



WINE NEWS

UNIVERSITY HOUSE

THE UNIVERSITY OF MELBOURNE

University House is the home of The University Club at The University of Melbourne



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

Wine Panel News

The last tasting for the current Panel was certainly a memorable one.

The tasting this time focussed largely on chardonnay, and there was some success with several good value wines selected. The memorable aspect of the tasting, however, was that of the fifteen samples of red wines assessed, none were considered worthy of selection. From time to time after some of our Panel tastings I wonder if the problem lay with us rather than the wineries, but looking through my notes from last tasting I know the problem is definitely with them!

Our delivery promotion continues though May! – Delivery to members is **FREE** to Home or Office (within a 20 km radius of the House), for all wine orders of one dozen bottles or more. **All Home or Office Deliveries to members will go into the draw to win a just-released Apple Macbook Air, valued at \$2499.**

The Growers Reward Verdelho 2004 - \$19.95 or \$95 per 6-pack.

A very interesting wine, offering a complex palate of citrus and stone fruits with some almond/nutty notes. The wine has excellent texture and length – proves the age-worthiness of WA Verdelho!

Acrobat Chardonnay 2006 - \$11.95 per bottle or \$99 per dozen.

A new label from Mudjee offering clean, medium-bodied pear and melon fruit flavours with good persistence and a fresh finish. Puts many more expensive examples to shame.

X & Y Chardonnay 2006 - \$19.95 per bottle or \$180 per dozen.

Another new label, this time from Margaret River, WA. The Panel was impressed by the focussed citrus and stonefruit flavours, and well-handled oak (for a change!) in this wine. Not a bad package at all.

Al Fresco Wine Dinner

Over 80 members and guests enjoyed our first Al Fresco wine tasting and dinner in the west Garden last Tuesday. Some 50 wines were sampled at the tasting and during dinner, entertained by the Straight no Chaser trio and winemaker Kathleen Quealy. Some of the standout wines were:

Starvedog Lane Ibrido 2005 – \$27.95 per bottle or \$125 per 6-pack.

This tempranillo, nebbiolo, barbera and sangiovese blend is a departure in style from standard aussie reds – offering savoury aromas and flavours, and a European structure that cries out for food.

Baddaginnie Run Shiraz 2006 - \$20.95 or \$95 per 6-pack.

From the Strathbogie Ranges, this expressive shiraz has full, dark fruit flavours with excellent weight and balanced tannins. Great value too.

Henschke Henry's Seven Shiraz Grenache Viognier 2006 – \$32.95 per bottle or \$150 per 6-pack.

The popular red wine of the night – a generous mouthful of juicy berries, pepper and spice, supple tannin and great length.

Quealy Pobblebonk Pinot Grigio Blend 2007 - \$21.95 per bottle or \$195 per dozen.

Reflecting Kathleen Quealy's left-of-centre character, this delicious white blend of pinot gris, riesling, gewurztraminer and chardonnay, and with the moniker Pobblebonk, this wine is a dry, mineral style with real texture.

Nepenthe Sauvignon Blanc 2007 - \$23.95 per bottle or \$210 per dozen.

One of the most reliable producers in the Adelaide Hills – Nepenthe Sauv Blanc is as reliable as ever with great fruit balanced by fresh acid. Just lovely.

2 Hands Brilliant Disguise Moscato 2007 - \$20.95 Per bottle (500ml) or \$199 per dozen.

A charmer made from white frontignac – showing loads of fresh musk, florals, pears and peach. Serve chilled as an aperitif.

Some Extra Specials:

Voyager Estate Sauvignon Blanc Semillon 2005 - \$23.95 per bottle or \$195 per dozen. A fresh and vibrant wine with good weight and structure on the palate with fresh gooseberry, passionfruit and a touch of grassiness. A classic style keeping very well.

Nanny Goat Pinot Noir 2005 - \$39.95 per bottle or \$150 per 6-pack.

From the headquarters of fine NZ pinot – Central Otago - this wine is all about finesse and layers of complexity, showing the varietal and regional cherry fruits, with oak balance and tannin structure.

Katnook Founders Block Shiraz 2003 - \$22.95 per bottle or \$175 per dozen.

From an excellent year in Coonawarra, this shows elegant raspberry, pepper and liquorice with subtle oak and generous structure, smoothly balanced with fine tannins through a lingering finish.

Thursday night Wine Tastings and Bistro special

Thursday night Wine Tastings will continue with a special in-House offer. **Members and guests can enjoy a glass wine from the tasting with any Bistro Main Course. Bookings are recommended.**

Forthcoming Events:

Thursday 5 June – O'Leary Walker - David O'Leary presents the 2008 O'Leary Walker whites, plus a couple of surprises. \$55 per head.

Tuesday 1 July – Arabesque Banquet by Greg Malouf, wines by Don Lewis' Tar & Roses

The pioneer of Middle-eastern cuisine in Melbourne, Greg Malouf, will present his Arabesque banquet matched to the wines of Tar & Roses. \$99 per head all-inclusive.

Monday 21 July – Vasse Felix Wine Lunch - Winemaker Virginia Willcock will present a range from Vasse Felix, including their flagship Heytesbury range. \$55 per head.

Monday 13 August – Yalumba Rare and Fine Lunch - Jane Ferrari will present new release FDW7C, Virgilius, Signature, Octavius and other new releases from Yalumba. \$55 per head.

City Wine Clubs Challenge Palate Training Programme

The Athenaeum Club will host the Melbourne City Clubs Wine Challenge on **Thursday 9 October**. To ensure the University House teams are well prepared, the House will conduct a series of monthly palate training sessions - no charge, but places must be booked. Contact John Macaulay – bar@uniclub.com.au for details.

Mixed Dozens

May 2008

House Dozen:

A selection of premium wines that have impressed the Wine Tasting Panel

White Wines

Baddaginnie Run Viognier 2007 – A ripe, exotic style of dried apricots and tropical fruits. A generous wine with classic viognier texture.

Moorooduc Estate Devil Bend Creek Chardonnay 2006 – A complex style unashamedly modelled on the French classics - biscuit, white peach on the nose and tightly structured in the palate, with very focussed fruit. The finish is clear and pure.

Baillieu Vineyard Pinot Gris 2006 – Made by Kathleen Quealy, exhibiting generous pear and hay flavours. The clean acidity combines with mineral notes on a light, honeyed finish.

Red Wines

Campbells Shiraz Durif 2005 – Two classic Rutherglen varieties have been blended to produce this well-balanced, fruit-driven wine. Laden with dense raspberry, dark chocolate and black cherry fruit, finishing with fine chalky tannins.

Pikes Luccio Sangiovese 2005 – Typical dusty, dark cherry and dried flowers plus some subtle oak aromas deliver an enticing amalgam of aromas and lead to a medium-weight palate of cherry fruit, bright acid and firm, dry tannins.

Starvedog Lane Ibrido 2005 – Complex aromas of plums, mocha, dried roses, berries and liquorice with hints of tar and leather. The palate is medium-bodied, rich and dry with good depth and firm, savoury finish.

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

Quaffing Dozen:

A selection of value wines for everyday quaffing.

White Wines

Acrobat Chardonnay 2006 – A new label from Mudgee offering clean, medium-bodied pear and melon fruit flavours with good persistence and a fresh finish. Puts many more expensive examples to shame.

Rock Riesling 2007 – Fresh and aromatic with limey citrus characters predominating on the palate. Crisp acidity balances a hint of sweetness and powerful lingering fruit flavours.

Rock Chardonnay 2007 – A full-flavoured un-oaked wine with soft melon and peach flavours and nice balance on the finish.

Red Wines

Yalumba Y Cabernet Sauvignon 2006 – Displays characters of bright blackcurrant, cedar, dark cherries with a hint of mocha chocolate. An elegant palate structure and fine savoury tannins

Rock Red 2006 – Medium bodied with some obvious tannin with the richness of shiraz, the spicy ripe characteristics of grenache, the smooth texture and flavour of pinot noir and the structure of the mourvèdre combining to produce a great food wine.

Rock Merlot 2006 – A drink-now style with soft spicy aromas on the nose while the palate offers fleshy, ripe cherry/plum flavours with just a hint of sweet spice. The finish is soft, smooth and satisfying.

Quaffing Mixed dozen: two bottles each wine,
Quaffing White dozen: four bottles each white,
Quaffing Red dozen: four bottles each red.

All Quaffing mixed dozens are \$99.00

Order Form

Wines Ordered: _____

Name: _____ Telephone: _____

Email: _____

Delivery Address: _____

Delivery Instructions: _____

Beverage orders may be paid by cash, cheque, EFTPOS or credit card. To expedite phone, email or fax orders, please quote your credit card number when ordering.

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

Credit Card Number: _____

Name on Card: _____ Expiry Date: _____

Signature: _____