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



RUSDEN HAND-CRAFTED QUALITY

On Cameron's recent Barossa trip, Grant Dixon at Rockford suggested that he visit a small winery called Rusden which is making a name for itself not only in the Barossa, but throughout the world for hand-crafted, single vineyard, high quality premium wines.

In 1979, Christine and Dennis Canute purchased 40 acres of run-down vineyard in the heart of the Barossa and Dennis continued his profession as a teacher to provide funds for Christine to slowly rejuvenate the vineyard. As a fifth generation Barossa grape-grower, Christine was well qualified to tend the vines. Fortunately, their old shiraz and Grenache vines survived the tragic "vinepull" instigated by the South Australian government at the time, and the grapes were sold to large companies.

Always believing in the quality of the fruit, Dennis with a friend Russell decided to make a barrel of cabernet sauvignon for their own consumption, and searching for a name, came up with Rusden (the shortened form of Russell and Dennis) That was 1992 and in 1994, the wine was consumed with relish and it was decided to undertake some serious "research and development". The attitude of the larger companies was "we'll grow the quantity, and you grow the quality" so this stiffened the Canute's resolve to produce great wine under their own name.

CONTINUED INSIDE

WWW.RATHDOWNECELLARS.COM.AU

AUTUMN 2006

NEWS



Yabby Lake

Fri 28th April, 5-8pm
Up'n'coming Mornington producer.

Fiesta time

Sat 8th April, 2-5pm
Our annual Fiesta featuring the best of Spanish Sherry with a selection of Tapas food. More details inside.

Kiltynane Estate

Sat 22nd April, 12-2pm
2 Pinots from this tiny new Yarra producer. Meet winemaker Kate Kirkhope.

Yalumba Signature

Sat 29th April, 2-4pm
Pre-Release tasting of the new premium with "flying wine-maker" Jane Ferrari.

Pondalowie

Fri 19th May, 5-8pm
New releases with winemaker Dominic Morris.

Don't miss this one.

Spinifex Wines

Sat 20th May, 2-4pm
Great Garage Barossa's.

TASTINGS & EVENTS

more inside...



RUSDEN: HAND CRAFTED QUALITY CONTINUED FROM FRONT

In 1997, they purchased some second-hand barriques and experimented with shiraz, grenache and cabernet sauvignon. Their son, Christian who was working at Rockford Wines became an integral part of the team during vintage. The cellar was properly insulated and the family thought that their wines were of sufficient quality to diversify the operation and finally become serious winemakers.

They crushed 7.5 tonnes in 1998 including a chenin blanc which was barrel matured and named after Christian as it was his "baby". In 2005, they crushed 60 tonnes for the Rusden label. All fruit is estate grown and made on site to their demanding standards.

Christian Canute held a tasting at Rathdowne Cellars during October and his range of wines received universal acclaim from our customers.

Rusden Wines are seen in a few restaurants in Melbourne, but would be rare in retail shops. We are delighted that they have chosen Rathdowne Cellars to help promote selected wines from their premium range as follows.

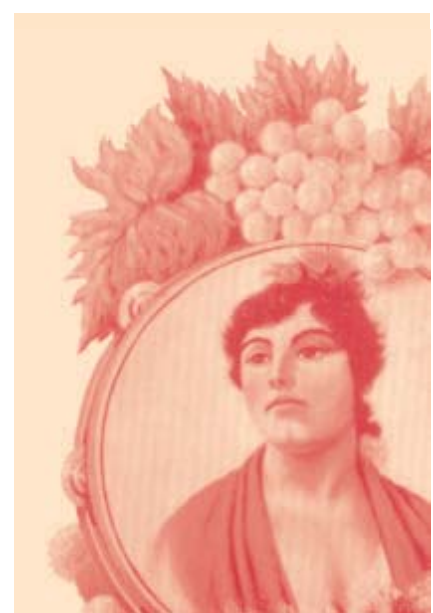


Rusden 'Driftsand' Grenache/Mataro/Shiraz 2004 - A full-bodied wine which is 70% Grenache and equal parts of the other two varieties and will broaden its shoulders over time and then drink well over the next 5 or so years.

Rusden 'Ripper Creek' Cabernet Shiraz 2004 - 50% each of the two varieties typically Barossa - warm and fleshy and will continue to develop over the next 6-8 years.

Rusden 'Black Guts' Shiraz 2003 - Christian favours the tough vintage years and 2003 was certainly that, with the heavy rains in February causing excessive splitting of skins. So production was down, but we reckon Christian has made a sensational wine from a difficult year, which can compete with the best from the region.

Rusden 'Christian' Chenin Blanc 2005 - This was the "surprise packet" at our tasting. It shows loads of tropical fruit on the nose, plenty of textured lees characters and a magnificent lingering finish. This is classic Loire Valley style chenin blanc.



OLE. ITS THAT ESPANA KINDA FIESTA FEELING AGAIN

Yes, it's that time of the year when we have on tasting the best value and top quality Spanish Sherry we stock. We now have some 40+ styles and brands of sherry so we feel sure that we can accommodate your requirements. And if you have never tasted real sherry before, you will be in for a treat.

We will have our knowledgeable staff available to guide you through this wonderland of gastronomic tastes with these vastly under-rated wines from the Sherry region of Spain.

In addition, we will have a range of Tapas food to compliment the wines on display.

**FREE, no booking required.
Saturday April 8th, 2-5pm,
in the shop.**

QUOTABLE

**"Let us have wine and
women, mirth and laughter
- sermons and soda water
the day after."**

**LORD BYRON
1788-1824**

DAYS OF WINE AND CHEESE

Sheona McLetchie, manager of the cheese room at Richmond Hill Café and Larder recently published an article in the glossy Melbourne Weekly about this subject, and with her permission we have reproduced part of it.



The days of pairing any old cheddar with some leftover wine is completely uninspiring. "Cheese and wine are linked together" she says. "They are both ancient crafting skills in that you are turning one raw product into another. A lot of science is involved." Sheona believes the starting point is to consider them both on the basis of their strength and flavour. The main premise is that fresh, mild, rindless cheeses balance well with light white wines, and hard, mature cheeses balance well with older, fuller wines.

People usually think they will have a nice, strong red with a blue cheese, but red wine does not benefit the cheese or the wine. It brings up the acidity in blue cheese whereas a light wine is better.

If serving cheese before dinner, Sheona advises that one light cheese should be offered with a sparkling wine to prepare the taste buds for the upcoming meal. After dinner, it is nice to offer a selection of cheeses, as the palate is prepared for an array of tastes.

Here are some tips for matching food and wine from Sheona

FRESH CHEESE - riesling, sauvignon blanc, pinot gris and young sparkling wines.

WHITE RIND - oak matured chardonnay, light pinot noir and wooded semillon.

WASHED RIND - heavy pinot noir or vintage sparkling.

BLUE CHEESES - muscat, port, gewürztraminer, aromatic fruity wines and mature reds.

SEMI-HARD - cabernet sauvignon, shiraz and chardonnay.

HARD - old red wines, tokay and mature sweeter style sherries like muscatel or PX

GETTING TO KNOW WINE

We've had an amazing response to our 2006 wine education program. Our March and May Basic Courses are full, and July is nearly full leaving only October 4, 11, 18, 25 (La Luna function room).

Due to the high demand we've just finalised a joint venture with **The Winebank**, a wine storage facility. They will be conducting **Basic courses** with our Patrick Scullin at their new Burwood Road, Hawthorn premises. Run on 4 consecutive Tuesday evenings on these dates:

April 18, 25 then May 2, 9

May 30 then June 6, 20 & 27

August 8, 15, 22 & 29

September 5, 12, 19 & 26

Book Hawthorn courses with Heather Howarth on **9885 7733** or heather@guardianwine.com.au. La Luna bookings should be made with us on **9349 3366**.

Moroccan carrot fritters

I make these fritters over and over, as they remind me so much of the mezze food I have at Mecca Bah. They're adapted from a recipe in *The Age*.

1/4 cup rice flour
1 tsp paprika (preferably smoked)
1 tsp ground cumin
1/2 tsp ground ginger
1/4 tsp ground cinnamon
2 eggs
1 tab milk
450g carrots, coarsely grated
6 spring onions, finely chopped
Salt and freshly ground black pepper
2 tabs oil

Combine everything except the oil. Heat the oil and cook the fritters (whatever size you prefer) gently on

both sides till dark golden. Drain on kitchen paper.

Sauce

3/4 cup thick plain yoghurt
1 tab tahini
Squeeze lemon juice
Coriander, small handful chopped
Salt and freshly ground black pepper

Mix all together and serve with fritters with an iceberg and chopped parsley salad. Stir a teaspoon of honey into the juice of a small lemon, add 1/4 cup olive oil to make a lovely dressing.

Cameron suggest drinking **Prodigal Son 'Aromatique' Riesling Gewurztraminer 2005 (\$16)** or **Pondalowie Special Release Tempranillo 2002 (\$42)** with this.

Christine Knight

recipes

After re-tasting some of our 'stalwarts' of the house wine range over the past weeks I've come to the conclusion that they are really good. Sure they aren't the best wines known the humanity, but for the money you pay, they are easily the best value wine in the store. There are always occasions when something a bit special is required, but for everyday drinking or the casual BBQs that spring up there is nothing better to have in the cupboard..

house wines

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. \$12.95ea or \$11.95 each case buy = \$143.40

10 year old Liqueur Frontignac

Lifted aromatics of white peach, white chocolate, mocha, toffee and much more.

\$19.95 or \$18.95 each case buy = \$227.40

Griffith botrytis semillon 2002

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

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. \$9.95 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.

\$12.95 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

Bendigo shiraz 2002

Sourced from one of the best producers in Bendigo, this is a very classy blend.

\$13.95 or \$12.95 each case buy = \$155.40

GREAT NEW OFFERINGS

Guigal Cotes-du-Rhone Rouge 2003

We've skipped the difficult 2002 vintage in the Rhone to bring you this superb release from Guigal. Continuing the great tradition of Guigal CdR, this is somewhat juicier, but still medium in weight, textured with light earthy & dried herbal notes, while finishing very smoothly. Great now, or over the next 4-5 years.

Moët & Chandon Milliseme Rosé 1999

Never thought I'd see the day I was promoting a Rose Champagne other than Billecart (or more recently Larmandier-Bernier), but this Rose frenzy mood we've been in at the shop has brought forward all sorts of goodies. This is certainly the best Moët Rose I've ever seen (mind you I've only tasted 4-5

vintages), but it delivers complexity without too much weight, and has a lovely aromatic component to really put you in the mood. Go Rose!

Dr Bürklin-Wolf Riesling Trocken 2004

This was the star in a small lineup of wines we tasted when Christian Bürklin-Wolf visited us recently. All the wines from this small Pfalz producer are made Trocken (dry), adding a lovely twist to the complexity inherent in German Riesling. One of the best value dry German Rieslings we've tasted for some time.

Valminor Albarino 2004

After visiting and tasting some 50 odd Albarinos at various bodegas in Spain back in 2002, I thought I'd seen it all. But stepping into the impressive winery at Valminor changed that. This is a modern setup, producing terrific wines. This is the best vintage I've seen since that visit - complex, taut minerally with a gorgeous textural character.

Italian Nebbiolo

At a recent tasting of Nebbiolos from Northern Italy, we are particularly impressed by the quality and just had to share our findings with you. Best start with the Poderi Colla Nebbiolo d'Alba to really understand Nebbiolo - dry, savoury, tannic but elegant. Then we'd head for the Poderi Colla Barbaresco (modern, richer) the Ca'Rome Barbaresco (old style, tight, earthy, great acid) before heading over to Barolo for the Marcarini 'La Serra' Barolo (intense, rich, classic style) and then you should top it all off with the Conterno Fantino 'Sori Ginestra' Barolo 2001 (Wine Spectator's top Barolo for 2001 - 99/100)

Domaine Bohrmann Bourgogne Blanc 2003

Based in Mersault, right next door to the famous Domaines Comtes Lafon, this hereto unknown producer really impressed us. This Bourgogne is medium to full, and while displaying spicy Mersault-like richness on the nose, the palate delivers excellent complexity and has very fine acid. Made with minimal intervention, by the very enthusiastic Ans Bohrmann, from a tiny holding of only 4.5ha (in Mersault, Puligny-Montrachet, St Romain & Pommard).

imports



Black Sheep Ale

After five generations of family ownership the Theakston brewery was gobbled up by a bigger brewery in 1988. With all that history gone, what did present generation brewer, Paul Theakston, do? Open a new brewery in the same town of Masham North Yorkshire. He renovated an old disused brewery, with salvaged traditional equipment from all over the UK.

Paul then set about making distinctive, traditional English ales, including this Black Sheep Ale. Black Sheep is a robust, full flavoured and generous ale that shows a lot of malt derived characters of cashew, walnuts, and grainy/mealy notes with hints of chocolate and coffee. But there is also a strong hop presence with floral characters and a high bitterness on the dry palate.

When it comes to food there is only one thing for it. Pies!! Not the four'n'twenty style but the home made shepherds pie or steak and kidney or anything that involves chunky bits of real meat. For extra flavour try cooking the meat in the Black Sheep Ale. Don't be the odd one out, try it today!

500ml - \$8 each, \$40 for a 6-pack

Phil Smith

MORE EVENTS AND TASTINGS

Willow Creek

Fri 26th May, 5-8pm

New vintages with winemaker Phil Kerney.

Dominique Portet

Sat 1st July, 2-5pm

Sauvignon Blanc release with oysters.

Bastille Day Dinner July Fri 14th

More details to follow.

To have first hand information on these, subscribe to our **FREE e-news** published every week or so which will have much more up-to-date information available. Email and ask to be added to our list.

wine@rathdownecellars.com.au

Tamar Ridge Devil's Corner chardonnay and pinot noir 04

Tamar Ridge is highly respected winery and they now produce an afford range of wines that reflect the regionality and character that we love. The chardonnay is fresh and light with melon fruits, hints of butterscotch and honeycomb, and light racy palate. Will complement most fish, chicken or salad dishes. The pinot shows bright cherries and raspberries with juicy rounded palate. Great for every day drinking and absolutely a must next time you are having Atlantic Salmon.
Ageing - Not needed.

Bass Phillip Belrose pinot noir 04

As a special Alliance exclusive we have managed to source the entire production of this single vineyard pinot. The Belrose vineyard, planted in 1990, is the second oldest in the Bass Phillip collection. The vintage and wine reflect the best of Bass Phillip; depth, structure and finesse that only the worlds best producers ever display. The wine is highly aromatic, with red berries and currant, and nuances of pepper, cinnamon and spices, undergrowth, rose petals and much more. The palate is long, fine and elegant. Soft fruit tannins supported by subtle oak wrap around the textured palate in a perfect harmony.
Ageing - Up to 5 years should do the trick.

TOP PICK



Nicholson River The Lakes pinot noir 05

A reprise of the best sub-\$20 pinot we've ever seen. The East Gippsland climate allows a long, slow ripening period, which means the fruit gets fully ripe without burning off all its natural acidity. This in turn means you get a wonderfully balanced, plush pinot. The Lakes range offers an affordable 'drink now' style which only adds to the appeal.
Ageing - Drink now and drink often.

Pondalowie shiraz viognier 04

They don't make wines like this any more! This wine was put in a corporate tasting only two weeks after being bottled and was by far the most popular wine. The shiraz is sourced from low-cropping vines and co-fermented with 5% viognier. The wine is an amazingly intense deep purple colour, the nose is rich and complex and the palate is luscious, long and structured.
Ageing - This wine will look as good in 10 years as it will tomorrow.



Dog Point chardonnay and pinot noir 04

The third release of Dog Point that we have stocked and I can't say they have gotten better, only because they started out being so very, very good. So, we are happy to rave about these two wines. The chardonnay is mid-weight, with good fruit freshness balanced perfectly with subtle oak and secondary characters. The pinot is also mid-weight with red berries, dry spices, and floral almost rose petal aromas.
Ageing - Could both last over the next 3-5 years but you won't keep your hands off.

Miceli Iolanda pinot grigio 04

Could this winery be the 'next big thing' on the Peninsula? Time will tell, but in the meantime they have released this lovely example of the grey pinot grape. It is quite lifted and fresh, with floral notes, tropical fruits like melons. The palate is light, but very long, with clean acid and more tropical fruits. This wine won gold in the Vic Wine show 2004. We also stock their five times trophy winning Bubbly which is also worth your attention.
Ageing - No, it is far too good now.

Moss Wood chardonnay 04

One of the benchmark chardonnays made in Australia over the past few years. Through the implementation of smart vineyard techniques, Moss Wood's chardonnay has improved out of sight. Missing are the full, alcoholic, bordering on flabby characters that dominate a lot of the Australian styles. Instead there is a wine that is tightly structured with a fineness, and mineral/steely acid that few can achieve. The complex aromas of jasmine, grapefruit, peach and minerals are shown, in the background you can get notes of savoury/nutty/mealy lees, creamy/buttery malo and toasty/nutty/vanilla oak. The outcome is a very classy chardy.
Ageing - Give the wine 5+ years.



Deisen Winter Sun shiraz mataro 04/03

The Deisen vineyard used to be one of the best old vine, dry-grown vineyards in the Barossa until the '80s vine pull scheme took

hold. The vineyard was replanted in 1997 and is now producing some very distinctive wines. The Winter Sun is Deisen's spin on the Italian Amarone style. The grapes are picked at ultra-ripeness and go through two fermentations. The result is a full fruited, rich, weighty and densely packed wine that packs a lot of flavour in one 750ml bottle. Decant well before serving.
Ageing - Will mature nicely over next 10+ years.

Murray Darling Collection vermentino 05

So what is vermentino? Well... vermentino is a white variety grown on the Italian island Sardinia and on Italy's mainland in the Liguria region, that produces a fruity, full bodied wine. In context of this wine, it's a crisp, refreshing white that shows apples and peaches, floral notes and fleshy/grapey characters. It also has the very Italian bitter almond character that is prevalent in most of their whites. The high acid keeps your palate clean and wanting more.
Ageing - Drink over the coming year or so.



Spinifex Wines

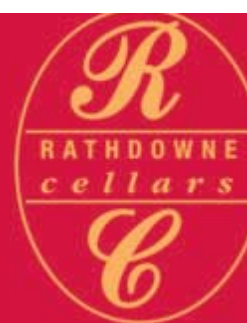
Another exciting release from this winery. The 2004 vintage by all accounts should be one of the best from the Barossa. While the range is too numerous to detail here the common themes that run through all the wines are the densely packed, concentrated fruit, amazing depth and complexity on the palate and nose and the structured but silky palates.
Contact the store for a list of availabilities.

Henschke Johann's Garden gren. blend 04

The fruit for this wine was sourced off very old vines in South Australia's Eden Valley. The Johann's wine shows typical grenache characters of spices and leather with juicy fruit and a silky palate. Small additions of mourvedre and shiraz add Henschke rate the 2004 vintage as excellent and we agree.
Ageing - Looks smart now, and up to five years.

Willow Creek WCV chardonnay 05

This should be a shining beacon to all that chardonnay does not always require oak. Some very good fruit has gone into this wine which was aged for six months on fine lees and bottled without ever visiting the barrel room. The wine is quite subtle but shows melons, peach and other tropical fruits, plus a savoury/leesyness and funky wild yeast characters. In the mouth it is lean, but textured and has a streak of fine lemony acid that carries it a long way on the palate.
Ageing - Drink over the coming year.



- **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 **Rathdownne Cellars Wine Club**
- Please return by mail to:
Reply Paid Post 700AA, Rathdownne Cellars,
348 Rathdownne Street, North Carlton 3054
- These special prices **include GST** and remain current while stocks last.

WHITE WINE	No.	Special	\$
Dog Point chardonnay 2004		32.00	
Miceli lolanda pinot grigio 2004		19.00	
Miceli 'Michael' Sparkling 2001		27.00	
Murray Darling Collection vermentino 2005		19.00	
Tamar Ridge Devil's Corner chardonnay 2004		13.95	
Prodigal Son Aromatique 2005		13.95	

RED WINE	No.	Special	\$
Bass Phillip Belrose pinot noir 2004		27.00	
Deisen Winter Sun shiraz mataro 04/03		46.00	
Dog Point pinot noir 2004		35.00	
Henschke Johann's Garden gren. blend 2004		34.00	
Moss Wood chardonnay 2004		55.00	
Nicholson River The Lakes pinot noir 2005		15.95	
Pondalowie shiraz viognier 2004		30.00	
Spinifex 'Papillon' 2004		22.00	
Spinifex 'Esprit' 2003		28.00	
Spinifex Grenache 2003		30.00	
Spinifex 'Indigene' 2003		40.00	
Spinifex shiraz viognier 2003		40.00	
Spinifex 'Tabor' mataro 2003		45.00	
Tamar Ridge Devil's Corner pinot noir 2004		13.95	
Pondalowie Special Release tempranillo 2003		38.00	

PHIL'S 6-PACK	No.	Special	\$
Black Sheep Ale 500ml (6-pack)		40.00	

SHERRIES	No.	Special	\$
Hidalgo 'La Gitana' Manzanilla 500ml		15.00	
Hidalgo 'Pastrana' Manzanilla Pasada 750ml		27.00	

HOUSE WINE	No.	Special	\$
Adelaide Hills sauvignon blanc 2005		11.95	
Bendigo shiraz 2002		13.95	
Bendigo cabernet/shiraz 2002		12.95	
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 riesling 2004		8.95	
Langhorne Creek cabernet shiraz 2003		8.95	
Margaret River cabernet merlot 2004		11.95	
Margaret River sauv Blanc semillon 2005		10.95	
Old Press Shiraz 2003		11.95	
Rathdownne Sparkling shiraz NV		11.95	
Riverina Semillon chardonnay 2005		7.50	
Urbane Brute NV		6.00	

IMPORTED WINE	No.	Special	\$
Ca'Rome Barbaresco 2001		110.00	
Conterno Fantino 'Sori Ginestra' Barolo 2001		140.00	
Domaine Bohrmann Bourgogne Blanc 2003		35.00	
Dr Burklin-Wolf Riesling Trocken 2004		23.00	
Guigal Cotes-du-Rhone Rouge 2003		21.00	
Marcarini 'La Serra' Barolo 2001		100.00	
Marcarini 'La Serra' Barolo 2001		100.00	
Moet & Chandon Milliseme Rosé 1999		100.00	
Poderi Colla Nebbiolo d'Alba 2003		38.00	
Poderi Colla 'Roncaglie' Barbaresco 2001		90.00	
Valminor albarino 2004		32.00	

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	