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HOURS MON - WED 10AM-7PM THURS - SAT 10AM-9PM SUN 11AM-7PM

AUTUMN/WINTER 2009  
**RDWS**

RATHDOWNE  
cellars



How cute are they! (Coco left, Cosmo right)

## KEEPING IT IN THE FAMILY

**From the early days of the Kidd family running Rathdowne Cellars, we have sought to include a range of quality House Wines at a price that will be suitable for everyday drinking but at a quality level that "punches way above their weight". Some new arrivals for the Rathy Cru represent a further step forward with small (sometimes tiny) quantities of quality wines delivering outstanding value.**

We are constantly scouring the wine scene for exceptional "value for money" wines, and previously had a small quantity of the Cru Pinot Noir made by the talented William Downie which proved extremely popular with staff and customers alike. And now, when many people are going through some really tough times, we are delighted to have established two exclusive House Brands, the Cosmo and Coco, although they may occasionally be found in other discerning retailers and food venues.

The latter names are sourced from the Kidd family. Cosmo is Cameron and Kris's youngest son while Coco is the first child of Cameron's brother Bryce and his wife Clare. Both children are two years old and at this stage teetotallers.

Continued inside

**WWW.RATHDOWNECELLARS.COM.AU**

**TASTINGS & EVENTS**

**Chablis Masterclass**  
Monday 11th May  
7.15pm start @ Cam's  
Table. \$100 per head.  
Learn the basics of  
Chablis or just try nine  
benchmark wines from  
Petit Chablis to Grand  
Cru (two in fact). Hosted  
by Certified Sommelier  
Jeffrey Rohde, and a La  
Luna entree.

**Yarra Yering Tasting**  
Sat 16th May 3-5pm  
A classic Yarra producer.  
Taste some new 'YY' label  
affordable wines plus the  
famous Dry Reds #1 & 2.

**Portuguese National  
Day Tasting**  
Saturday 6th June,  
2-5pm  
Try some new and exciting  
Portuguese wines (not just  
fortified).

**Reserve this date**  
**Bastille Day 14th July**  
As always, we will  
showcase a range of  
wines from our favourite  
producers and regions of  
France.

# KEEPING IT IN THE FAMILY

CONTINUED FROM FRONT

These wines are in their second vintage, and as other parcels of premium fruit become available, new varieties made by some of our favourite winemakers will be added to the range – hopefully quicker than the Kidd clan can produce new arrivals!



## Coco Clare Valley Riesling 2008 Retail \$15.95

Hailing from Clare Valley, Coco is a riesling crafted by one of the Clare's legends – Neil Pike. Sourced from selected vineyards over the region, this wine shows all the typical lemon and lime characters, crisp dry flavours and lingering finish which have made this region one of the most famous in the country.

Ralph Kyte-Powell in Epicure 20/1/2009 featured Coco as his Wine of the Week and said *"This is great value. Lime, apples, cinnamon and floral notes, a delicate fragrant gently intense wine with a zesty finish."* \*\*\*\* \$\$\$

## Cosmo Basket Pressed Heathcote Shiraz 2006 Retail \$22.00

This wine is produced by rising star winemaker Dominic Morris from Ponalowie Vineyard at Bridgewater near Bendigo. The fruit was sourced

from a single vineyard in southern Heathcote and basket pressed in the traditional manner, then spending 18 months after fermentation in a mixture of new and old French and American oak to add depth and flavour.

Tim White in the Financial Review 16/1/2009 said *"On the pongy side to begin with – almost prosciutto like – but opens up with wafts of raisin and berries. Has toasty, roasted beef bits in the mouth and loads of black berries. The tannin is firm but not daunting while the finish is Gruyere savoury. Damn tasty!"* 91/100

**As a special introductory offer until the end of May 2009 order a mixed case of 6 Coco and 6 Cosmo wines for the paltry sum of \$183 whereas the normal case pricing for such a purchase would be \$203.40.**

## Braised squid with chorizo on pasta

Went to a Tavola in Darlinghurst recently and had a lovely pasta with a sauce similar to this. Great for the changing of the seasons.

1/3 cup olive oil  
2 medium brown onions, sliced  
1 bay leaf, preferably fresh  
3 cloves of garlic  
1 small chorizo sausage, sliced  
700g squid, sliced into rings  
1/4 bottle reasonable white wine  
2/3 tin crushed Italian tomatoes  
1 tablespoon tomato paste  
salt and pepper to taste  
15-20 cherry tomatoes, halved  
1/2 cup chopped parsley

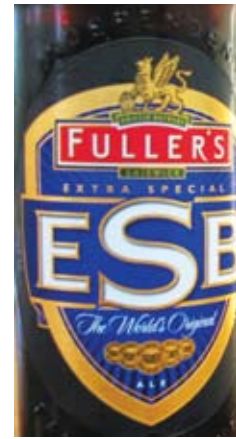
Saute the onions, bay, garlic and chorizo in the oil for about 5 minutes, don't have heat too high, garlic should not colour. Add squid and saute a further 5 minutes. Add wine and let it bubble a few minutes, then add the tomatoes and paste. Bring to a simmer, cover and continue cooking for half an hour. Five minutes before the end, add the halved cherry tomatoes. Stir through the parsley before serving.

This is a lovely pasta sauce, but great also with mash or boiled arborio rice with a little butter and pepper stirred through before serving.

Great with **Ponalowie MT Tempranillo 2008 @ \$28** or **Poggerino Chianti Classico 2006 @ \$39.**

Christine Knight

recipe



phil's pack

## FULLER'S ESB

I've always loved English beers, but I've never been convinced on the cost to quality ratio. However, after getting the staff together for a tasting of a range of English beers, with some very helpful qualified beer judges, I got a renewed appreciation of just how great their beers are. At the tasting, I think it was a unanimous decision that none was better than the Fuller's Extra Special Bitter.

On the nose, grass and other spicy notes are apparent. Dark caramel notes from the malt are quite prominent but marmalade, banana and other fruit flavours are dominant in the beer. The ESB has a slightly chewy mouth-feel, but remains tingly on the tongue. ESB is well-balanced with both hop and malt characters. The hops provide distinct cooked fruit flavours while the malt adds treacle, nut and vanilla flavours. Like being touched by an Angel, ESB leaves a tingling sensation that warms throughout. **Price \$28 6-pack**

Phil Smith

## WEB UPGRADE

For those that haven't noticed we now have a team of monkeys we've trained to update our web regularly. That means you can now use it as a resource to check upcoming events on our events page, check availability and book into courses on our education page and also check out what the staff are drinking on the staff favourites page.

Over the next few months we are hoping to overhaul the site further and add online ordering for wines as well. So it is well worth your while to keep an eye on the website so you can easily keep abreast of all the action. Have a look now:

[www.rathdownecellars.com.au](http://www.rathdownecellars.com.au)

QUOTEABLE

**"If penicillin can cure those who are ill, Spanish sherry can bring the dead back to life."**

SIR ALEXANDER FLEMING  
(1881-1955)

# IT'S SHERRY TIME! (YAY)

As the heat of Summer dissipates from the air and from ourselves, it needs to be replaced with warmth of another kind, the kind that can only be had from a good bottle of Sherry. We are starting to eat richer, denser meals and are a bit more tempted by that steaming, gooey, chocolaty postprandial treat. And what goes better with such fare than sweet Sherry? Such a thing has yet to be invented. Of course, there's always time for a dry Sherry too...

Following is a selection of Sherries to keep you fortified over the months ahead. All bottles are 750ml.



## Lustau 'Emperatriz Eugenia'

Amazingly complex nose of honey, nuts, coffee, orange zest and brioche. The palate has vague hints of sweetness up front, followed by a beautifully clean, savoury finish. There is lovely richness to it, but fairly dry and superbly balanced and clean. In short, this is a fantastic Sherry.

## Romate 'Iberia' Cream

A blend of Oloroso with about 15% PX, this is a wonderfully versatile style. It's rich and sweet enough on the palate to have with dessert, but dry and nutty enough on the finish to allow it to match with more savoury things. A great choice to have with a mixed cheese platter, as you will find that it matches almost everything there.

## Romate 'NPU' Amontillado

Extremely fine and delicate, this Amontillado has a lifted nose of crushed almonds and brine. The palate is smooth and long showing more nuts along with spices and hints of green olive. Very well-balanced with amazing finesse, the NPU is super dry and lean.

## Valdespino 'Contrabandista' Amontillado

This is a traditional medium-dry Amontillado Sherry. A touch of Pedro Ximenez Sherry is added to make it a little less dry than normal. Amber in colour, it is well balanced on the

palate, very complex to the nose with clear hints of hazelnut. Serve at room temperature or slightly chilled.

## Hidalgo 'Clasica' Moscatel

A lovely little sweetie that would go well with some lighter desserts, Moscatel shows raisins and citrus characters, in a more restrained style than PX. A great entry point to the style, this is sensational value.

## Lustau 'Emilin' Moscatel

This is a silky smooth step up from the Hidalgo. Raisins, toffee and a lime zing on the finish, this is a remarkably refreshing sweet wine. Wonderful restraint and balance, this will nevertheless satisfy hedonist in you.

## Romate PX

We have stocked and loved Romate for a long time, but this is a new entry level one from them. A beautifully balanced Sherry, sweet but clean and excellent value. A lovely match for chocolaty desserts, but try it poured over some vanilla ice cream!



## Hidalgo 'Triana' PX

This is an excellent starting point for newcomers to this voluptuous style of wine. Mouth-filling and delicious, the Triana is full of raisins, toffee and caramel characters. Have it with some sticky date pudding and you'll be in heaven.

Adam Ballantine

# IN THE SPIRIT OF THINGS...

Here at Rathdowne Cellars, we are well known for our range of wines and Sherries. However, we also sell high quality products in other categories, including beer (see Phil's 6-Pack) and spirits. Here is a selection of some of our more interesting distilled offerings. All bottles are 700ml.

## Matusalem Rum (Dominican Republic)

Powerful aromas of caramel, molasses and cloves are evident on the nose. The palate is smooth and well balanced with more caramel and clove characters leading into a dry, toasty finish. While sweeter than many whiskeys, this is not as sweet as a lot of bourbons, and is an excellent choice for after a meal. My bottle didn't last very long – truly excellent rum!

## Laphroaig 'Quarter Cask' Scotch Whisky (Scotland)

Named for the small oak casks in which it's aged, the 'Quarter Cask' has a greater oak character from the higher surface area to volume ratio in barrel. The nose is a potent blend of smoke, peat, seaweed and cloves. The palate is very full and smooth with peppery spice, malt and hints of grilled pineapple. The extra oak is noticeable in the sweeter spices on the nose and palate as well as in the soft, smooth texture. An excellent and interesting twist on an iconic single malt.

## Hendrick's Gin (Scotland)

Along with the quintessential juniper and other botanicals, Hendrick's gin is flavoured with a small amount of cucumber. The gin is smooth, subtle and well-textured, while the cucumber adds its clean, refreshing 'greenness' to the finish. This gives an extra dimension to a good martini, or you could have it with tonic and a slice or two of cucumber for the full effect.

## St. Agnes XO 7 Star Brandy (Australia)

While the brand is perhaps best known for its more affordable 3 star brandy, a popular mixer, the age of the distillery allows it to use older material to make excellent premium pot-still brandies. With toffee and caramel on the nose, this has a remarkably dry palate. It is delicate, long and balanced with more toffee, golden syrup, dry spices and hints of nuts on the finish. While full-bodied, this is super-, ultra-smooth from the lengthy maturation in small oak casks (the minimum age is 20 years with some portions up to 50!). Great with coffee after a meal.

Adam Ballantine

# AROUND THE WORLD— MORE AFFORDABLES

Given the popularity of last newsletters affordable imports we thought we'd give it another run. This time there is a new selection for you to experiment with and hopefully enjoy.

## New Zealand

### Dog Point Sauvignon Blanc 2008

Not often do I sing the praises of In Zid Sauv Blanc, but this wine is just amazing. For me it is the benchmark in Marlborough. Offering a lovely blend of tropical fruits such as guava and passionfruit, with hints of herbs, spice and grass but avoiding being overly pungent. The palate is slightly textured and beautifully balanced, with lovely clean acid and lingering flavour.



## France

### Faiveley Bourgogne Blanc 2006

Having drunk quite a bit of the Bourgogne Rouge last year, I was pleasantly surprised to find that the Blanc is just as good. It offers all the loveliness of Chardonnay: tropical fruits, white flowers and the like with the more savoury, mineral characters of Burgundy. Very clean and refreshing but with a nice amount of texture so it will complement a wide range of foods.

### Chapoutier Côtes du Rhône Villages Rasteau 2006

One of the top houses in the Rhône. Chapoutier have in recent times cleaned up their act (literally) and started making some great wines from the North and South of the valley. This wine is made predominantly from Grenache and shows the typical hallmarks of the variety; ripe, sweet and juicy dark fruits, spice, mid-weight, moderate tannins and very drinkable.



### Domaine Pichot 'Coteau de la Biche' Vouvray Sec 2006

Vouvray is the place in the world that proves that Chenin Blanc is indeed a noble variety. Showing a very delicate nose of floral notes, stewed apple, pear, lime and a lot of minerality. The palate is focussed and intense without being piercing and the balance is superb. This wine is great to drink now but will reward mid-long term cellaring and is an absolute bargain!



## Spain

### Capcanes 'Mas Donis' 2007

A lovely blend of 80% Garnacha and 20% Syrah from Montsant. This wine is completely unoaked and is made to be fresh, lively and very drinkable in its youth. Showing currant fruits, spice, hints of game and a floral note. The palate is fresh and juicy with crunchy acid and plenty of character.

### Sierra Cantabria Cosecha 2006

This Rioja Estate has been cultivated by the same family since the 1870s. This wine is one of their entry levels and is made from 100% Tempranillo. It is classic Rioja with cherry, cola, spice and game with hints of oak, earth and some funky reductive characters too. The palate is mid-weight with fine tannins and rounded fruit. Made for drinking youngish this wine is probably at its peak and will be great for drinking over the next year.



## Germany

### Dr Loosen 'Dr L' Riesling 2007

From the stunningly good vintage of 07 is this 'Estate' blend from our favourite Dr. This wine is typical Mosel mineral, slatey and zesty with a lot of finesse without being austere. The palate offers great chalky dryness and zesty acid balanced out by lovely fruit weight.

### JL Wolf 'Villa Wolf' Pinot Gris 2007

Owned by Ernst Loosen of Dr Loosen fame, this Pfalz based Estate produces great Riesling and this great value Gris. Quite mineral and slatey with hints of tropical and stewed fruits plus a herbal and spicy note. The palate has some residual sugar but the acidity and chalky structure keep it very clean and dry.

house wines



Always good value, our House Wines are more than 'cleanskins' selected purely on price. We taste and carefully screen each wine to make sure it's good enough to wear our label. It must be varietal, great value, and above all, good enough for us to drink. And just in case, we offer a money back guarantee if you're not satisfied. See the order form for prices.

### Langhorne Creek Cabernet Shiraz 2006

Most popular house wine of the past 3 to 4 years.

### Riverina Semillon Chardonnay 2007

A blend of Chardonnay with stylish Semillon.

### Urbane Brute

Our runaway success house sparkler! Made in the Riverina from Semillon, it has a delightfully dry finish.

## TOP PICK

### Mornington Peninsula Pinot Gris 2007

By one of the pioneers of the variety on the Peninsula. Aromatic, textured and very drinkable right now.

### Adelaide Hills Sauvignon Blanc 2008

Wow. The best release of this wine so far. Very fresh and tropical with plenty of character on the palate.

### Barossa Shiraz 2006

Our best house wine in 15 years!

### Old Press Shiraz 2006

Ripe fruit, full-bodied, very, very drinkable at this price.

### South East Australian Cab. Shiraz 2007

Medium bodied, great fruit characters. Very drinkable.

### King Valley Riesling 2008

Full flavoured, clean, fruity. Perfect everyday drinking.

### Big Fella Chardonnay 2005

Plenty of fruit and flavour. Excellent everyday wine.

### Margaret River Sem. Sauv. Blanc 2008

Tropical, fresh and vibrant. Margaret River at its best.

### Margaret River Cabernet Merlot 2006

Soft yet elegant, herbaceous yet clean. A bargain.

### 15yo Madeira

An amazing find. Figs, white chocolate & nutty notes. Complex and thoroughly drinkable.

### 15yo Port

A classic style, juicy yet with enough age to be mellow.

### McLaren Vale Vino Rosso 2004

Oz Super Tuscan blend: Sangiovese and Cabernet. Savoury, spicy, fine tannins. Black cherry and plums.

Phil Smith



**Rockford 'Moppa Springs' Grenache Mataro Shiraz 2004**

Rockford is always one of our favourite producers and this is an excellent vintage for the Moppa Springs. The 2004 is right in the Rockford Grenache groove – great fruit depth and quality, finely balanced with excellent tannin grip. Mellow, plummy fruit and earthy characters, along with some spice. It's showing a little development, but will improve with some more time.

*Ageing – Drink now, or over the next 2 – 5 years.*

**Kooyong 'Clonale' Chardonnay 2007 & 'Massale' Pinot Noir 2008**

A top producer on the Mornington Peninsula, Kooyong is making some of the best Chardonnay and Pinot Noir around. They're all excellent value, but none more so than these two entry level wines. A beautifully perfumed and balanced Chardonnay, the Clonale shows lovely stone fruit and lavender notes on the nose, while the palate has great texture with refreshingly clean, crisp acidity. The Massale is a muscular Pinot Noir with lovely dark cherry and plum fruits and floral perfume. A powerful, structured palate still retains the elegance and finesse that you want.

*Ageing – Over the next two years.*



TOP PICK

**McClay Road Chardonnay 2008**

Made by Giaconda, as a 2nd label, from younger vines. Think of it as a baby Giaconda Chardonnay, albeit released younger and with a bit less of the complex oak. Fantastic though, taut and racy, with enough depth to deliver a power-packed palate with a very long finish. Available in May.

*Drink over next 4 years.*



**Balnarring Vineyards Pinot Grigio/Friulano 2008 & Pinot Noir 2008**

From the talented former winemaker (and owner) of T'Gallant winery come these two great value wines, representing possibly the best value we've seen this year.

The Pinot Grigio/Friulano is an unusual blend of varieties that offers a lovely textural experience with plenty of pear, grapefruit, spice and savoury notes. The red, on the other hand is classic Pinot. Cherry, berries, plum and spice with nice, slightly firm tannins and excellent length.

*Ageing – Drink both now.*



**Glaetzer 'Wallace' Shiraz Grenache 2007**

Classic, juicy, Barossa Shiraz (and Grenache), that over delivers for the price. A lot of Shiraz at this price seems to fit the over-juicy, but under-balanced role or simply have no complexity. Once again though, Ben Glaetzer has shown his commitment to quality Barossa wine, turning out this great example of a mid weight style, with great fruit intensity, balanced by a fine savoury finish. Great now, but with some scope for improvement in the cellar.

*Ageing – Drink over the next few years.*

**Bass Phillip 'Belrose' Pinot Noir 2007**

Bass Phillip has long been one of the best producers of Pinot Noir that Australia has had to offer. Phillip Jones' recent dedication to Biodynamic principles, which is just starting to show its effects in the 07 vintage, has only improved things. While the wines still show the savoury, earthy characters that he is known for, there is a vibrancy and a purity to the fruit that had previously been missing.

This vintage of the Belrose is a stunning example, showing excellent texture and structure. The nose has a beautiful lift to it, while the palate has great depth. The fruit is clean and fresh, tempered with subtle spice and earth.

*Ageing – 3 – 7 years.*



**Hochkirch 'Maximus' Pinot Noir 2006**

From the Tarrington region (Henty). A terrific savoury, and complex wine. Medium weight, with lots of dark cherry/plum but also mineral, earth and fine dried herbal notes. Biodynamically grown and (importantly) certified.

*Drink over next 3 years.*

**Bethany Semillon 2006**

One of the oldest established winemakers in the Barossa Valley, Bethany is breaking the mould of fat, round, uninteresting Barossa Semillon. This wine shows lovely toastiness and hints of matchstick, but most importantly it has lovely balance and some nice lean acidity. Efforts have clearly been made to retain freshness and they have worked a treat. Very drinkable, very refreshing.

*Ageing – Drink now.*

**Adam Ballantine**

- **Minimum order for the special prices is 12 bottles – straight or mixed** (all bottles 750ml unless otherwise marked)
- These featured wines are a selection from our range, offered to the **Rathdowne Cellars Wine Club**
- Please return by mail to:  
Rathdowne Cellars, 348 Rathdowne Street, North Carlton 3054
- These special prices **include GST** and remain current while stocks last.

WINE ORDER FORM



WHITE WINE	No.	Special	\$
Balnarring Vineyards Pinot Grigio/Friulano 08*		15.95	
Bethany Semillon 06*		16.95	
Coco Riesling 08*		13.95	
Kooyong 'Clonale' Chardonnay 07		23.50	
McClay Rd Chardonnay 08*		38.00	

RED WINE	No.	Special	\$
Balnarring Vineyards Pinot Noir 08*		15.95	
Bass Phillip 'Belrose' Pinot Noir 07		39.00	
Cosmo Basket Press Shiraz 06*		19.00	
Glaetzer 'Wallace' Shiraz/Grenache 07*		19.95	
Hochkirch 'Maximus' Pinot Noir 06		35.00	
Kooyong 'Massale' Pinot Noir 08		27.00	
Rockford 'Moppa Springs' Gren/Mataro/Shiraz 04		31.00	

IMPORTED	No.	Special	\$
Capcanes 'Mas Donis' 07*		25.00	
Chapoutier Côtes du Rhône Villages Rasteau 06		22.00	
Dog Point Sauvignon Blanc 08*		25.00	
Dom. Pichot 'Coteau de la Biche' Vouvray Sec 07*		27.00	
Dr Loosen 'Dr L' Riesling 07*		20.00	
Faiveley Bourgogne Blanc 06		27.00	
Sierra Cantabria Cosecha 06		24.00	

SPIRITS	No.	Special	\$
Matusalem Rum		79.00	
Laphroaig 'Quarter Cask' Scotch Whisky		114.00	
Hendrick's Gin		76.00	
St. Agnes XO 7 Star Brandy		90.00	

\* Wines marked with an asterisk are screwcap

HOUSE WINE	No.	Special	\$
15 Year Old Port 500ml*		23.00	
15 Year Old Madeira 500ml		23.00	
Adelaide Hills Sauvignon Blanc 08*		9.95	
Barossa Shiraz 06*		13.50	
Big Fella Chardonnay 05*		12.50	
King Valley Riesling 08*		8.95	
Langhorne Creek Cabernet Shiraz 06*		8.95	
Margaret River Cabernet Merlot 06*		11.95	
Margaret River Semillon Sauvignon Blanc 08*		10.95	
McLaren Vale Vino Rosso 04*		11.95	
Mornington Peninsula Pinot Gris 07*		12.50	
Old Press Shiraz 06*		11.95	
Riverina Semillon Chardonnay 07*		8.00	
South East Australian Cabernet Shiraz 07*		8.95	
Urbane Brute		7.00	

SHERRY	No.	Special	\$
Hidalgo 'Clasica' Moscatel		18.00	
Hidalgo 'Triana' PX		36.00	
Lustau 'Emilin' Moscatel		50.00	
Lustau 'Emperatriz Eugenia' Oloroso		74.00	
Romate 'Iberia' Cream		35.00	
Romate 'NPU' Amontillado		37.00	
Romate PX		24.00	
Valdespino 'Contrabandista' Amontillado		50.00	

PHIL'S 6-PACK	No.	Special	\$
Fuller's ESB		28.00	

COSMO AND COCO SPECIAL	No.	Special	\$
Special family offer, 6 Cosmo & 6 Coco*		183.00	

Interstate & overseas clients should contact us for freight and insurance rates Freight \$

**Total Payment \$**

**PAYMENT DETAILS**

Name Phone

Address Postcode

Please deliver to address above (free in Melbourne Metro. area)  I will collect from shop when convenient

Cheque or Credit Card:  American Express  Visa  Mastercard

Credit Card Number Expiry Date

Signature