

UNIVERSITY HOUSE WINE NEWS

August 2009

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In conjunction with the **Put Victoria on Your Plate** campaign, this month's specials, mixed and quaffing dozens are all wines proudly produced in Victoria.

As an added bonus – all case orders and mixed dozens from this newsletter will attract **Double Bonus Points** for eligible members.

Please quote your membership number when ordering.

House Dozens:

White Wines

Taltarni T Series Sauvignon Blanc Semillon 2008 – Lime, grapefruit and passionfruit flavours and gooseberries. Succulent citrus and lemon butter soften the palate. The finish is crisp, with good length and refreshing acidity.

TarraWarra Estate

Chardonnay 2008 – Lemon zest aromas, with cashew and balanced oak lead to a palate of citrus and white peach, with creamy texture and lovely length and persistence.

Yarra Burn Viognier 2007 – Aromas of white peach, classic apricot / stonefruit, lovely spice and slight white pepper. This wine also shows a nice creamy, vanilla bean richness with honeysuckle notes.

Red Wines

Sedona Estate Cabernet

Merlot 2005 – Showing vibrant crimson hues, with spice and clove aromas. The palate is soft, yet shows some solid natural grape tannin and blackcurrant characters.

TarraWarra Estate Pinot Noir 2008 – Aromas of ripe raspberries, blackberries, with spice notes. The palate has lovely raspberry fruit with great tannin structure. It has a long finish and persistent flavour.

Tar & Roses Shiraz 2008 – Displays lifted dark cherries, plum and bay leaves. Full-bodied with ripe fruit and plum characters, savoury texture and fine tannins.

House Mixed dozen:

two bottles each wine,

House White dozen:

four bottles each white,

House Red dozen:

four bottles each red.

All House mixed dozens are \$174.00



Taltarni 'T' Series Sauvignon Blanc Semillon 2008 - \$16.95, \$69 per 6-pack. An array of fresh lime, grapefruit and passionfruit flavours and hints of gooseberries. Layers of succulent citrus and lemon butter soften the palate. The finish is crisp, with good length and refreshing acidity.



Mitchelton Blackwood Park Riesling 2008 - \$19.95, \$89 per 6-pack. Aromas of lemongrass and elderflower meld with highlights of musk and talc. The palate is generous in fruit, yet defined and focussed. Intense citrus and floral flavours are balanced by a clean, mineral acid structure.



Sticks Sauvignon Blanc 2008- \$20.95, \$89 per 6-pack. Pale straw with a green tinge, with passionfruit, limes and grapefruit, along with lychees and melon. The palate shows gooseberry, green apple, passionfruit, mineral and zest.



Redbank 'Sunday Morning' Pinot Gris 2008 - \$24.95, \$95 per 6-pack. Pale straw in colour with bright green hues, lifted aromas of spices, white florals, fresh pear and guava. The palate delivers fresh and generous texture and mouth-watering acidity with subtle citrus and pear fruit flavours.



TarraWarra Estate Chardonnay 2008 - \$24.95, \$99 per 6-pack. Lemon zest citrus aromas, with cashew notes and balanced oak lead to a palate of citrus and white peach flavours, with a creamy texture and lovely length and persistence.



Shelmerdine Sauvignon Blanc 2008 - \$24.95, \$110 per 6-pack. Aromas of cut grass, blackcurrant and citrus blossom. The palate is bursting with flavour, lime zest and lemon sherbet, all enveloped by refreshing acidity.



Yarra Burn Viognier 2007 - \$25.95, \$110 per 6-pack. Delicate aromas of white peach, classic apricot / stonefruit, along with lovely spice and slight white pepper. This wine also shows a nice creamy, vanilla bean richness with honeysuckle notes.



TarraWarra Estate Reserve Chardonnay 2005 - \$56.95, \$260 per 6-pack. Rich grapefruit, white peach and nutty overtones. Focussed and balanced, with fresh citrus flavours combining with a smooth, creamy texture. This is backed up with some lees characters and seamless oak. Has layers, length and persistence, is elegant yet has lovely weight.



Giaconda Nantua 'Les Deux' Chardonnay 2008 - \$57.95, \$269 per 6-pack. 93% Chardonnay and 7% Roussanne. This year a good portion of the chardonnay comes from the Estate Vineyard with the balance and roussanne from the Warner & Nantua vineyards. Totally barrel fermented with about 30% new oak. It is impressive and by comparison to the Estate Vineyard Chardonnay excellent value.

Quaffing Dozens:

White Wines

Deakin Estate Brut – Delicate and complex with notes of lemon, Camembert, apple pie and crusty bread.

Deakin Estate Chardonnay 2008 – Pear, quince and custard apple - a delightful mix of aromas. A tropical fruit-salad with subtle malt and cashew notes.

Deakin Estate Sauvignon Blanc 2008 – Delicious, savoury and fruity with lemongrass, lime, feijoa and kiwifruit. Light bodied and zingy.

Red Wines

Deakin Estate Cabernet Sauvignon 2007 – Dark fruit characters lead this wine to a full and juicy mid-palate with a nice and savoury finish. It displays well-integrated oak notes with a round, and very approachable tannin structure.

Deakin Estate Merlot 2007 – Has a luscious, fruit driven nose of red cherries and plums, with a hint of vanilla and spice. The nose persists through to the palate with berry flavours dominating the soft but generous flavours. It has good mid-palate sweetness and a fine-grained finish.

Deakin Estate Shiraz 2007 – Rich, black plum and raisin aromas are evident with a pleasant hint of toasted oak characteristics. Full-flavoured with dark berry fruits and plum, the palate is enhanced by the medium tannins and good length.

House Mixed dozen:
two bottles each wine,

House White dozen:
four bottles each white,

House Red dozen:
four bottles each red.

All House quaffing dozens are \$99



Sedona Estate Cabernet Merlot 2005 - \$19.95, \$160 per dozen. The wine is rich in colour showing vibrant crimson hues, with spice and clove aromas making up the bouquet. The palate is soft, yet shows some solid natural grape tannin and blackcurrant characters.

Sedona Estate Sangiovese 2006 - \$20.95, \$170 per dozen. Delivers aromas of vanilla bean and blueberries. The palate is a balance of briar fruits and liquorice with textured layers of natural tannins and spice giving it a great length of flavour.

Tar & Roses Shiraz 2008 - \$19.95, \$90 per 6-pack. Ripe blood plums with whiffs of black licorice and fennel, dusty oak and floral hints. The palate has flavours of chocolate box goodies, from the dark liqueur cherry, to liquorice and turkish delight. The flavours linger with good length and structure.

TarraWarra Tin Cows Merlot 2006 - \$21.95, \$99 per 6-pack. The aroma has an earthy note, with blackberries and mulberries, followed with Italian herb notes interplayed with fine oak. The palate has a savoury texture, ripe deep fruit flavours, and fine-grained tannins lending length and persistence.

TarraWarra Estate Pinot Noir 2008 - \$23.95, \$105 per 6-pack. Aromas of ripe raspberries, blackberries, with spice notes. The palate has lovely full raspberry fruit with great tannin structure typical of Yarra Valley Pinot Noir. It has a long finish and persistent flavour.

Yarra Burn Shiraz Viognier 2006 - \$24.95, \$110 per 6-pack. Aromas of fresh dark fruit, blueberry and ripe raspberry, with white pepper and cinnamon spice. The palate is silky, plush and velvety with ripe, even tannin structure. Has good density and fruit weight, plus excellent persistence.

Dal Zotto Barbera 2005 - \$23.95, \$230 per dozen. Deep purple colour with a bouquet of aromatic spices, black olives and raspberries. The palate continues the theme with the addition of dusty plums and the soft tannins move through to a clean, dry finish.

Sedona Estate Cabernet Sauvignon 2004 - \$28.95, \$235 per dozen. This wine shows the concentration of blackberry and cedar on the nose with a balanced palate of mocha and cassis and a length of flavour that has become a benchmark.

Shelmerdine Shiraz 2006 Shiraz 2006 - \$26.95, \$125 per 6-pack. Redolent with dark berries, red fruits, cherries and spice; all the best of Christmas. The palate is a perfect balance of fruit, savoury notes, fine long tannins and acid.

TarraWarra Estate Reserve Pinot Noir 2008 - \$56.95, \$260 per 6-pack. Ripe black fruits, with some toasty overtones. The palate has excellent structure; the wine is full-flavoured reflecting the warm year, yet it retains its vibrant fruit. The weight and structure are balanced in length and intensity.

Wines Ordered: _____

Name: _____ Telephone: _____

Email: _____

Delivery Address: _____

Delivery Instructions: _____

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

Credit Card Number: _____

Name on Card: _____ Expiry Date: _____

Signature: _____

Forthcoming Events:

2009 WINE EXPO

3 – 6pm, Thursday 17 September 2009



**Our Spring Wine Expo and Exhibitors dinner is on again!
Members and guests can taste and buy over 100 wines from
over 50 producers.**

Alkoomi * All Saints * Balgownie * Balnaves * Bannockburn * Best's * Brands * Brokenwood * Brookland Valley Caledonia
Australis * Campbells * Cockfighters Ghost * Cullen * Dalwhinnie * d'Arenberg * Dominique Portet * Elderton * Evans &
Tate * Forest Hill * Glaetzer * Hanging Rock Winery * Hollick * Leconfield * Lethbridge * McWilliams * Moorooduc estate *
Moss Wood * Mount Pleasant * O'Leary Walker * Pewsey Vale * Rochford * Shadowfax * Shaw and Smith * Shelmerdine
* Sorrenberg * St Hallett * Starvedog Lane * Stonier * Tar and Roses * TarraWarra * Voyager Estate * Willow Creek
Vineyard * Wirra Wirra * Yalumba * Zontes Footstep and more!

**All wines will be available for sale at very special prices, and there will be extra bonuses,
giveaways and prize draws.**

The Expo will also feature an exclusive Premium Room.

**All orders placed on the day will go into the draw to win a Thermoelectric Wine Cellar,
Teac DVD Player and other prizes.**

*Bookings are now open for the Exhibitors Dinner @ \$65 per head all-inclusive.
To book call 8344 55254, or email membership@uniclub.com.au*

MELBOURNE CITY CLUBS WINE CHALLENGE

Thursday 8 October, 6.30 for 7.00pm

RACV City Club, 501 Bourke Street, Melbourne



Following last year's podium finish at the Athenaeum Club – University House Wine Tasting Teams can this year go all the way and bring the University House Cup home where the wine challenge began.

The object of the evening is to foster inter-club relations by giving Members of an opportunity to represent their Club in an entertaining and educational wine and food environment.

Teams of 6-8 will taste 2 brackets of wines (4 whites and 4 reds, local and international). Points will be awarded for accurately identifying variety, region, vintage and producer. The winning team will receive prizes and the accolades of their colleagues and competitors. Their winning Club will hold the University House Cup for one year, and have the right to host the City Club Wine Challenge.

There is no limit to the number of teams entered by each Club.

\$85 per head including wines, dinner and prizes

City Clubs Wine Challenge Palate Training

Palate training sessions for participants have commenced. Remaining dates are:

Monday 3, 24 August

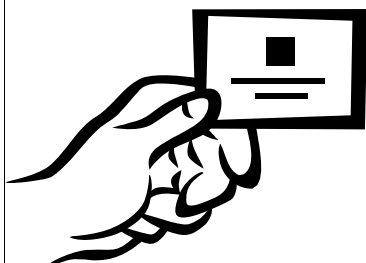
Monday 14, 28 September

Monday 5 October

Please note these sessions are for members prepared to represent the House at the City Clubs Challenge, and will be conducted in a blind tasting format.

There is no charge for the sessions, but interested members are requested to RSVP for set-up purposes.

For more details and bookings contact: John Macaulay – University House – t: 8344 5254, e: bar@uniclub.com.au



University House Loyalty Programme

**Don't forget to quote your membership number when making booking
to ensure your loyalty points are awarded correctly.**

**And remember to hand over your card in the House whenever you
make any purchase – 1 point per dollar spent adds up quickly!**

Thursday 20 October – Bindi Wine Lunch

'Bindi', 50 kilometres northwest of Melbourne in the Macedon Ranges, is the family property of the Dhillon family. Their vineyard and winemaking philosophy is to seek balance and purity in the expression of our various individual vineyard sites and this philosophy is applied to farming and conservation at 'Bindi'; the preservation of the natural harmony.

Winemaker **Michael Dhillon** will present a range of current release Bindi wines including Composition Chardonnay and Pinot Noir, Quartz Chardonnay, Original Vineyard Pinot Noir and Block 5 Pinot Noir, plus some back-vintage wines from the winery, on **Thursday 20 October, at 12.30pm in the Karaghuesian Room.**

This will be a special lunch for lovers of finely crafted, nuanced wines.

Places limited. \$85 per head, all-inclusive – includes \$20 rebate on wine purchases.



Tuesday 3 November – Melbourne Cup Al Fresco Lunch

Last year's Cup Day Lunch was a huge success – and this year will be even better!

Admission Ticket includes:

- Drinks in the East Garden
- Entertainment by Jazz band Straight - No Chaser
- Buffet lunch
- Cup Sweep with a winning chance for all attendees
- Prizes for most glamorous racing attire
- And of course – the BIG race on our BIG screen

So frock up, grab your form guide and come along for a great day.

\$66 per head inclusive of food, beverages, entertainment and prizes.



FREE PIZZA

Present this Voucher at The University Club Bar and with any wine bottle purchase receive a **FREE** small size wood-fired pizza.

Full Bar featuring wines selected by our Tasting Panel

Valid Monday to Wednesday, in-House purchases only, from 5.45 until 8.45pm, until 30 September 2009

Voucher must be presented with a current University House Membership Card