

Hello all,

May was a busy wine month, including our lunch with Kooyong winemaker Sandro Mosele (the estate and individual vineyard Chardonnays were a particular highlight) and the Yalumba Fine and Rare Dinner with Jane Ferrari, which also featured a beautiful short programme by Ronald Farren-Price. Best wishes to Jane as she recovers from a knee replacement, though she did manage to hobble around the room to visit all the tables! Congratulations to Andrew Vizard who took home the Signature Magnum signed by Jane and Ronald.

Our next wine lunch on Thursday 23 June features the wines of Torbreck with Dave Powell. Lunch will include a range of classic Barossa styles. The cost of the lunch is \$85 per head, which includes a \$20 rebate on wine purchases.

Also make a note in your diary for lunch with Ross Brown and Brown Brothers Patricia Range wines on Thursday July 21. This lunch is \$85 per head, and also includes a \$20 rebate on wine purchases.

John Macaulay

New Arrivals



Yalumba FDW [7c] Chardonnay 2008 – Pale straw in colour with tints of green. The nose has citrus zest and crème brûlée with white peach, toasted hazelnuts and sweet spice. Meyer lemon and white nougat flavours lead into a creamy mid palate. Whilst the palate shows a fullness of flavour, it is structured and elegant with an underlying mineral acidity which pulls the palate to a tight, refined finish.

Yalumba Virgilius Viognier 2008 – The nose displays intense white peach, apricot and ginger. Ginger spice is layered on the palate with apricots and white stone fruit flavours. The lushness of the palate is clearly evident in this wine which is unctuous and complex while, at the same time, showing restraint that should ensure good cellaring for at least three to four years.

Yalumba FDR1A Cabernet Sauvignon Shiraz 2008 – Dark and intense red, with aromas of bright mulberry fruits supported by black cherry, anise, spices and cedar flavours. Medium to full bodied, this is a complex and textured wine, quite seamless, with long, fine grainy tannins that reveal an elegance and refinement on the finish.

Yalumba Signature Cabernet Sauvignon Shiraz 2006 – Very dark red with sweet dark chocolate and fig, blackcurrant and cedary spices on the nose. The palate is broad shouldered,

intense and concentrated with red and black currant notes. Given time, this wine will reveal an elegance and silky refinement on the palate.

Yalumba Octavius Shiraz 2006 – Shows exotic fig and plum sauce, mocha and black liquorice notes. The wine is dense and brooding, showing sweet Shiraz fruit concentration and fine seamless tannins. Long and lush through the finish, it has great integration, style and elegance.

Pikes Riesling 2010 – Spotlessly clean and quite expressive, displaying citrus florals, apple and subtle notes of stone fruits and slate. The palate is crisp, fresh and dry, loaded with “waxy” lemon and grapefruit flavours wrapped around a core of well-balanced mineral acidity.

K1 Arneis 2009 – Arneis is a rare variety originating from Piedmont in Northwest Italy. This Adelaide Hills wine captures Arneis’ varietal definition brilliantly, including floral tropical notes and fresh white peach characters with hints of almonds, pears and aromatic herbs.

HOWARD PARK



Howard Park Riesling 2010 – Very pale straw with green tinges. Lifted aromatics of musky talcum powder, ripe pear and citrus blossoms greet the taster’s nose. The palate is both zesty and lengthy with lingering citrus fruit and minimal musk corralled by tight acidity.

Howard Park Chardonnay 2008 – Pale straw in colour with a bright green hue on the rim of the glass. The aroma is grapefruit and white nectarines with underlying hints of cashew nut and fresh oyster shells. Fermentation with indigenous yeast in French oak barriques provides a creamy texture with flavours of almond meal, honeyed apricots and fresh figs. A crisp acidity combined with some gun flint mineral complexities adds to this contemporary sophisticated Chardonnay.

Howard Park Leston Margaret River Shiraz 2008 – Has an opaque purple red appearance of great density. Lifted fruits of raspberry, ripe plum and blueberry with an attractive lifted perfume of violets and underlying cinnamon spice. It displays a powerful and plush palate with the youthful, sweet fruit mid palate showing Satsuma and spice, with the oak seamlessly integrated. The open knit tannin structure is typical of Margaret River Shiraz and this shows as a gravely textured mid-palate with mouthfilling richness.

June Mixed Dozen Selections:

Jim Barry "Silly Mid On" Sauvignon Blanc/Semillon 2009 – Focused tropical fruit aromas with notes of passionfruit, paw paw and citrus blossom, and freshly mown grass. The palate is full of delicious juicy tropical fruit flavours with great mouth feel, depth, length and acid balance, with a refreshingly crisp finish.

Peter Lehmann Eden Valley Riesling 2009 – Pale lemon with green tints, the wine has a floral aroma with distinctive lime notes. The refreshing lime flavours carry through on the palate which has a zesty freshness, a steely minerality and a strikingly clean finish.

Yalumba Wild Ferment Chardonnay 2009 – Displays lifted citrus zest and quince, with notes of white nougat and toasted almonds. Finely structured and seamless, the palate is all about texture. Nougat, citrus and white nectarine combine elegantly with the subtle French oak and a citrus acidity for a lingering finish.

Delas Freres Côtes du Rhône Saint Esprit 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.

Ralph Fowler Merlot 2008 – A classic style Merlot with structure, tannin weight and genuine aging potential. The wine is full flavoured and shows berry fruit flavours, herbal characters and earthy overtones.

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

June Quaffing Dozen Selections:

Habitat Chardonnay

Oxford Landing Pinot Grigio

Oxford Landing Sauvignon Blanc

Baddaginnie Run Merlot

Peter Lehmann Cabernet Merlot

Yalumba Y Series Shiraz

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Wine	\$/Btl	\$/Spec.	Qty
2008 Yalumba FDW 7C Chardonnay	34.95	147/6	
2008 Yalumba The Virgilius Viognier	53.95	237/6	
2008 Yalumba FDR1A Cabernet Sauvignon & Shiraz	48.95	219/6	
2006 Yalumba The Signature Cabernet Sauvignon & Shiraz	57.95	237/6	
2006 Yalumba Octavius Shiraz	119.95	537/6	
K1 Arneis 2009	25.95	229/dz	
2008 Yalumba Patchwork Shiraz	22.95	198/dz	
2008 Yalumba Eden Valley Viognier	22.95	198/dz	
Yalumba Wild Ferment Chardonnay 2009	22.95	199/dz	
Jim Barry "Silly Mid On" Sauvignon Blanc/Semillon 2009	23.95	220/dz	
Peter Lehmann Art Series Eden Valley Riesling 2009	20.95	89/6	
Howard Park Riesling 2010	29.95	259/dz	
Howard Park Chardonnay 2008	41.95	379/dz	

Wine	\$/Btl	\$/Spec.	Qty
Howard Park Leston Margaret River Shiraz 2008	36.95	169/6	
Howard Park Six Pack. Two bottles each of Riesling, Chardonnay and Shiraz		165/6	
2008 Yalumba The Scribbler Cabernet Shiraz	22.95	198/dz	
2009 Yalumba The Cigar Cabernet Sauvignon	30.95	282/dz	
Delas Freres Côtes du Rhône Saint Esprit 2007	21.95	199/dz	
Ralph Fowler Merlot 2008	19.95	189/dz	
Shingleback Cabernet Sauvignon 2007	24.95	220/dz	
House Mixed Dozen (please specify mixed, white or red)		\$179/dz	
House Quaffing Dozen (please specify mixed, white or red)		\$99/dz	
House Quaffing Dozen (please specify mixed, white or red)		\$99/dz	

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