

Hello All,

The year is running along with Easter already almost with us! As always we have a number of new arrivals – including extra special prices on a range of wines from Barossa stalwart Peter Lehmann, and a glassware offer with the McLaren Vale reds from Shingleback.

Our next wine lunch on *Tuesday May 3* features the wines of Kooyong Estate with winemaker Sandro Mosele. Sandro will present a range of current Kooyong Estate releases, including individual vineyard chardonnay and pinot noir. \$85 per head includes \$20 rebate on wine purchases.

Our Yalumba Fine and Rare Dinner with Jane Ferrari and featuring Ronald Farren-Price on *Monday May 16* is booking fast – if you are interested please contact the office with your booking.

Make a note in your diary for lunch with David Powell and Torbreck wines on *Thursday June 23*. \$85 per head includes \$20 rebate on wine purchases.

John Macaulay

New Arrivals



Frogmore Creek Riesling 2009 is a focused, tight and classy wine from Penna in southern Tasmania. Subtle lime and floral aromas with lively citrus and mineral flavours. Juicy cool-climate acid adds complexity and length.

Gemtree Savagnin 2010 Pears, melon and citrus fruits are all evident in the front to mid palate. The palate is a two-fold experience: characters of pinot gris pedigree, with weight and texture and then the back palate is all racy and riesling-like, with wonderful acidity.

Forester Estate Margaret River Classic White 2009 is a blend of sauvignon Blanc, semillon and chardonnay. It has a bright nose of citrus blossom and tropical fruit matched by a refreshing citrus tang that lingers and finishes the wine beautifully.

Lucinda Estate Reserve Chardonnay 2008 is situated at Leongatha, 1 ½ hours east of Melbourne. This biodynamic wine has lovely texture on the palate, showing white peach and citrus fruit, seamless oak and classy structure.

Barratt Picadilly Valley 2009 An elegant cool climate chardonnay showing stone fruit and citrus characters with subtle oak derived toasty, spicy notes, all beautifully integrated. The palate is at first restrained, but builds in the mouth to display complexity, richness, creaminess and length followed by a crisp acid finish.

Mojo Shiraz 2009 An immense, rich and juicy wine with upfront fruit, lavishly endowed with ripe plum, blackberry, dark cherry and sweet oak. These flavours extend lustily through the dense smooth palate, revealing subtle spicy, mocha, dark mint chocolate notes. The velvety finish is long and satisfying with pliable ripe tannins and a nifty trace of white pepper.



Shingleback

Shingleback Shiraz 2007 Deep red. Nuances of roasted coffee, chocolate and cloves add complexity to the lifted blackberry and strawberry aromas. Fine grained American and French oak subtly frame and enhance the ripe berry mid-palate. A full-bodied wine with a velvety mouthfeel and generosity of ripe fruit that is seamlessly integrated from the first taste to the long, lingering finish

Shingleback Cabernet Sauvignon 2007 Lifted cassis aromas of dark chocolate, bay leaf and sage. Blackcurrant and blueberry flavours fill the mid-palate and linger on the long finish. The fine-grained French and Central European oak add a cashew-like complexity, further enhancing the presence and structure of the wine

Delas Cotes du Rhone 2007 From a great year - its deep colour has a dark, plum-like hue. The nose is classically Syrah (90% syrah, 10% grenache), with berry fruit, violet, liquorice, and spices. It has a full, rounded palate with delicate tannins.

Torbreck Woodcutters Shiraz 2009 Dense, rich and opulent, this wine combines great fruit purity with texture, complexity and finesse. It is elegant, structured and powerful and is a fantastic introduction to the Torbreck range.

Torbreck Cuvee Juveniles 2009 60% Grenache, 20% Shiraz & 20% Mataro. This youthful, unoaked blend has ripe juicy flavours of blackberry, spiced cherries, minerals and Asian spices wrapped around a skeleton of fresh acidity and fine mineral laden tannins. Frightfully drinkable



Peter Lehmann Art Series Eden Valley Riesling 2009 This wine shows delicate greens in the glass—the aroma holds pristine floral notes, with distinctive lime characters. The palate is dry and minerally with long citrus (lime) fruits with a zesty acidity.

Peter Lehmann Art Series Shiraz 2008 shows lashings of classical Barossa chocolate and dark plum aromas, given a gentle lift from the well seasoned French oak. It is a robustly structured wine, with mouth-filling generous fruit clothing its firm muscularity. It finishes firm with powdery tannins.

Peter Lehmann Art Series Cabernet Sauvignon 2008 the nose gives tantalising aromas of chocolate, blackcurrants, with hints of nutmeg, cloves and star anise. It is a beautifully rich Cabernet with superb depth of seamless fruit. A supple wine, it is lively and inviting and finishes satisfyingly firm.

April/May Mixed Dozen selections:

Maxwell Chardonnay 2009 - A wine of white nectarine, peach and lemon aromatics with hints of roasted cashew. Layered and elegant. The refined palate is persistent in flavour with a clean minerality, while lees stirring has added a delightful texture, creating a wine of balance, complexity and length.

Running With Bulls Vermentino 2010 - Shows fresh aromas of Nashi pears and dried herbs, with grapefruit zest and just a hint of seaspray. The wine has a fleshy yet savoury palate with flavours of white peach and grapefruit pith acidity supported by a very textural finish.

Te Awa Left Field Sauvignon Blanc 2010 - A vibrant, light-bodied wine of characteristic sweetpea/passionfruit aromatics accompanied by mineral sea-salt that magnifies the flavours. The finish has volume, without being loud, tempered by citrus/grapefruit texture.

Running With Bulls Wrattontully Tempranillo 2009 - has an intense nose of black fruits, spiced plums and a truffle smokiness. The savoury palate opens with briar and spiced fruits then finishes with grainy tannins.

St Hallett Garden of Eden Shiraz 2008 - An elegant wine with lifted bright raspberry fruit with a touch of menthol and pepper spice. The tannins are soft but still firm enough to give the wine great length on the palate. The texture is silky smooth with lively fruit.

Yalumba Bush Vine Grenache 2009 - has a generous aroma with sweet jube-like plum fruits, lifted pot-pourri and lavender florals and a savoury, earthy and complex background. Wrapped around a core of juicy redcurrant fruits, the palate combines layers of fleshy sweet flavours and a fine grained tannin finish. Balanced and eminently drinkable, this is a wine of medium weight but full on flavour.

April/May Quaffing Dozen selections:

Habitat Chardonnay

Peter Lehmann Riesling

University House Sauvignon Blanc

Barossa Valley Estate Entourage Shiraz

Doctors Point Shiraz

Yalumba Y Series Shiraz

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Wine	\$/btl	\$Spec.	Qty.
Frogmore Creek Riesling 2009			
Gemtree Savagnin 2010			
Forester Estate Margaret River Classic White 2009			
Lucinda Estate Reserve Chardonnay 2008			
Barratt Picadilly Valley 2009			
Mojo Shiraz 2009			
Shingleback Shiraz 2007			
Shingleback Cabernet Sauvignon 2007			
Shingleback dozen - 6 bottles each of shiraz and cabernet sauvignon			
Maxwell Chardonnay 2009			
Running with Bulls Vermentino 2010			
Te Awa Left Field Sauvignon Blanc 2010			

Wine	\$/btl	\$Spec.	Qty.
Delas Cotes du Rhone 2007			
Torbreck Woodcutters Shiraz 2009			
Torbreck Cuvee Juveniles 2009			
Peter Lehmann Art Series Eden Valley Riesling 2009			
Peter Lehmann Art Series Shiraz 2008			
Peter Lehmann Art Series Cabernet Sauvignon 2008			
Peter Lehmann Mixed Dozen - 4 bottles each of riesling, shiraz and cabernet			
Running With Bulls Tempranillo 2009			
St Hallett Garden of Eden Shiraz 2008			
Yalumba Bush Vine Grenache 2009			
House Mixed Dozen (please specify mixed, white or red)		\$179/dz	
House Quaffing Dozen (please specify mixed, white or red)		\$99/dz	

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