





PRICE LIST

Vintage	Variety	Vineyard	Each	QTY	Price
White Wine – Camelback / Family Range					
2009	Chardonnay	Sunbury	\$18	_____	= \$
2010	Pinot Grigio	Sunbury	\$20	_____	= \$
2011	Sauvignon Blanc	Sunbury	\$18	_____	= \$
White Wine – Artigiano Range					
2009	Chardonnay	Sunbury	\$30	_____	= \$
2010	Sauvignon Blanc	Sunbury	\$30	_____	= \$
2008	Viognier	Heathcote	\$26	_____	= \$
Red Wine – Camelback / Family Range					
2009	Cabernet Sauvignon	Sunbury	\$18	_____	= \$
2008	Sangiovese Shiraz	Heathcote	\$20	_____	= \$
2009	Shiraz Viognier	Heathcote	\$18	_____	= \$
2010	Tempranillo/Grenache/ Mourvedre	Heathcote	\$20	_____	= \$
2011	Nebbiolo Rose'	Heathcote	\$20	_____	= \$
Red Wine – Artigiano Range					
2009	Nebbiolo	Heathcote	\$30	_____	= \$
2008	Sangiovese	Heathcote	\$30	_____	= \$
2008	Shiraz	Sunbury	\$26	_____	= \$
2007	Shiraz Block Two	Heathcote	\$30	_____	= \$
Reserves					
2009	Il Aquario	Heathcote	\$42	_____	= \$
2007	Lorenzo Shiraz	Sunbury	\$42	_____	= \$
2009	Sangiovese Riserva	Heathcote	\$42	_____	= \$
Other					
2008	Vivace	Sunbury	\$11	\$110	_____ = \$
Postage (Please see below)					_____ = \$
TOTAL ORDER:					_____ = \$

PLEASE ORDER IN MULTIPLES OF 6 OR 12, FOR SAFER PACKAGING

Card Type:  

Name on Card: _____

Card Number: _____ Exp: ___/___ CSC _____

Amount: \$ _____

Signature: _____

<i>Per case delivery charges:</i>	
Melb Metro:	\$ 7.50
Vic Country:	\$11.50
Adelaide, Canberra, Sydney, Brisbane, Central, Nth NSW, Gold Cost:	\$14.00
Tasmania, Perth, QLD Other:	\$24.00
WA Country:	\$30.00
NT:	\$45.00

Delivery Address: _____

Phone / Mobile: _____

Email: _____



TASTING NOTES

Prices as at 15th August 2011 are subject to change without notice. All prices include GST.

WHITE WINE – Camelback / Family Range

2009 Chardonnay (Sunbury) \$18

Pale lemon/gold in colour, this wine has aromas of melon, citrus, and white peach. These characters continue on the palate with peach/nectarine and lemon fruit, with a touch of nuttiness. A lively crisp yet generous wine perfect for casual dining.

2010 Pinot Grigio (Sunbury) \$20

A fresh white wine showing melon, lemon and musk flavours with a hint of almond. A stylish modern white wine for early enjoyment. Pale in colour, this wine exhibits aromas of melon, lemon and grapefruit. It is a soft textured wine which finishes clean and fresh.

2011 Sauvignon Blanc (Sunbury) \$18

Pale straw in colour with a touch of green, this wine has lively passionfruit, melon, and lime with a touch of fresh herbs on the nose. These characters follow through on the palate along with gooseberry and lemon. The palate is soft and persistent with a clean finish.

WHITE WINE – Artigiano Range

2009 Chardonnay (Sunbury) \$30

Pale lemon/gold in colour, this wine has aromas of nectarine, lemon and lime zest, and a hint of nuttiness. In the mouth it is full of minerally nectarine, lemon, and hints of grilled cashew and oat bran. All of this is perfectly balanced by the spicy vanilla of high quality French oak. It has a creamy texture, and a crisp finish, making it a good example of elegant restrained Chardonnay.

2010 Sauvignon Blanc (Sunbury) \$30

A complex, slightly funky wine, made in a more textural tone than previous years. Showing lovely citrus, melon and lychee, with hints of tropical fruit and green herbal notes on the nose. A creamy, more round style on the palate, with a finish and structure that lingers on and on.

2008 Viognier (Heathcote) \$26

An aromatic white wine, this wine is full of apricot and Spring orchard flavours. Pale gold in colour, this wine has a perfume that is enticing and overwhelming. It is a mix of apricot blossom, orange zest, melon, clove, and nutmeg. In the mouth it is full of juicy orange and apricot fruit and rich crème brûlée, with a zing of acidity that gives it a fresh clean finish.

OTHER WINES

2008 Vivace (Sunbury) \$11

This low alcohol Moscato style wine is great in the warmer months. Packed full of summer berry fruits, a fresh tickle on the tongue, and a sweet juicy finish, this is sure to be a hit with those who don't take life too seriously!

RED WINE – Camelback / Family Range

2009 Cabernet Sauvignon (Sunbury) \$18

Deep ruby red in colour, the nose displays leafy dusty blackcurrant/cassis and mulberry. On the palate this wine is full of blackberry pastille mixed with a touch of smoky oak and a hint of charcuterie. The finish is clean and elegant, with a suggestion of vanilla.

2008 Sangiovese Shiraz (Heathcote) \$20

Full of spicy forest berry fruits and a touch of vanilla on the nose. The generous palate brims with dark fruits and a hint of dark chocolate. Blend savoury silky black cherry Sangiovese with spicy brambly Shiraz. The nose is full of dark berries and baked cherries, with just a hint of oak. The palate is soft and harmonious with spicy plum and blackberry fruits, and a touch of vanilla and dark chocolate.

2009 Shiraz Viognier (Heathcote) \$18

A small proportion of Viognier has been added to the Shiraz to lift the nose and add complexity and richness to the palate. Deep purple red in colour, this wine exudes a heady ripeness. The nose is aromatic with spicy blackberry coulis and violets. The palate is rich with blackberry, vanilla, and spice, with a savoury dried herb and fennel seed note on the finish.

2010 Tempranillo/Grenache/Mourvedre (Heathcote) \$20

This wine is inspired by the young pluggable wines from the Rioja region in north-eastern Spain. It is a blend of Tempranillo (juicy blackberry spiciness), Grenache (earthy raspberry), and Mourvedre (brooding dark berries). Full of juicy dark berry fruits, earthiness, and a hint of spices. The palate is brimming with gorgeous juicy plum, macerated raspberry and blackberry, earth savoury notes, and dried undergrowth. The finish is soft and satisfying, with gentle tannins. A well balanced wine that is very moreish and savoury.

2011 Nebbiolo Rose (Heathcote) \$20

A unique copper/onion skin colour, displaying wild herbs & bay leaves. Slightly sweet, with lovely length and body, enjoy chilled



TASTING NOTES

RED WINE – Artigiano Range

2009 Nebbiolo (Heathcote) \$30

Cherry red in colour, this wine has aromas of red berry fruits and roses, with a hint of earthiness. Red currants and blood plum dominate, with an undercurrent of baked earth and dried Italian herbs. The finish is long with grippy tannins and pronounced acidity. A refreshing medium bodied red of great character and poise.

2008 Sangiovese (Heathcote) \$30

A savoury food friendly wine full of juicy sour cherry fruit. This wine is full of lifted dark cherry and spice on the nose. It is a supple, silky wine that is dense, savoury, and very refined.

2008 Shiraz (Sunbury) \$26

A medium to full bodied elegant Shiraz. This wine shows spicy earthy blackberry fruit and red plums. The palate unfolds with juicy blackberries, forest fruits, white pepper notes and an underlying earthiness.

2007 Shiraz Block Two (Heathcote) \$30

A wine bursting with concentrated dark berry flavours and exotic spice. The ripe fruit and fine tannins make this an impressive drink. Deep purple in colour, there are blackberries and blueberries on the nose, with a wisp of Central Victorian eucalypt. The deftly handled French oak enhances the richness of the fruit and adds complexity.

RESERVES

2009 Il Aquario Shiraz/Tempranillo/Viognier (Heathcote) \$42

Very aromatic, expressing blackberries, liquorice, hints of spice and black pepper, with a floral undertone. The palate exhibits rich fruit and dark berries, the tannins are fine and well rounded. There's an earthy/savoury underlying aspect from the Tempranillo, nice tight acidity and a great length and balance that will age well. This wine is also a first for us, as it has not been fined and has not been filtered.

2007 Lorenzo Shiraz (Sunbury) \$42

Deep crimson in colour, with spicy blackberry and earthy aromas. The Lorenzo Shiraz has a plentiful array of blackberry, liquorice and spice-accented fruit, with a great overall extract of fruit, oak and tannins.

2009 Sangiovese Riserva (Heathcote) \$42

This is our first Riserva Sangiovese, it's a wine that enjoys lifted red and dark cherries, spice with hints of dry herbs/bay leaves. Similar notes are found on the palate, with a lovely floral lift accompanying the cherries and bay leaves. Tannins are very fine and delicate; the chalky tannins sit on the front palate, with good acid length, helping round out a savoury finish.