



OLA PORTUGAL

This is a brief report on our recent trip to this rather quaint old country that has existed within virtually unchanged borders for nearly eight centuries. In the sixteenth century, due to the astonishing exploits of Vasco da Gama, Ferdinand Magellan and Pedro Cabral's conquest of Brazil, Portugal was the mercantile superpower only rivalled by Spain. The roughly ten million Portuguese, according to the Eyewitness Travel Guide "speak their own language, follow their own traditions, have a centuries old tradition of **proud independence from and a distrust of neighbouring Spain.** They are mild-mannered, easy going people and they have an innate sense of politeness, a quality they respect in others."

We travelled north from the marvellous capital Lisbon to Obidos, a walled medieval city and on to Coimbra, which was the original capital city. Then on to the famous coastal city of Oporto, Guimaraes, Ponte de Lima and finally to Viana do Castelo where we caught our train to Santiago de Compostella in NW Spain.

Portugal boasts a range of regional wines specialising in native grape varieties ranging from fortified muscat in Setubal south of Lisbon and well priced easy-drinking whites and reds from Alentejo to the west.

Some magnificent reds are produced in the Douro region

such as Duas Quintas from Ramos Pinto and Quinta do Crasto where Dominic Morris from Pondalowie vineyard has been a visiting wine-maker for some years. They won the prestigious Producer of the Year award for 2003.

This region is also the nursery for the port industry with its steeply terraced vineyards and magnificent river scenery. Most of the Port Houses (or headquarters) are located on the river bank in Oporto under the shadows of the Ponte de Dom Luis 1 bridge constructed in 1886 by an assistant of Gustav Eiffel, and this is where casks of wine were traditionally shipped to on barges along the Douro from the vineyards. From the bridge, you can see the famous Houses of Fonseca, Dows, Grahams, Cockburn, Ramos Pinto, Niepoort and many others.

Pictured above: Our Manor House at Obidos

Continued inside

Tastings and Events

Wedgetail Estate

Fri 10 Sep, 5-8pm
Guy Lamothe, winemaker and vigneron from this tiny Yarra vineyard will be in to show his outstanding Pinots (the 2001 was rated 94/100 by James Halliday).

Spanish Extravaganza

A four day Spanish tasting schedule, culminating on National Spanish Day - Oct 12.

Tempranillo tasting

Saturday 9th, 2-5pm
Taste 6-8 tempranillos from Australia & Spain.

Sherry tasting

Sunday 10th, 12-6pm

Ultra Premium Spanish Wine tasting

Monday 11th, 6pm

@ chez phat

Taste the top wines from Spain, including Pingus from Ribera del Duero, Alvaro Palacios from Priorat and Roda from Rioja.

\$70 per head including tapas.

Spanish National Day-

Tuesday 12th, all day
Come in for a glass of Cava! releases.

more inside...



SHERRY LIVES... AND SO WILL YOU!

This issue, we're kicking off this column, positively glowing, after University research has shown that Sherry is as good for your health as red wine! Scientists at the University of Seville have shown that Sherry contains antioxidants called polyphenols, which have been linked to a reduction in heart disease risk. Rats were given daily quantities of sherry (equivalent to 150 ml in humans). Control animals had either water or alcohol in water. After two months, those animals taking sherry had a decrease in total cholesterol and an increase in high density lipoprotein (HDL or 'good') cholesterol.

The main positive factor – antioxidant polyphenols – is also known to stop the oxidation of cholesterol which is otherwise a factor in promoting heart disease. And the best news is that the effect was found for four of the major sherry types – oloroso, manzanilla, fino/manzanilla and amontillado. So with an upheld glass, we invite you to drink to your health! We have also just released a comprehensive listing of (nearly) all our Sherries. Surf over to our website and take a look, or ask for a copy.



EDDIE'S PORTUGAL TRIP continued....

For the devotees of white port, we stayed overnight at Quinta del Rosa on the banks of the Douro and we expect to have their delicious white port available again around October.

I would be happy to discuss further our trip with any customers, and I urge any traveller who is heading towards the Iberian Peninsula not to overlook this wonderful and hospitable country.

Above: Spectacular view of the Douro from Quinta do Crasto

Eddie Kidd



Grand Ridge Yarra Valley Gold

This season it's time to get stuck into real ale. What is real ale I hear you ask. Well it is a term coined by a group of English drinkers who were concerned that all the small breweries with the ales that they loved were being bought by large companies and changed into homogenised (dare I say bland) imitations of what an ale should be. They were so worried about this in the 1970s they started a consumer group called the campaign for real ale (CAMRA). Ideally bottled real ale must be; top fermented, bottle conditioned so the live yeast can naturally carbonate and flavour the beer, unpasteurised, hand-crafted, use only the traditional ingredients which are: yeast, water, malted barley, hops, therefore excluding preservatives, adjuncts and chemicals. Most importantly it tastes like ale should; rich and robust; a good helping of hops doesn't go astray either.

The Grand Ridge Brewery in Mirboo North Victoria (Gippsland way) has embraced this philosophy in making the Yarra Valley Gold. It is free of preservatives and chemicals, made with loving care, and has been bottled conditioned which gives it a cloudy appearance and a smooth carbonation. The beer has a lovely nose with floral almost grapefruit hop characters, caramel, grainy smells and a biscuit and almost cheesy yeast derived note. The palate is quite rich and smooth with fantastic hop characters rounded off by firm bitterness that lingers well. The yeast and hops act as a natural preservative so the beer will not 'go off' but change as the yeast cells break down and impart new flavours to the beer.

Another real ale of note is Mountain Goat Hightail ale.

\$3.50 each or **\$19.00** per 6-pack

Phil Smith

"Wine is the best liquor to wash glasses in."

Jonathon Swift

The collective minds of Rathdowne Cellars have turned to meteorological matters this month. In wine producing areas throughout Australia, nervous vignerons are cleaning up their vineyards and planting new vines in readiness for the 2004/5 growing season, all the while praying the gods of weather will favour them for the next seven months. Climatic considerations aside, we've been as active as sprightly March Hares this last month sourcing some of the country's finest wine to drink this Spring (for the most part, and although extensive tastings have taken their toll, we've managed to avoid the trademark madness of said creatures). Finally as you savour the delights below, spare a thought for the armies of pruners and vineyard workers, hands bloodied and lips chapped from work on those windswept hillside vineyards in our states cool climate regions. Good work folks and cheers.



Ata Rangi Pinot Noir 2002

While the Pinot spotlight has moved far south to Otago, Oliver Masters & Co can still claim to produce perhaps NZ's top example of this beguiling variety from southern hemisphere's most renowned pinot region, Martinborough. The 2002 has all the complexity, perfume, and structure of its classic forbears, and is perhaps a touch more forgiving in its youth.
Ageing: just about broachable but will really blossom 2006 +

Frankland Est. Isolation Ridge Riesling '02

This aristocratic Riesling is fast becoming one of Australia's finest examples. It has an almost Alsatian-like texture to complement the fine, lime oil and talc aromas.
Ageing: will evolve, as great Riesling does, for the next 6 years+

Note: We have just managed to get hold of a small number of bottles of the 1998 now, showing gorgeous bottle aged characters.

Sharmans Sauvignon Blanc 2003

With only 1000 cases produced across 4 varietals, Jim Chatto seems intent on putting the B back into Boutique. And he doesn't charge like the Light Brigade! The Sauvignon was our pick of his current releases, with its green bean and nettle aromas, clean zesty flavours reminding us of the fine Sauvignons of the upper Loire Valley.
Ageing: drink now for instant pleasure



Tyrrells Vat 1 Semillon 1997

There is little on earth to compare with a top flight, bottle aged Hunter Semillon. With the toasty, honeyed flavour, soft richness of palate expressing mineral notes and a long, piercing finish the 1997 of this Australian classic is quite an experience.
Ageing: hands off! 2006-2013

Hay Shed Hill Cabernet Merlot 2002

A fine ambassador for what many believe to be Australia's finest Cabernet region. Although following the stunning 2001 vintage in WA was always going to be a thankless task, this little beauty rises to the occasion admirably with fresh leafy notes, crushed berries and spicy cedar supported by finely integrated oak.
Ageing: drink on any Thursday night over the next 3 years



Dominique Portet Heathcote Shiraz 2002

From the strong 2002 vintage. Dense, meaty, spicy savoury nose with hints of mint and oak. Medium-full on the palate again meaty and savoury with dense black fruit characters and lots of spice and black pepper. This is a powerful spicy red with great potential.
Ageing: Cover in dust and your patience will be rewarded in 8-10 years



Occam's Razor Shiraz 2003

Named after William of Occam the English monk and philosopher, who contended that, all other things being equal, the simplest explanation should be given the most consideration. Cut the bull, in other words or in a vinous scenario cut into a medium cooked steak and wash down with a sip of this smooth, juicy, exotically spiced Heathcote Shiraz, and enjoy the riches.
Ageing: a minimum of 4/5 years in the cellar, with no parole

Magpie Estate The Schnell 2002

This beautifully crafted Shiraz/Grenache from the cellars of Rolf Binder was a quick sell out when last in stock. Having managed to secure another small allocation we find the 8 months in bottle has added a little more weight and complexity to this adorable wine.
Ageing: Great drinking in the immediate and not so immediate future

Some recently arrived 2002 reds that need no explanation...

d'Arenberg 'Dead Arm' Shiraz 2002
Veritas 'Hanish' Shiraz 2002
Majella Cabernet 2002 and Shiraz 2002

Savaterre Chardonnay 2002

Keppel Smith lets his Beechworth terroir do the talking in this intense, yet austere Chardonnay. Densely planted vines cropped at low yield, minimal sulphur handling, wild yeast fermentation and bottled unfiltered after 19 months in new French oak have formed a powerfully built wine, that with the structure demand cellaring for at least 4 years. A stylish Meursault in the heart of the Victorian Alps. Very limited quantities of Pinot also available.
Ageing: will mould into the finished article after 2008



TOP PICK

Grosset Semillon Sauvignon Blanc 2004

Jeffery Grosset, the man with the Midas touch, has done it again: think not of varietals, instead of the green glade of spring, first blossom beside a waterfall. Fresh as a daisy, with pure, crystalline acids running across the tongue like a bolt of electricity...
Ageing: enjoy the thrill of extreme freshness

Yering Station Late Harvest Pinot Gris '02

Obviously not content with releasing some of Victoria's finest sparkling and table wines, Yering have recently added a fine dessert wine to their thoroughbred stable. In no way cloying, the late harvest Pinot Gris is perfect as an aperitif as well as pastry bases desserts and blue cheese. Packed with tangy grapefruit and lime flavours, the rich honeyed palate is counterbalanced by a refreshing acidity.
Ageing: delicious now but with impressive staying power - 8 years perhaps

A TASTE OF TEMPRANILLO

"...I love the Spanish variety Tempranillo and rather fancy the idea of planting a vineyard of it myself – and I'm going to look like a right goose if I'm the only one doing it." - Max Allen, *Crush: the new Australian wine book*, 2000

It's not just our love of all things Spanish that has resulted in our championing this fine varietal, and it has surprised even us that have managed to list almost every Australian example of this variety that we have tasted and now we feel obliged to spread the word. Tempranillo is Spain's quintessential, indigenous "Noble Grape": a "classic" quality variety responsible for making some of Spain's best wines. An ideal blending mate with Garnacha (Grenache) it is complex enough to stand on its own and can even rival the world's best. Tempranillo based wines tend to have a spicy, herby, tobacco-like character accompanied by ripe strawberry, red cherry and raspberry fruits. It produces fresh, vibrantly fruit driven "joven" meant for drinking young, however Tempranillo really comes into its own when oak aged, as with the top Riojas, where its flavours seem to harmonise perfectly with both French and American oak, producing fragrant, supple and concentrated wines which can be extraordinarily long-lived.



In Ribera del Duero Tempranillo is called Tinto Fino and it generally sees less oak - Here, the altitude, poor soils and harsher continental climate results in darker wines, usually richer and firmer than their Rioja counterparts and often with a further wild, or savage, note and concentrated blackberry fruit.

Tempranillo has happily put down roots from Margaret River to the Adelaide Hills and from McLaren Vale to Bendigo in Victoria. In the warmer climates the wines are benefiting from up to 12 months in oak and are showing much of the characteristic tobacco, spice, cherry and raspberry fruit, a fresh earthiness and lovely tannin structure.

Dominic and Krystina Morris, owners and winemakers of Pondalowie in Bendigo know, and love, Tempranillo. Having worked extensively in Portugal at Quinta do Crasto, a highly acclaimed winery in the Douro region of Portugal, where they worked first hand with Tempranillo, they were in little doubt about its suitability to their northern Victorian vineyards. "We are excited by the variety's diversity to suit all styles of wines – rose, medium bodied unwooded, wooded and fortified" Krystina told us. She believes the variety is particularly suited to those regions with warmer climates already producing quality Shiraz and Cabernet but warns that Tempranillo's tendency to high yields must be tempered in order to ensure the concentration of varietal character. The majority of Pondalowie's Tempranillo will for the time being be put to good use in their MT unwooded Tempranillo, an exuberant young style, packed with blackberry, chocolate and liquorice that recalls a delicious Ribera del Duero 'Joven'.

STOP PRESS We are pleased to confirm that Dominic and Krystina will provide us with an early pre-release look at their 2004 MT Tempranillo as part of our Taste of Tempranillo, held in-store on Saturday 9th October as part of our wider Spanish Wine Weekend celebration. You will also have the chance to taste the Tempranillos from Spain and Australia.

Taste of Tempranillo - mixed case or 6 pack

- Gemtree Bloodstone Tempranillo '02
- Pondalowie MT Tempranillo '04
- Mount Majura Tempranillo '03
- Gazur Tempranillo, Ribera Del Duero '03
- LZ Tempranillo, Rioja '03
- Dehesa Gago Tempranillo, Toro '02

THE ALLIANCE

The Alliance of Independent Fine Wine Merchants is a group of Australia's top wine merchants, who all believe in offering great wines, but importantly, who also ensure they have well-trained staff versed in local and imported wines.



The Alliance presently consists of just 6 members Australia wide. All wines that are selected by the Alliance must represent excellent value, and in the most part will be wines that are exclusive to the group.

Rathdowne Cellars is proud to be an Alliance member. In-store you'll notice these wines marked with the Alliance logo; your assurance that the wine will be tasted and approved by the person selling you the bottle.

TASTINGS AND EVENTS

continued...

Premium Victorian Pinot Tasting

Wed 20th Oct

Taste 10 of our top Pinots alongside their newer contemporaries, region by region. You decide who's the winner. Including Giaconda, Bannockburn, Main Ridge Estate & Bass Phillip. \$45, including finger food. Limited to just 25 places.

Sorrenberg Wines

Fri 29th Oct, 5-8pm

Our annual tasting with winemaker Barry Morey is your best way to taste this benchmark Chardonnay alongside Barry's other impressive releases.

Yalumba Premium Tasting

Tue 16th November

Winemaker Brian Walsh will walk you through six vintages of the Octavius and Signature, with limited quantities available for sale. \$30, including finger food. 30 places only.

For more up-to-date tasting details, check our web site.

RIEDEL 20% OFF MONTH

It's on again. Our hugely popular annual Riedel sale. For the month of October we are offering a 20% discount on all sales of Riedel. All Riedel crystal glassware, decanters and accessories purchased and paid for during October will attract 20% discount off our 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 or special event coming up over the next few months, either way, October is the time to buy.



COONAWARRA CLASSIC

We ran an article in our Winter newsletter reviewing the 2004 vintage conditions at most of the major wine-producing regions in Australia, but in typical "Murphy's Law" fashion, our paragraph on Coonawarra was omitted. Now this is akin to Xmas pudding without PX !! So without further ado here is Doug Bowen's take on 2004.

"Crops were up slightly, but due to careful hand pruning (a feature rarely seen in Coonawarra), the levels were not excessive like many other vignerons, and great ripeness resulted without causing high alcohol. The tannin structure is excellent, boding well for the future of these wines. All in all a very good vintage"

We missed the boat on the 2004 vintage review, but we approached our great mate in Adelaide, Peter Bradley to ask him to delve into his cellar for a Coonawarra classic, and give us a Tasting report, the subject was Bowen Cabernet Sauvignon 1991...

"The colour was still deep red with not even a hint of brown, not bad for a 13 year old Australian wine. The nose was a delightful amalgam of cigar box and bright black currant fruit with just some hints of leather. On the palate the wine held up extremely well given that the alcohol was higher than I normally prefer, but there was no hint of heat on the finish. The palate exhibited extremely well integrated oak and fruit (black currants and summer berries!) with that elegant 1991 balance showing through. I think the highlight of this wine was the superb fine grain tannins. The tannin structure and the mature fruit created a seamless mouth feel. To this day Bowen Estate still make wine like this beauty, and has been and is still one of the best value Coonawarra Cabernets around. Lastly but not least, the new vintage is coming soon and I will be putting a dozen in my cellar for when a friend unexpectedly drops in!"

Peter is correct, the super 2002 vintage will be out anytime now, and to launch the wines, we are holding a Bowen Dinner with Doug Bowen as our special guest. A three course meal at The Arc Café, with 3 vintages each of Doug's Cabernet and Shiraz, (plus a few other wines), for only \$95. Bookings limited to 35 people.

Pork sausage ragu with polenta

I live to tell the tale. I found some good quality pork sausages in the bottom of the freezer. And yes folks I ate them even though I can't recall how long they had been there. Tasted so good I am passing on my recipe to you. Of course I am sure you could use fresh ones to good effect!

2 tabs olive oil
1 medium onion finely chopped
1 medium carrot finely chopped
1 stalk celery finely chopped
2 crushed cloves of garlic
4 fat pork sausages with casings removed, and crumbled a bit
2 tsp lightly crushed fennel seeds
Half to one cup dry white wine

salt, black pepper and 2 tsp sugar
1.5 tins crushed Italian tomatoes
2 tabs chopped parsley

Saute onion, carrot, celery and garlic till soft but not coloured. Add sausages and fennel seeds, stir and crush up the snags. Add wine, tomatoes and seasoning, bring to boil and then reduce heat to simmer and cook for about 45 minutes half covered. Stir occasionally. Add parsley at the end. Really delicious with creamy polenta and a bit of grated parmesan.

Phil suggests matching this with **Grosset Semillon Sauv. Blanc '04 \$29** or **Pieropan 'Calvarino' Soave Classico '02 \$40**

Christine Knight

a recipe

With this 'glut' that the wine industry is experiencing there is plenty of wine around and a lot of it seems to be bad cleanskins. We here at Rathdowne taste and reject all of these bad ones and we are quite proud to say that in *Epicure* 22/7/04 we were listed as one of the top Cleanskin/House wine/own label providers in Melbourne. Remember we will back up *Epicure's* claim with a money back guarantee if you don't like them for any reason at all.

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 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 2003

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

Clare Valley Shiraz 2003

This superb wine displays all the elegant, structured depth you'd expect from a wine twice if not three times the price. Capable of at least 3-6+ years in the cellar. \$12.95 or 10.95 = 131.40

Reserve King Valley Cabernet Shiraz 2002

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

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

Wirra Handpicked Riesling 2002

Handpicked Riesling, screwcap for under \$10 (normally \$17+). \$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

Margaret river classic dry white 2003

Fresh and vibrant. The drink for spring carnival & summer. \$11.95ea or 10.95 = 131.40

Coldstream Pinot Noir 2001

Rich and full with hints of development. A fascinating drink. \$13.95 or 12.95 = 155.40

South East Australian Cabernet Merlot 2003

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



- **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 & ROSE

	No.	Special	\$
Frankland Est. Isolation Ridge Riesling 2002			20.00
Frankland Est. Isolation Ridge Riesling 1998			23.00
Grosset Semillon Sauvignon Blanc 2004			29.00
Savaterre Chardonnay 2002			58.00
Sharmans Sauvignon Blanc 2003			16.95
Tyrrells Vat 1 Semillon 1997			41.00
Yering Station Late Harvest Pinot Gris 2002			17.95
Pieropan 'Calvarino' Soave Classico 2002			40.00

RED WINE

Ata Rangi Pinot Noir 2002			72.00
Bowen Estate Shiraz 2002			27.00
Bowen Estate Cabernet 2002			28.00
d'Arenberg 'Dead Arm' Shiraz 2002			59.00
Dominique Portet Heathcote Shiraz 2002			42.00
Hay Shed Hill Cabernet Merlot 2002			17.95
Magpie Estate 'The Schnell' 2002			15.95
Majella Cabernet 2002			33.00
Majella Shiraz 2002			33.00
Occam's Razor Shiraz 2003			36.00
Veritas 'Hanish' Shiraz 2002			100.00
Mount Majura Tempranillo 2003			25.00

SHERRY

La Goya Manzanilla (July 14 bottling) 375ml			15.00
Hidalgo 'Pastrana' Manzanilla Pasada			22.00
Lustau 'Los Arcos' Amontillado			23.00
Romate 'Don Jose' Oloroso			35.00

OTHER

Taste of Tempranillo 6-pack			140.00
Ramos Pinto Duas Quintas '01			22.50

HOUSE WINE

	No.	Special	\$
10-year-old liqueur frontignac			17.95
Big fella dry red 2003			13.95
Big Rivers Shiraz Grenache 2003			9.95
Clare Valley Shiraz 2003			10.95
Coldstream Pinot Noir 2001			12.95
Eden Valley Riesling 2003			11.95
Griffith Botrytis Semillon 2002 375ml			12.95
Griffith Botrytis Semillon 2002 750ml			17.95
King Reserve Valley Cabernet Shiraz 2002			16.95
Langhorne Creek Cabernet /Shiraz 2001			8.95
Margaret River Cabernet Merlot 2002			10.95
Margaret River Classic dry white 2003			10.95
Rathdowne Sparkling Shiraz N.V.			11.95
Riverina Semillon/Chardonnay 2002			7.50
Rosé of Rathdowne			8.95
South East Australian Cabernet Merlot 2003			10.95
Urbane Brute			6.00
Victorian Barrel Fermented Chardonnay 2002			13.50
Wirra Handpicked Riesling 2002			8.95

TEMPRANILLO AND BLENDS

LZ 2002, Rioja			22.50
Dehesa Gago 2003, Toro			22.50
Gazur 2003, Ribera del Duero			24.00
Palacios Remondo Vendimia 2003, Rioja			22.50
Mount Majura Tempranillo 2003			25.00
Stella Bella Tempranillo 2003			27.00
Gemtree Tempranillo 2002			23.50
Willow Bridge Tempranillo 2002			17.00
Cascabel Tempranillo/Graciano 2002			39.00

PHIL'S 6 PACK

6-pack			19.00
Case			69.00

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	