

University House
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2009 SPRING WINE SPECIALS

Congratulations!

At the City Clubs Wine Challenge, hosted by the RACV Club on 8 October, the **Good Evans** team representing University House triumphed by a close margin over the defending Champions. **Congratulations to Captain (and current Wine Panel co-chair) Robert Evans and his team for their victory.** Another University House team captained by President Janet Hergt came third. Teams from the Athenaeum, Australian, Kooyong Lawn Tennis, Lyceum and University House Clubs were represented. University House will host next year's event.



House Mixed Dozens: White Wines

O'Leary Walker Polish Hill River Riesling 2009 – floral perfume and hint of bath powder sets this wine apart. The palate is mineral textured with hints of orange rind with great purity of fruit and crisp balanced acid finish.

Open House Sauvignon Blanc 2008 – An unpretentious, stylish wine from the home of Sauvignon Blanc in New Zealand – Marlborough. Enticing kiwi and tropical fruits, supple structure and smooth finish.

Starvedog Lane Pinot Grigio 2008 – Pears and spice with a touch of flintiness provide a complex and fresh wine with fruit sweetness. A touch of chalkiness provides texture and keeps the palate tight with good persistence.

Red Wines

Alkoomi Shiraz Viognier 2007 – full and finely structured, with ripe cherry and raspberry flavours. Fine, chalky tannins and integrated French oak lead to a full and long finish.

Peter Lehmann Layers Red 2008 – A Barossa blend of Shiraz 46%, Mourvèdre 20%, Grenache 15%, Tempranillo 17% and Carignane 2%, here is a soft mouthful of forest fruits with wild bramble undertones and a fine stylish finish.

TarraWarra Tin Cows Merlot 2006 – 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.

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

Spring Sparkling Specials



Taltarni 'T' Series Brut
\$16.95

\$69 per 6-pack



Yarra Burn Premium Cuvée Brut and Rosé
\$22.95

\$89 per 6-pack



Yarra Burn Vintage Pinot Chardonnay 2006 and Rosé 2006
\$26.95

\$125 per 6-pack



Bay of Fires Tasmanian Cuvée Brut
\$30.95

\$140 per 6-pack



Chandon Vintage Brut 2006
\$48.95

\$199 per 6-pack plus
6 Chandon Tulips
Free



Champagne Lanson Black Label Brut
\$59.95

\$269 per 6-pack



Yalumba Y Range Pinot Grigio, Riesling, Viognier, Cabernet Sauvignon, Shiraz Viognier
\$13.95

\$130 per dozen



Open House Marlborough Sauvignon Blanc
\$16.95

\$89 per dozen



Rex Watson Range Sauvignon Blanc, Unwooded Chardonnay, Cabernet Sauvignon, Shiraz
\$17.95

\$139 per dozen



Tahbilk Marsanne
\$16.95

\$69 per 6-pack



Beresford Highwood Sauvignon Blanc and Shiraz
\$15.95

\$139 per dozen



Rymill 'The Yearling' Sauvignon Blanc and Shiraz
\$15.95

\$145 per dozen



Norfolk Rise Pinot Grigio and Cabernet Sauvignon
\$18.95

\$79 per 6-pack

Quaffing Dozens:

White Wines

Beacon Hill Chardonnay 2008

Beacon Hill Semillon Sauvignon Blanc 2008

Yalumba Christobel's 2008

Red Wines

Acrobat Shiraz 2008

Deakin Estate Cabernet Sauvignon 2007

Deakin Estate Merlot 2007

House Quaffing dozen:

two bottles each wine,

House Quaffing dozen:

four bottles each white,

House Quaffing dozen:

four bottles each red.

All House Quaffing Dozens are \$99.00

Forthcoming events

Bass Phillip Wine Lunch

Tuesday 24 November

Bass Phillip owner and winemaker Phillip Jones returns to the Club to present his outstanding 2008 releases, including Chardonnay, Rosé, and Crown Prince, Estate, and Premium Pinot Noirs.

Tuesday 24 November, at 12.30pm in the Karaghuesian Room.

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

University House Great Wine Dinner

Thursday 3 December

Our most indulgent Dinner of the year will again feature some of the finest wines from around the world matched with a 5-course Degustation Menu.

Thursday 3 December, at 7.00pm in the Karaghuesian Room.

\$220 per head all-inclusive

RSVP to John Macaulay

p: 8344 5254, e: bar@uniclub.com.au

 <p>Peter Lehmann Layers White and Red \$17.95</p>	 <p>Plantagenet Omrah Unoaked Chardonnay and Cabernet Merlot \$20.95</p>	 <p>Pewsey Vale Riesling \$24.95</p>
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\$84 per 6-pack

\$89 per 6-pack

\$189 per dozen

 <p>Chapel Hill il Vescovo Pinot Grigio and Sangiovese \$20.95</p>	 <p>Brookland Valley Verse One Sem Sauv Blanc and Shiraz \$20.95</p>	 <p>Plantagenet Riesling \$23.95</p>
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\$190 per dozen

\$95 per 6-pack

\$99 per 6-pack

 <p>Tahbilk Viognier, Cabernet Sauvignon, Shiraz \$21.95</p>	 <p>Wolf Blass Gold Label Cabernet Sauvignon \$24.95</p>	 <p>Ninth Island Chardonnay and Pinot Noir \$24.95</p>
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\$99 per 6-pack

\$99 per 6-pack

\$219 per dozen

 <p>Shelmerdine Sauvignon Blanc \$24.95</p>	 <p>Starvedog Lane Pinot Grigio \$25.95</p>	 <p>Starvedog Lane Shiraz \$28.95</p>
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\$110 per 6-pack

\$119 per 6-pack

\$125 per 6-pack

 <p>Cape Mentelle Sauvignon Blanc Semillon \$26.95</p>	 <p>Tigress Pinot Noir \$32.95</p>	 <p>Cloudy Bay Sauvignon Blanc 2009 \$43.95</p>
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\$249 per dozen

\$149 per 6-pack

\$375 per dozen

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: _____