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

WINTER 2005

NEWS



BASS PHILLIP AND THE HOLY GRAIL

By any assessment of Australian pinot noir producers, Bass Phillip is one of the undisputed leaders and probably comes closer than any other in reaching "The Holy Grail" of winemaking - to produce a Burgundy like wine from this intriguing and beguiling grape. Owner and winemaker, Phillip Jones planted the estate vineyard in 1979 and produced the first vintage of pinot noir in 1984 which is still drinking well! **Phillip came from a background of engineering research and management consulting and his philosophy is to allow nature to drive the viticulture and wine processes**, ensuring the vineyard character (or as the French say, the "terroir") to be fully displayed.

The holdings now consist of four vineyard sites around the town of Leongatha in Gippsland with a total of approximately 20 hectares. Current production (in a "normal year") amounts to about 4000 cases of wine, predominantly pinot noir with smaller amounts of chardonnay, and minute quantities of gamay.

The estate vineyard which delivers the wines in the Bass Phillip classifications produces less than 1000 cases of wine per year, consisting of Reserve and Premium pinot noir in small quantities and the Estate pinot noir in larger amounts.

Wines are sold both in the domestic markets and overseas, although it is extremely rare for the wines to appear in retail stores. Rathdowne cellars has built a strong relationship with Phillip Jones over many years, and the majority of our staff have spent time at the vineyard picking grapes, or in the winery assisting in the myriad of tasks which help to produce these iconic wines.

photo above: typical vintage lunch at Bass Phillip, but hey where is Mr Jones

.....more inside

Our tasting calendar hasn't been finalised yet, but we are working "flat-out" to arrange some sensational tastings and dinners which will be on our web site as soon as possible. You can also register to receive our e-news every week or so which is obviously a lot more current. Inside are some events which promise to be great occasions, including Bastille Day, Sauvignon Blanc and oysters with Dominique Portet and a German Riesling masterclass.

TASTINGS & EVENTS

WWW.RATHDOWNECELLARS.COM.AU



BASS PHILLIP AND THE HOLY GRAIL cont...

VITICULTURE is the key to the quality and character of Bass Phillip wines. Density is 8000-9000 vines per hectare, cropping about 300 grams per vine, or one tonne per acre. This is almost one tenth the ratio of commonly

managed Australian vineyards.

Vines are treated without systemic chemicals, and without toxic pesticides, and although the practices are not bio-dynamic, they are strongly influenced by the biodynamic calendar. Fruit is always harvested by hand on the basis of flavour and acidity, not sugar levels. They detest the influence of added tartaric acid, and the fruit is carefully hand-sorted in the vineyard. Vintage harvest is spread over three to four weeks, with the Estate vineyard picked last.

WINEMAKING is minimalist with sulphur dioxide as the only additive. Phillip uses indigenous yeast, no temperature controls, and pumping of must and wines is avoided. Wines spend fifteen to eighteen months in French Allier oak, the percentage being 100% for the reserve and Premium wines. Racking is carried out just before bottling, and there is no filtration of the top wines at bottling. The Reserve and Premium wines are always bottled by hand.

Since 2003, the Pinot Rose, Chardonnay and Gamay wines are treated slightly differently with filtration where necessary to maintain stability and freshness.

Low cropping and minimalist winemaking result in wines which improve in the bottle for at least six years in the case of the Estate Pinot, and up to fifteen years plus for the better vintages of reserve and Premium. The 1985 Estate Pinot Noir was drinking at its best only six months ago!

BUYING OPPORTUNITY - Over the past decade, we have been quietly storing away in our temperature controlled cellar, quantities of most of the Bass Phillip wines, and the following are now available for sale. Following are the vintages available, and for a complete price list, simply call us on 03 9349 3366 or email wine@rathdownecellars.com.au to express your interest.

375ml : Estate 00, 01, 03	Premium 01, 03	Reserve 98, 03
750ml : Estate 98, 99, 00, 03	Premium 99, 01, 03	Reserve 95, 01, 03
Magnums : Estate 03	Premium 99, 00, 01, 03	Reserve 03

COMING ATTRACTIONS DINNERS AND EVENTS

Bastille Day Dinner

Thursday July 14

Taste fine French food complimented by an array of great French wine, including world famous Sauterne - Chateau d'Yquem. At Le Grand Bleu. \$170 a head.

Dominique Portet

Saturday July 16

Dominique Portet will launch his 2005 sauvignon blanc accompanied by freshly shucked oysters - what a match? Bookings not necessary, but "first in - best dressed" is the order of the day.

German Riesling Masterclass

Sunday July 17, 2-5pm

Ever wanted to learn more about this fabulous style? Well this is your chance, Australia's German expert Patrick Walsh will be here to guide you. At La Luna and just \$70 a head.

Majella wine tasting

Saturday August 6th, 2-5pm

With "Prof" Lynn, co-owner of this outstanding Coonawarra family winery.

Don't forget to check our website for more as dates are finalised.

CORKS FOR A GOOD CAUSE

For some time now, we have been collecting used corks for this most worthwhile cause. The Zoo sells the corks and the money is used to finance any special project which they have going. So why not collect all your old corks and drop them in the basket provided in the shop.



2000 STONIER CUVEE

We have just made a bulk purchase of all remaining stock of this prestigious Mornington Peninsula sparkling wine. This cuvee was produced by Geraldine McFaul at the Stonier Merricks winery using the Methode Champenoise technique made famous in the Champagne region of France. 2000 was a warmer year, but the cooler sites around Merricks produced excellent sparkling wine base fruit with great natural acidity, but a slightly riper flavour spectrum. The wine was aged on lees for three years to develop and enhance complexity and was disgorged in November 2003.

Colour - pale rose gold with tiny bubbles. **Aroma** - complex bouquet of honey and almond biscotti. **Palate** - a mouth-filling mousse with delicate yet complex flavours. Very fine with natural acidity balancing the sweetness and a long seamless finish.

We think this wine is at the pinnacle of Australian sparkling wines and will continue to develop and provide enjoyment over the next few years. Cellar door price at Stonier when they had stock was \$45- per bottle, but our special price until sold out is **\$216 (\$36ea) in a 6 pack**. Stocks are limited, so move quickly.



YALUMBA

AUSTRALIA'S OLDEST FAMILY OWNED WINERY

For over one hundred and fifty years, Samuel Smith and his descendants have been hand crafting fine Yalumba wines from vineyards in Coonawarra and the Barossa Valley. The saga of Yalumba is the story of a family. In 1849, Samuel Smith, a brewer from Dorset in England had arrived two years previously with his wife and children, and found work in the sparsely populated Barossa Valley village of Angaston. He soon saved enough money to purchase 30 acres of his own. Today, Samuel's great, great grandsons Robert and Sam nurture the traditions that began so many years ago. The vineyards have expanded to over 1000 acres with the focus on premium winemaking.

Against the background of share floats, mergers and company take-overs, Yalumba remains Australia's oldest family owned winery. Samuel would approve whole-heartedly! We're proud to have been associated with Yalumba since the Kidd family purchased the store and we've been chosen to assist in the launch of all the new vintages of the Yalumba premium wines on July 1st, 2005 (the 2001 Menzies will be released later in the year).

Yalumba's premium wine releases



The Octavius Barossa Old Vine Shiraz 2001 One of Australia's iconic shiraz wines, an amazing feat considering the first release was the 1990. It is sourced from a number of very old Barossa vineyards, and matured in American oak "octaves" of 90 litre capacity - much smaller than the traditional barrique. The only red wine in the world matured in such small barrels, and it is not overpowered by oak as the wood is seasoned at Yalumba for eight years before the octaves are produced.

"In-house" coopers practice the ancient craft of barrel making.

The Menzies Coonawarra Cabernet Sauvignon 2001 is named after Sir Robert Menzies. Since its inaugural 1987 vintage, this wine has grown in stature and quality.

The cabernet sauvignon grapes are estate grown at Yalumba's Coonawarra vineyard, in the heart of the legendary terra rossa strip.

The Signature Barossa Cabernet/Shiraz 2001 Beginning with the 1962 vintage, The Signature wines have saluted the very best of the vintage. The Cabernet sauvignon/shiraz blend is a distinctively Australian style drawing heavily on the Barossa resource of great old vineyards.

Deep and intense, The Signature displays full palate weight with powerful fruit and soft American oak which has been hand-coopered at Yalumba - a wine made for longevity

with its complexity, great balance and fine tannins.

The Virgilius Eden Valley Viognier 2003 Virgilius (70-19BC) was considered Rome's greatest poet and some of his works still exert influence in our time. Yalumba pioneered the development of the classic Rhone Valley variety viognier in Australia with the first commercial planting in 1980.



STOP PRESS

In addition to their premium wines, Yalumba produce an outstanding range of budget priced wines and the Yalumba Barossa Shiraz 2002 was recently awarded The Kemeny Perpetual Trophy for The Best Value Dry Red at The Sydney International Wine Show, as well as the two Gold medals it has already picked up.

Now in its 23rd year. The Sydney International Wine Show is the only major wine show in the world to judge wines alongside food.

Approximately 2000 wines entered the 2005 competition and an international panel of thirteen judges sniffed and slurped their way through all entries. Tough job!

Now available at Rathdowne Cellars and is drinking beautifully now, but will blossom if you have the foresight (and patience) to put a case or two till about 2010 at least.



phil's
6 pack

Coopers Best Extra Stout

I'm sure a lot of people eyes are glazing over at the sight of Coopers and Stout. But bare with me I have my reasons. Stout seems to polarise the beer drinking community, and let's face it, some of the commercial stouts (both local and "imported") are bland, uninteresting and sometimes offensive. But that doesn't mean you should avoid it.

All stouts have a high degree of bitterness, which comes from the very highly roasted malts. They tend to not show a lot of hop character but plenty of malt. The flavour spectrum of good stouts can range from sweet chocolatey and molasses to quite dry and bitter with more grainy and roasted flavours. But in general the weight, stronger flavours and higher alcohol contribute to making this one of the most winter friendly drinks in the beer stable.

Our friends in the Coopers have struck a winning formula, not only do I think it's the best stout around, the judges of the recent International Beer Awards awarded the humble Coopers Best Extra Stout Champion Stout, plus best International Draught & packaged Stout.

As for food matches, dryer stouts are great with pies made with real meats, roasts and if you are game try it with oysters. Sweeter stouts are great in and with chocolate cakes and similar desserts. But if I had to say the best match I've found, it's Coopers stout and a (big) block of Cadbury's dairy milk chocolate.

Best part is the price at **\$2.85** for a real winter warmer, or **\$17.00 per 6-pack**

Phil Smith

QUOTABLE

Wine is the most
healthful and most
hygienic of beverages.

Louis Pasteur

With the onset of the cooler weather, we have been busy chasing up new wines and tasting fresh vintages of some old favourites. There never seems to be a shortage of wines for our panel to taste, and this issue, we have added a superlative cider which created a great amount of interest when we had it on tasting a month or so ago.

CALEDONIA RESERVE CHARDONNAY 2001

Hard working winemaker and Master of Wine - Martin Williams - makes this outstanding chardonnay from a small vineyard in Gippsland. Low cropping, carefully tended fruit is the key, with very clever winemaking backing up the hard work done in the vineyard. The reserve chardonnay is extremely complex, layered and given it's age on release, surprisingly youthful. This is a homage to the leaner, complex wines of Burgundy, and we've got to say, it comes pretty darn close to delivery the goods at a price that's hard to beat when you keep Burgundy in mind!
Ageing - Will still develop for another few years, but good drinking now.

CHRISTA ROLF SHIRAZ/GRENACHE 2003

We have just received the latest vintage of one of our favourite wines. Produced by brother and sister winemaking team, Rolf Binder and Christa Deans, this is Barossa "value for money" at its very best. Chock full of rich, ripe fruit, mellow and satisfying on the palate and the finish, this is the wine you keep a



case of for those unexpected calls to a barbecue or just when you need a lift. The best part is the price - \$22- singly or by the case, we have a special offer to our newsletter readers of \$19- per bottle in case lots. Unfortunately, this will only be while current stocks last.
Ageing - It's too yummy now, so enjoy over the next couple of years.

TOP PICK

PARADIGM HILLS PINOT NOIR ORACLE 2003

We stocked the last vintage of this Mornington Peninsula wine, and were delighted to read in the latest edition of The Australian Wine Gourmet magazine that this 03 vintage featured in the rankings from the recently conducted Mornington Peninsula tasting. Amongst some other high profile producers, Paradigm Hill, distinguished themselves highly, especially when you consider there are now over 160 producers on the Peninsula.

Ageing - Will continue to develop in the bottle for a few years yet.

GROOM SHIRAZ 2003

Without doubt, one of Australia's greatest wine exports has been former Penfolds Senior Red Winemaker, Daryl Groom who was recruited in

1989 to head up the famous Geyser Peak Winery in California. They are now regarded as one of the top medium-large wineries in the USA. Fortunately, Daryl has not been completely lost to Australia, as he makes a return trip back "down under" each year to his old stomping ground where his family has maintained an interest in the Kalimna region of the Barossa, which includes a plot of 50 year old vines where this groom Shiraz originates from. The production is a miniscule 1000 cases which is largely exported to the US market, but Rathdowne Cellars is fortunate to have been offered a small amount for retail sales of this stunning wine.

Ageing - will cellar for 10 years or more.



ROCHFORD R CHARDONNAY 2002

Not to be confused with Rockford in the Barossa, this wine is made from Macedon fruit at Rochford's new winery at Eyton in the Yarra Valley. They aim to produce fuller, more complex styles that deliver plenty of punch. This one is rich, full of ripe peach and melon characters with a well rounded creamy palate, but well balanced with fine acidity to finish. Phil suggests that this would be the perfect accompaniment for a roast chicken.

Ageing - drink over the next year or two.

SCORPO PINOT GRIS 2004

It seems like an eternity, but it's only been three year since we discovered Scorpo's Pinot Gris. And in that time, it's quickly become one of our favourite drinks and certainly our top Pinot Gris (although the Provenance must get an honourable mention). Multilayered, quite rich and even voluptuous, it embodies all you'd want in this dry Alsace variety. This vintage is as good as we've seen (yep, better than the terrific 2002), with the hallmark texture and spice quite evident.

Ageing - Enjoy over the next couple of years.

CLONAKILLA HILLTOPS SHIRAZ 2004

Jeremy Oliver wrote "Tim Kirk is doing all the right things at Clonakilla. Now that his winery is mature, he's fine tuning his approach, particularly with the level of "funk" he wants in his reds, which over the past decade have become Australia's finest shiraz in the Northern Rhone Valley style.

Last year, we received a minute quantity of this Hilltops shiraz, but Tim has been much kinder to us this year, and sent us much more. This is the type of wine which people will not find easily in retail stores, but Cameron has visited tim at the vineyard, and it looks like his persistence is paying off.

Ageing - will look even better in 3-4 years.



NGATARAWA GLAZEBROOK WINES

Since its inception in 1981, when there were less than 100 winemakers in the country, it has developed and consolidated its position as one of New Zealand's premier boutique wineries. Today, Glazebrook and their flagship "Alwyn" wines are exported to over a dozen countries from Tokyo to New York. We will have small quantities of the flagship wines available later in the year.

The sauv blanc is produced from fruit grown in Marlborough region and has plenty of flavour without over-powering the palate. Taste the merlot and you will see why everyone is talking about the Gimblett's Gravel area being THE place for fuller-bodied reds in NZ

Ageing - drink the sauv blanc now, but the merlot can sleep for a few years yet.

STONIER RESERVE PINOT NOIR 2003

In The Age Epicure on 10 May, Jeni Port hosted a big tasting of Australia versus rest of the world. There were many surprises in amongst the line-up, but one wine that stood head and shoulders above the crowd was the 2003 Stonier Reserve Pinot Noir. Which in fact was the highest pointed wine of the whole tasting! According to Jeni ... "Mouthcoating texture, beautiful tannins, has to be Burgundy." Initially we had only 3 dozen, but have since secured another 10 dozen.

Ageing - Yes, for 5+ years.



BRESS HARCOURT VALLEY CIDER

Adam Marks recently purchased the Harcourt Valley vineyard which also happened to have an apple orchard attached. Never one to miss an opportunity, Adam has produced a stunning cider which can be served chilled at the end of the day, or served as an accompaniment to a range of pork dishes. This cider is made in a

Normandy style and the blend was tiraged to induce a secondary fermentation using the same techniques as those used in making Champagne. We particularly like Adam's footnote to his promo which says "Please enjoy this traditionally made, hand crafted cider but please be careful - this cider, unlike commercially made cider is almost 9% alcohol and very easy to drink. You've been warned!"

Alvear Solera 1927 Pedro Ximenez While Alvear is not a household name in Australia it is well known throughout Spain and the world as one of the best producers of the Pedro Ximenez style. In 1999 one of Alvear's PX soleras was voted by Spain's wine critics as the best wine in the country, beating names like Pingus and Vega Sicilia. Note, this is not technically Sherry as it is made in Montilla, not the Sherry region (though you'd never know to taste).

Juvé y Camps Reserva de la Familia Brut Nature 2001 Watch out Champagne, Cava is on the rise. This is the most interesting sparkling wine I have seen this year. The wine is very attractive with strong lemon zest and floral characters. The palate is quite savoury with nice toasty/nutty yeast characters and lovely, crisp lemon acid. It has almost zero residual sugar making it bone dry and is very complex.

Poggerino Chianti Classico 2002 - Alliance preferred This vintage of Poggerino shows why it is such a good estate. Despite the wet and problematic vintage in 2002 they have managed to craft a classic rustic Chianti that is full of savoury characters with plenty of bitter cherry, plums and earth. The weight is good and the tannins coating and persistent. This is an excellent example of a tradition style helped out with modern know-how and certainly worth your attention.



Dr Loosen Wehlener Sonnenuhr Riesling Kabinett & Spatlese 2003 Highly respected UK wine mag Decanter announced Ernst Loosen as it's Man of the Year for 2005. They cite his tireless efforts to improve the worldwide image, and sales, of German wine and his efforts to help return Riesling to its former glory as the main criteria. Another point might be he is a darn good winemaker. He has worked hard to improve vineyard practise and the handling of grapes in the winery and come out with a world class product. Of course it also helps his estate spans some of the most respected vineyards in the Mosel, including the grand Wehlener Sonnenuhr.

Louis Jadot Combe Aux Jacques Beaujolais-Villages 2003 Jadot is one of the biggest and certainly one of the best negociants in Burgundy and its surrounds. Through sheer buying power and access to quality vineyards they are able come out with wines like these. It is certain far from the 'lolly water' style, as Jancis Robinson says "*Classic Beaujolais... Very firm in the mouth with hints of earth and a lot of acid...*"

Just arrived: Domaine Armand Rousseau 2002. Limited stocks available.

Osso Buco with gremolata (for 4)

Baby it's cold outside, and something simmering on the stove warms the soul, what more can I say...

- 4 young beef ossi buchi
- 3 tabs seasoned plain flour
- 2 large carrots chopped
- 3 stalks celery chopped
- 1 large onion chopped
- 2 tabs olive oil
- 1 bay leaf
- 1/2 can crushed roma tomatoes
- 1 bottle dry white wine

Trim the meat back to the flesh, getting rid of any filmy skin etc. Heat the oil in a pan that will fit the meat later in a single layer. Toss each piece in flour and brown 2 at a time in the oil. Remove to a plate and

then saute the vegetables in the pan for a few minutes. Don't brown. Pop the bayleaf in then put the meat back on top. Pour over the wine and tomato, add about 3/4 tsp salt. Bring to boil then cook on barest simmer for about 3 hours or till the meat is falling away from the bones. Lift meat out and reduce the sauce a bit if you like.

Serve on polenta with parmesan added and top with **gremolata**:

Combine 2 tbs finely chopped parsley, finely grated rind of 1 lemon and 1 clove garlic finely chopped.

Cameron suggests drinking: **Christa Rolf Shiraz Grenache '03** at **\$22**.

Sounds great to me.

Christine Knight

Our tasting panel has been working "flat out" tasting up to 20 or 30 wines per month to find wines suitable to carry our House Wine label. The sad thing is we have never seen such a collection of over-oxidised, dull, volatile acidity affected and generally uninteresting wines. But our customers can rest assured that our standards will not diminish. If we cannot find a suitable wine to replace one running out, you will see an empty bay until we do! And as always, we offer a FULL money-back guarantee on all our House Wines.

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 2004

Soft yet elegant, herbaceous yet clean. A bargain. \$11.95 or \$10.95 each case buy = \$131.40

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 2004

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

Adelaide Hills Sauvignon Blanc 2004

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

10-year-old liqueur frontignac

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

Yarra Valley Reserve Merlot 2002

Complex and juicy. What else do you need from Merlot? Maybe two bottles! \$17.95 or 15.95 = 191.40

Margaret River Semillon Sauvignon Blanc 2004

2004 was the perfect season for this near-perfect drink. \$11.95 or \$10.95 each case buy = \$131.40

Heathcote Cabernet Shiraz 2003

Mint, herbs and dark berries. Lovely finesse and structure. Suitable for 3-5 years cellaring! \$14.95 or \$13.50 each case buy = \$155.00

Griffith Botrytis Semillon 2002

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

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

South East Australian Cabernet Merlot 2004

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

King Valley Riesling 2004

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

Clare Valley Shiraz 2003

Superb. Elegant, structured depth. Real value. Cellar 3-6+ yrs. \$12.95 or 10.95 each case buy = 131.40

Coldstream Pinot Noir 2001

Its back! Our supplier unearthed a further supply of this little beauty so we snapped it up. \$13.95 or 12.95 each case buy = 131.40

- **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	\$
Caledonia Reserve Chardonnay 2001		46.00	
Rochford R Chardonnay 2002		20.00	
Ngatawara Glazebrook Sauvignon Blanc 2004		21.00	
Scorpo Pinot Gris 2004		28.00	
Yalumba 'Virgilius' Viognier 2003		45.00	

RED WINE	No.	Special	\$
Clonakilla Hilltops Shiraz 2004		27.00	
Christa Rolf Shiraz Grenache 2003		19.00	
Groom Shiraz 2003		55.00	
Ngatawara Glazebrook Merlot 2003		26.00	
Paradigm Hills Pinot Noir 2003		41.00	
Stonier Reserve Pinot Noir 2003		45.00	
Yalumba Barossa Shiraz 2002		15.95	
Yalumba 'The Signature' Shiraz Cabernet 2001		40.00	
Yalumba 'The Octavius' Shiraz 2001		93.00	

BASS PHILLIP	No.	Special	\$
Bass Phillip Pinot 2003		70.00	
Bass Phillip Premium Pinot		130.00	
Bass Phillip Premium Pinot 375ml		70.00	

ask for prices on other vintages

CIDER, SPARKLING & WATER	No.	Special	\$
Bress Cider		18.00	
Acqua Panna Water 1lt		2.50	
San Pellegrino Mineral Water 750ml		2.35	
Stonier Cuvee 2000		36.00	

PHIL'S 6 PACK	No.	Special	\$
Coopers Stout 6-pack		17.00	

HOUSE WINE	No.	Special	\$
Barossa 10yo Liqueur Frontignac 500ml		17.95	
Adelaide Hills Sauvignon Blanc 2004		11.95	
Clare Valley Shiraz 2003		10.95	
Eden Valley Riesling 2003		11.95	
Griffith Botrytis Semillon 2002 375ml		12.95	
Griffith Botrytis Semillon 2002 750ml		17.95	
King Valley Riesling 2004		8.95	
Heathcote Cabernet Shiraz 2003		13.50	
Langhorne Creek Cabernet Shiraz 2003		8.95	
Margaret River Cabernet Merlot 2004		10.95	
Margaret River Semillon Sauvignon Blanc 2004		10.95	
Rathdowne Sparkling Shiraz NV		11.95	
Riverina Semillon Chardonnay 2004		7.50	
Rosé of Rathdowne		8.95	
Sth East Australian Cab Merlot 2003		8.95	
Urbane Brute NV		6.00	
Victorian Barrel Fermented Chardonnay 2002		13.50	
Coldstream Pinot Noir 2001		12.95	
Yarra Valley Reseve Merlot 2002		15.95	

IMPORTED	No.	Special	\$
Alvear Solera 1927 Pedro Ximenez		35.00	
Dom. Armand Rousseau Gevrey Chambertin '02		110.00	
Poggerino Chianti Classico 2002		28.00	
Dr Loosen Riesling Kabinett 2003		29.00	
Dr Loosen Riesling Spatlese 2003		48.00	
Louis Jadot Beaujolais-Villages 2003		21.00	
Juve y Camps Brut Nature 2001		44.00	

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	