



SORRENBERG CLASS & SUBTLETY

Mention Beechworth to most wine lovers and they immediately conjure up thoughts of Giaconda, Savaterre etc etc. But there is a sleeping giant in the region who has been producing world-class wines for over a decade. That winery is Sorrenberg.

Very hard to find...but very easy to drink!

Sorrenberg Vineyard is a 20.5 hectare vineyard owned by Barry and Jan Morey and is situated on the outskirts of Beechworth. Their philosophy is to produce hand made wines, and by maintaining low production, individual attention can be devoted to each barrel of wine thereby ensuring maximum quality and flavour.

Barry Morey is the quintessential Aussie character. He has been conducting an annual tasting at Rathdowne Cellars for the past six or seven years, and this year in late October was the first time we have seen Barry in long trousers. Normally he appears in his shorts and Blundstones. But his wines speak for themselves displaying much finesse and class.

Sorrenberg has been recognized by inclusion in Langtons Classification where they appear as one of Australia's top 101 vineyards - and deservedly so!

After the difficult 2003 vintage following the disastrous bushfires in the region, we were fortunate to be able to taste Barry's latest offerings as follows inside.....

continues inside

WWW.RATHDOWNECELLARS.COM.AU

SUMMER 2005
NEWS



OUR FESTIVE SEASON TRADING HOURS

During December this year we'll be open for our regular hours, plus we'll be open a bit longer the week leading up to Christmas to give you extra time to sort out all those last minute gifts and Christmas drinks.

Christmas Week
(Monday 19 - Friday 23)
10am - 9pm
Christmas Eve (Saturday 24)
10am till 5pm

New Year's Eve
10am - 7pm

**Closed Xmas Day,
Boxing Day and
New Year's Day**

We would also like to take this opportunity to sincerely thank all our customers for their continued support, and to wish you all a Merry Xmas and a safe and prosperous New Year.

FESTIVE SEASON TRADING HOURS

Sorrenberg...continued from front

2005 Sauvignon Blanc Semillon (just released)

This blend is 80% sauvignon blanc and 20% semillon and is far removed from the "canned pea" style of sauvignon blanc. The wine went through natural fermentation with extended lees contact to flesh out the mid-palate and give the wine an extra dimension. The finished product was 100% barrel fermented in French oak with predominantly larger barrels used.

The nose shows plenty of herbaceousness combined with citrus characters and these carry through onto the palate with a faint mineral sensation.

Unlike many wines of this variety, this one will cellar for 6/8 years and develop further complexity.

2004 Gamay

Gamay is the grape variety used in the production of Beaujolais, and the Sorrenberg gamay is a combination of Burgundian and Beaujolais techniques. 10% of pinot noir is added to the wine and the blend is fermented on skins for two weeks, after which the wine is pressed and matured in French oak for eleven months.



The bouquet of the 2004 Gamay reveals a combination of fruit and spice. Aromas of cherry with undertones of red currant abound. These characters carry through onto the palate with clean acidity, slight oak and traditional tannins to produce a wine perfect to accompany game or poultry.

Cellaring potential is great with at least 10 years ahead of it. At the October Tasting, Barry showed a 1992 Gamay, which was at the end of its life but still great.

2004 Chardonnay

For many Sorrenberg devotees, this is the Jewel in the Crown of Barry's wines and is consistently rated by experts as one of Australia's finest chardonnays.

After harvesting, crushing and pressing, this wine went through natural yeast fermentation and then to add complexity through complete malolactic fermentation. The wine also receives extended lees contact for 12 months with weekly stirring followed by a further eight months barrel fermentation in 25% new French oak.

The nose shows fresh peach and nashi pear overtones, followed by a luscious palate with classy oak and flinty acidity. Flavours linger with a soft mouthfeel.

Once again, cellar potential is 10 years in a good cellar, and having drunk some of Barry's older vintages, you would swear you were drinking White Burgundy.

2002 Cabernet Sauvignon, Cabernet Franc, Merlot

This blend is 30/40% cabernet franc and merlot with the balance being cabernet sauvignon. Low crop levels are of the utmost importance to ensure the fruit ripens before the autumn break and to achieve maximum flavour. The wine undergoes oak maturation for 24 months before final blending and bottling without filtration.

The wine shows aromas of blackberry and black cherry followed through with plum and cassis on the palate. These flavours combined with complex tannins and French oak provide a rich silky texture which lingers long after the wine is consumed.

Barry suggests keeping in the cellar for 12 years plus for the wine to reach its full potential.

2003 Baarmutha Park Cabernet Sauvignon, Merlot & Cabernet Franc

Following the disastrous bushfires in the region in 2003 Barry had a parcel of fruit which he considered did not reach his lofty standards for the Sorrenberg label, and has released this under a second label. This wine is the 2003 Baarmutha Park Cabernet Blend which Barry has offered to Rathdowne Cellars and a hand-full of restaurants as an exclusive product.

The wine is a deep crimson colour with lifted spices, raspberries and black cherry aromas with just a whiff of charry oak. It is well structured with firm tannins and a lingering savoury finish. Barry suggests this will drink well over the next 4/5 years as it softens and gains complexity. There is only a smidgeon of this wine available, and we are proud to be able to offer it to our customers at the ridiculously low price of \$22 each or at \$240 for a case (\$20 each).

I had my bottle of Baarmutha Park with some barbecued bratwurst sausages and a Greek salad - perfect match !!!

STAYING IN TOUCH

As with most things in life, we need to be flexible and move with the times.

After 14 years producing our newsletter, starting with a double sided A4 sheet, then moving to 4 pages then 6 and finally to a full-colour 6 page version, we feel it is time to reconsider how we stay in touch with you all. In future, our printed newsletter will be published twice a year.

Current releases, tastings, special offers, special cellar releases, winemaker's dinners, master classes etc. dominate our planning. As it is sometimes difficult to book industry 'luminaries' for these functions well-ahead, future events will be promoted via our e-news. This is sent every fortnight.

The e-news is allied to our website: www.rathdownecellars.com.au. It is a much more efficient way of keeping our clientele well-informed. It is usually only one page, and can be read quickly.

If you want to receive our e-news, email wine@rathdownecellars.com.au and ask to be added to our list. Very simple!

GETTING TO KNOW WINE

We have been overwhelmed by the support for our **Basic Wine Education Courses** throughout this past year.

Course dates for 2006 are as follows:

March 1, 8, 15 and 22

May 3, 10, 17 & 24

July 5, 12, 19 & 26

October 4, 11, 18 & 25

Our courses will once again be conducted by wine educator **Patrick Scullin**, and the price is unchanged at **\$220** inclusive. Remember, we will not take more than 14 participants, so that every one has the opportunity to participate fully.

Get more information or book at wine@rathdownecellars.com.au. We also offer special **wine education gift vouchers**.

QUOTABLE

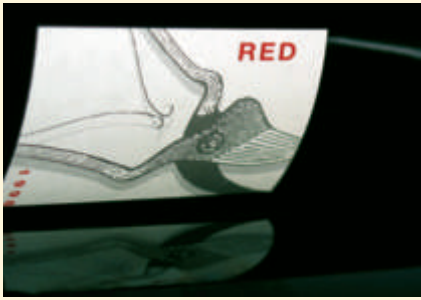
"Wine provokes desire...but it takes away the performance"

William Shakespeare

Eddie

worst of the conditions and means you are essentially drinking Sorrenberg cabernet at half the price.

Ageing - Drink over five years.



Galah Sparkling Red 1998

Talk about power and personality. The grapes for this were sourced off dry-grown vines with an average age of 70 years old. The wine is aged in old oak for five years then refermented, topped up with fortified shiraz and unleashed on the public. It's raw and youthful, showing a lot of red berry fruit and firm tannins with hints of leather.

Ageing - Drink now for the full fruit experience or leave for 5-10 years to get the savoury, leathery, earthy, mushroom spectrum.

Paradigm Hill Riesling 2004

The grapes for this wine are picked off a vineyard on Victoria's Mornington Peninsula. Not a classic region for Riesling, but after trying a few vintages I'm convinced it's an idea worth pursuing. Very Alsatian in style, showing a lot of lifted aromatics, like florals, candied lime, sweet herbs and other tropical fruits, the palate offers a fuller and textured expression of riesling while still retaining a lovely fresh acidity.

Ageing - Drink over three years.



Chris Ringland Shiraz 1999

Only a bottle or two left by the time you read this, of Australia's most highly decorated red according to influential wine critic Robert Parker. This vintage rated a whopping 98/100, following on well from the last two vintages, which both received a perfect 100/100 (and 99, 95 & 99 before that!) The wine itself comes from a 95 year old vineyard, cropping at under one tonne per acre, matured in 100% new French oak for 42 months and receives very minimal racking.

Ageing - To drink now would be a crime. Will do 20 years+

Grosset Polish Hill & Watervale Riesling 2005

Ok, so we don't really need to push these wines as they easily sell out each year they are released, but I did want to mention just how good these wines are. A bit fuller of fruit and more forward than previous releases. The 2005 wines do have some things in common with previous vintages, they are tight wines that show hints of minerals, citrus and tropical fruits, with a listed aromatic that is both concentrated but hard to define. While other rieslings may look great on release I would like to see them in a line up with the Grosset after 10 or 15 years and then decide which wine is better.

Ageing - It would be a sin to drink them younger than five years but 10+ would be better.

Castagna Sauvage 2003

Sauvage is Julian Castanga's answer to the very difficult 2003 vintage and while it's not up to his normal standard that you see in the Genesis Syrah, the wine is still a fascinating beverage. As Winefront Monthly's Campbell Mattinson says "It's riper and fruitier, but like so many of his wines, it's as much a conversation as a drink ... 91 points."

Ageing - Drink over three to five years while your Genesis wines are developing.



Bindi Cuvee II

Sure, Bindi's chardonnay and pinot table wines rightly capture the lime light at release. But you should not over look what they have done when they blend the two together. The base wine comes from the 93-95 vintages and have been fermented in the bottle and aged on lees until disgorgement in May 05. The result is a perfumed, elegant, savoury and complex wine that rewards matching with a great dish.

Ageing - No, it has been done for you.

Rockford Alicante Bouchet 2005

Every year we sell out of this wine, which must be one of the few 'cult' Barossa wines that aren't based on shiraz, grenache or cabernet. It's fresh and vibrant with plenty of strawberries and cherries. The palate is fruity and floral with hints of candied citrus and spice. This wine is very drinkable indeed.

Ageing - Drink this until it's sold out then wait for 2006.

Mount Majura Riesling 2005

Another non-classic region for this variety, this time the Canberra district. Mount Majura have crafted a lean, subtle, citrusy, chalky, talcy style

of riesling that would easily sit in your cellar and develop into a fuller, rounder and more expressive version of itself.

Ageing - Up to 10 years.

Tapanappa 'Whalebone' Cabernet Shiraz 2003

With names like Croser, Cazes and Bollinger involved you just know this wine has to be big. It starts with the bottle, it also encompasses the name and the price, but most of all, it includes the wine itself. It's got a big whack of dense, dark berry fruit, with lots of spice and earth. The palate is big and round, with generous flavours and a fair amount of good quality new French oak. My tip is that although this wine has a big price tag, it has the potential to live and develop for a long time to come, in other words, it has a big future.

Ageing - Drink now or leave for 10-15 years.



Bass Phillip Premium release 2004

After the densely packed wines that were the product of an atypical 2003 vintage, the 2004 wines are a return to the more classic Bass Phillip style. The chardonnay is lean, tight but with a structure and elegance that any chardonnay producer would be jealous of. With time this will be a stunning wine. We have only just received delivery of the pinot, but after trying the Estate 04 and seeing how tight knit, but complex it was, it would be hard to believe this wine is anything but outrageously good, if not 15 years too young.

Ageing - In case you didn't notice, these wines need a lot of time.

Note: there is still 2003 vintage Bass Phillip available, perfect for immediate to mid-term drinking.

JJ Prum 2004

Set to arrive early December, we have limited quantities of these outstanding wines from the estate vineyards of Wehlener Sonnenuhr and Graacher Himmelreich. We also have a limited amount of JJ Prum 03 Goldkapsel wines. Contact us for more info.

Bundaleer Heathcote shiraz 2004

Let it not be said that winemaker Michael Dhillon, more famous for making Bindi wines, is a one trick pony. This time he has turned his hand to a warmer climate and a less pedantic grape. The resulting wine has beautiful fruit complexity and a lot of nuances of cinnamon, pepper, cloves and other spices. This wine needs a fair bit of air to show it's best form.

Ageing - Drink now to about eight years.

GREAT XMAS GIFT IDEAS

We have a large range of items suitable for corporate and personal gifts....

Riedel glassware and decanters including the hot 'O' range.

Wooden wine boxes in plain and stained versions with attractive clear Perspex lids.

Select or supply your own bottle and gift - done!

The very best wines for that very special gift including the rare Chris Ringland Shiraz.

We also have a supply of 1.5lt magnums which are an ideal gift for the "wine-lover with everything" including....

Bass Phillip: Estate Pinot Noir 2003, Premium Pinot Noir 1999, 2000, 2003, Reserve Pinot Noir 2003. Yarra Yering Underhill Shiraz 1996. Ulithorne Frux Frugis Shiraz 2001 and 2003.



Phil's 6 pack

A little on the subject of Lambics!

It has to be said "those crazy Belgians!" Well, when it comes to beer anyway. And for summer we have some of the craziest beers you will ever try, Lambics. These beers are made using a lot of wheat and indigenous yeasts which, like in wine making, adds a lot of complexity. Hops are used only for their preservative element and flavouring, bitterness is avoided in the Lambic style. They are then aged in old oak and mostly re-fermented using the traditional champagne method with a proportion (around 15%) of fruit juice, resulting in a complex drink combining the sweetness and characters of the fruit and the sourness of the base beer.

We are offering three Lambics for you to try.

Firstly, Gueuze. This is a blend of old and young base material that does not contain any fruit juice. It is reminiscent of lime zest with peach and stone fruits, plus floral notes, lees, and grainy/mealy. The palate is quite tart but very refreshing. If you closed your eyes you could almost imagine you were drinking champagne. This is the most complex beer I've ever tried and would be great to serve with canapés.

We are also stocking Kriek, which is flavoured with cherry and offers a great floral character plus sweet and sour cherries, and a stemmy character. The palate is also marked by cherries with a lovely fresh sweetness and long lasting flavours. Try this with a bomb Alaska.

Completing the trio is Peche, It smells and tastes like fresh peach plus apricot and some of the leesy and grainy notes of the gueuze is evident underneath. Of the three this is the fullest in weight and the sweetest. This is perfect on its own, with a pavlova or with a sweet fruit based dessert.

Timmermans Gueuze \$7

Timmermans Peche \$7

Timmermans Kriek \$8.50

Timmermans 3-pack (one of each) \$20

Phil Smith

MORE NEW WINES.....

Veuve Bonneval Champagne NV

Its not often you can get Champagne under \$50, and it's even less common for it to be this good! But this fizz, which is authentic Champagne, has been made by a producer as a 'buyer's own brand'. This means it is made to the specifications and price point as laid out by the group who are making the purchase. What does it really mean though? You can buy a great bottle of French bubbles that is very affordable.

Ageing - Champagne like this is best fresh!

Ravensworth Marsanne 2004

Finally we have found a second Australian marsanne that is worth writing about. Made from grapes out of the Canberra district this wine offers a great deal of varietal characters such as honeysuckle and lemon, hazelnuts, and apricot kernel. The palate is mid-weight, rounded and textured with lovely lemony acid. A great drink offering lots of flavour for the price and will match a wide variety of dishes. *Ageing - Drink now or leave for five to eight years.*

Shadowfax Chardonnay 2004

The fruit for this wine is sourced mainly from Geelong and has been lovingly given whole bunch pressing, 100% barrel fermentation using wild yeast and then Ageing on lees. The outcome is a full and complex chardonnay that offers a lot of stone fruits and nutty/French oak characters at the moment, but has the potential to develop further complexity with time. This vintage is extra special to us, as our own Philip Smith assisted winemaker Matt Harrop. *Ageing - About 5 years.*

Winner of the 2005 Premier's Trophy at the Melbourne wine show for the best Victorian Wine, giving it a total of six trophies to date.

Ashton Hills Salmon Brut 2004

A new release from this classy Adelaide Hills based winery. This wine offers lovely cherry and strawberry fruit, with hints of fresh flowers and a savoury leesy/yeast based character. The addition of some still pinot noir adds body, texture and a delightful salmon hue. *Ageing - Up to five years in bottle will add an extra dimension.*

Fergusson Pinot Chardonnay Brut 2003

An elegant and fresh fizz that has recently taken the fancy of the RC cru. It has a lovely floral lift with hints of stone fruits and strawberries. The palate has fresh acidity and a long, clean finish. At \$20 it's hard to go past for value and sheer drinkability. *Ageing - Why bother? It is so good now!*

Baarmutha Cabernet Blend 2003

From the vineyards and cellars of Sorrenberg comes this elegant, juicy fruited and well structured cabernet - 'declassified' due to the extreme heat and smoke in 2003. After tasting this wine we were convinced it missed the

TOP PICK



LUSTAU CLEANS UP

At the 2005 International Wine Challenge in London, possibly the grandest wine competition, the House of Emilio Lustau shone as the star performer from the sherry region, and indeed the entire Wine challenge, with 5 Trophies, 9 Gold Medals, 7 Silver, 11 Bronze and 7 Seals of Approval. Lustau won awards for both products and business approach. The Emperatriz Eugenia Very Dry Oloroso was awarded the Sherry and overall Fortified Trophy! Lustau was also awarded the Trophy for the Fortified Winemaker of The Year as well as the Len Evans Trophy for consistently high scores over the past 5 years - over 150 Seals of Approval.

Gran Reserva Emperatriz Eugenia Dry Oloroso

One of Lustau's three Gran Reservas, sherries that must have an average age of at least 20 years, so some material in the solera would be much older. In fact, it will have some of the oldest wines to be commercialised at an international level.

Emperatriz Eugenia is a bone dry, nutty Oloroso and despite its strength, concentration and immense flavours of smoky wood, prunes and bitter chocolate, this rare wine is smooth and warming leaving a clean lingering aftertaste.

It was named after Emperatriz Eugenia, wife of Emperor Napoleon III, following a meeting with Jose Ruiz-Berdejo y Veyan, founder of the House of Lustau.

Serve at cool room temperature as an aperitif or to accompany game dishes or cheeses.

Ideal summer sippers

Fresh shipments of two of our favourite Manzanilla sherries should have both just arrived by the time this newsletter is published.

Similar in style to a fino, except lighter, a good manzanilla is as tangy and fresh as a sea breeze. Dry, savoury and pale lemon in colour, it comes exclusively from the bodegas of Sanlucar de Barrameda, where it is also aged under flor yeast.

Exquisite with salted almonds, oysters, and Manchego cheese.

To be consumed within a few days, or they lose their freshness, hence the smaller bottles.

Delgado Zuleta "La Goya" Manzanilla 375ml
Hidalgo "La Gitana" Manzanilla 500ml (this wine was awarded the International Wine Challenge Trophy for the Best Manzanilla).

Estelle's Christmas Pudding

Going right back to basics here. My mum's interpretation from old school text 'Cookery the Australian Way'. You can't get any better, I promise.

Wash a piece of calico about 70x70cm. Keep damp. Fill a large pot of water and bring to boil.

2/3 cup fresh white breadcrumbs
 1/4 tsp salt and grated nutmeg
 1/2 cup sugar

2 eggs
 375g pack mixed dried fruit, including peel, avoid the cherries
 3 tabs blanched whole almonds
 250g pack Tandaco suet mix
 1/2 grated rind of a lemon
 1/4 cup milk
 2 tabs brandy, sherry etc.

Wash your hands, roll up your sleeves and mix it all together. Spread out the calico, and sieve flour over it till it is generously covered. Avoid the outer 15cm. Pile mix onto the middle of the calico and pull up all the edges. Tie with string or a strip of calico. Include a loop when tying, so you can hang it up to drain. Hang in an airy place for several days. Watch out for ants etc. and if it is humid, move it to the fridge. I then keep it in the fridge, as our summer humidity can cause it to go mouldy. I've had a few tragedies! It serves 6-8.

Cameron suggests drinking:
Larmandier-Bernier Rose Saignee Champagne NV at **\$85**, or
Timmermans Kriek Beer at **\$8.50** or
Romate 'Cardenal Cisneros' Pedro Ximenez at **\$58**. Thank you to my dear departed mum for this.

Christine Knight

recipe

houses
wines

Our astute customers (99.99% of you) will notice we have a lot of new wines and new vintages arriving on (and quickly departing from) our house wine shelves. You will have also noticed a few empty spots too. This is simply because we refuse to put our labels on sub-standard wines, and until we find something that we are happy with you might continue to see some empty spaces. Remember that we'll give a full refund on any wines you are unhappy with.

Langhorne Creek cabernet shiraz 2003

Most popular house wine of the past 3 to 4 years.
 \$9.95 or \$8.95 each case buy = \$107.40

Rathdowne sparkling shiraz N.V.

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

Riverina semillon chardonnay 2005

A blend of chardonnay with stylish semillon.
 \$7.95 or \$7.50 each case buy = \$78.00

Urbane Brute

Our runaway success house sparkler! Made in the Riverina from semillon, it has a delightfully dry finish.
 \$6.95 or \$6.00 each case buy = \$72.00

TOP PICK

Old Press shiraz 2003

Ripe fruit, full-bodied, very, very drinkable at this price.
 \$12.95 or \$11.95 each case buy = 143.40

Heathcote cabernet shiraz 2003

Lovely finesse and structure. 3-5 years cellaring!
 \$14.95 or \$13.50 each case buy = \$155.00

Griffith botrytis semillon 2002

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

South East Australian cabernet merlot 2005

Medium bodied, great fruit characters. Very drinkable.
 \$10.95 or \$8.95 each case buy = \$107.40

King Valley riesling 2004

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

Coldstream pinot noir 2001

Its back! We've acquired more of this little beauty.
 \$13.95 or \$12.95 each case buy = \$131.40

King Valley bianco 2004

A fruity, floral, off-dry white from a trio of Italian varieties. We'd call this Vino Grande.
 \$9.95 or \$8.95 each case buy = \$107.40

Big Fella chardonnay 2004

Plenty of fruit and flavour. Excellent everyday wine.
 \$13.95 or \$12.50 each case buy = \$150.00

Adelaide Hills sauvignon blanc 2005

Wow. This is a sensational wine for the price. From one of the top producers in the Adelaide Hills.
 \$12.95ea or \$11.95 each case buy = \$143.40

Margaret River semillon sauvignon blanc 2005

2005 was the perfect season for this near-perfect drink.
 \$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



- **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	No.	Special	\$
Bass Phillip Premium chardonnay 2004		58.00	
Mount Majura riesling 2005		17.00	
Paradigm Hill riesling 2004		25.00	
Grosset Polish Hill riesling 2005		36.00	
Grosset Watervale riesling 2005		32.00	
Ravensthorpe marsanne 2004		17.00	
Shadowfax chardonnay 2004		27.00	
Sorrenberg chardonnay 2004		45.00	
Sorrenberg sauvignon blanc semillon 2005		29.00	

SPARKLING WINE	No.	Special	\$
Ashton Hills Salmon Brut 2004		30.00	
Bindi Cuvee II		43.00	
Fergusson pinot chardonnay brut 2003		18.00	
Galah Sparkling Red 1998		41.00	
Veuve Bonneval Champagne NV		40.00	

ROSE AND RED WINE	No.	Special	\$
Bass Phillip Premium pinot 2004		110.00	
Baarmutha cabernet blend 2003		20.00	
Bundaleer shiraz 2004		35.00	
Castagna Sauvage 2003		41.00	
Chris Ringland shiraz 1999		750.00	
Rockford alicante bouchet 2005		21.50	
Sorrenberg gamay 2004		36.00	
Tapanappa cabernet shiraz 2003		72.00	

PHIL'S 6-PACK	No.	Special	\$
Timmermans 3-pack		20.00	

HOUSE WINE	No.	Special	\$
Adelaide Hills sauvignon blanc 2005		11.95	
Big Fella chardonnay 2003		12.95	
Coldstream pinot noir 2001		12.95	
Griffith Botrytis semillon 2002 375ml		12.95	
Griffith Botrytis semillon 2002 750ml		17.95	
King Valley bianco 2004		8.95	
King Valley riesling 2004		8.95	
Langhorne Creek cabernet shiraz 2003		8.95	
Margaret River cabernet merlot 2004		11.95	
Margaret River sauvignon blanc semillon 2005		10.95	
Old Press shiraz 2003		11.95	
Rathdowne sparkling shiraz NV		11.95	
Riverina semillon chardonnay 2005		7.50	
Sth East Australian cabernet merlot 2003		8.95	
Urbane Brute NV		6.00	

SHERRIES	No.	Special	\$
Romate 'Cardenal Cisneros' Pedro Ximenez		58.00	
Lustau 'Emperatriz Eugenia' Oloroso		59.00	
Delgado Zuleta 'La Goya' 375ml		15.00	
Hidalgo 'La Gitana' 500ml		15.00	

GIFT IDEAS	No.	Special	\$
Wild About You Chocolates wooden box (14)		32.00	
Riedel 'O' sauvignon blanc twin pack*		36.00	
Bass Phillip pinot 2003 magnum		175.00	
Yarra Yering Underhill 1996 magnum		250.00	
Single bottle wooden gift box		10.00	
Vintec 42 bottle wine fridge		650.00	

*ask us about the many other styles available

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	