove from pan, add carrot and onion and brown about 4-5 mins. Return duck to pan, add wine and stock and herb parcel. Cover, reduce heat, and simmer gently 40 mins. Remove duck. Strain sauce well. Peel and core apples and cut into eighths. Heat butter in frying pan and saute the apples until lightly browned both sides (about 4-5 minutes). Serve the duck on the apples and pour sauce over. Great with creamy mash and a baby cos salad. You'll need a good lie down later.

Cameron suggests drinking either of the following with this dish
Domaine Chandon Cuvée Riche at \$33.00
 or **Ray-Monde Pinot Noir 1999** at \$17.95
 Christine Knight

SHERRY DINNERS

A Sherry Dinner may seem an odd idea at first, but when you think about the way we dine now, it actually makes a lot of sense. Put aside the classic concept of only serving sherry for sipping or with tapas dishes, and imagine a variety of small dishes served with a splash of sherry, specifically selected to complement the food. And with the great range of sherries from light and dry, right through to sweet and unctuous, another dimension is added to the experience. Our menu has been carefully constructed by chez phat, after quite a bit of testing. And given their propensity towards really fresh and seasonal food, it promises to be quite an experience. We would of course be remiss if we didn't also mention the calibre of Sherries we will be serving... the very best of each style we can source, from 4 of the major houses, Hidalgo, Lustau, Delgado Zuleta & newcomer Romate. When you are booking, please be sure to indicate which date you wish to attend (see tastings and dinners for dates). Bookings are handled by Rathdowne Cellars - 9349 3366 or on wine@rathdownecellars.com.au The restaurant - chez phat is located at level 1, 15 Waratah Place, Melbourne Can't wait to see you there!

MORE TASTINGS AND THE DINNERS

Tim Adams

Friday 10th October 5-8pm
 Tim Adams attends very few tastings, but is keen to show his impressive range of wines at Rathdowne Cellars, including the exciting new 2003 Riesling and 2002 Fergus under screwcap.

Modern Spanish Wine

Saturday 25th October 3-6pm
 Newly shipped Spanish wine from guru Scott Wasley. New vintages of some favourites, plus a couple of hot new wineries. Looks like Cam's trip to Spain was worthwhile after all!

FUNCTIONS

Burgundy Masterclass

Wednesday 17th September
 Hosted by Gary Steel (one of Australia's greatest Burgundy importers) at Matteos, 7:30pm. Limited to 15 people and to be \$50 per head – including a complimentary Riedel Vinum Burgundy glass!

Sherry Dinner

Tuesday 7th or Wednesday 8th October
 Due to demand we're running 2 dinners. The best Sherry Spain has to offer will be matched to a terrific 5 course degustation menu at Spanish restaurant chez phat in the CBD. \$120 per head all-inclusive. (See article above)

Majella Wine Dinner

Thursday 23rd October
 Brian "The Prof" Lynn shows off the exciting 2001 releases (including the superb Mallea) from this modern Coonawarra winery. At Matteos in Brunswick Street, Fitzroy, 7.30 start. \$100 per head. Book now!

BIT IRONICAL, ISN'T IT?

You see, it's pelting with rain at the moment yet I'm about to make mention of how the drought is supposed to be affecting wine-growers. Because of the drought, crops are down and wine is less abundant. That's good, as it's at least delaying the inevitable glut, but it remains a grave situation facing our winemakers. Despite this, the quality of wine available is still second-to-none (better than ever because of the dry conditions, perhaps?). In any case, there's no shortage (at this stage) of top-quality, good value, domestic (and imported) wine for you the consumer, as you're about to discover...

Al Freeman

William Fevre 'Fourchaume' Premier Cru Chablis 2000

Made solely from Chardonnay grapes, Chablis wines are famous for their crisp mineral and flinty flavours – nothing at all like most lumbering Aussie chardonnays! The Kimmeridgian soil around Chablis contributes to those leaner flavours, as it is rich in minerals and fossilized oyster shells from the Jurassic-era ocean which once covered the area. The 2000 Fourchaume is delicate and elegant, with zesty citrus aromas and a long, succulent finish.

Ageing – 5-8 years, but is drinking well now.



TOP PICK

St Hallett 'Blackwell' Semillon 2001

This is a shining example of a well-balanced wooded Semillon: typical characters of lime, lemongrass, vanilla and nuts on a background of toasty oak. A textural delight.

Ageing - excellent drinking now, but expect to see some honeyed development begin to occur over the next 3-5 years.

* PS The 2000 Blackwell Shiraz has just been released, and is a star in the St Hallett "line-up" –rich, hints of mocha chocolate and will not "break the bank" as they say. Enjoy it now, but will develop over the next 6/8 years. Delicious!!

Penley Estate 'Phoenix' Cab Sauvignon 2001

Quality Coonawarra Cab Sav is alive and well! Full and generous, dusty and earthy, with a wonderful hit of mintiness on the nose. It won 3 trophies at the Sydney Wine Show this year.

We've also got some of the 2000 in magnums! *Ageing – will fill out over the next 4-5 years.*

Bress Margaret River Sauv Blanc Sem 2003

Winemaker Adam Marks debut vintage last year of this blend was just gorgeous, and this year he's squeezed in extra sophistication. Fresh, and outstanding purity of flavours.

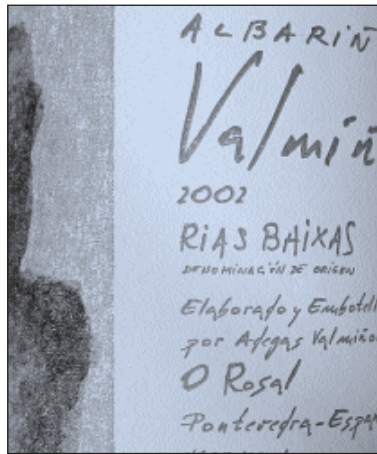
Ageing – great over the Summer months.

Laughing Frog 'The Hills' Merlot 2001

Predominantly merlot with some cabernet sauvignon added. Fresh, spicy, fleshy plummy fruit on the nose. Great on the tongue! The highlight is the mouthfeel – soft, silky smooth

and rich. 'The Hills' is top-shelf Adelaide Hills – a very satisfying, full-flavoured merlot.

Ageing – no, doing its best drinking at present.



Valminor Abarino 2002

A Spanish dry white with a difference. Floral and blossomy with a hint of lemon drops, white melon on the nose, and some flinty minerality bringing up the rear. The palate becomes even more fascinating when you find a touch of clean pith on a creamy, leesy and minerally palate. Quite intriguing.

Ageing – will fill out nicely over next 18 months.

Apsley Gorge 'Cuvée II' Pinot Noir 2001

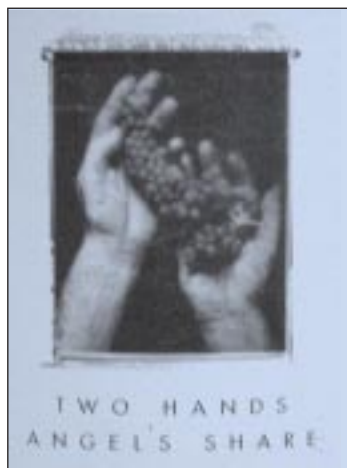
Serious Tasmanian Pinot Noir. Brooding, meaty concentrated with pure berry fruits on the nose. Lush fruits on the palate overlaying a beautifully textured wine with firm lingering tannins and a persistent finish. Needs food.

Ageing – will fill out over next two years.

Stonier Cuvée Pinot Noir-Chardonnay 1999

An effortless aperitif-style debut from Stonier on the Mornington Peninsula. Fresh, lively, zesty and dry. The nose shows typical citrus, a gentle nuttiness, and some bready yeast characters, almost in a Blanc de blancs style. The palate is racy, clean and delicate. Elegant and limited.

Ageing – will develop over the next 2-4 years



Two Hands 'Angel's Share' Shiraz 2002

A wonderful new wine from this emerging cult label. The aromas are of dark plums and blackberry fruit pastilles enhanced with fresh herb smells. The palate shows rich mulberry fruit with chocolate and warm spices on the finish. Nope, nothing to pay out here – just

another cracking McLaren Vale Shiraz.

Ageing - Will develop well over next 3/5 years.

Seppelts Rare Muscat GR113

Southcorp has released some stunning fortifieds of late. We think this is the highlight. A terrific example of the Rutherglen style: complex, rancio, dried fruit aromas are lifted by freshness, and the palate is absolutely luscious, rich and long.

Ageing - Will keep for 10 years, but why wait.

O'Leary Walker Watervale Riesling 2003

The 2003 Clare Rieslings...how will they fare after the 02's? If this is any representation, then you won't walk away disappointed. Sure, the acids might not be quite as fine, but this wine still delivers intense, zesty citrus flavours on a mineral backbone. Fresh and invigorating – just like good young dry Riesling.

Ageing – will improve well over next 8-10 years.



Craiglee Shiraz 2001

Even when the Gods deal winemaker Pat Carmody tough conditions at vintage time, the wines from this Sunbury classic are still unbelievably good. So imagine just how awesome his wines are – especially the Shiraz – when it's a good year. Wine commentator Jeremy Oliver obviously thinks so, giving the 2001 Shiraz a rating of 18 out of 20, noting that the wine has a "fine, supple palate framed by tight-knit tannins...a balanced, cellar style". Craiglee: still setting the benchmark for cool-climate Aussie shiraz...

Ageing – my word! Tuck some away and drink 2009-2012.

Lashmar Viognier 2002

As Al Pacino would say: "Boo-Yah!" What a mouthful! Not only does the nose display typical characters of honeysuckle and apricots, but the mouthfeel is one of the most opulent and generous we've tried of the variety in several months. Rich – really rich. And under screw-cap, no less.

Ageing – nope! Built for immediate consumption.

Lengs & Cooter 'The Victor' Shir-Gren 2002

The Clare Valley is famous for their Rieslings. Subsequently, their reds are often very underrated. Don't tell anyone, but this is one of them – great intensity and concentration of fruit character and a wonderful hit of black pepper, yet restraint, elegance and finesse. It's a ripper!

Ageing – good now and over the next two years.

Torbreck 'Juveniles' 2002

Don't have a sip of this little number or you might not be able to stop. It's worse than a tube of Pringles! Medium-bodied, full-flavoured, easy-drinking Barossa Grenache-shiraz.

Ageing – perfect for spring BBQ's.

Balnaves Trio (Coonawarra)

Includes 'The Tally' Reserve Cabernet Sauvignon 2000, Cabernet Merlot 2000, and the straight Cabernet 2000. Stock is limited so be quick...

- **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, SPARKLING & ROSE	No.	Special	\$
Bress Marg. River Sauvignon Blanc Semillon '03		17.00	
Charles Melton Rose of Virginia 2003		18.95	
Charles Melton Sparkling Red NV		55.00	
Lashmar Viognier 2002		27.50	
St Hallett 'Blackwell' Semillon 2001		19.95	
Stonier Cuvée Pinot Noir-Chardonnay 1999		46.00	
O'Leary Walker Watervale Riesling 2003		18.95	

RED	No.	Special	\$
Apsley Gorge 'Cuvée II' Pinot Noir 2001		51.00	
Balnaves 'Tally' Cabernet 2000		90.00	
Balnaves Cabernet Merlot 2000		27.50	
Balnaves Cabernet 2000		33.00	
Charles Melton Shiraz 2001		44.00	
Charles Melton Cabernet Sauvignon 2001		42.00	
Charles Melton Nine Popes 2001		44.00	
Craiglee Shiraz 2001		41.00	
Laughing Frog 'The Hills' Merlot 2001		25.00	
Lengs & Cooter 'The Victor' Shiraz-Grenache '02		18.50	
Penley Estate 'Phoenix' Cabernet Sauvignon 2001		23.00	
Penley Estate 'Phoenix' Cabernet 2000 magnums		55.00	
Torbreck 'Juveniles' 2002		30.00	
Two Hands 'Angel's Share' Shiraz 2002		25.00	
St Hallett Blackwell Shiraz 2002		29.00	

SPANISH SHERRY & FORTIFIED	No.	Special	\$
Seppelts Rare Muscat GR113		63.00	

See our Sherry brochure for all our Spanish Sherries and prices

HOUSE WINE	No.	Special	\$
Urbane Brute		6.00	
Rathdowne Sparkling Red		8.50	
Margaret River Sauvignon Blanc 2002		9.95	
Riverina Semillon Chardonnay 2002		7.50	
Sunraysia Chardonnay 2002		8.95	
Mornington Peninsula Pinot Noir 2002		12.95	
Dry Grown Ruby Cabernet 2001		6.95	
King Valley Reserve Cabernet Shiraz 2000		16.95	
Langhorne Creek Cabernet Shiraz 2001		8.95	
McLaren Vale Shiraz 2001		10.95	
Preservative Free Red Blend 2001		13.95	
Big fella Shiraz 2002		12.95	
Margaret River Cabernet Merlot 2002		10.95	
Hunter Valley Shiraz 1996		11.95	
10-year-old liqueur frontignac		17.95	

OTHER	No.	Special	\$
Phil's 6-pack – Lawrence Victor Ale - 6-pack		17.00	
case		64.00	

IMPORTED WINE	No.	Special	\$
J.L. Wolf Pinot Gris 2002		18.95	
Valminor Albarino 2002		33.00	
Domaine Michelot Bourgogne Blanc 2000		43.00	
William Fevre 'Fourchaume' Prem Cru Chab 2000		65.00	
Castano 'Hercula' 2001		19.95	
Chateau La Lagune 1983		140.00	

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	