

Hello All,

Our Torbreck Wine Lunch with David Powell was a huge success – we moved into the upper East room to accommodate those who joined David for a very entertaining event. And the wines were just outstanding! Congratulations to Janet Hergt who won the Magnum of Torbreck Struie.

We have plenty of new arrivals this month, featuring many new Cabernet based wines from the May Wine Panel tasting. There are also a couple of Bin-Ends from Vasse Felix and Yalumba – first-in first-served! **Plus – It's Back!** We have secured more stock of our **1998 House Reserve Sparkling Shiraz!**

Our next wine lunch is with Ross and Katherine Brown and Brown Brothers Patricia Range wines on *Thursday July 21*. Ross is also the CEO of Australia's First Families of Wine – this lunch will be one of the most entertaining. \$85 per head includes \$20 rebate on wine purchases.

Make a note in your diaries for:

Wine lunch with Mountadam winemaker Con Moshos - Thursday 11 August.

University House Wine Expo – Thursday 22 September

Wine lunch with Phil Sexton of Giant Steps – Tuesday 25 October

**John Macaulay**

**New Arrivals**

**Clockwork Chardonnay 2009** - Delicate white peach and citrus notes precede a soft and textural Palate brimming with stone fruit, honeydew melon and vanillin nuances finishing citrus crisp.

**Balgownie Black Label Yarra Valley Chardonnay 2008** - The bouquet is a mélange of peaches and melon with grilled nuts and toasty oak. A lively elegant palate ensues showing ripe clingstone peaches and citrus. Subtle complexity from barrel fermentation provides an elegant creamy mouthfeel followed by a crisp acid finish.

**Vasse Felix Chardonnay 2008** - fresh, with fragrant citrus, white peach and honeydew. Subtle, aromas of yeast, apple cinnamon and clove are imparted partly from the French oak. The flavours are clean, fresh and subtle; with underlying complexity and savoury elements from natural ferment and new French oak. The wine finishes long and clean with hints of oak spice and fresh citrus and stone fruit. **Bin-End Special!**

**Ant Moore Pinot Gris 2010** – This Marlborough, NZ wine shows floral aromas of pear and stone fruit, nectarine and peach. On the palate, layered with fruit, this wine is a great combination of creamy Pinot Gris characters and fresh clean dry finish.

**Taylor's Pinot Gris 2010** has lifted varietal aromas of nashi pear with musk and orange blossom. Crafted in the French style, it has an elegant palate with characters of pear, citrus and subtle spice. There is a pleasing texture to the mid-palate with good acid and length.

**Taylor's Riesling 2010** – This classic Clare style has floral aromas of orange blossom and rose petal combined with strong regional and varietal aromas of lime zest. The palate has a fresh lemon-lime flavoured palate with a crisp acid backbone. The finish has a subtle, pleasing mineral character.

**Chandon Sauvignon Blanc 2010** - The aroma is fresh and inviting with guava, passionfruit and ripe lime characters underpinned by a subtle note of fresh herbs. The palate displays intensity and great clarity and is supported by refreshing juicy acidity and wonderful finesse.

**David Traeger Verdelho 2010** - This crisp clear white has lemon and lime aromas with a touch of white peach on the nose and lingering spices. A touch of upfront flintiness brings with it a flavoursome crisp palate with excellent mouth feel and length.

**Yalumba Hand-Pick Fromm Vineyard Lyndoch Shiraz 2005** - This wine is deep red in colour with purple hues. The nose displays rich and sweet aromas with roasted nuts, ripe plums, fresh floral hints, dark chocolates and anise. The palate is full-bodied, showing dense sweet plum fruit with lashings of fine velvety tannins. **Bin-End Special!**

**The Bruiser Durif 2009** - Colour is impenetrable crimson red. Virile aromas of red and black currants, concentrated blackberry, liquorice and spice. A full-bodied palate of dark fruits and creamy, coconut oak is supported by ripe tannins. An immensely flavoursome wine even when young, the ideal suitor to a char grilled t-bone

**Quarisa 'Treasures' Cabernet Sauvignon 2008** – This great value Coonawarra red has intense cassis fruit with integrated spicy oak. The complex palate shows flavours of cassis and cherry with spicy oak and long finish

**Balgownie Black Label Cabernet Merlot 2008** - combines the powerful ripe fruit flavours of Central Victoria with the structure and elegance of the Yarra Valley. A small addition of superb Great Western merlot rounds out the blend.

**Woodstock Cabernet Sauvignon 2009** - shows classic cabernet characters: blackcurrants, cassis, hints of dark green foliage, eucalypt and earth all feature with rhubarb notes and cherries on the finish. The wine is juicy with good acidity and a firm yet elegant tannin structure.

**Sevenhill Inigo Cabernet Sauvignon 2009** - has a dark, 'black cherry' hue and prominent red berry fruits and violets on the nose. Powerful fruit and mocha/spice carry through the palate, underpinned with unmistakably high-quality tannins, typical of the variety in the Clare Valley.

**Victory Point Cabernet Sauvignon Cabernet Franc Petit Verdot Malbec Merlot 2006** – A classy Margaret River wine with lifted red fruit characters, complex notes of leather, earth and soft, charry oak. Mouth filling red and dark fruit flavours of mulberry and red currant, with good weight and length, full body, complemented by fine, well integrated tannins on both the mid and back palate.

July Mixed Dozen selections:

**Clockwork Chardonnay 2009** - Delicate white peach and citrus notes precede a soft and textural Palate brimming with stone fruit, honeydew melon and vanillin nuances finishing citrus crisp.

**Chandon Sauvignon Blanc 2010** – Pale straw in colour with green hues. The aroma is fresh and inviting with guava, passionfruit and ripe lime characters underpinned by a subtle note of fresh herbs. The palate displays intensity and great clarity and is supported by refreshing juicy acidity and wonderful finesse.

**Tar & Roses Pinot Grigio 2011** – Displays a complex lifted aroma of pears and guava, passionfruit and hints of blood orange. Pear and tropical flavours on the palate finish cleanly balanced beautifully by sweet fruit and classic Pinot Grigio viscosity

**Eszenze Pinot Noir 2010** – Aromas of vibrant red cherries and violets introduce a flavoursome palate with roundness, silkiness and approachability, finishing with classic Central Otago slatiness.

**St Hallett Gamekeepers Shiraz**

**Grenache 2009** – Vibrant cherry red in colour, with purple hues, with lively cherry and raspberry and spicy rose petals. Subtle savoury earthiness meets the vibrant fresh array of raspberry- cherry fruits. Finishing with soft yet assertive tannins

**Victory Point Cabernet Sauvignon Cabernet Franc Petit Verdot Malbec**

**Merlot 2006** – A classy Margaret River wine with red fruit characters, notes of leather, earth and soft oak. Mouth filling flavours of mulberry and red currant, with good weight and length, full body, and by fine, well integrated tannins on both the mid and back palate.

July Quaffing Dozen selections:

**Habitat Chardonnay**

**Deakin Estate Sauvignon Blanc**

**Deakin Estate Viognier**

**Oxford Landing Shiraz**

**Peter Lehmann Clancy's Shiraz Cabernet Merlot**

**Normans Lone Gum Classic Dry Red**

ORDER

UNIVERSITY HOUSE, THE UNIVERSITY OF MELBOURNE, VICTORIA, 3010  
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Wine	\$/btl	\$Spec.	Qty.
University House 1998 Reserve Sparkling Shiraz	26.95	120/6	
Clockwork Chardonnay 2009	21.95	199/dz	
Balgownie Black Label Yarra Valley Chardonnay 2008	22.95	209/dz	
Vasse Felix Chardonnay 2008 – <b>Bin-end Special!</b>	<b>25.95</b>	<b>119/6</b>	
Ant Moore Pinot Gris 2010	24.95	210/dz	
Taylors Pinot Gris 2010	25.95	220/dz	
Tar & Roses Pinot Grigio 2011	21.95	99/6	
Taylors Riesling 2010	25.95	220/dz	
Chandon Sauvignon Blanc 2010	22.95	109/6	
David Traeger Verdelho 2010	16.95	155/dz	

Wine	\$/btl	\$Spec.	Qty.
Yalumba Hand-Pick Fromm Vineyard Lyndoch Shiraz 2005– <b>Bin-end Special!</b>	<b>49.95</b>	<b>199/6</b>	
St Hallett Gamekeepers Shiraz Grenache 2009	16.95	79/6	
The Bruiser Durif 2009	26.95	240/dz	
Quarisa 'Treasures' Cabernet Sauvignon 2008	16.95	155/6	
Balgownie Black Label Cabernet Merlot 2008	22.95	209/dz	
Woodstock Cabernet Sauvignon 2009	24.95	220/dz	
Sevenhill Inigo Cabernet Sauvignon 2009	23.95	215/dz	
Victory Point Cabernet Sauvignon Cabernet Franc Petit Verdot Malbec Merlot 2006	24.95	220/dz	
House Mixed Dozen ( <b>please specify mixed, white or red</b> )		\$179/dz	
House Quaffing Dozen ( <b>please specify mixed, white or red</b> )		\$99/dz	

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