

UNIVERSITY HOUSE, THE UNIVERSITY OF MELBOURNE, VICTORIA, 3010

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Hello all,

During my New Year break I tasted and drank some excellent chardonnay. I'm talking about lovely, tightly structured, minerally, citrusy, balanced, creamy, elegant, cool chardonnay – not those old fat, over-oaked butterscotch styles we all loath. For me good chardonnay offers more in the glass than other white varieties.

### UNIVERSITY HOUSE WINE CLUB MEMBERS TASTINGS

So I thought I might put on a tasting to show how good chardonnay can be. Thus our first tasting of the year for University House Wine Club Members will be held on **Tuesday, 16 March, 2010, in the House from 5.00pm**. The tasting will feature a range of domestic and imported chardonnays. Cost is \$10 per head and includes nibbles. Please let me know if you are coming. Check our Tasting Calendar for Dates and themes for upcoming tastings.

Wine Club Tastings will be held on the third Monday of each month. Not a member? Email details to [bar@uniclub.com.au](mailto:bar@uniclub.com.au) to join or call me on 8344 5254.

John Macaulay



## New arrivals:



**Shaw and Smith** - Cousins Martin Shaw and Michael Hill-Smith celebrated their 20<sup>th</sup> vintage in 2009, and now consistently produce benchmark wines of great subtlety and refinement. Each style presents the pristine expression of its variety – the **Sauvignon Blanc** is aromatic, vibrant and persistent, the **M3 Chardonnay** fragrant with white peach/nectarine and flawlessly handled oak, the **Shiraz** powerful and rich yet classy and perfectly balanced, and the **Pinot Noir** – produced in tiny quantities, simply delicious, with complex, opulent fruit and Burgundian structure. These are serious wines that deserve a place in any cellar.



### **Ant Moore Pinot Gris 2009**

– Light, fresh and subtly succulent wine with attractive pear and spice characters. Stylish and well made - a cut above most. The palate is layered with a great combination of creamy pinot gris characters and fresh clean dry finish.



**Mesh Riesling 2009** – The collaboration between Robert Hill-Smith of S. Smith and Sons/Yalumba, and Jeffrey Grosset, of his eponymous Winery in Clare, produces this outstanding Eden Valley riesling. Intense lime/floral characters are concentrated and loong! , with a perfectly balanced minerally finish. Please give it 4 – 5 years for it to really blossom!

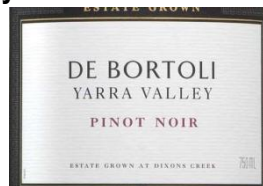
### **St Hallett Semillon 2004**

– That's right 2004! We all know that Semillon if an almost forgotten variety in Victoria, but this is a cracker! Still has youthful citrus notes and developing some hallmark beeswax/vanilla characters. Quite minerally on the medium-bodied palate, this wine will last another 5-8years easily. And a bargain!



### **De Bortoli Yarra Valley Pinot Noir 2007:**

– Smoky varietal aromas of spice, cherry jam, tobacco, vanilla, liquorice, earthy, barnyard nose. The juicy palate is perfectly weighted and poised, with silky mouthfeel and great length. A delicious, elegant wine drinking beautifully.



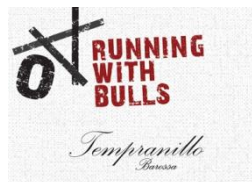
### **Barossa Valley Estate Ebenezer Shiraz 2005**



– Here is a mouthful of classic Barossa! Juicy dark cherry, chocolate and spice flavours are supported by beautiful oak. A powerful wine that will hit it straps in ten years, but bring on the steak now!

### **Running With Bulls**

**Tempranillo 2008** – A silky, delicious red crammed with blackberry, plum and licorice. The savoury tannins are polished, and I just love the name!



### **Penfolds Bin Range 2010 release**

– Our allocation of the Penfolds Bin reds: **138 Shiraz Mourvedre Grenache 2008, 128 Coonawarra Shiraz 2008, 28 Kalimna Shiraz 2007, 407 Cabernet Sauvignon 2007 and 389 Cabernet Shiraz 2007** arrive March 1. Stocks are limited – see order form for availability and prices.

# WINE NEWS

# FEBRUARY/MARCH 2010

## Mixed dozen selections:

**Alta Sauvignon Blanc 2009** – The charming Sarah Fletcher produces super wines in the Adelaide Hills, specialising in sauvignon blanc and pinot noir. The 2009 Sauvignon Blanc is a vibrant style – think lemongrass and blossom – with a zesty palate and racy finish.

**Ant Moore Pinot Gris 2009** – Light, fresh and subtly succulent wine with attractive pear and spice characters. The palate is layered with a great combination of creamy pinot gris characters and fresh clean dry finish.

**St Hallett Semillon 2004** – Still has youthful citrus notes and developing some hallmark beeswax/vanilla characters. Quite minerally on the medium-bodied palate.

## Forest Hill Boobook Shiraz Viognier

**2007** – Here is a juicy W.A. red with generous berry, earthy and leathery flavours, a fleshy palate and soft structure. *Drink or keep up to 5 years.*

## Smith and Hooper Cabernet Merlot

**2008** – This wine is from Wrattobully on S.A.'s Limestone Coast. It shows the elegance that is a feature of the Limestone Coast, with loads of red fruits (cranberries, cherries) and supple, cedary oak. The savoury tannins are silky and long. *It would be a smart play to keep a box or two for ten years.*

## Running With Bulls Tempranillo

**2008** – it's not just the name that appeals to me, this is a delicious red full of blackberry, plums and licorice with a savoury tannin finish. And great value!

## Quaffing dozen selections:

**Oxford Landing Pinot Grigio 2009**

**Oxford landing Sauvignon Blanc 2009**

**Peter Lehmann Riesling 2008**

**Oxford Landing Shiraz 2008**

**Oxford Landing Cabernet Shiraz 2008**

**Peter Lehmann Cabernet Merlot 2008**

| Wine                                       | \$/btl | \$Case     | Qty Ordered |
|--|--------|------------|-------------|
| Shaw and Smith Sauvignon Blanc 2009        | 32.95  | 295/dz     |             |
| Shaw and Smith M3 Chardonnay 2008          | 48.95  | 220/6-pack |             |
| Shaw and Smith Shiraz 2007                 | 48.95  | 220/6      |             |
| Shaw and Smith Pinot Noir 2008             | 54.95  | 250/6      |             |
| Ant Moore Pinot Gris 2009                  | 22.95  | 190/dz     |             |
| Mesh Riesling 2009                         | 33.95  | 135/6      |             |
| St Hallett Semillon 2004                   | 18.95  | 69/6       |             |
| De Bortoli Yarra Valley Pinot Noir 2007    | 28.95  | 125/6      |             |
| Barossa Valley Estate Ebenezer Shiraz 2005 | 37.95  | 175/6      |             |
| Alta Sauvignon Blanc 2009                  | 22.95  | 199/dz     |             |
| Running With Bulls Tempranillo 2008        | 21.95  | 99/6       |             |
| Smith and Hooper Cabernet Merlot 2008      | 27.95  | 240/dz     |             |

| Wine   | \$/btl | \$Case    | Qty Ordered |
|--|--------|-----------|-------------|
| House Mixed Dozens (Please specify <b>Mixed, White or Red</b> )            |        | 179/dz    |             |
| House Quaffing Dozens (Please specify <b>Mixed, White or Red</b> )         |        | 99/dz     |             |
| Oxford Landing Range Whites- <b>Sauvignon Blanc</b> or <b>Pinot Grigio</b> | 10.95  | 89/dz     |             |
| Oxford Landing Range Reds – <b>Shiraz</b> or <b>Cabernet Shiraz</b>        | 10.95  | 89/dz     |             |
| Peter Lehmann Riesling 2008  | 13.95  | 59/6      |             |
| Peter Lehmann <b>Cabernet Merlot 2006</b> or <b>Shiraz Grenache 2008</b>   | 13.95  | 59/6-pack |             |
| Penfolds Bin 138 Shiraz Mourvedre Grenache 2008                            | 35.95  | 149/6     |             |
| Penfolds Bin 28 Coonawarra Shiraz 2008                                     | 39.95  | 169/6     |             |
| Penfolds Bin 28 Shiraz 2007  | 39.95  | 169/6     |             |
| Penfolds Bin 407 Cabernet Sauvignon 2007                                   | 64.95  | 279/6     |             |
| Penfolds Bin 389 cabernet Shiraz 2007                                      | 76.95  | 325/6     |             |
| Penfolds Bin Reds sample pack – 1 bottle of each new release (5 bottles)   | 257.75 | 219/pack  |             |

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: \_\_\_\_\_