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House Dozens:

White Wines

Goundrey G Sauvignon Blanc Semillon 2008 – A **Richmond Grove Limited Release Watervale Riesling 2007** – An intensely flavoured young wine displaying attractive regional and varietal characteristics, which has the potential, with careful maturation in the screw cap sealed bottle, to develop the classic honeyed riesling flavours.

Terra Felix Marsanne Roussanne 2005 – Enhanced by wild yeast and lees contact, marsanne has the nuts and honey, roussanne the citrus hints and blossom perfume. A rich wine with a complex palate and finish.

Red Wines

Goundrey G Cabernet Tempranillo 2007 – This wine displays lifted cassis and blackberry, with hints of black cherry, dark spice and black olives. Savoury, cigar-box characters accompany juicy dark cherry and blackberry characters. The finish is long and complex with fine tannins and integrated nougat and charrly oak.

Hardys Butchers Gold Shiraz Sangiovese 2007 – Aromas of dark plum and black cherry with underlying hints of oak spice precede a vibrant and juicy palate of black cherry and summer berry fruits are complemented by a savoury tannin structure and juicy mouth-watering acid finish.

Hardys Tintara Sangiovese 2007 – Dark plum and black cherry aromas introduce a vibrant palate with lively fruit character complemented with layered, savoury 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



Best's Victoria Chardonnay 2007 - \$18.95, \$85 per 6-pack. Light straw in colour with olive hues, the nose is lively and fresh, displaying varietal fruit and citrus characters. A well balanced wine, soft and generous on the palate with some stone fruit essences.



Primo Estate 'La Biondina' Colombard Sauvignon Blanc 2008 - \$18.92, \$169 per dozen. The mouth watering, fruit driven palate with lifted passionfruit aromatics is the signature of this style. The flavours are full, juicy, cool and very long. A small portion of sauvignon blanc contributes to the ultra-lively finish.



Best's Great Western Riesling 2008 - \$27.95, \$125 per 6-pack. Citrus and floral notes, lead to underlying fresh lime as time is spent in the glass. The palate has great upfront fruit flavour again showing lime and citrus characters, rich mid-palate with generous flavour, finishes crisp and balanced.



Redbank 'Sunday Morning' Pinot Gris 2008 - \$21.95, \$95 per 6-pack. A wine that is perfect with seafood or white meat dishes. 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.



Over the Shoulder Chardonnay 2007 - \$21.95, \$199 per dozen. An intense fruit driven varietal opening of white flowers, nectarine, lemon citrus and grapefruit enhanced with light toast and hints of struck match. Flowers, citrus peel, grapefruit and nectarine supported by pain grille in a seamless integration of fruit and oak. A strong mineral thread runs through the length of this elegant wine leaving a pleasing natural acidity.



Pirie South Riesling 2006 - \$22.95, \$199 per dozen. Light gold. The aroma is zesty and fragrant showing lime and mandarin. The palate is lively with an almost explosive mid-palate, while the fresh Tasmanian acidity and dry minerality provide great length and show the serious, complex side of this wine.



Voyager Estate Sauvignon Blanc Semillon 2008- \$23.95, \$109 per 6-pack. A dynamic wine with excellent varietal characters and lovely natural acidity balanced by a palate of tropical fruit flavours. This wine demonstrates the elegance and complexity that typifies the style, showing all the classic characteristics of fresh guava, nectarine, gooseberry and citrus pith, with lively acidity and a lingering dry finish.



Caledonia Australis Chardonnay 2007 - \$34.95, \$289 per dozen. Youthful citrus/honeydew aromas overlay delicate mineral hints on the nose, with some cream, almonds and subtle savoury aromas adding complexity. The palate is finely structured with lemon and apple flavours supported by fresh, racy acidity. Oak contributes almost subliminal flavours and a hint of structural firmness, while the creaminess providing a seamless texture.



Hardys HRB D639 Riesling 2008 - \$31.95, \$145 per 6-pack. Intensely aromatic with fresh lime, lychees, passionfruit and mineral notes. An intense, pure and focused interpretation of riesling characterised by floral, stonefruit and mineral elements with a focused, steely acidity and long palate

Quaffing Dozens:

White Wines

Deakin Estate Sauvignon Blanc 2008 – An herbaceous style with fresh rocket, coriander, lime and kiwifruit. The delicious, savoury palate is fruity with lemongrass, lime, and kiwifruit.

Hugo Unwooded Chardonnay 2007 – Tight, balanced lemon/lime and melon flavours supported by youthful acid and an elegant combination of white peach and toasty butterscotch.

Yalumba Eden Valley Semillon Sauvignon Blanc 2007 – A fresh style with fine aromas of honeysuckle, cut grass and lemon peel. The palate exudes tight flavours of lemon thyme, beeswax and verjuice finishing with a silky fine-textured creaminess.

Red Wines

Deakin Estate Cabernet Sauvignon 2006 – A This wine with intense blackcurrant and blueberry aromas with a touch of cinnamon. Berry fruit flavours lead to a warm and creamy vanilla finish and smooth tannins.

Deakin Estate Shiraz 2006 – A well-balanced wine with spicy fruitcake and raisin aromas at the forefront leading plum, cinnamon and chocolate. A rich palate with dark berries and fine tannins.

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



Hardys Butchers Gold Shiraz Sangiovese 2007 - \$16.95, \$75 per 6-pack. Aromas of dark plum and black cherry with underlying hints of oak spice precede a vibrant and juicy palate of black cherry and summer berry fruits are complemented by a savoury tannin structure and juicy mouth-watering acid finish.



Formby Adams 'Cutting Edge' Cabernet Shiraz 2006 - \$18.95, \$85 per 6-pack. Deep purple in colour this wine shows attractive savoury biscuit, vanilla and spice aromas with menthol uplift on the nose. The palate shows huge berry fruit, pepper and cedar spice with a touch of rhubarb.



All Saints Sangiovese Cabernet 2006 - \$19.95, \$90 per 6-pack. Vibrant cabernet notes of cassis and blackcurrant weave through the savoury undertones of the sangiovese. Full of ripe fruit with hints of black cherry, herbal notes and fine supple tannins.



Barwang Cabernet Sauvignon 2007 - \$21.95, \$95 per 6-pack. Fleshy fruit driven wine with dominant flavours of cassis, licorice and dark chocolate. Shows ample structure from supple fruit tannins and nutmeg oak and finishes with lingering savoury tannins.



Lillydale Estate Shiraz 2004 - \$22.95, \$210 per dozen. Cool-climate shiraz fruit flavours of blackcurrant, cherry and white pepper persist on the palate. Refined, spice-like oak supports the tannin structure, which is multi-layered and beautifully textured. This is an elegant wine with bright, sweet fruit and a youthful, natural acidity.



Reschke 'Vitulus' Cabernet Sauvignon 2005 - \$25.95, \$235 per dozen. Berry fruit is ripe and perfumed with raspberry, blueberry, classic Coonawarra mint, and charr oak characters. Sweet blackcurrant, blackberry and dark chocolate flavours upfront and stalky/savoury characters at the finish. The structure is firm, long but not astringent.



Hardy's Tintara Sangiovese 2007 - \$26.95, \$120 per 6-pack. Dark plum and black cherry aromas introduce a vibrant palate with lively fruit character complemented with layered, savoury tannins.



Yarra Burn Pinot Noir 2008 - \$29.95, \$135 per 6-pack. Perfumed with raspberry, cherry, dark chocolate and spice - complexed with well-balanced and integrated toasty barrel ferment characters. Tight and fine with supple tannins and lovely plum and berry fruit, malty characters and juicy acid.



Cape Mentelle Shiraz 2003 - \$45.95, \$360 per dozen. Aromas of spice, blackberry, liquorice and vanilla. The palate has good weight, with generous flavours of vanilla, plum, blackberry, spice and liquorice, showing good primary fruit character. Fine-grained tannins. Excellent balance. Long aftertaste of vanilla and liquorice.