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



Auckland in the distance from Te Whau

A STUNNING EXCLUSIVE

During February last, Eddie visited our resident Auckland correspondent, Peter Bradley who directed him to Te Whau Vineyard (pronounced in the Maori dialect as Te Fau) on nearby Waiheke Island which has a wonderful restaurant and winery.

Their flagship The Point, is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec which is a world class wine equal to some of the mid and lower Bordeaux Growths. They also produce Syrah, Pinot and Chardonnay in minute quantities.

The restaurant is an amazing building perched up on a cliff with 360 degree views overlooking the Hauraki Harbour and can be checked out at www.tewhau.co.nz. In 2008 and 2009 they were named Winner-Best Rural Restaurant in the prestigious Metro/AUDI Awards.

They received critical acclaim as "One of the Finest Winery Restaurants in the World" by Wine International Magazine, London 2004 and Jerry Shriver writing in USA Today December 2007 said "One of the five most memorable meals of the year." Move over El Bulli in España!

Continued inside

WWW.RATHDOWNECELLARS.COM.AU

SPRING/SUMMER 2009

TASTINGS & EVENTS

Riedeltober. 20% off all Riedel, all October.

Champagne Tasting
Sat October 3 12-3pm
From the grande marques to the artisan growers.

The Great Rosé Tasting
Sat October 17 12-3pm
Celebrate with that other great drink for Spring with a range of the best and brightest available.

Champagne for Beginners course
Tues October 20
Unravel the mysteries of the world's most marketable region.

Te Whau vs The World
Sat October 24 12-3pm
Te Whau Cabernet against a star line up from the old and new world.

World-wide Sparklings
Sat October 31 12-2pm
We're opening bubbles from around the world.

Get more info at the events page of our website - rathdownecellars.com.au



A STUNNING EXCLUSIVE

CONTINUED FROM FRONT



Eddie was able to convince owners Tony and Moira Forsyth that their wine and Rathdowne Cellars would be a perfect fit and we are proud to announce that we are now the exclusive retail outlet for Australia joining one outlet only in New Zealand.

We have stock of The Point 2007 at what seems to be a ridiculous price when compared to current Bordeaux releases. Winemaker, Herb Friedli's notes say "richly aromatic nose showing depth and concentration, full of black fruit, ripe plums, blackberries and cherries" – cellaring potential at least 8-10 years.

It's fine for us to wrap up the wine, but when one of the world's greatest wine-writers, Hugh Johnson, OBE names Te Whau Vineyard as

"amongst his 200 favourites worldwide" and says of The Point 2007 "...penetrating, savoury and long – I was impressed" and Jancis Robinson MW says "Te Whau is a winery to watch" we are delighted that we can offer this outstanding wine to our customers.

In time, we might be able to squeeze some of the other varieties out of Tony, however, production is very limited. But we are very patient!

Our normal shelf price for The Point 2007 is \$70- per bottle which is very favourable alongside some lesser growths of Bordeaux. When purchased as part of a case buy, there is a considerable reduction – see our price list.

STOP PRESS: We will be holding a comparative tasting of Cabernet from around the world on Saturday 24th October 12-3pm @ the store. Te Whau will be featured alongside a range including top Aussies, Bordeaux, Italian and more. Only one bottle of each wine will be opened.

Kerala Prawn and Mussel curry

This is the perfect curry for the warming weather. Not over rich, and with a lovely acidic edge, courtesy of the tamarind. And easy as.

In a food processor, make a paste of the following:

1/2 bunch coriander
1 large brown onion
1 large clove of garlic
3cm piece of ginger
2 long green chillies, deseeded
1 tablespoon ground coriander
1 teaspoon turmeric
1/2 teaspoon chilli powder

Cook this paste in 3 tablespoons of hot vegetable oil for about 5 minutes till fragrant, and the chilli makes you sneeze! Then add:

2/3 can crushed tomatoes
1 can of coconut milk

1/4 teaspoon salt
2 teaspoons of tamarind concentrate or juice of one lemon or lime at a pinch

Bring to fast simmer, turn down heat and cook for about 15 minutes. Don't cover the pot.

Add 1/2 kg raw, peeled prawns

Bring back to heat, and add 1kg black mussels. Cook till all mussels, or those that intend to, are open. Check that prawns are done. And Bob's your uncle.

Serve with plenty of rice and an asian type of salad. I do a cucumber and coriander one. Serves 4+.

Great with **Domaine Pichot 'Coteau de la Biche' Vouvray Sec 2007 @ \$30** or **Moritz Spanish Lager @ \$23 for a 6-pack.**

Christine Knight

arecipe



WHITE RABBIT DARK ALE

Never before has a beer been so anticipated here at Rathdowne Cellars. After trying the samples, we were convinced, keen and, after an extended two week wait, we are now selling this lovely beer. Made by the Little Creatures-owned brewery in Healesville, this is one seriously addictive beer. The brewers use a fairly unusual process that includes open ferments. This can be risky, but it gives an extra dimension of fruit-driven complexity. While it is labelled as a Dark Ale, the beer is more like a brown ale in flavour and colour – don't think stout. Malty, hints of toffee and a floral, fruity and grassy lift. The palate is rich, rounded and mellow. There is a lovely burst of flavour when it hits your tongue that continues on. The bitterness is quite mild. The best sign that this is a quality beer is that the empty bottles seem to be multiplying like... rabbits. White Rabbit is definitely best served out of a glass and with slightly less chilling than your average lager. **Price \$24 6-pack**

Phil Smith

ONLINE EXTENSION

You don't need email from us every week, but we do have a lot of wine and news coming, so we have decided to launch two extra specialist email newsletters to keep you up to date:

Elevage – A Corporate eNews, sent out once every other month containing offers and services aimed at Corporate Accounts.

Premier – For when we have something really special to share. It will contain offers for top flight and hard to find wines, with a focus on imports with a smattering of special Aussies. For the super time conscious follow us on **Twitter** at **Rathdowne**.

QUOTABLE

"Wine is a friend,
wine is a joy;
and like sunshine,
wine is the birthright
of all."

ANDRE SIMON



Pikes 'The Dogwalk' Cab Merlot 2007

Famous for their Riesling, Pikes in the Clare Valley also makes some excellent, good value reds. Take this Cabernet Merlot made from grapes grown on their 'Dogwalk' block. Juicy, vibrant fruit on the nose along with some chocolate and spice. There are firm Cabernet tannins surrounding a plush mid-palate, fleshed out by the Merlot. Smooth, engaging and well-balanced, this is an absolute bargain. Plus it won't bark at your white wines and leave sediment on your front lawn.

Ageing – Drink over the next 3 years

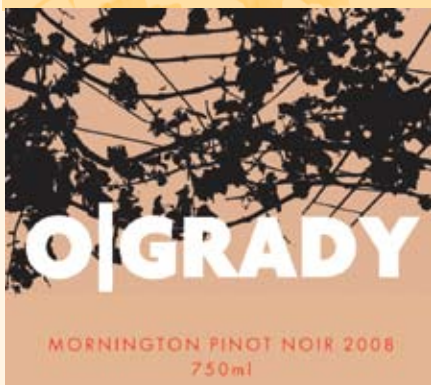
O'Grady Pinot Noir 2008

This is great wine at an absolutely bargain price. This Pinot has been produced from a selection of small vineyards on the Mornington Peninsula – one of Australia's premier Pinot Noir producing regions. It is vibrant and fresh, with a lovely aromatic lift typical of good Pinot Noir. It is very well-balanced and very drinkable!

Exclusive to Rathdowne Cellars.

Ageing – Drink now

TOP PICK



La Braccasca 'Sabazio' Rosso di Montepulciano 2007

Coming from the Montepulciano region of Tuscany, this Sangiovese shows vibrant cherries and floral tones. There is also a nice savouriness to the nose that balances nicely. Mid-weight and dry on the palate, there is still plenty of red berry fruit to counteract the more savoury and meaty parts. A nice, fine finish punctuated with grippy tannins makes for a classy Italian red that over-delivers for the price.

Ageing – Drink over the next 2 years

Perrin & Fils 'Les Christins' Vacqueyras 2007

A region in the southern Rhône, Vacqueyras can end up playing second fiddle to the likes of Chateaufort-du-Pape and Gigondas. When it's made well however, as here, it can be a remarkable bargain for just this reason. And as the family behind the famous Chateaufort producer Château de Beaucastel, Perrin & Fils have no lack of skill in the area. This took a little opening up, but once it did, boy was it worth it. Quite dark aromatics: black and red fruits, purple flowers, earth and spice. The palate is powerful, juicy and dense with a firm wrapping of tannin. Long and complex, this one should be cellared for best effect.

Ageing – Cellar for 4 – 10 years



Narkoojee 'Lily Grace' Chardonnay 2008

This is a fairly rich, big Chardonnay, from Gippsland, but it's in no way overdone. There's plenty of fruit weight and flavour, reasonable oak, but everything is balanced and integrated. The texture is creamy and the palate shows some lovely melon and stone fruits, citrus and spice with a crisp, mineral finish. If you like a fuller bodied Chardonnay, this is the one for you.

Ageing – Cellar for 2 – 4 years

Foster e Rocco Sangiovese 2008

You wouldn't be blamed for thinking this was Italian in a blind tasting, but it is 100% Heathcote fruit. It actually looks like Sangiovese should. It's medium-bodied with cherry-fruit, earth, mocha and spice. The tannins are grippy with bright acidity; it could be really good value Chianti. This is quite possibly the best of the variety we've seen from Australia.

Ageing – Will age for 4 or 5 years, but it drinks so well now

Thick as Thieves Arneis 2009

Arneis is an Italian variety that is just starting to get some recognition over here, both with imported and local versions. This is an excellent example of the variety from the Yarra Valley. Citrus and nuts on the nose, which is how it should be, with hints of floral and mineral notes. Thick, phenolic texture, almost rich, but the acidity is extremely crisp. Lemon and almond/cashew on the palate. It's very clean and dry, this is a winner and a versatile match for food.

Ageing – Drink over the next year or so



Meerea Park Shiraz 2008

When we saw just how much value you are getting for your money on this wine, we almost couldn't believe it. It's a lovely, mid-weight Shiraz that's juicy, soft and oh so smooth. The structure is good with integrated tannins and clean acidity and it shows amazing depth for the dollars. Basically, it's delicious and an absolute bargain.

Ageing – Drink now

Bress 'Silver Chook' Shiraz 2008

Bress is still one of my favourite Vic producers and not just because I've done some work there (though some say I visited, point of view). The value is just amazing. Due to a warmer year, the 08 Silver Chook is a fuller, rounder wine than the 07 was, more generous straight away. It's still quite structured and firm with dense dark fruits, but it's more approachable. This really is a fantastic entrée to the world of Central Victorian reds.

Ageing – Drink over the next 5 years



DJP 'Petalos' Mencia Bierzo 2007

Here is how to decode that title.

Descendientes de J. Palacios (DJP) is the producer, 'Petalos' is the name of the wine (a la Grange, Bin 65, RSW, etc.), Mencia is the grape variety and Bierzo is the Spanish region. Mencia is a variety resembling (and may in fact be) Cabernet Franc. Full of crunchy red fruits, floral notes, herbal characters and crisp acidity with mid- to high-levels of tannin. All up you have a highly aromatic wine of violets and red and blue fruits with a schist/stone character and a herbal (but not unripe) edge. The palate is mineral, with crisp acidity and full, fine tannins that make for an excellent drink.

Ageing – Drink over the next 4 years

SAY SHERRY, SAY SI SI

Special pricing on sherry continues

Over winter, we had a special offer available to our Sherry drinkers of a 10% discount on ANY 3 or more bottles of Sherry. The promotion was so successful that we are maintaining this offer for an indefinite period.

You can mix your purchase with any style or price point.

We have selected some current Sherry styles which will be suitable for the warmer weather and Xmas time to include in your purchase.

Lustau 'Jarana' Fino (750ml) We are expecting a fresh shipment of this outstanding dry, fine Sherry to arrive by the time this newsletter is published. Great with fish, olives, sharp cheeses and tapas but must be consumed chilled within a few days of opening.



La Goya Manzanilla (375ml) This fino from Delgado Zuleta comes from the coastal town of Sanlucar de Barrameda and can therefore be called a Manzanilla. It is very dry with salty notes and best served with shellfish and appetizers and is also consumed chilled within a few days.

Hidalgo Cream Clasica (750ml) One of the oldest bodegas in Sanlucar is Hidalgo which was founded in the eighteenth century, is steeped in history, and is still family owned and controlled. This cream Sherry is sweetish and creamy, but still with a clean finish. Drink at room temperature or chill in the summer. Keeps for months tightly corked. A great aperitif.

Hidalgo Moscatel Clasica (750ml) This is a special dessert wine with a deeper colour and served at room temperature with cakes, tarts, fruit or ice-cream. Probably should be refrigerated after opening, but will then last for months.

Lustau 'San Emilio' Pedro Ximenez (750ml) Pedro Ximenez or PX is a unique dessert wine which can be served instead of a liqueur at room temperature or chilled. It is rich, full-bodied but characterised by a very clean finish. It is one of the only wines to complement chocolate desserts or sticky date pudding.



Don PX 1982 Gran Reserva (375ml) This is a very special wine (strictly speaking not a Sherry because it hails from Montilla which is just outside the Sherry region) because it is a vintage product. It is amazingly fresh considering its age, but still has the trademark PX richness and dry, clean finish.

AND EVEN MORE EDUCATION...

Education at Rathdowne Cellars has expanded considerably this year and we're set to continue that trend!

Our long-running **Basic Wine Course** provides a thorough overview of varieties, Australian regions and a look at the broader world. And our **Introduction to Wine Tasting** provides tasting fundamentals – how to taste, identifying basic flavours and characteristics, and a look at features and faults including cork taint and smoke taint. We have only a few spots left for the last Intro course for the year and we're happy to announce that both these courses will run again in 2010.

This year we added a two night **Burgundy for Beginners** and a single night **Chablis Masterclass** to our range. Both were sellouts – (the Burgundy twice over). Again, these will reappear next year – watch the website for 2010 dates.

We'll be running a **Champagne Masterclass** in late October. See the Events page of our website for details.

The courses have been wonderfully supported in 2009, so next year we debut new two night courses on **Bordeaux** and the **Rhône Valley**, plus a one night **White Burgundy Masterclass**. We're also planning a series of one and two night overviews of our favourite varieties. Pinot Noir, Riesling and Shiraz and others are on our shortlist too – again, watch the website for updates.

Wine Education Gift Certificates have also been popular and will again be available. They make for a tasty Christmas gift too. Hope to see you at one of our courses.



20% OFF

ALL RIEDEL ALL OCTOBER

All Riedel crystal glassware, decanters and accessories purchased and paid for during October will attract a 20% discount off our regular retail price. If you only purchase premium glassware once a year, now is the time. Be it for personal re-stocks, or perhaps you've got a wedding present to purchase or a special event coming up over the next few months, either way, October is the time to buy.

Plus we'll have a Riedel Cornetto decanter (valued @ \$215) up for grabs, with one entry every time you spend \$100 or more on Riedel during the sale.

WE'RE VERY, VERY FLEXIBLE

Recently, a good customer came in with a menu for a 5 course special dinner party for 12 and asked us to recommend wines to match each course and the quantity of bottles they would need to fit a specific budget.

Last week she called in to congratulate us on our selection, and although they had a few bottles left, they were delighted to put them away for another occasion.

Here is a list of our **other** services:

In-store Tastings and Masterclasses – Details on our website and e-news.

Wine education – Pick up a brochure or check our website.

Newsletters – Register for the printed issue or e-news on our website.

Corporate – Enquire for details

Orders & deliveries – Free metro delivery (conditions apply). Interstate and international rates on request.

Functions – See intro. Glassware and tubs for hire and ice supplied.

Wine storage – Offsite, secure, climate controlled facility with optional insurance. Check our website for details.

LET THERE BE BUBBLES

Adam's theory of bubbles: bubbles make things more fun. From bubble baths to dancing chimps to packaging (we all love bubble wrap), everything is improved by the addition of bubbles. The equation is simple but effective and shown to be true with manifold manifestations on a daily basis. With careful application of Bubble Theory, we will help you improve your Spring and make it more fun. Just add bubbles.

Segura Viudas 'Aria' Brut Nature NV

When you're looking for value for money in your bubbles, Spain is an absolute winner. It has a long tradition of sparkling wines, but not nearly the reputation of Champagne, which means that you can get something that's great quality without the hefty price tag, like this little winner. Bone dry, clean and refreshing, this is excellent as an aperitif and a great bargain.

Lake Barrington 'Alexandra' Brut 2000

As Australia's favourite region for bubbles, I would be remiss not to include a wine from Tasmania. And with an article about good bubbles, I would be remiss not to include the Alexandra from Lake Barrington Estate. A blend of hand-picked Chardonnay and Pinot Noir, this wine has spent seven years on lees before being disgorged. The palate is full, rich and creamy with nougat, citrus and toasty-nut characters. It's long and complex with a lovely fine bead (that's good bubbles) and great balance. Excellent value and hard to go past.



Pol Roger Brut NV **Special**

Want something with a little more prestige, perhaps to celebrate a special occasion? Pol Roger has long been a staff favourite here for non-vintage Champagne and it's not hard to see why. It is rich and inviting with a nose of honey, nuts and brioche. The palate is full and creamy with more honey-nuts, bread and hints of lees. It's full and generous with a lovely dry finish. It was also Winston Churchill's favourite Champagne and we think he had good taste.

Yarra Yering Blanc de Noir 1995

Perhaps you want some special bubbles, but don't want to look beyond our shores. Well, look no further for the answer is here in a rare and exciting offering from an icon of the Yarra Valley. This is a wine that was recently discovered tucked away in the cellars at Yarra Yering. It was subsequently disgorged, leaving it with a total of about 14 years on lees. It shows a fair amount of nutty, leesy characters (unsurprisingly) but there is some impressive freshness there also. It's quite

dry and savoury, but smooth and mellow with age and laced with a subtle complexity. A rare opportunity indeed.

Eric Bordelet Poiré Granit

And now for something completely different... We're back to bubbles from France, but we're not talking Champagne here; we're not even talking wine. Eric Bordelet is a cider producer in Normandy who approaches cider-making with the same intensity that a passionate Oenologist brings to winemaking. This is an off-dry pear cider from rare 'heirloom' varieties of pear trees that are about 300 years old, grown in granite soils. Amazingly concentrated flavours of fresh pears with a super smooth palate. It's clean and crisp with ever so gentle bubbles and a delightful touch of sweetness. Will go beautifully with soft cheeses.

Adam Ballantine

house wines



Always good value, our House Wines are more than 'cleanskins' selected purely on price. We taste and screen each wine to make sure it's good enough to wear our label. It must be varietal, great value, and above all, good enough for us to drink. And just in case, we offer a money back guarantee if you're not satisfied. See the order form for prices.

Langhorne Creek Cabernet Shiraz 2006

Most popular house wine of the past 3 to 4 years.

Riverina Semillon Chardonnay 2007

A blend of Chardonnay with stylish Semillon.

Urbane Brute

Our runaway success house sparkler! Made in the Riverina from Semillon, it has a delightfully dry finish.

TOP PICK

Bendigo Tinto Reserva 2006

A cracking new arrival. A vineyard blend that includes Tempranillo, this is the best house wine we've seen in a good while.

Adelaide Hills Sauvignon Blanc 2008

Wow. The best release of this wine so far. Very fresh and tropical with plenty of character on the palate.

Barossa Shiraz 2007

Intense and powerful with plush tannins.

Old Press Shiraz 2006

Ripe fruit, full-bodied, very, very drinkable at this price.

South East Australian Cab. Shiraz 2007

Medium bodied, great fruit characters. Very drinkable.

King Valley Riesling 2008

Full flavoured, clean, fruity. Perfect everyday drinking.

Big Fella Chardonnay 2005

Plenty of fruit and flavour. Excellent everyday wine.

Margaret River Sem. Sauv. Blanc 2008

Tropical, fresh and vibrant. Margaret River at its best.

Margaret River Cabernet Merlot 2006

Soft yet elegant, herbaceous yet clean. A bargain.

15yo Port

A classic style, juicy yet with enough age to be mellow.

Yarra Valley Pinot Noir 2004

A rich, silky and savoury Pinot, for immediate quaffing.

Yarra Valley Cabernet Sauvignon 2001

Good, affordable, aged wine is rare. This is a lovely earthy, leathery drink that still has youthful exuberance.

Mornington Peninsula Pinot Gris 2007

By one of the pioneers of the variety on the Peninsula. Aromatic, textured and very drinkable right now.



- **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:
Rathdowne Cellars, 348 Rathdowne Street, North Carlton 3054
- These special prices **include GST** and remain current while stocks last.

SPARKLING & WHITE WINE	No.	Special	\$
Lake Barrington 'Alexandra' Brut NV		35.00	
Narkoojee 'Lily Grace' Chardonnay 08		22.00	
Pol Roger Brut NV		70.00	
Segura Viudas 'Aria' Brut Nature NV		16.00	
Thick as Thieves Arneis 09*		23.00	
Yarra Yering Blanc de Noir 95 (crown seal)		85.00	

RED WINE

Bress 'Silver Chook' Shiraz 08*		20.00	
Foster e Rocco Sangiovese 08*		31.00	
Meerea Park Shiraz 08*		12.95	
O'Grady Pinot Noir 08*		14.95	
Pikes 'The Dogwalk' Cabernet Merlot 07*		19.00	

IMPORTED

La Bracesca 'Sabazio' Rosso di Montep. 07		22.00	
DJP 'Petalos' Mencia 07		40.00	
Dom. Pichot 'Cot. de la Biche' Vouvray Sec 07*		27.00	
Eric Bordelet Poiré Granit		40.00	
Perrin & Fils 'Les Christins' Vacqueyras 07		41.00	
Te Whau 'The Point' 07		60.00	

BEERS

White Rabbit Dark Ale		21.00	
Moritz Lager		21.00	

* Screw caps

HOUSE WINE	No.	Special	\$
15 Year Old Port 500ml*		23.00	
Adelaide Hills Sauvignon Blanc 08*		9.95	
Barossa Shiraz 07*		10.95	
Bendigo Tinto Reserva 06*		14.50	
Big Fella Chardonnay 05*		12.50	
King Valley Riesling 08*		8.95	
Langhorne Creek Cabernet Shiraz 06*		8.95	
Margaret River Cabernet Merlot 06*		11.95	
Margaret River Semillon Sauvignon Blanc 08*		10.95	
Mornington Peninsula Pinot Gris 07*		12.50	
Old Press Shiraz 07*		11.95	
Riverina Semillon Chardonnay 08*		8.00	
South East Australian Cabernet Shiraz 08*		8.95	
Urbane Brute		7.00	
Yarra Valley Cabernet Sauvignon 01		13.95	
Yarra Valley Pinot Noir 04		13.95	

SHERRY

Don PX 82 Gran Reserva 375ml		50.00	
Hidalgo 'Clasica' Cream		18.00	
Hidalgo 'Clasica' Moscatel		18.00	
La Goya Manzanilla* 375ml		15.00	
Lustau 'Jarana' Fino		29.00	
Lustau 'San Emilio' PX 750ml		50.00	
Lustau 'San Emilio' PX 375ml		27.00	

Interstate & overseas clients should contact us for freight and insurance rates

Freight \$

Total Payment \$

PAYMENT DETAILS

Name _____ Phone _____

Address _____ Postcode _____

Please deliver to address above (free in Melbourne Metro. area) I will collect from shop when convenient

Cheque or Credit Card: American Express Visa Mastercard

Credit Card Number _____ Expiry Date _____

Signature _____