



VINTAGE REPORT

We thought it might be opportune to look at the recently finished 2004 vintage, as the conditions were, for many wine-makers, the trickiest they have encountered for some years. We talked to as many of them from major regions as we could drag away from their wineries to answer the telephone with the following results.

In the Margaret River, Trevor Kent at **Cullen** and Keith Mugford at **Moss Wood** informed us that it was a very compact season, with a slow start but then several days over 40 degrees and a rapid pick with great concentration of flavours. Volumes were up slightly, and quality was very good with both reds and whites. When Cameron spoke to Chris Ringland of **Rockford** and **Charlie Melton in the Barossa Valley**, they told him that it was hot to begin, then an unusually cool January with picking finished about the end of April. In fact, weather for the last 2/3 weeks of picking was great with low overnight temperatures. A great vintage, similar to the 02 which will please all their fans.

Grant Harrison, senior wine-maker at **Coriole** in **McLaren Vale** said "the 04 was a very exciting vintage" with yields slightly increased and high levels of flavour in most varieties. The shiraz fruit picked was some of the best for many years, and the Sangiovese also looked great.

Eddie spoke to David Freschi at **Casa Freschi** in **Langhorne Creek** and the season started well but had one of the coldest January's on record followed by extreme heat in February. The older vines (except the Nebiolo) coped well with good yields. Fruit limited, but of exceptional quality. David's comment "an unusual experience!"

Tim Adams in the **Clare Valley** reports one of the coolest Dec/Jan periods on record followed by the hottest February!

The vineyard shut down in the heat, but finished up with a record crush. Riesling and Semillon were outstanding and the reds were good also. Overall, "a good result for quantity and quality."

CONTINUED INSIDE

Picture above: Basket press in action.

Tastings

Gemtree Vineyard

Sat June 12th 2-5pm
Rapidly expanding McLaren Vale Winery, with exceptional wines.

Mitchelton

Sat June 26th 2-5pm
Meet industry stalwart - winemaker Don Lewis - and try his top range.

Beelgara Wines

Sat July 10th 2-5pm
Vince Pignatelli (Matteo's brother) will present a Pinot Grigio and an interesting Amarone style Shiraz, from this small new winery.

Lengs & Cooter

Sat July 31st 2-5pm
Colin Cooter, will be in town for a selective tasting of the Lengs & Cooter and Lashmar ranges.

Events

This edition, we have a swag of dinners coming, but unfortunately, as we go to press, we have not been able to pin down any of the winemakers for dates! To be assured of a place, please be sure to call or email your interest.

Listing inside...



Red soil at Heathcote Estate

VINTAGE REPORT

cont. from front page...

Stephen George of under-rated **Ashton Hills** in **Adelaide Hills** had almost the hottest December and February on record, and the coldest January. Consequently, latest vintage ever, but highest yield since 1990. With 50% "thinning" of the pinot grapes, quality was exceptional. Stephen's comment "very happy". In Victoria, Andrew King at **Yering Station** in **Yarra Valley** said they had no problems with "fruit set" – and did a lot of "grape thinning" to meet quality requirements. It was a long season, moderately warm

before ripening and all fruit was picked prior to any rain. All over, "a very good vintage." Damian Sheehan, Viticulturist at **Mount Langi Ghiran** in **Great Western**, reports a warm December, cold January and a shock February with heat wave days, but kinder conditions in autumn saved the day. Fantastic fruit! Typical flavours with abundant spice and pepper and incredible colour for the shiraz. Riesling also looks good.

Down at **Bellarine**, Rainer Brett of **Curlewis Vineyard** tells us that his yields were up on previous with 2.5 tons per acre. Quality was excellent, with great flavours and acid balance. Because his vines are mainly 20 years old, he thinks that yield is about perfect for quality and flavour. His comment – "04 is looking terrific".

On the **Mornington Peninsula** at **Kooyong Vineyard**, Sandro Mosele said the 04 was as good as the past three vintages, but with much better yields. Weather was outstanding with a perfect ripening season for most Peninsula wineries, providing they got their yields right. "Reminds me of 01, great year and very happy!"

Eddie spoke to shiraz genius, Ron Laughton at **Jasper Hill** in **Heathcote** who had just finished on May 7 and said "04 was an absolute cracker" Volumes were low to normal, but quite reasonable. Quality was high with great balance, terrific acid and "will be long livers". Reds had phenomenal colour and the Riesling was spectacular"



Up at **Beechworth**, our mate Julian Castagna, of **Castagna Wines**, picked at just the right time and fruit looks sensational – will be interesting to compare with 02 vintage. Julian said "fruit is as good as I've ever seen – time will tell!" Rick Kinzbrunner at **Giaconda** and Barry Morey at **Sorrenberg** agree! Should be worth waiting for.

At **Pyrenees**, senior wine-maker at **Taltarni**, Leigh Clarnette tells us the crops were average size but with great flavours. Weather was cool and

dry with not much rain since pre Xmas. Shiraz and Cabernet are both deep in colour and rich in flavour thanks to a kind April. He says "04 will be a year to enjoy or lay down" Leigh also spoke about their **Clover Hill Vineyard** in **Northern Tasmania**, which had a cool summer with the hottest days during vintage. They also produce the Lalla Gully Riesling and he says "the wines boast those famous acid levels which Tassie wines are renowned for, with great flavour length, suggesting they will cellar well" Also in Tasmania, one of Australia's busiest wine-makers, Andrew Hood of **Wellington Wines** (and many others) said it was a good result considering the season and fickle weather. Even though it was difficult to manage the vines, Andrew reports that "it was a very late ripening year, but we had good quality fruit".

Our last correspondent is Ian Scarborough at **Scarborough Wines** in **Hunter Valley**, who says 04 was a good growing season, although January and February was incredibly hot, in fact "hotter for a longer period than I have ever known in the Hunter". The baumes were good, but not too high and they manage to harvest before the storms arrived. All in all, a reasonable vintage.

STOP PRESS: The first 2004 has just hit the shelves! Charles Melton Rose of Virginia.

phil's 6 pack



CHIMAY

It's winter time again. A time when ice-cold lagers lose their charm and the dark side beckons. Chimay is the answer. Chimay has been brewed by Trappists monks since 1862 and is one of only six beers in Belgium allowed to carry the 'Trappist' title. Chimay Blue is dark and dense in colour with a thick layer of tight foam. It contains aromas of dried fruits and herbs, dark malts, earth-yeast, spices and a light floral character. The palate is rich, heavy and bone dry. The carbonation is quite fine and creamy compared to the 'prickle' most lagers deliver to the tongue. In typical Belgian style it weighs in at 9% alc/vol. Chimay Red is lighter than the Blue with more malt sweetness and only 7%. It is equally drinkable if not more so. Chimay is best sipped with mature cheeses, although it will go equally well with red meats. **\$6.00 each or \$30.00 per 6-pack**

Phil Smith

COMING EVENTS

Bastille Day Dinner

Wednesday 14th July - at Vue de Monde - Wonderful French inspired meal, with Champagne, Bordeaux and Burgundy from top producers, including; Billecart-Salmon, Blain-Gagnard & Armand Rousseau. Cost: \$175 per head. Limited to 24 places.

Chardonnay & Pinot Showdown

Wednesday 4th August Venue tba. A dinner to showcase the new single vineyard Pinot & Chardonnay from Mornington Peninsula producer – Stonier – versus one of NZ's exciting "up-and-coming" wineries – Mt Difficulty in Central Otago.

Bowen Estate Dinner

Expected end August, early September - Venue tba. Doug Bowen will be in again to release his much anticipated 2002 reds. We keep this a small affair and it always excites.

Shiraz Double Header

Date: to be announced - at Matteos Charlie Melton and Pat Carmody from Craiglele will team up for a red wine 'tour de force'. Guaranteed to be a spectacular night.

SHADOWFAX VINTAGE REPORT

By the time you are reading this the mad rush of vintage will have subsided. Having never worked in a winery during the 'peak season' I was keen to see how it all happened. So I organised to spend a week at Shadowfax winery which is located (on the grounds of the Werribee Mansion), just 30kms out of Melbourne.

THE WINERY The Shadowfax building - first used in 2000 - has a funky looking cellar door and the winery area is a large expanse of grey and white tanks with hoses, pumps, grape hoppers, a press and a crusher tucked into corners of the winery or the barrel room.

They process 250 tons annually which equates to about 17500 cases. The range includes Sauvignon Blanc, Pinot Gris, Chardonnay, Viognier, Pinot Noir, a Sangiovese blend and a selection of Shiraz from different regions (including three great single vineyard Heathcote wines).

Matt Harrop is the winemaker at the helm. He has worked at wineries such as Brokenwood and Nautilus and also in Italy. His philosophy is relaxed and pragmatic; if the wine needs acid he will add some, wines from the younger vines at Werribee get some tannins added to augment their own and stabilise the colour. And he sells off finished wine that is not up to standard rather than reduce the quality of the final blend.

THE EXPERIENCE I turned up Monday morning wearing my new Blundstones and a nervous smile. It was raining and wine makers are edgy enough during vintage without being provoked by bad weather! I was set to work with the plunger, balanced on a plank over one of the many open top fermenters. Quite a test of strength and balance. It was interesting to see the colour in the wines develop over a couple of days as the skins was leached out.

On the first day we crushed ten tons of shiraz from the vineyard connected to the winery at Werribee, not the most

likely of sources, but the young vines are already producing high quality fruit. My input was confined to hosing out the picking bins after the grapes had been dumped into the crusher. Depending on the style of wine being made Matt changed how he used the crusher. He removed the rollers for Pinot so the fruit is de-stemmed but the berries are left intact and on some of the Shiraz he bypassed the crusher and put a percentage of whole bunches in with the crushed grapes to add a carbonic maceration character to the finished wine.

Day two - rotten egg gas greeted me as I entered the winery. One of the big tanks of fermenting shiraz was developing sulphide characters due to the lack of oxygen getting to the yeast.



The cure was a good 'splashing' which involves positioning a picking bin under the tank, opening the valve and letting the wine gush out. This lets the air get into the wine and the smell subsides.

Then we put the press to work, loading it with whole bunches of chardonnay grapes and gently pressed the fruit. The next day we racked it to barrel for a natural fermentation. The smell of the French oak was alluring to say the least!

Day three and four was more of the same with plunging, pumping over, pressing and crushing.

On my final day the guys decided it was time I got in one of the tanks. Yes, there I was knee deep in grape skins with a shovel. My mission was to get all the skins out so that we could press them. It was quite an undertaking, **the seeds seemed to find their way between all my toes** and the CO₂ made it a light headed affair. You might just say there is a little bit of me in the 2004 Shadowfax wines.

In between all that hard work they treated me well and I did manage to squeeze in a hearty meal each day with a few great wines. I also snuck in a foray to the cellar door to try the impressive range.

THE CONCLUSION I worked in excess of 50 hours and got quite a bit out of the experience, including a big bruise from a fall! Wine-making is not glamorous. I seemed to always be wet, and there is a lot of manual labour (more than retail anyway!), and the hours were long, but it is pretty good fun and I can't wait to do it again next year.

Phil Smith

Sumptuous and velvety

The colours of this issue are just so lush and velvety, that I racked my brains to think of something that would reflect this feel. I thought of some very exotic things, and then it occurred to me that a recipe that I keep repeating over and over recently is exactly right. Not only that, it is quite simple and uses very basic ingredients. Serve it with some good fresh fettucini. I usually make double and freeze half. I reprint it here from a book by Marcella Hazan. The queen of Italian cooking as far as I am concerned.

Tomato sauce with cream

85g butter
3 tablespoons each very finely chopped onion, carrot and celery
1.5 tins crushed Italian tomatoes
salt
100ml cream

Put everything except the cream in a saucepan and cook uncovered at a slow simmer for 1 hour. Stir occasionally. I puree the lot and then add the cream and just heat through again.

Cameron suggest matching this with **Hurley Vineyard Pinot 2001 @ \$31** or **Capricorn Merlot/Malbec 2002 @ \$29**

Christine Knight

a recipe

This issue, the new wine section has exploded! We have so many new wines in that it was an effort simply picking out those that made it into this list. Needless to say then that there are plenty more where these came from.

Best's Great Western Riesling 2003

We shed tears of joy when we first tasted this baby. Classic Riesling: loads of fresh citrus fruit and stacks of crunchy acidity. Reminded us of a Riesling somewhere in between a young Clare and a Tassie, stylistically. Also won a trophy for 'Best White Wine' at the recent Royal Sydney Wine Show.

You'll love it.
Ageing – will develop wonderfully over next 10 years.



TOP PICK



Clonakilla Hilltops Shiraz 2003

This stuff seems to get scarcer every year. The 02 was sheer magic, and this year doesn't disappoint, though it is a little fuller in style. Once again, Tim Kirk has created spicy, cool-climate-styled, hedonism in a bottle.
Ageing: drink now and over next 6 years.



Stella Bella Shiraz 2002

Modern, stylish Margaret River Shiraz. Sumptuous and highly perfumed nose showing sandalwood, dried flowers and dusty, middle Eastern spices. And in the middle of all that is a wonderful core of fruit. More delectable than a Bond girl.
Ageing: drink now and over next 4-7 years.



Reschke Cabernet Sauvignon 2002

Fast becoming a staff favourite for a well-priced Coonawarra cab. The 2001 was a delight, but we think this new vintage is better. Tight now, so give it a breathe first, or cellar it.
Ageing: will cellar well for up to 8 years.

Kinloch Chardonnay 2001

A fuller style Chardonnay from Central Victoria's High country just south of Mansfield. Partially fermented in French oak barriques, it shows butterscotch, fig and melon flavours and some lovely cleansing acidity which all blend together to make a highly drinkable Chardy!

Ageing: nope! 'Craic' a bottle today!

Dal Zotto Barbera 2002

When it comes to wine, the Italians and the King Valley go together better than Simon and Garfunkel. This Barbera is one of their 'greatest hits' displaying a lively nose full of earth, meat, aniseed and a rosemary-herbal edge. Loads of mouthfilling fruit carries fine drying tannins on a medium-bodied but intense palate. Needs food.

Ageing: will evolve over next 2/5 years.



Yering Station Res. Shiraz Viognier 2002

The team out there in the Yarra who are responsible for the Reserve range have really got their act together and the 02 Shiraz (with a small amount of Viognier) is possibly the best yet. Winner of 7 Trophies to date. Very silky.
Ageing: yes, maybe a further 3-6 years.

Other Shiraz Viogniers....

- Metier 2001 - divine, very Rhone styled.
- Mr Riggs 2003 - silky, soft & mid-weight
- Pandalowie 2002 - Big & brooding (Bendigo)

Paradigm Hill

Very small vineyard located behind Stonier on the Mornington Peninsula, producing exceptional wines. Current releases are a Pinot

Gris that rivals our current favourite - Scorpo, and believe it or not a superb Riesling.

Ageing - Both drinking very well now

d'Arenberg Sticks & Stones TGS 2002

Another cracker from this innovative McLaren Vale producer. A somewhat unusual red blend for the Antipodes (Tempranillo, Grenache and 12% Souzao), it really caught the attention of our noses: bright, robust fruit character, savoury/spicy notes and sturdy yet finely grained tannins. If you're into Spanish styled wines, grab yourself some of this!

Ageing: yes! Great in the mid term (4-7 years).



Ulithorne Frux Frugis Shiraz 2002

If you tried last year's (a blockbuster), the 02 is much more restrained and elegant. Still concentrated, mind you, to the hilt with masses of black fruit and a rod-like spine of very fine tannins. A McLaren Vale red worth lingering over and worth cellaring...

Ageing: Put some away for next 7-10 years.



Pipers Brook Estate Pinot Noir 2002

When it comes to the classics, who's to judge? Nope, nothing to pay out here, just well-structured, concentrated, balanced, complex and like all good Pinot Noir, requires food to do it justice. Will do its Ageing: Best drinking in about 2-3 years time, but temptation is a wicked thing...

Coliban Valley Cabernet Merlot 2002

A sturdy, well-made, full-ish red from up near Heathcote showing some lovely aniseed-herbal notes on the bouquet. Guaranteed to put a smile on even the most hardened Shiraz lover's face.

Ageing: will cellar for a further 5-7 years.

Just In

Heathcote Estate Shiraz 2002

- stunning new winery.

Battely Beechworth Syrah 2002

- very limited.

new wines and vintages

LES VINS D'AILLEURS...

The following is a list of assorted international goodies that have come to our attention of late. Kind of an extension to the New Wines and Vintages section.

Henriot Brut Champagne NV

If Jamie Oliver were a wine expert, his notes would no doubt read: "Cuddly bubbly!" And it is, too. Fresh, lively, delicate, nervy and bloody delicious.

Leroy Bourgogne 1997

One of Burgundy's most sought-after and prestigious producers. We've had this one in before, but we've done a bit of a special end-of-vintage number on it so that it's better value for you, the consumer. Reduced to clear, you might say. Stocks are limited. Decant and breathe for at least 30 minutes for an amazing good value Burgundy experience.

Mt Difficulty Pinot Noir 2002

A stunning release with all the Central Otago hallmarks: soft spice, hints of feral hide, delicate tannins and a wonderful boof of *je ne sais quoi* on the finish. Will need decanting.



Tiny quantities of the single vineyard - Pipeclay Pinot - also available.

Mt Difficulty Pinot Gris 2003

One of our favourite Central Otago producers from NZ. Not so much in the style of 'rich and oily' Pinot Gris, but still oodles of flavour and a hint of doughy-yeasty funk. Really interesting and an awesome 'food wine'.

Palacios Remondo 'Propriedad Remondo' Rioja 2001

Superb modern Rioja from Priorat legend - Alvaro Palacios. If you have enjoyed the very drinkable Lanzaga from Telmo Rodriguez, just imagine a more concentrated, firmer wine, with a very fine, long finish. A great vintage to cellar too.

Dolium Malbec 2001

That's right, hombres, from Mendoza in Argentina. A medium-to-full bodied number showing spicy, lively New World fruit and oak characters but still manages to maintain a rustic charm.

Domaine du Tariquet Ugni Blanc Colombard 2002

A fresh, lively, floral, uncomplicated off-dry number from the south of France. A past winner of the White Wine of the Year at the prestigious Wine Challenge in London. Great value.

Louis Jadot 2002 Burgundy offer out now and 2003 Bordeaux indent offer also available

WINE EDUCATION

One of the most popular things we organise throughout the year are our Wine Education courses. **Our Introduction to Wine Course (Basic Course)** has been running for 5 years now, and as many people will agree, it's a great way to get started, or learn more about wine. It covers all the major styles of wine, including identifying characteristic traits in varieties, food and wine matching, cellaring wine, building a cellar, and detecting faults in wine.

The course runs over 4 consecutive Wednesday evenings - from 6.30pm - for approx 2 hours each night, and is held in the private function room at La Luna Bistro, Carlton North. The cost is \$200, all inclusive.

Dates for 2004 are:

July 7, 14, 21, 28 October 6, 13, 20, 27

We will also run a few **Masterclasses** on Sunday afternoons. These 3-hour courses will focus on one region or variety and are followed by a dinner. The next will be a revisit to last year's most popular masterclass - an introduction to the **wines of Spain** - on 29 August. Masterclasses are \$160, and include a sumptuous dinner at La Luna.

Ask for a brochure for full details.

There are oceans of cleanskin wine out there these days, but we're confident you'll agree that our House Wine section remains junk-free, great value and with enough variety to suit all palates. And if any of our house wines fail to meet your expectations we will give you a FULL CASH REFUND, no questions asked.

Eden Valley Riesling 2003

A worthy successor to the '02 Polish Hill. Fresh, floral, dry. \$12.95 or \$11.95 each case buy = \$143.40

Margaret River Cabernet Merlot 2002

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.

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

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

Reserve King Valley Cab Shiraz 2002

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

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 dry red 2003

Lives up to its name - big, loads of flavour and rich. \$14.95 or \$13.95 each case buy = \$167.40

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

Griffith Botrytis Semillon 2002 - 375ml

the new vintage of our House dessert wine. 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

Rosé of Rathdowne

Our first ever House Rosé. Fresh, fruity and very pluggable. \$9.95 or \$8.95 each case buy = \$107.40

Wirra Handpicked Riesling 2002

What a steal. Wirra Wirra Handpicked Riesling, screwcap for under \$10 (normally \$17.95). \$9.95 or \$8.95 each case buy = \$107.40

Victorian Barrel Fermented Chardonnay 2002

Finally, we've found a bigger, fuller chard that isn't overblown. \$14.95 or \$13.50 each case buy = \$162.00

Big Rivers Shiraz Grenache 2003

Fantastic, full bodied quaffer from the Murray Valley region. \$10.95 or \$9.95 each case buy = \$119.40

"The evolution of all things vinous - especially the very phenomenon of wine itself - has proven to represent a true paragon of civility in the Human being..."

Anonymous



- **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 & ROSE	No.	Special	\$
Bindi Pinot Rose 2003		25.00	
Charles Melton 'Rose of Virginia' 2004		19.95	
Kinloch Chardonnay 2001		19.00	
Paradigm Hill Pinot Gris 2003		34.00	
Paradigm Hill Riesling 2003		24.00	
Shadowfax Viognier 2003		22.00	

RED WINE

Battely Syrah 2002		53.00	
Capricorn Merlot/Malbec 2002		20.00	
Clonkilla 'Hilltops' Shiraz 2003		25.00	
Coliban Valley Cabernet Merlot 2002		25.00	
d'Arenberg 'Sticks & Stones' TGS 2002		35.00	
Dal Zotto Barbera 2002		22.00	
Heathcote Estate Shiraz 2002		44.00	
Hurley Vineyard Pinot 2001		31.00	
Metier Shiraz Viognier 2001		31.00	
Mr Riggs Shiraz Viognier 2003		25.00	
Pipers Brook Pinot Noir 2002		33.00	
Pondalowie Shiraz Viognier 2002		29.00	
Reschke Cabernet 2002		21.00	
Shadowfax Werribee Shiraz 2002		24.50	
Stella Bella Shiraz 2002		23.00	
Ulithorne 'Fruix Frugis' Shiraz 2002		40.00	
Yering Station Reserve Shiraz Viognier 2002		57.00	

PHIL'S 6 PACK

Chimay Red per 6-pack		30.00	
Chimay Blue per 6-pack		30.00	

HOUSE WINE	No.	Special	\$
Barossa 10yo Liqueur Frontignac 500ml		17.95	
Big Rivers Shiraz Grenache 2003		9.95	
Eden Valley Riesling 2003		11.95	
Griffith Botrytis Semillon 2002 375ml		12.95	
Griffith Botrytis Semillon 2002 750ml		17.95	
King Valley Reserve Cabernet Shiraz 2002		16.95	
Langhorne Creek Cabernet Shiraz 2001		8.95	
Margaret River Cabernet Merlot 2001		10.95	
Margaret River Sauvignon Blanc 2002		9.95	
Mornington Pinot Noir 2002		12.95	
Rathdowne Sparkling Shiraz NV		11.95	
Riverina Semillon Chardonnay 2002		7.50	
Rosé of Rathdowne		8.95	
The Big Fella Dry Red 2003		13.95	
Urbane Brute NV		6.00	
Victorian Barrel Fermented Chardonnay 2002		12.95	
Wirra Riesling 2002		8.95	

IMPORTED WINE

Dolium Malbec 2001		22.50	
Domaine de Tariquet 2002		13.95	
Henriot Brut NV		55.00	
Leroy Bourgogne 1997		40.00	
Mt Difficulty Pinot Gris 2003		30.00	
Mt Difficulty Pinot Noir 2002		50.00	
Mt Difficulty 'Pipeclay' Pinot Noir 2002		66.00	
Propriudad Remondo Rioja 2001		49.00	

Interstate & overseas clients should phone for freight and insurance rates

Freight \$

Total Payment \$**PAYMENT DETAILS**Name PhoneAddress Postcode
 Please deliver to address above (free in Melbourne Metro. area)
 I will collect from shop when convenient

 Cheque or Credit Card:
 American Express
 Diners Club
 Bankcard
 Visa
 Mastercard
Credit Card Number Expiry Date

Signature