

UNIVERSITY HOUSE WINE NEWS

July 2009

University House
The University of Melbourne
Victoria 3010
Tel: 03 8344 5254
Fax: 03 8344 6055
Email: bar@uniclub.com.au

House Dozens:

White Wines

Leasingham Magna Riesling

2008 – Displays all the hallmarks of fine Clare Valley Riesling; juicy acidity, lemon citrus and fullness of flavour. Drink now to enjoy its full fresh flavour or cellar in the medium term to enjoy some additional toasty complexity.

Hunters Sauvignon Blanc

2008 – This classic Marlborough Sauvignon Blanc shows a mixture of citrus, capsicum and ripe tropical fruit aromas. These aromas carry on to the palate, which is crisp; multi-layered and has a lingering finish.

Yalumba Wild Ferment Chardonnay

2008 – Lifted citrus zest, fresh quince, notes of white nougat and toasted almonds. The palate texture is finely structured and seamless. Nougat, citrus and white nectarine combine elegantly with the subtle French oak and restrained acidity for a lingering finish.

Red Wines

Taltarni 'T' Series Shiraz

2005 – Luscious bramble, plum and white pepper characters are complimented by spicy, mocha oak flavours. A touch of Viognier adds lifted violet and spice.

Tintara Tempranillo

2006 – Displays lifted dark cherries, plum and bay leaves. Full-bodied with ripe fruit and plum characters, savoury texture and fine tannins.

Yalumba Scribbler Cabernet

Shiraz 2007 – Dark plum, black cherry, tobacco and undertones of mocha oak. The palate is full and robust.

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



Yalumba Christobel's Sauvignon Blanc Semillon 2008- \$14.95, \$140 per dozen. Displays delicate aromas of honeydew melon, lemongrass and thyme with a hint of apple blossom. The palate is zesty and refreshing, with an abundance of tropical fruit flavours finishing clean and fresh.



Poggiotondo Bianco 2008 - \$18.95, \$180 per dozen. 40% Vermentino, 30% Trebbiano, 30% Malvasia from Tuscany, with aromas of yellow peaches and minerals. The palate is lively, structured, elegant and long with an underlying minerality.



First Creek Verdelho 2008 - \$20.95, \$185 per dozen. Perfumed nose of citrus, melon and passionfruit with spice and honeysuckle. The palate is medium bodied with ripe fruit flavours, balanced fresh acidity and a lingering finish.



Cockfighters Ghost Unwooded Chardonnay 2007 - \$19.95, \$190 per dozen. Has fresh honeydew melon and white peach aromas. Crisp, pineapple and other tropical fruit flavours can be found on the front palate along with a soft creaminess that rounds out the finish.



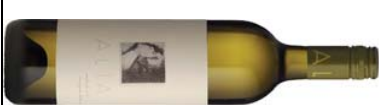
Yalumba Wild Ferment Chardonnay 2008 - \$22.95, \$190 per dozen. Lifted citrus zest, fresh quince, notes of white nougat and toasted almonds. The palate texture is finely structured and seamless. Nougat, citrus and white nectarine combine elegantly with the subtle French oak and restrained acidity for a lingering finish.



Pikes Riesling 2008 - \$24.95, \$99 per 6-pack. Crisp, fresh and dry, brimming with zesty lemon/lime/grapefruit flavours all wound around a core of tight mineral acidity. There is plenty of ripe, soft flavour to balance the bright acid.



Taltarni 3 Monks Fume Blanc 2007- \$23.95, \$99 per 6-pack. Has fresh, lifted lemon and tropical fruit aromas, complimented by an attractive spicy character from the oaked component. The palate displays generous passionfruit and white peach flavours, crisp citrus, mineral notes and great length.



Alta Sauvignon Blanc 2008 - \$22.95, \$199 per dozen. **LAST STOCKS.** Fresh and intense with ripe limes, tropical guava and lemon grass -flavours. Zesty acid provides structure, balance and length to the weighty mid palate. The palate is both generous and moorish with a long clean finish.



Yarra Burn Pinot Gris 2008 - \$25.95, \$110 per 6-pack. Displays citrus zest with nashi pear fruit and notes of talc characters on the nose. The palate has integrated citrus, flintiness and crunchy pear characters.



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.



Cockfighters Ghost Pinot Gris 2008 - \$24.95, \$240 per dozen. Has lifted orange and apricot aromas. The palate is rich with marmalade and pear flavours with fresh acidity providing a clean, crisp dry finish.

Quaffing Dozens:

White Wines

Peter Lehmann Barossa Riesling 2008 – An attractive pale yellow with green tints, it shows delightful citrus characters and hints of nectarine. The palate shows zesty lemon flavours and a taut clean finish.

Rock Chardonnay 2008 – Full-flavoured, fresh and light. Un-oaked, the result is a flavoursome wine, with fresh chardonnay varietal peach and melon flavours.

Rock Semillon Sauvignon Blanc 2008 – Fresh, fruity and crisp. This delightful wine has lychee and passionfruit flavours, with herbaceous undertones and a long crisp finish.

Red Wines

Peter Lehmann Clancy's Shiraz Cabernet Merlot 2005 – shows dark plum, black forest fruits and chocolate. A robust and full-bodied wine, showing delicious velvet fruit on the palate.

Rock Shiraz Grenache Mourvèdre 2005 – Medium-bodied with some obvious tannin and an excellent example of skilful blending; combining the richness of shiraz, the spicy ripe characteristics of grenache, and the structure of mourvèdre

Yalumba Galway Traditional Shiraz 2007 – Has rich dark chocolate and mulberry flavours with balanced tannins. A succulent finish to the wine is completed with hints of spice and clove from French oak.

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



Taltarni 'T' Series Shiraz 2005 - \$146.95, \$69 per 6-pack. Luscious bramble, plum and white pepper characters are complimented by spicy, mocha oak flavours. A small percentage of viognier adds lifted violet and spice. A varietal, fruit driven wine with the fine tannins and complexity

Pikes Dogwalk Cabernet Sauvignon 2007 - \$149.95, \$170 per dozen. Rich flavours of ripe, dark fruits and chocolate are the features here with ripe tannins, subtle oak and balanced acidity keeping the wine focused.

Quarisa Treasures Merlot 2005 - \$147.95, \$170 per dozen. The perfumed nose of blackcurrant and plum is complemented by vanilla and cedar oak aromas. The rich, rounded palate showcases vibrant plum and dark berry fruits. The finish is long with fine silky tannins adding length.

Yalumba Scribbler Cabernet Shiraz 2007 - \$22.95, \$190 per dozen. "Baby Signature" has stepped into its own spotlight, and is one of the best under \$20 reds on the market. Dark plum, black cherry, tobacco and undertones of mocha oak. The palate is full and robust.

Taltarni 3 Monks Cabernet Merlot 2006 - \$23.95, \$99 per 6-pack. Black fruit and forest floor varietal characters are complemented by soft, mocha oak flavours. The long, fruit-driven palate and firm, ripe tannins.

Yarra Burn Cabernet Sauvignon 2005 - \$28.95, \$125 per 6-pack. Fresh raspberry and ripe blackberry fruit on the nose, coupled with some classic varietal perfume/tobacco leaf characters. Some plum skin and aniseed/liquorice spice is well married with mocha, creamy, slightly cedary oak.

Lloyd Brothers Hand Picked Shiraz 2006 - \$26.95, \$125 per 6-pack. Shows lovely rich, ripe dark berry fruit on the palate with a hint of spice and black pepper. Abundant dark fruits, with mocha fruitcake on the bouquet and palate; rich and full on the ample full-fruited finish.

Yarra Burn Pinot Noir 2008 - \$29.95, \$135 per 6-pack. Aromas of raspberry and cherry with rose petals, together with clove spice notes. The structure is silky and supple; with mid-palate creaminess then closes with very fine tannin. The wine also reveals malty characters and good fresh, juicy acid.

Henschke Henry's Seven Shiraz Grenache Vioignier Mourvèdre 2007 - \$34.95, \$159 per 6-pack. Lifted aromas of blackberries and bramble with floral notes. The beautifully structured palate with savoury nuances shows ripe black fruits and spice with fine tannins and a long finish.

Yalumba Menzies Cabernet Sauvignon 2006 - \$57.95, \$240 per 6-pack. The nose is powerful with notes of dark cherry, violets with a hint of sea-spray. The early fruit flavours and sweetness are quickly joined with substantial grainy tannins giving this wine length and presence. Stodart Trophy winner, plus six Gold Medals.

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: _____