

Hello all,

The news this month does not include a Wine Panel report – half of the Panel members have fled the Winter for more agreeable Northern climes - all in the name of academic advancement I'm sure!

Our June Wine lunch with Loic le Calvez from Taltarni was a big success, with the 2008 Fumé Blanc, 2005 Pyrenees Shiraz and 2004 Reserve Shiraz Cabernet the standout wines. Dr Jacqueline Dutton (Languages and Linguistics) took home the 4 Magnum gift pack prize.

We do, however, have some excellent specials this month from Hunters, St Hallett, Taltarni, and the Rymill 2006 Cabernet is an absolute cracker! Also – our new House wines are arriving at last. We have our **Victorian Shiraz Cabernet 2008** in the House now, with **Sparkling, Sauvignon Blanc 2010, Cabernet Shiraz 2009** and **Premium Cabernet 2008** (excellent!) due early July.

The **Melbourne City Clubs Wine Challenge**, hosted by University House is on **Thursday, October 14**. Palate training sessions for members interesting in participating in this challenge, and defending our title, will commence on **Tuesday July 20**, at 5.00pm in the House. For details contact me at [bar@uniclub.com.au](mailto:bar@uniclub.com.au) or (834)4 5254.

Our next Wine Lunch is a very special one featuring **Colin Campbell** from **Campbells Wines**. Colin, the fourth generation winemaker at Campbells, will present a range of table and fortified wines, including **Bobbie Burns Shiraz, Barkly Durif, Rutherglen and Classic Muscat and Tokay**, plus **Isabella Rare Tokay** and **Merchant Prince Rare Muscat**. **Thursday 29 July**. This lunch is sure to book out so please book early to ensure a place.

*John Macaulay*



#### New arrivals:

**University House Sauvignon Blanc 2010** – A super-fresh wine with zesty notes of freshly cut grass and kiwifruit. Lively varietal flavours of gooseberry tantalise the palate with hints of tropical fruit punch and passionfruit. An abundance of flavours, complemented with refreshing natural and mineral acidity.

**Evans and Tate Gngangara Sauvignon Blanc 2009** – Fresh grassy notes and lifted floral notes coupled with aromas of passionfruit, fig and lime zest. Succulent fruits of passionfruit, lime and gooseberry provide great flavour intensity on the palate.

**St Hallett Riesling 2009** – Showcases delicate floral, citrus and blossom notes on the nose, which leads to an exciting, zesty palate with layers of lemon/lime, excellent persistence and fresh, mineral acidity.

**Taltarni 'T'Series Sauvignon Blanc Semillon 2009** – a fresh wine with lemon, passionfruit and mango notes from the sauvignon blanc complemented by straw and guava flavours from the semillon. The refreshingly zesty natural acidity is balanced by persistent, sweet fruit and a textural mid-palate.

**Yarra Burn Chardonnay 2008** – exhibits fresh, bright citrus characters combined with some ripe white peach characters, with some subtle cashew and nougat. Lovely juicy acid and tight, citrus characters abound on the palate, coupled with underlying sweet, ripe fruit flavours, and an especially supple, sweet mid palate.

**Hunter's Sauvignon Blanc 2009** – This classic Marlborough Sauvignon Blanc shows a mixture of citrus, capsicum and ripe tropical fruit aromas. These aromas carry onto the palate which is crisp, multi layered and has a long lingering finish – a very well balanced wine.

**Special Price while stocks last!**

**Te Awa Sauvignon Blanc 2009** – From the Gimblett Gravels district of Hawkes Bay (NZ), this wine shows talc and orange peel overlying a pure tropical melon base. The palate builds with excellent weight of rich fruit, plus some mineral notes adding structure. There is also a lovely texture provided by a barrel-fermented component. Classy.



**Taltarni** – Established in 1969, Taltarni produces red wines with dense fruit and firm structure built to last. Highlights from our June Wine lunch were the **3 Monks Fumé Blanc 2008, Pyrenees Cabernet Sauvignon 2006** and **Pyrenees Shiraz 2005**.

**University House Victorian Shiraz Cabernet 2008** – This is a new release from St Hallett, produced from Eden Valley shiraz it is a very vibrant style with lifted, spicy, raspberry fruit. The texture is silky, with subtle tannins, lively acid and great length.

**St Hallett 'Garden of Eden' Shiraz 2008** – Established in 1997 on Greenock Creek at Seppeltsfield, Hentley Farm specialises in reds produced using traditional open vats, hand plunging and pumping-over and extended maceration.

**Fifth Leg Whippersnapper Shiraz Grenache Tempranillo 2009** – Plenty of charm from this W.A. blend, with mulberry, pepper spice, intense lifted blueberry, blackberry and liquorice supported by savoury notes and great structure.

**Rymill Cabernet Sauvignon 2006** – Just gorgeous, vibrant Coonawarra cabernet from a terrific vintage – deeply flavoured with classic chocolate and mint characters – fantastic!

**Guigal Côtes du Rhône 2006** – This wine never fails to deliver bang for the buck. Fresh fruits on the nose with red berries and spices. The palate is full, round and racy. Rounded and smooth tannins. A full-bodied, rich and intensely aromatic wine.

**Del Diablo Loco Angel of the Abyss McLaren Vale Shiraz 2008** – Wow! This is a big, bold, voluptuous McLaren Vale shiraz, with curves and muscle in all the right places. Dark couverture aromas with spice, blood plums and violets. The palate is generous with lashings of macerated cherries and blackberry. Firm yet velvety tannins create an intensely opulent palate with a well-crafted foundation of new oak.

**WINE NEWS**

**JULY 2010**

## July Mixed Dozen selections:

### Hardys HRB D638 Chardonnay 2007

– Hand-picked fruit, sourced from renowned Margaret River, Adelaide Hills and Pemberton viticultural regions –has produced an intense wine with lively fruit characters of lemon rind and nectarine.

### Hunter's Marlborough Sauvignon Blanc 2009

– This classic Marlborough Sauvignon Blanc shows a mixture of citrus, capsicum and ripe tropical fruit aromas. These aromas carry onto the palate which is crisp, multi layered and has a long lingering finish – a very well balanced wine.

### Yalumba Vermentino 2009

– Originating from Liguria in Italy and the Mediterranean islands of Corsica and Sardinia, Vermentino is renowned for its refreshing, tropical flavours and freshness

**Baddaginnie Run Merlot 2008** – A well balanced wine, rich, velvety and generous, with complex blueberry and mocha flavours, soft silky tannins and a very long peppery and liquorice finish.

### Brands 'Laura' Cabernet Merlot 2008

– Perfumed, fresh fruit nose of cassis, dark berries and mulberry fruit accompanied by spicy oak. Cassis, plum and mulberry fruit show on a palate with excellent weight and firm, dry tannins. The finish is long with fine tannins and lingering red fruit.

### Hunter's Marlborough Pinot Noir 2008

– A smooth medium bodied Pinot Noir with rich, ripe berry and subtle forest floor aromas. These aromas combined with wild berries, dark red fruits and mild spicy oak flavours make an enjoyable and easy drinking wine.

## July Quaffing Dozen selections:

University House Sauvignon Blanc 2010

Oxford Landing Chardonnay 2009

Oxford Landing Pinot Grigio 2009

University House Victorian Shiraz Cabernet 2008

Oxford Landing Merlot 2009

University House Premium Cabernet Sauvignon 2008

Wine	\$/btl	\$Case	Qty Ordered	Wine	\$/btl	\$Case	Qty Ordered
University House Sauvignon Blanc 2010	10.95	99/dz		University House Victorian Shiraz Cabernet 2008	10.95	99/dz	
Taltarni 'T' Series Sauvignon Blanc Semillon 2009	16.95	69/6-pack		University House Premium Cabernet Sauvignon 2008	13.95	125/dz	
Evans and Tate Gngarara Sauvignon Blanc 2009	34.95	290/dz		Taltarni Pyrenees Estate Cabernet Sauvignon 2006	37.95	177/6-pack	
St Hallett Riesling 2009	17.95	75/6		Taltarni Pyrenees Estate Shiraz 2005	37.95	177/6	
Yarra Burn Chardonnay 2008	17.95	75/6		Fifth Leg Whippersnapper Shiraz Grenache Tempranillo 2009	21.95	99/6	
Taltarni 3 Monks Fumé Blanc 2008	23.95	99/6		Del Diablo Loco Angel of the Abyss McLaren Vale Shiraz 2008	55.95	259/6	
Hunter's Sauvignon Blanc 2009	23.95	179/6		Guigal Côtes du Rhône 2006	29.95	220/dz	
Te Awa Sauvignon Blanc 2009	32.95	153/6		Rymill Cabernet Sauvignon 2006	29.95	275/dz	
Yalumba Vermentino 2009	15.95	145/dz		Baddaginnie Run Merlot 2008	19.95	89/6	
				Brands 'Laura' Cabernet Merlot 2008	22.95	99/6	
				Hunter's Pinot Noir 2008	27.95	220/dz	
House Quaffing Dozens (Please specify <b>Mixed, White or Red</b> )		99/dz		House Mixed Dozens (Please specify <b>Mixed, White or Red</b> )		179/dz	

Name: \_\_\_\_\_ Telephone: \_\_\_\_\_

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Cheque enclosed, or please charge: (please circle)      Visa      MasterCard      Diners

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