



THE NEW SPAIN

So what is "The New Spain"? Perhaps images of a big, colourful, modern cookbook spring to mind, full of all the wonderfully traditional Spanish food, re-jigged, Asianised, Frenchified, even Australianised. Perhaps even full of beautiful shots of this great food in picturesque Mediterranean beach settings. Maybe. However, my observation is that there's a general resurgence in Spain in the food and wine industry. You've probably seen numerous articles in newspapers, magazines, or might even have been lucky enough to catch the renowned Spanish chef Pazo Guzman at the recent Melbourne Food and Wine festival. Well Spanish wine is just as hot too; in fact, while the rest of the world has been marvelling at some of the super-premium Spanish wines for at least the last 10 years, we've missed out. Names such as Vega Sicilia, Pingus & Alvaro Palacios make mind-bogglingly great wine, easily on par with some of the top French & Italian, and yet most Aussies have never heard of them.

Recently Scott Wasley from "The Spanish Acquisition" set out to change that, and 18 months ago after a visit to Spain, began to import a range of some of the best value Spanish wines we had ever seen (La Goya Manzanilla, Dehesa Gago, Basa & LZ amongst others). So impressed were we that this year I decided to visit Spain with Scott and experience first hand "The New Spain".

My trip began in Madrid and ended in Barcelona, and covered most of the top wine regions in Spain. Whirlwind tours they might have been, but invaluable in confirming my thoughts on what made the great wines of Spain unique. Namely, OLD vines, low yields, hand harvesting and sorting & modern winemaking – everything you'd expect in, say, Grange or 'Hill of Grace' for example. Along the way, I had the distinct fortune to cross paths with Peter Sissec, the man behind Pingus, Ribera del Duero's answer to Super (Super) Tuscan. Pingus is an exercise in everything mentioned above, taken to the extreme. 100% Tempranillo, treated in every way like a grand cru burgundy or 1st growth Bordeaux. Make no mistake, it's priced accordingly too, being sold as "futures", 2 years prior to release at a starting price of about 600 euros (AUD\$1200), but it is simply the most exquisite, delicate, fragrant and (most importantly) balanced wine I have ever tasted out of barrel. This sort of wine has never seen the light of day in Australia (but soon will!)

continued on next page

Tastings

WEDGETAIL ESTATE

Friday 6th June, 5-8pm

Meet rising star, Guy Lamothe and taste his Burgundian Pinot Noir and Chardonnay.

WILLIAM FEVRE

Saturday 28th June, 3-6pm

One of the oldest and most important Chablis producers, - Petit Chablis, Premier Cru and Grand Cru wines. Taste the Petit Chablis and a couple of Premier Cru wines.

TALTARNI

Saturday 12th July, 2-5pm

(not usual time)

CEO Peter Steer offers "winter reds" from one of our most famous wineries, including their recently released "flagship" 2000 Cephas Shiraz Cabernet.

MEADOW BANK

Saturday 19th July, 3-6pm

Award-winning Coal River region (Tas.) wines with Steve Naughton. Great Pinot Noir.

PROVENANCE

Saturday 26th July, 3-6pm

Winemaker Scott Ireland will show his Shiraz and Pinot Gris. Huon Hooke: "probably best of its variety in Australia"

CHARLES MELTON

Saturday 2nd August, 3-6pm

Charlie conducts a tasting of his new releases in the shop! (Also look under dinners).

Dinners(next page)

CAMERON'S SPAIN CONTINUES....

but when compared to the price of the now top Bordeaux, it is actually well priced. Amongst all the great winery tours and tastings I experienced, though, the one that sticks in my mind is the very last I experienced at Capçanes in Montsant (next to Priorat, just south of Barcelona). Capçanes is a modernised and incredibly progressive co-operative. Winemaker Jurgen Wagner, a young German ex-pat, took us on a terrific vineyard tour into the mountains surrounding the winery. Set at about 600 metres above sea level, the old bush grown grenache and tempranillo vines are truly gnarled. A perfect setting, looking over the terraced old vineyards across a beautiful valley, for a picnic lunch! Jurgen had packed a sumptuous

traditional lunch of cheese, salami, jamon *, tomato, bread and of course some good Capçanes wine including the superb Vintage Port like sweet fortified red - Pansal del Calas (which we stock). Fantastic setting, beautiful weather, great company and... uh oh, no glasses! Yep, the German had forgotten possibly the most important piece of equipment in wine drinking. So we did the only thing possible... we necked the bottles. And believe me, "The New Spain" never tasted so good.

**Jamon is almost a national food in Spain. It's the most incredible cured ham you can imagine, which unfortunately is prohibited from importation into Australia. Pity, as I was just a little taken with it!*

Cameron Kidd

WHERE'S THE GRANGE?

The guru of wine reporting, Robert Parker Jr of the Wine Advocate (the world's most influential wine commentator) gives Grange '98 a rating of 99/100, bringing the speculators out in force. We were allocated just one bottle! So where is it all? The majority have wanted it for investment. Is this wine appreciation? We are intrigued that 1998 has been trumpeted about now for the last five years as possibly the vintage of the century. Given the quantities produced over most lesser vintages, what happened to all the wine produced from the fruit of the 1998 vintage? Probably wine shops from NY to San Francisco are awash with it. But we think there are alternatives for wine lovers, such as **Grant Burge Meshach Barossa Shiraz** which, fortunately, we had the foresight to purchase as much of the 1998 as we were able to. Jeremy Oliver rated it 19.2/20 and says: *'Astonishing Barossa shiraz of rare silkiness and style, especially from the '98 vintage. Its penetrative and unusually floral fragrance of pure cassis, redcurrants and raspberries is complemented by spicy mocha and chocolate oak and a background of bitumen, leather and jam.....pure, pristine sour-edged plum and cassis flavour, tightly knit with superbly fine tannins.* He suggests drinking from 2010 to 2018. Great price: \$120 each, or \$690 for 6 in a wooden case. Call, phone or email to secure your 1998 Meshach while stocks last.



Dinners (cont. from front)

CRAIGLEE

Wednesday 20th August, 7.30pm

With winemaker Pat Carmody, join in the intimate atmosphere at La Luna Bistro at 7.30pm and learn what cool climate shiraz is all about. Discover why Craiglee has produced some of Australia's most decorated wines. \$85- per head all inclusive. Numbers limited.

CHARLES MELTON

Wednesday 17th September, 7.30pm

Our most popular social event of the year, again at Matteo's in North Fitzroy. Charlie will be in attendance to see how his wines stand up to a special Degustation feast planned by Matteo Pignatelli.

All inclusive at \$100- per head, this is a great chance to taste some fabulous Barossa wines matched to sensational food, with a few "pearls of wisdom" from Charlie himself. Should be a stunner!

SPANISH SHERRY - TBA

The Spanish Trade Commission have advised us that they intend conducting a Sherry promotion in Australia this year, and naturally have asked us to participate. One of the proposed activities is a Sherry Dinner where we will match the finest sherrys with traditional tapas foods. Venue and date TBA, but to register your interest, call, phone or email us.

Sherry report

Well over one hundred eager sherry enthusiasts slurped their way through a bracket of about ten of our finest sherrys on Saturday May 10th!

They started with icy-cold, delicious **La Goya** and **La Gitana manzanillas**.

Then on to the ever-popular **Lustau Los Arcos Amontillado** followed by **Hidalgo Abocado** and **Lustau Don Nuno Olorosos**. Fabulous with the Chirozo and cheese from Casa Iberica.

The sherry that "blew everyone away" was the **Lustau Palo Cortado de Jerez** by

Vides which is produced

by an Almacenista, Spanish for storekeeper.

He might be the local butcher, plumber or mayor who produces

minute quantities of a sherry and then it is distributed by a company like Lustau.

Finally, on to the sweeter end with **Lustau East India** and **Lustau Emilin Moscatel** - a standout, so much so, that our entire shelf stock sold out and we had to take orders.

To cap it all off, there was a choice of **Valdespino** or **Hidalgo Pedro Ximenez!**

A comment we repeatedly heard was how reasonable the prices are for such quality and length of time in production. Wines featured here are on our Order Form.

Thanks to Spanish Wine Importers Scott Wasley and Rohan Bardwell, and our staff. Check details of the proposed Spanish Sherry Dinner on inside front.



imports

With a trip to Spain fresh in my mind, I could hardly go past reviewing a selection of the great Spanish wines I tasted there, and will subsequently be stocking. All should be available from early June.

Valminor Albarino 2002 The "King" of white varieties in Spain. This is a classic style – delicate yet complex, with citrus, melon, floral and mineral interplaying with a more modern textured fruit tannin. Great balance and quite complex for an unwooded wine.

Guitian Godello 2002 The best white in Spain? Well most Spanish wine critics think so, and outside of Rias Biaxas, I could find nothing that would hold a candle to this beauty. Sort of fresh Pinot Grigio/Riesling/Muscat in its clean apple/nashi fruit meets earthy/mineral, all finished off nicely in a fine long zippy tail.

Cillar de silos rosado 2002 The last place I expected to taste good rosé was in Ribera del



Duero the home of modern (and expensive) tempranillo, but then the Aragon's are an exciting family. Straight tempranillo made dry, yet superbly balanced with fruit, floral, mineral and clean acid.

Capcanes 'Lasenday' 2000 Fantastic expression of pure Grenache (and 15% Shiraz) grown mountain-style – high altitude combined with old, bush grown vines - results in very intense flavours with some great integration as a result of age-



ing in a mixture of oaks for 10 months.

Propiedad Herencia Remondo Rioja 2000 Spain boasts a number of cult winemakers – Peter Sissec of Pingus & Telmo Rogriguez to name a couple – but the man making the most waves lately is Alvaro Palacios. This Grenache/Tempranillo (with a little Graciano & Mazuelo) is the top wine from his family estate in Rioja and eschews everything you'd expect from a man whose top wine from Priorat sells for nearly \$1000 – per bottle! Rich, full flavoured, complex. Incredibly approachable (and gives my current fave Rioja – Roda – a decent run for its money!) And off the mark a bit: **Romate Reserva Vinaigre de Jerez** Yes Sherry vinegar! From sensational new Sherry house Romate, this is comfortably the best I've ever tasted. Complex mix of deep fruit spice flavours bounce off the ultra zingy acid.

Spanish Discovery 6 Pack We have put together this collection to highlight the great quality/value relationship of Spanish wines. Each wine here is not cheap, but once compared to equivalent quality French or Australian wines, the Spanish really shine. Includes one bottle of each of the following: **Valminor Albarino 2002, Guitian Godello 2002, Silos Rosado 2002, Silos Rosado 2002, Capcanes 'Lasendal 2000, Valderiz Ribera del Duero 1999** (favourite at our staff Spanish education night). \$190.00 per pack.

phil's 9 pack



James Squire 'Porter'

This is a tough job. Really! So many good beers and I could only choose one. In these cold months, though, you need a beer that doesn't have to be icy cold to enjoy, but offers plenty of flavour and accompanies winter fare. The natural choice was James Squire Porter. Similar to stout but just a bit more delicate and not quite a 'meal in a stubby'. James Squire is brewed at the Malt-Shovel brewery, located at Camperdown, NSW, in the old Hahn brewery. Named after one of Australia's first and most famous colonial brewers (and former convict too). They produce four permanent beers and the occasional special release or 'seasonal' beer. At the 2003 International Beer Awards held in Melbourne they were awarded Best Australasian Brewery. The beer itself is a dark mahogany colour. It's malty with mocha, chocolate and smoky almost burnt characters on the nose. In the mouth it's creamy, full-bodied and abundantly flavoured. More of that mocha, chocolate and smokiness is evident followed up by a nice lingering bitterness.

Match this Porter with a nice barbequed steak, roast pork or chocolate mud cake! For those who are really keen, try to match the glass to the style of beer, a round, Burgundy-shaped glass will go nicely with full, malty ales like a porter. Available in store at **\$2.70 ea** and **\$14.95** per 6-pack. Ask us about the promotional material available when you buy a six-pack or case.

Philip Smith

arecipe

Seems to be the Spanish issue.....

Matthew Evans chicken with chorizo and sherry vinegar

I have adapted this recipe that Matthew Evans describes as being fabulous considering the few ingredients. Always a big plus in my little house. Good enough for visitors, easy enough just for yourself.

- (serves 4)
- 1 tab olive oil
- 1 large chopped brown onion
- 3-4 cloves garlic, chopped
- 1 large chorizo, peeled and sliced thinly
- 3-4 large tomatoes, chopped
- 2 tabs sherry vinegar

10-12 fat chook legs or similar
chopped parsley

Preheat oven to 200°. Heat oil in oven-proof dish over medium flame. Gently fry onion till translucent, then add the garlic and chorizo. Fry till chorizo is starting to colour, stirring regularly. Add tomatoes, vinegar and bring to oil. Add chicken in single layer and roast for 20 minutes. Turn chook over and cook about another 20 minutes till it is brown and juices run clear when you pierce in fattest part to the bone. I serve it with boiled arborio rice and sprinkle it with chopped parsley.

Eddie suggests drinking the following with this dish

Al Muedra 2001 at \$18.95 or
Valderiz Ribera del Duero at \$49.00.
Christine Knight

QUOTABLE

'We were laughed at I can tell you. They used to say, "What have you got those sticks in the ground for?" Now, most farms have grapes on them'
Di Cullen
founder of Cullen Wines
and single most influential woman to shape Margaret River into a wine region - passed away earlier this year aged 80. Such a visionary will be sorely missed.

WINE KNOWLEDGE IS...POWERFUL

Our wine courses have been very successful so far this year, and we still have another 4 courses to go. We are already taking bookings for most of them, and it is a great way to learn about wine and have some fun along the way!

The Basic course is a terrific introduction to those who either; drink wine and wish to know more about it, or some use it purely as a brush- up on wine in general. It's a 4 week course, running over 4 consecutive Wednesday evenings, and lasts for 2 hours each night. In addition to the 6-8 wines tasted each night, you receive a set of printed notes and a set of six wine glasses to keep. The course covers all of the major grape varieties, sparkling, dessert and fortified wines, plus cellaring and detecting faults in wine. Patrick Scullin runs all Basic courses, as he has for the past 4 yrs:

June 4, 11, 18, 25 July 2, 9, 16, 23
September 3, 10, 17, 24 October 1, 8, 15, 22
Cost \$190 per person, all-inclusive.

Sunday Regional Courses offer an insight into a particular region or country. Somewhat more advanced (due to the limited spectrum) they are of terrific value for those wishing to expand their knowledge of a particular region, but require no prior wine education training. This year we'll be covering Spain, Italy and the Rhône Valley. The course runs for 3 hours on one Sunday afternoon, and the price includes a dinner at La Luna Bistro afterwards. At least 10 premium wines are covered in the 3 hours, with a few extras supplied for the dinner, as that's when they drink best! Bookings have already been sold for these, so don't delay.

Italy **Sunday July 27th**
Run by Kate McIntyre of T3 Fine Wines (specialist Italian importer)
Rhône **Sunday October 26th**
Run by Patrick Scullin of Fine Wines of Europe
Cost: \$150 per person, all-inclusive

MT BILLY WINES

One of 2002's most successful launches was this small South Australian winery. Founder John Edwards' début portfolio included a rosé and a Riesling, but all the talk around the wine-industry traps was about the two reds. A Shiraz-Grenache labelled Harmony and a straight Shiraz labelled Antiquity, both from Barossa Valley fruit and both made by Dave Powell at Torbreck. A stunning first release, and in fact most of our staff grabbed some of the Antiquity. But as so often happens after such a winning début effort, the second round of releases suffer by comparison and don't seem as such good value. But his year, the reds are just as good, if not better (only time will tell), but the Riesling! The magical 2002 vintage! Contains both Barossa and Clare Valley fruit, and it just so happens that the wine was put together by Chris Ringland of 'Rockford' and 'Three Rivers' fame. A winning combination. Nothing beats the classics: Barossa Shiraz and Clare Riesling. As current stock is already dwindling, see the order form for pricing. And hurry!



WWW.RATHDOWNNECELLARS.COM.AU

house
wines

Rathdownne Cellars House Wines may be assorted to gain a mixed case rate. Remember our unconditional guarantee - if you are unhappy with House Wines purchased, for whatever reason at all, simply return the bottles and we will offer a full cash refund.

Margaret River Cabernet Merlot 2001

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

Langhorne Creek Cabernet /Shiraz 2001

Our most popular house wine of the past 3 to 4 years but this time without the merlot.
\$9.95 or \$8.95 each case buy = \$107.40

Rathdownne Sparkling Shiraz N.V.

Rich fruit, good persistence & finish.
\$8.95 or \$8.50 each case buy = \$102.00

Riverina Semillon/Chardonnay 2002

A blend of chardonnay with stylish semillon.
\$6.95 or \$6.50 each case buy = \$78.00

Urbane Brute

Our runaway success house sparkler! Made in the Riverina from semillon, it has a delightful dry finish.
\$6.95 or \$6.00 each case buy = \$72.00

Coldstream Shiraz/Cab 1999

New vintage. Great value!
\$13.95 or \$12.95 each case buy = \$155.40

Dry Grown Ruby Cabernet 2001

From low yielding, unirrigated vines in the Riverina. Intense colour and flavour – terrific value!
\$8.95 or \$6.95 each case buy = \$83.40

Reserve King Valley Cab Shiraz 2000

Our first Reserve House Wine, in a league of its own. French oak, fine tannins, dark berry fruits.
\$18.95 or \$16.95 each case buy = \$203.40

Rathdownne Cellars Preserv. Free Red Blend 2001

Flavour! Rich, nutty, good length. And no preservatives.
\$14.95 or \$13.95 each case buy = \$167.40

McLaren Vale Shiraz 2001

New vintage of this high-quality quaffer. Best ever!.
\$11.95 or \$10.95 each case buy = \$131.40

Margaret River Classic Dry White 2001

Classy style of semillon-sauvignon blanc from this award-winning region.
\$10.95 or \$9.95 each case buy = \$119.40

Polish Hill River Riesling 2002

A steal! Classic Clare, screw caps, awesome vintage.
\$12.95 or \$11.95 each case buy = \$143.40

Hunter Valley Shiraz 1996

A developed, leathery and spicy wine that just has to be tried. Yes IT IS 1996.
\$12.95 or \$11.95 each case buy = \$143.40

Sunraysia Chardonnay 2002

A lighter, friendly style chardonnay with almost no oak treatment. Great drinking.
\$9.95 or \$8.95 each case buy = \$107.40

Coldstream Pinot Noir 2001

Soft, slightly rich and not too heavy. Lovely stuff!
\$15.95 or \$14.95 each case buy = \$179.40

Griffith Botrytis Semillon 1999

This delicious dessert wine is very popular.
\$12.95 or \$11.95 each case buy = \$143.40

AS WINTER DRAWS IN, nothing beats curling up in front of the heater of an evening with a big glass of rouge and a good book. I've been forced to catch up on the reading actually as - I don't know about you lot - TV has been making me frown of late. The third series of Big Brother has been nothing short of a marathon of boredom. And 'Stingers' - there's a laugh! Every other episode, one of these so-called 'professional' undercover agents is being caught out. Honestly, these guys give 007 a bad name. Anyway, with Melbourne's seasons a-changing, we've been getting in plenty of warming winter stock to see you through the chilly nights.....

Al Freeman



King Valley. Fresh, lifted gooseberry fruit and green pea aromas before a racy palate showing citrus, hints of creamy vanilla oak and a gentle grassiness. Uncomplicated and invigorating.

Ageing - drink over the next 2 years.

Hazard Hill Shiraz Grenache 2001

The latest blend from Plantaganet wines in Mt Barker, WA. Fresh, young and flavoursome with all the warmth, richness and generosity for which this classic Aussie blend is famous. And for those of you who enjoy an easy-drinking style of red, this is for you. Outstanding value.

Ageing - don't bother. Tip back a glass today.

Blue Pyrenees Cabernet Sauvignon 2000

A brilliant companion for such winter fare as veal or roast beef. Plenty of cool-climate and varietal character (blackcurrants, cedar, leafy etc), as well as a fine-grained, well-balanced tannin structure, not to mention a long, satisfyingly chewy finish. A classic 'food' wine.

Ageing - yes! Will look even better in 5-6 years.

Scorpio Pinot Gris 2001

Relatively new Mornington Peninsula producer who has adopted a pretty serious winemaking philosophy thanks to guidance from Sandro Mosele of Kooyong Wines. We were impressed by their whole range, but the standout was definitely the pinot gris. Savoury and rich yet minerally with hints of flowers, pears and spice



throughout. Finishes decidedly clean considering the unctuous nature of the mouthfeel. Delicious.

Ageing - enjoy now and over next 2/3 years.

Bazzani Cabernet Shiraz Dolcetto 2000

A veritable bundle of flavour this one! Medium-bodied, soft and generous, it has a chocolate, 'mint-slice' lift to the nose and a big hit of blackberries on the palate. A terrific luncheon style wine or, in true Italian spirit, with friends and much laughter. Just try it!

Ageing - no, drinking too well at the moment.

Rockford 'Home Block' Cab. Sauv. '98 Mag.

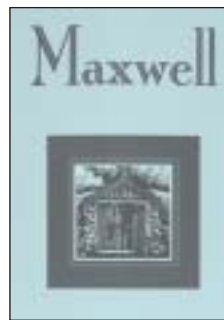
For those of you into pure indulgence... It's probably a criminal offence these days to go promoting the Home Block so openly it's so rare. And the magical 1998 vintage no less! There's a good risk that the few bottles we do have will be gobbled up by the time this goes out to print. No doubt about it, this is special-occasion stuff.

Ageing - you bet. Will develop well in the 1.5L bottle over the next 15-20 years.

Yarrabank Cuvée Brut 1998

Yarra Valley sparkling at its best. Actually, I'll let you in on a little secret: behind the Yarra Valley label lies a couple of French chaps, Laurent Gillet and Claude Thibaut, who have brought with them all their Frog winemaking wisdom. And I won't lie to you - it's a lovely drink. Elegant and clean, it exhibits delightful almond and complex yeasty aromas on the nose before a long dry finish.

Ageing - Drinking well over the next 3/5 years.



Maxwell '4 Roads' Shiraz 2001

Reliable McLaren Vale shiraz. Rich, full-bodied shiraz showing masses of fruit and alcohol - real blood-thickening stuff. But these days, finding one under \$20 can be

tough. Winemaker Mark Maxwell has done a sterling job to get so much juicy berry and cherry-liqueur fruit into the bottle not to mention the deliciously chewy mouthfeel. Yep, the wine has it all: density, texture and a wonderful hit of liquorice which you so often see in wines from that part of South Australia.

Ageing - will do for 3-4 years, but so good now.

Stone Bridge Cab Merlot Malbec 2000

If you're really into your Bordeaux blends from that part of WA (Manjimup) and are seeking out something a bit different, this could be of interest. It's earthy and herbal and contains some pretty firm tannins, but once you let it breathe and pair it up with Mum's lamb roast, it really comes together. An atypical style in many ways, but variety is the spice of life after all...

Ageing - watch it soften out over 5-10 years.

Masi Campofiorin 1999

This splendid Italian red wine combines simplicity and grace with power and majesty. As a bonus, with every bottle purchased, you receive a **free** 125gr pack of Lavazza quality coffee.

Ageing - Up to 12/15 years, but terrific now.

STOP PRESS

Casa Freschi "La Signora" O1 and "Profondo" O1 from rising young winemaker David Freschi in Langhorne Creek. We have stocked the first two releases, but we think this vintage is his best effort yet.

Savaterre Chardonnay 2001

OK, here we go (take a deep breath for this next bit):-from a small producer in Beechworth. Close-planted vineyard. Ultra low yields. No pesticides. Minimal intervention. Wild yeast fermentation. Unfiltered. Matured in French oak barriques for 19 months. Minimal SO2 added. Flavour.

Texture. Depth.

Complexity.

Balance. And

limited. Yes, it's

all there and

it's expensive,

but if you enjoy

a good, funky

chardonnay, this wine will knock your socks off.

Ageing - Further complexity over next 4 years.



TOP PICK

Pennon Pinot Noir 2001

Remember this little Mornington gem from last year? It's back and much improved on the 2000. This is far and away our best \$20-pinot.

Ageing - could develop further over 2/3 years.

Grant Burge 'Miamba' Shiraz 2000

At a recent in-store tasting of the Grant Burge range, this Barossa gem was one of the surprise picks. At under \$20, it's awesome value. Typical spice and dark fruits on the nose before a soft, full palate with a delicious hit of richness.

Ageing - yes, now and over next 4/7 years.

Tamar Ridge Tasmanian Riesling 2002

There's no way that there can be 2002 rieslings still available, we hear you say! But it's true. Yet another stunning example of this outstanding vintage but this time from the Apple Isle. Pure lime and lemon aromas are supported by a floral lift on the nose. Fresh, intense and clean palate with a super crisp finish - like taking a shower under a Scandinavian waterfall.

Ageing - will keep well for up to 10 years.

Brokenwood 'Cricket Pitch' Sauvignon

Blanc Semillon 2002 (Screw Cap)

Haven't stocked this blend for a few years but it's made a comeback bigger than John Travolta thanks to some clever sourcing of fruit from the



- **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 and SPARKLING	No.	Special	\$
Brokenwood 'Cricket Pitch' 2002		16.95	
Savaterre Chardonnay 2001		48.00	
Scorpo Pinot Gris 2001		26.00	
Tamar Ridge Tasmanian Riesling 2002		21.00	
Yarrabank Cuvée Brut 1998		29.00	
Mt Billy Riesling 2002		17.95	

RED	No.	Special	\$
Bazzani Cabernet Shiraz Dolcetto 2000		15.95	
Bindi 'Block 5' Pinot Noir 2001		80.00	
Bindi Pinot Noir 2001		58.00	
Grant Burge 'Miamba' Shiraz 2000		16.95	
Grant Burge 'Meshach' Shiraz 1998		115.00	
Mt Billy 'Antiquity' 2001		43.00	
Mt Billy 'Harmony' 2001		27.00	
Maxwell 4 Roads Shiraz 2001		16.95	
Pennon Pinot Noir 2001		18.95	
Rockford 'Home Block' Cab. Sauv. 1998 Mag.		95.00	
Stone Bridge Cab Merlot Malbec 2000		29.00	
Blue Pyrenees Cabernet Sauvignon 2000		16.95	
Plantaganet Hazard Hill 2001		11.95	
Masi Campofiorin 1999		26.00	

IMPORTED WINE	No.	Special	\$
Valminor Albarino 2002		32.00	
Guitian Godello 2002		35.00	
Cillar de Silos Rosado 2002		21.00	
Capcanes 'Lasendal' 2000		39.50	
Propiedad Herencia Remondo Rioja 2000		49.00	
Romate Reserva Vinaigre de Jerez 375ml		13.00	
Valderiz 2000		45.00	
Al Muvedre 2001		17.95	

HOUSE WINE	No.	Special	\$
Urbane Brute		6.00	
Rathdowne Sparkling Red		8.50	
Griffith Botrytis Semillon 1999		11.95	
Margaret River Classic Dry White 2001		11.95	
Polish Hill Riesling 2002		11.95	
Hunter Valley Shiraz 1996		11.95	
Riverina Semillon Chardonnay 2002		6.50	
Sunraysia Chardonnay 2002		8.95	
Coldstream Pinot Noir 2001		14.95	
Coldstream Cabernet Shiraz 1999		12.95	
Dry Grown Ruby Cabernet 2001		6.95	
King Valley Reserve Cabernet Shiraz 2000		16.95	
Langhorne Creek Cabernet Shiraz 2001		8.95	
McLaren Vale Shiraz 2001		10.95	
Preservative Free Red Blend 2001		13.95	
Margaret River Cabernet Merlot 2001		10.95	

SPANISH SHERRY & PORT	No.	Special	\$
Valdespino Pedro Ximenez		27.00	
La Goya Manzanilla 375ml		15.00	
La Gitana Manzanilla		16.00	
Lustau Los Arcos		24.00	
Lustau Don Nuno		37.00	
Hidalgo Oloroso Abocado		25.00	
Lustau Palo Cortado de Jerez Vides		67.00	
Lustau East India		39.00	
Lustau Emilin Moscatel		39.00	
Valdespino Pedro Ximenez		28.50	
Hidalgo Pedro Ximenez		25.00	

OTHER	No.	Special	\$
Spanish Discovery Pack		190.00	
Phil's 6-pack - James Squire Porter		14.95	
per case		55.00	

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	