

April 2008

WINE CLUB NEWS

UNIVERSITY HOUSE

THE UNIVERSITY OF MELBOURNE



University House is the home of The University Club at The University of Melbourne



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Giaconda 2006 Vintage Release

Our allocation from Giaconda is due for arrival mid-May. **This offer includes a special pre-release of the 2007 Giaconda Chardonnay.** Due to severe frosts in late 2006, this is the only white wine that will be released from the 2007 vintage. Due to the limited quantities produced Rick Kinzbrunner blended the Chardonnay from the Estate Vineyard and Nantua Vineyard together with the Aeolia (Roussanne). It is 89% Chardonnay and 11% Roussanne. Notes below are Rick's.



Giaconda Chardonnay 2006 – The nose is typically Giaconda – minerals, meal, hazelnuts and matchstick with underlying aromatic fruit lift. The power in the nose follows through to the palate, showing richness and complexity, moving to an intense texture and lingering minerality on the finish. This is the powerful end of the spectrum, although it still retains a tight, racy backbone.

Giaconda Nantua Vineyard Pinot Noir 2006 – Fragrant nose, black fruits and sappy, gamey pinot characters. Fresh, clean and pure. Firm palate structure, spicy flavours with balancing tannins and acidity. A multi-layered palate, powerful and structured, put still light on its feet. Great backbone, abundant firm but fine tannins. This seems to have the potential to be one of our best pinots for some years. **\$110 per bottle, \$450 per 6-pack.**

Giaconda Warner Vineyard Shiraz 2006 – Very Rhone-like nose, exhibiting what seems to be evolving as our signature nose of charcuterie, graphite and brambles. This has real depth of aroma. Fine palate, fresh, spicy, rich shiraz fruit characters. Underlying power and flavour, finishing with balanced firm, fine tannins. Properly stored this should last for decades. **\$110 per bottle, \$450 per 6-pack.**

Giaconda Cabernet 2006 – Highly definitive nose - cabernet leaf and cedar. The palate is incredibly complete with rich fruit sweetness followed but powerful, cutting tannins. Merlot and cabernet franc are a little less obvious this year, though hints of their softness and sweet fruit sit in the background. Recommended for serious cabernet lovers. **\$60 per bottle, limit 1 bottle.**

Giaconda Chardonnay 2007 – This is the only white wine that will be released from the 2007 vintage. Due to the limited quantities produced we have decided to blend the Chardonnay from the Estate Vineyard and Nantua Vineyard together with the Aeolia (Roussanne). It is 89% Chardonnay and 11% Roussanne. Interesting aromas of meal, melon and matchstick with underlying hints of jasmine from the small roussanne component. Generous fruit on the palate, however still tight with a backbone of minerality and balancing acidity. Long, stylish finish with the ability to develop complexity in the classic Giaconda style. (Bottled with screwcap closures).

2006 Giaconda Pack:

1 bottle Chardonnay 2006 3 bottles Warner Vineyard Shiraz 2006
2 bottles Pinot Noir 2006 1 bottle Chardonnay 2007

Normal takeaway \$840, pre-release price \$630. Packs are limited.

Order details:

Name:

Contact phone number:

Email:

Delivery Address:

Instructions:

Payment may be made by cash, cheque, EFTPOS or credit card. To expedite phone, email or fax orders, please quote your credit card number when ordering

Cheque enclosed, or charge (please circle):

Bankcard

Visa

MasterCard

Diners

Number on card:

Name on card:

Signature: