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FROM DECEMBER 4 - 24 MON - SAT 10AM-9PM SUN 11AM-7PM XMAS EVE 10AM-5PM!  
JANUARY & FEBRUARY MON - WED 10AM-7PM THURS - SAT 10AM-9PM SUN 11AM-7PM

SUMMER 2003  
**NEWS**



# WHAT A PARTY WE HAD THAT NIGHT



TASTINGS & DINNERS CONTINUE NEXT ISSUE

## HOT PINOT

When we think of great Aussie Pinot, we think Bass Phillip. The only problem was, getting it. Things are changing. "Domain Phillip Jones" is a new label for Phillip Jones, and his 'Classic' Pinot Noir 2001 has been created to separate the original Bass Phillip wines (from Gippsland) from this new Mornington Peninsula wine (though containing 10% Gippsland fruit). Cropped at a whoppingly low 0.4 kg per vine (off 12 year old vines) this is an intense Pinot with great initial attack and depth, showing the beginning of Phillip's trademark 'peacocks tail' - the great boof of perfume that explodes on the back palate. Drink over the next 3/4 years (Decant first).

On Tuesday 7th October, about 50 sherry aficionados sampled a range of sherries at a Degustation Dinner held at Chez Phat in central Melbourne. Amongst our special guests were Bill and Wendy Chambers who travelled from Rutherglen and Eduardo Gonzalez, from the Commercial Office of the Embassy of Spain in Sydney. Chef Catriona Freeman and Ruffino, the Madrid-born owner of Chez Phat, prepared a special degustation meal and we matched the food with the best sherry that Spain has to offer. In fact, we were the first to sample **HIDALGO LA GITANA** in 500ml bottles in Australia, as the Export director, Timothy Holt in Sanlucar air-freighted freshly bottled stock of this amazing manzanilla to us. Simply delicious!!! One of the highlights was the **PLATO PRINCIPAL**, jumbo quail braised in chocolate sauce with shallots on potato purée matched with **LUSTAU OLOROSO 'DON NUNO'** and **ROMATE OLOROSO SACRISTIA**.

Top picture: Kris, Ruffino and Cameron. Bottom picture: Eduardo (on right) and friends.

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**WWW.RATHDOWNECELLARS.COM.AU**

# 'TIS THE SEASON TO BE MERRY

It's that time of the year again when you have to decide what to buy Mum, Dad or Uncle Bill for Xmas. At Rathdowne Cellars, we plan to take the worry out of this for you with a range of affordable bar products, not to mention our Riedel glassware and normal wine packages. Here are just a few of our suggestions:-



1

**1 Highlander hip flasks for that day at the footy when you need a "pick-me-up" \$35 or \$39**

**2 Avanti luxury olive oil cans 250ml \$25**

**3 Avanti Cellar Wiz boxed champagne and wine stopper set \$12.95**

**4 Avanti bench top cork extractors \$59.95**

**5 Riedel glassware and decanters (poa)**

**Pull It Wasp corkscrews \$39.95**

**Twin packs of your selection of wine in wooden case (poa), plus plenty of magnums.**

**This is just a small selection of the giftware we have in stock - just call in and view our range.**



3



2



5



4

## LA GITANA

Manzanilla, the lightest and driest of all sherries, can only be produced in the coastal town of Sanlucar de Barrameda in the south-west of Spain where the Guadalquivir river flows into the Atlantic. The unique micro-climate allows a special growth of yeast, the Flor, to grow on the surface of the maturing wine all year round to protect it from the detrimental effects of oxygen. Elsewhere in the Sherry region, the Flor tends to die off in the summer and mid-winter to form Fino sherry instead. La Gitana is produced by Vinicola Hidalgo in one of the oldest bodegas in the region, which since its foundation in 1792, has continued to be owned and operated by the Hidalgo family.

Today, as in the past, the family's emphasis is on quality, so they use only grapes from their own vineyards in the best areas of the "albarizia" soil.

The wine is then matured in Sanlucar within the Hidalgo's original bodega right in the heart of the town. Only traditional methods are used with the sherry being aged in butts of American oak, some of which are over 200 years old.

It might only be "folk-lore", but they say that manzanilla picks up the slightly salty tang of the ocean which makes it a perfect



match with tapas or seafood, and of course, must be drunk chilled.

When you are sitting at a café in Sanlucar, like Café Bigoti overlooking the sea, enjoying the best seafood they have to offer washed down with icy cold La Gitana, it's not hard to accept that proposition.

Well, Hidalgo has just introduced a 500ml bottle of this fabulous wine, and by the time this newsletter is published, will be available to our customers. This is great because manzanilla and fino sherries deteriorate in a day or so, just like any other white table wines, and this 500ml bottle will be perfect when a 375ml is not enough, or a 750ml bottle is too much.

Enjoy a bottle with any seafood dish. ¡Salud!

# THE SOUND OF TWO HANDS CLAPPING



Here's an interesting yarn. During the year 2000, a debut range of wines was released from Barossa Valley-based label Two Hands. It consisted mainly of Shiraz but included different labels from nearly every main shiraz-growing region in the country: the Clare Valley, McLaren Vale and, of course, the Barossa. A nice point of difference. Then the news came to light that they'd had help from winemaking wizards

Rolf Binder and Sparky Marquis. Ambitious, some said, but not an uncommon practice. But then the price-tags caused a real stir – all were from about \$25 to \$55 and mainly towards the latter end. It was all shaping up to represent much of what the industry *shouldn't be* about – an aggressive, modern business-like approach unashamedly avoiding traditional methods out to make a quick buck. Two Hand's public face Michael Twelftree, said *"it makes no difference to me whether it's wine or anything else. We saw an opportunity and we're doing what we think needs to be done to make it profitable"*. Oh, baby – didn't the critics (and the puritans) go to town on that one!? Curiously, it was somehow refreshing to find someone so open and honest about their own agenda. As Twelftree commented: *"We're aggressive in our approach, sure, but we're happy to put our chin on the block and people can make up their own minds as to whether we're any good"*. Then again, maybe Twelftree was just cashing in on the whole idea of controversy itself. Lord knows it worked for Elvis.

But the wines are nevertheless pretty bloody awesome. We initially stocked the 'Angel's Share' McLaren Vale Shiraz and the 'Brave Faces' Barossa Shiraz but recently tried (and were blown away by) 'Bella's Garden' Barossa Shiraz 2002 and a simply stunning 'Samantha's Garden' Clare Valley Shiraz 2002. They were excellent: all hand-crafted from well-sourced fruit, classic styles, classic wines but with a modern edge.

The Two Hands phenomenon has survived and evolved so much. This rings particularly true when you consider that they set up shop in a region such as the Barossa – a region built on tradition, where nothing happens too quickly. Indeed, in the grand scheme of things, Two Hands is still a toddler. Nonetheless, the business is moving from strength to strength; the new cellar door is up and running (the old Branson Coach House near Seppeltsfield). A round of applause for Two Hands, the wines themselves are getting better and better, and new wines are on their way.

**Alistair Freeman**



## DAB

Germany has a long history in making and perfecting some of the world's greatest styles of beer. Especially since the lagering process was invented. Lagering involves storing beer at close to zero degrees for weeks to help settle out all the particles and dead yeast cells that are produced during fermentation. That is what gives the best Lagers and Pilseners of the world their sparkling clear looks, delicate nose and clean, crisp palate and fine carbonation. Germany is famous for producing well balanced, full flavoured beers from the lager styles they invented, which is something a lot of other nations struggle to achieve.

Dortmund is a town in the mid-west of Germany and like many of the German cities has evolved its own unique style. DAB or Dortmunder Actien Brauerei is one of the most well known examples. Based on a pilsener it is somewhere between the hoppy, floral style and the malty, weightier version. It's quite light in appearance but this is not an indication of its strength or flavour. Full of honey malt characters and delicate spicy, herbal hop aromas. On the palate its balance is the highlight; drying, caramel and nutty malt and more spice and herbal hop flavours carry across the palate, which is finished off with a lovely lasting bitterness.

DAB is the beer to drink with a spicy German sausage or on the hot days of summer, out of a badged one-litre stein.

DAB will set you back **\$16.00 per 6-pack**  
**Phil Smith**

### It's beginning to look a lot like a multi-culti Christmas

If I were going to do something other than a traditional Xmas dinner (which, unfortunately, I am not) it might go a little like this:

#### Grilled chicken with sweet chilli (thank you David Thompson)

2 coriander roots, finely chopped  
5 cloves garlic  
1 tsp ground white pepper  
2 tabs fish sauce  
1 tsp brown sugar

Make a paste of all the above and rub well over a chicken that has been split down the middle into two. Leave in fridge in a plastic bag overnight. Grill on the barbie (preferably charcoal) over low heat for 30 minutes, turning occasionally until cooked. Alternatively, you could do it in

the oven. Serve with an exotic rice salad made with things like macadamias, fresh pineapple and grilled corn and the chilli sauce below:

10 finely chopped and deseeded red chillies  
1 tab salt  
4 finely chopped coriander roots  
6 cloves garlic, crushed  
1 cup white vinegar  
1 cup white sugar

Simmer all together for 10 minutes.

#### Brandied prune icecream

1 cup stoned and chopped prunes soaked in 1/2 cup brandy or whisky for two days. Purée, then blend through 1/2 - 3/4 litre Sarah Lee French vanilla icecream (softened). Refreeze. Serve with expensive wafers, brandy snaps etc.

Cameron suggests drinking **Rockford Frontignac 2003** at \$17.95 with the chicken and **Romate Moscatel Sherry** with the icecream at \$60.

Christine Knight

## a recipe

## QUOTABLE

Here with a loaf of bread  
beneath the bough,  
a flask of wine, a book of verse -  
and thou beside me  
singing in the wilderness -  
and wilderness is Paradise enow

**Omar Khayyam,  
The Rubaiyat**

**HERE IT IS AGAIN.....**

All of a sudden it's December, the Spring Cup Carnival is over, which means the silly season is upon us once more here in sunny Melbourne. Seems to creep up on us earlier and earlier every year... Hope you find some goodies in the following lot to help get you through the Festive Season or to aid you with your Xmas stockings.

Al Freeman

**Elgee Park 'Family Reserve' Viognier 2001**

Viognier seems to be the flavour of the month at present across the nation. But there's been one producer – from the Mornington Peninsula's very first winery, no less – who's quietly gone about making an elegant, restrained, food-friendly style of Viognier for years. And the 2001 is a beauty – the nose shows hints of musk, dried herbs and apricots. The palate is full and rich, yet cleansing at the same time. We think it could well be Victoria's best example of the variety, but you be the judge.

*Ageing: drink over the next 12-18 months.*



**Quartz Reef Pinot Noir 2001**

Another stunningly beautiful Pinot from Central Otago in NZ. Sweetly perfumed fruit with hints of game and spice show through on a rather ethereal nose. Heavenly. The palate delivers the goods too: generous, silky smooth with very fine tannins. If you're yet to be convinced on just how good Kiwi Pinot can be, this is definitely worthy of a try. Felton Road quality minus the price-tag.

*Ageing: best within three years.*

**Ninth Island Sparkling NV**

Proof that Tassie fizz just gets better and better. Smells of shortbread, spicy Christmas cake and crème brûlée. A generous palate shows red berry fruit, citrus and honey before being cleaned up with a crisp, fresh hit of acid.

*Ageing: Nope! Drink...today!*

**St Hallett Eden Valley Riesling 2003**

The highly regarded domestic publication Winewise recently rated this little beauty 'Outstanding' (their highest rating) in their October edition, commenting that it is "a spectacular young Riesling. The '03 may be the best yet – intense, floral, limey, dry and minerally". We thought so too. Just try it!

*Ageing: yes! Drink now to 2010.*

**Scorpio Pinot Gris 2002**

Made by Sandro Mosele of Kooyong fame, this Mornington Pinot Gris has elegance written all over it. This new vintage shows pear, rose water and a musky spiciness on the nose. The palate is weighty and slightly rich but is balanced well by some lovely acid. Seriously classy stuff.

*Ageing – drink over the next two years.*

TOP PICK



**GoodRich Chardonnay Viognier 2003**

From a tiny producer on the Mornington Peninsula comes this rather atypical blend...but it works! It's full but some very refreshing acidity serves to clean up the palate, leaving you gasping for more. Perfect with entrée-style food or seafood. The latest staff favourite here at the Cellars...

*Ageing: drink young.*

**Greenock Ck Cornerstone Grenache 2002**

A warm, earthy, sweet-ish Barossan Grenache from this classic producer. A great drink, full of flavour, deliciously chewy and complex.

*Ageing: drink now to 2014.*

**Jim Barry 'Cover Drive' Cabernet 2001**

A new wine from a reliable producer. The '01 reds from the Clare Valley have real richness and ripe generosity. The Cover Drive is true to form. 'Padded up' with some Coonawarra fruit too - concentrated and smooth. Very approachable.

*Ageing: drink over 4-6 years.*



**Mitchelton 'Print Label' Shiraz 1999**

This one's for all you Shiraz lovers out there. Winemaker Don Lewis' notes read: "The wine has rich cherry ripe and plum pudding aromas with an intriguing hint of savoury spice. The palate is deep and complex, with powerful prune, plum and chocolate richness, velvety tannins and a lovely finish". It's a bundle of flavour. No, better than that - it's breathtaking.

*Ageing: now to 2010.*

**Yeringberg Chardonnay 2002**

One of the Yarra Valley's best Chardonnays – a wine of distinction. Still closed and un-evolved at this stage yet it shows complex nutty, flinty, mineral qualities. Classic cool-climate Chardonnay.

*Ageing: Drink over 4-8 years.*

**Hamilton's Sturt River Cab Shiraz 2002**

Full, rich and round-edged. For under \$15 and for sheer drinking pleasure, this is a ripper.

*Ageing: no, try some today!*

**O'Leary Walker Watervale Riesling 2003**

Racy, fabulous lemon-lime aromatics. Minerality too. Fresh, succulent and long. Another pearler Riesling from the Clare Valley.

*Ageing: definitely one for the cellar. Now-2013.*

**Carrick Pinot Noir 2002**

Another New Zealand ripsnorter! A powerful Central Otago Pinot that shows smoky, clovey, cherry ripe fruit before a wonderfully racy-lean finish. Awesome food-style wine. Just superb.

*Ageing: drink now to 2005.*



**Gemtree Vineyards Chardonnay 2002**

Produced in the heart of the McLaren Vale, this is unlike any other McLaren chardonnay we have tasted. Medium weight with great balance of melon, peach and light toast, it is very complex and has great persistence. Should be \$20+, but a steal at \$17.95.

*Ageing – drinks well now, but will do 3+ years.*

**Toolangi Reserve Chardonnay 2002**

Yarra Valley Chardonnay on a Ben Hur scale: this is a rich, multi-layered, power packed wine with great intensity, concentration and good structure. Probably should be serious stuff with Rick Kinzbrunner lending a hand...

*Ageing: drink over three years.*

**Lillet (the aperitif of Bordeaux)**

The 'Aperitif of Bordeaux' is back – not only on our shelves but also back in vogue as it was in its heyday in the 1950's and 60's. Lillet is a blend of white wines (85%) and fruit liqueurs (15%) from Graves in Bordeaux. Best served chilled or on the rocks, it's also handy to have around when you're making cocktails, especially martinis. It's nose typically shows citrus peel with a hint of bitter oranges. Very invigorating at the end of a hard day's work!

*Ageing: no. Open bottle lasts for about 2 weeks.*

**Domaine A wines**

Small Tasmanian producer who's very serious about making top-notch stuff, Cabernet in particular. Elegant, delicate and cool-climate but not a hint of greenness. From a recent tasting, James Halliday said "I have been guilty of under-appreciating them in the past, but doubt I will make the same mistake in the future." Enquire for more details.

**Just arrived**

- Rockford Alicante 2003
- Clonakilla Riesling 2003
- Gembrook Hill Pinot Noir 2001

# WINE KNOWLEDGE IS...DEMYSTIFYING

As the year draws towards a festive end, it's time to reflect on what I've done with my time, and three of the most worthwhile things I've done this year have been our Sunday Masterclasses at La Luna on the Rhône, Spain and Italy. As someone who loves new, old, rare, expensive and often lesser-known wines, the classes have been terrific exposure for me, and some of the notes I have kept are for wines I'd never thought to try.

For those who've missed out, the recipe has been:-

- take one Sunday afternoon (and evening),
- a passionate & enthusiastic specialist in a famous Old World wine region,
- a fantastic range of young and old wines from said Old World region,
- simmer in a Masterclass environment for three hours, and then serve the food of La Luna, with a few extra wines thrown in.



For Rathdowne Cellars it's a great time to expose wines that arrive in very limited quantities to an interested group, and for those lucky enough to be present, it's an opportunity to look at wines that are so limited that they may not make it to the shelves of the store, but can be picked up through the masterclass. Good examples of this have been wines such as the **Guitian Godello** – a rare wine from the small but prestigious Spanish white wine region of Valdeorras. A great art-deco label, but the wine is a fantastic, delicate thing that looked a little Alsatian to me. And reasonably

priced, too. Fantastic treasures that win fans the way this wine did would rarely see the light of day but for classes like this – I know I'd have never thought to buy a Spanish white with an art deco label, but I'm really glad I had the opportunity to enjoy it, particularly in such an educational and foodie-oriented situation.

Each of the presenters was chosen for their expertise in a particular area: Scott Wasley is the only specialist importer of Spanish Wines in Australia, Kate Macintyre spent a number of years working with a specialist Italian wine importer, and Patrick Scullin is a dedicated Francophile, regular visitor to the Rhone, Bordeaux & Burgundy, and our most experienced wine educator – all passionate experts in their chosen field and great presenters.

## And did I mention the drinking highlights? So hard to pick...

One of the recurring themes that I came back to each time in looking at the best examples of the old World, is that if I were to try to summarise what impresses me in the reds we looked at were power, elegance, structure and (in many cases) complex, savoury characters. In retrospect, the reddish highlights were usually distinguished by these traits. The whites were harder to summarise so succinctly, but Sherry's freshness, Soave's texture and savoury complexity and the food-friendliness of the Rhône whites were all memorable. The **La Goya Manzanilla** has become a favourite with its screw cap convenience, guarantee of no cork taint, and the sticker on the back with the bottling date that ensures freshness. The **Almuedre Monastrell** was delicious, and would have to rank as one of the best value imported wines I've seen in a long time, and the **Roda 2 Reserva** from Rioja was terrific, for its power, fruit weight, and structure. The **Poggerino Chianti Classico** is a sangiovese of fantastic value (and went down a treat with BBQ chops recently, but would be just as fine with a good pizza). But the stand-out red highlight of Kate's whirlwind jaunt through Italy via Rathdowne Street was the **Conterno Fantino 95 Barolo**. Firm tannic structure, power and complexity. From the Rhône, the line up of old reds was a terrific experience: Hermitages from '83 & '85 that showed how ageworthy these wines are, and the delicious fruitiness, body & power of the Crozes Hermitage wines. Lastly, a favourite from each of the classes: From May's Spanish day, the aforementioned **Guitian Godello 2002** from Valdeorras. Complex and gorgeous. From July's Italian day, either the aforementioned Barolo or the **Pra Monte Grande Soave** – the perfect antidote to fruit-bomb and oak-driven Aussie Chardonnay! And from the final Rhône Valley session, my pick was the **Delas Hermitage 1985** - savoury, powerful, but elegant and complex after 18 years in a decent cellar. Sadly, there was no more of this one around, but it taught me that I need to be quicker off the mark with these wines!

**Best wishes for the Festive Season, "Gina"**

And the BIG news... We have finally found a Riesling that can follow in the footsteps of our near legendary 2002 Polish Hill Riesling. This time we have one from the Eden Valley and it just happens to be from the fantastic 2003 vintage. While the wine is a slightly different style, it will certainly leave a lasting memory on your taste buds. And remember - if any of our house wines fail to meet your expectations we will give you a FULL CASH REFUND.

### Eden Valley Riesling 2003

YES it's *finally* here! Just in time for the warmer weather. \$12.95 or \$11.95 each case buy = \$143.40

### 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 delightfully dry finish. \$6.95 or \$6.00 each case buy = \$72.00

### 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

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

### Glenrowan Cabernet Shiraz 2001

An older style Australian red. Ask for a bottle of Ned's Red. \$13.95 or \$12.95 each case buy = \$155.40

### Hunter Valley Semillon 1997

This is a uniquely Australian style. \$11.95 or \$10.95 each case buy = \$131.40

### Gramps Cabernet Merlot 2000

Excellent producer. Classic Barossa cabernet. Great with food. \$13.95 or \$12.95 each case buy = \$155.40

house  
wines



- **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 & SPARKLINGS**

	No.	Special	\$
Clonakilla Riesling 2003		24.00	
Elgee Park Viognier 2001		31.00	
Gemtree Chardonnay 2002		15.95	
Goodrich Chardonnay Viognier 2003		18.95	
Ninth Island Sparkling NV		22.00	
O'Leary Walker Riesling 2003		17.95	
Rockford Frontignac 2003		17.95	
St Hallett Riesling 2003		15.95	
Scorpio Pinot Gris 2002		26.00	
Toolangi Reserve Chardonnay 2002		53.00	
Yeringberg Chardonnay 2002		53.00	

**RED WINE & ROSE**

Carrick Pinot Noir 2002		60.00	
Domain Phillip Jones 'Classic' Pinot 2001		45.00	
Gembrook Hill Pinot Noir 2001		35.00	
Greenock Creek Grenache 2002		30.00	
Hamilton's Sturt River Cab/Shiraz 2002		12.95	
Jim Barry 'Cover Drive' Cabernet 2001		19.95	
Mitchelton Print Label Shiraz 1999		46.00	
Quartz Reef Pinot 2001		45.00	
Rockford Alicante Bouchet 2003		20.00	
Two Hands 'Angels Share' McLaren Shiraz '02		25.00	
Two Hands 'Brave Faces' Barossa Shiraz '02		33.00	
Two Hands 'Bellas Garden' Barossa Shiraz '02		55.00	
Two Hands 'Samanthas Garden' Clare Shiraz '02		55.00	

**SPANISH SHERRY**

DZ Manzanilla 'La Goya' 375ml		15.00	
Hidalgo Manzanilla 'La Gitana' 500ml		15.00	
Romate Moscatel 'Ambrosia'		60.00	
Lustau Oloroso 'Don Nuno'		39.00	
Lustau Pedro Ximenez 'San Emilio'		45.00	
Romate Oloroso Sacristia 500ml		85.00	

See our Sherry brochure for all our Spanish Sherries and prices

**HOUSE WINE**

	No.	Special	\$
Barossa 10yo Liqueur Frontignac 500ml		17.95	
Dry Grown Ruby Cab 2001		6.95	
Eden Valley Riesling 2003		11.95	
Glenrowan Cabernet Shiraz 2001		12.95	
Gramps Cabernet Merlot 2000		12.95	
Hunter Valley Semillon 1997		10.95	
Hunter Valley Shiraz 1996		11.95	
King Valley Reserve Cabernet Shiraz 2000		16.95	
Langhorne Creek Cabernet Shiraz 2001		8.95	
Margaret River Cabernet Merlot 2001		10.95	
Margaret River Sauv Blanc 2002		9.95	
Mornington Pinot Noir 2002		12.95	
McLaren Vale Shiraz 2001		10.95	
Preservative Free Red Blend 2002		13.95	
Rathdowne Sparkling Red NV		8.50	
Riverina Semillon Chardonnay 2002		7.50	
Sunraysia Chardonnay 2002		8.95	
The Big Fella Shiraz 2002		12.95	
Urbane Brute NV		6.00	

**PHIL'S 6 PACK**

DAB per 6-pack		16.00	
per slab		60.00	

**IMPORTED WINE & APPERITIFS**

Lillet Aperitif		36.00	
Guitian Godello 2002		36.00	
Guitian Barrel Fermented Godello 2000		54.00	
Almuvedre Monastrell 2002		17.95	
Roda II Reserva 1999		63.00	
Poggerino Chianti Classico 1999		36.00	
Conterno Fantino Barolo 'Sori Ginestra' 1995		95.00	
Pra Monte Grange Soave 2000		37.00	

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	