

# CHAMBERS

Chambers Rosewood Vineyard, Barkly Street, Rutherglen VIC 3685.

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We have snow in the mountains, frost over the low-lying areas and more than a nip in the air. Cold fronts threaten then move across the country.

The animals have their winter coats and it seems like every other person has, or is recovering from the flu, but...where, we are all asking, is the rain?

Reminds me of a line from an old bush poem "We'll all be rooned, said Hanrahan".

The lack of rain is so much more apparent when you live in the country! Even growing up in South Australia, espoused as 'the driest State in one the driest continents' does not give a proper appreciation of the true value of water. In suburbia, it's easy - you just turn the tap on and stay under the shower until someone bangs on the door to remind you to save some hot water for them.

We are all reliant on what "Hewy," (or, as Bill tells me, "Huei" from the Ancient Greek) sends down, but when you have to make do with what is in your tanks, it's a completely new ball game.

Even though we now have some irrigation, Bill carefully manages Rosewood's vineyards in keeping with traditional practices that encourage watering sparingly to produce lower yields and hopefully higher quality. These methods, evolved over many years, maximise the full flavours for which this region is famous.

It is most unlikely that next vintage will be anything like the bumper vintage of 2001 when we had excellent spring rains and no botrytis. The happy combination of quantity and quality is evident judging by what we have seen so far in the resultant 2001 wines.

Next Newsletter we will explore an interesting school of thought that suggests that our geography is the reason the Rutherglen area produces such great wines.

## Ruther what? Ruther where?

You would be surprised at the number of people who have no idea where Rutherglen is or why the area is famous!

Even though there has probably been more written about our Muscats and Tokays than any other Australian wine, we still often feel we are part of a well-kept secret.

Our recent participation in several shopping centre promotions demonstrated, quite clearly, that many people do not know where to find Rutherglen and even less knew where to find Chambers!!

It is really interesting to see the reaction of some new visitors to Rosewood; they experience something akin to finding hidden treasure as their eyes adjust to the light of the tasting area and they sample the amazing array of wines. It does seem odd though, that whilst we enjoy such a high international profile many of those on our doorstep are still unaware. Perhaps those in the know want to keep it that way!

In the meantime, we have all been very busy waving the flag, particularly Bill and Wendy who made a whirlwind tour of New Zealand during June. They met many new people and renewed friendships with several members of a group who visited Rosewood earlier this year.

Next stop was the Brisbane Hilton where Bill shared a Master Class with cheese expert, John McDonald, pairing our fortified wines with some of his interesting cheeses.

Stephen then joined them for Wine Australia, held this year, at the Fox Studios, Sydney. Rutherglen, represented by seven wineries in the Victorian pavilion, enjoyed a very busy and, at times, noisy position near Brown's seminar room. Their excellent wine and food matching sessions attracted a constant stream of enthusiastic attendees.



*Bill and Betsie Pie share a joke at our stand at Wine Australia*

*"The aristocrat of the table, the nature's gentleman of the cellar... the deeply knowledgeable, is rarely, if ever, a snob." Michael Broadbent.*

### What's in a Word!

With so many great responses to our word competition, we have decided to elect the winner by popular vote. Please cast your vote by nominating your 1st, 2nd and 3rd favourite choices via phone 02 6032 8641, fax 02 6032 8101, mail to P O Box 8, Rutherglen, 3685 or send us an email to wchambers@netc.net.au

**Assmosis:** The process by which some people seem to be able to absorb success and advancement by kissing up to the boss, rather than working hard!

**Swipeout:** An ATM or credit card rendered useless because the magnetic strip has been worn away by extensive use.

**Blamestorming:** Sitting around in a group, discussing why a deadline was missed or a project failed, and who was responsible.

**Adminisphere:** The rarefied organisational layers beginning just above the rank and file. Decisions that fall from the adminisphere are often profoundly inappropriate or irrelevant to the problems they were designed to solve.

**Bitrytis:** A can't-be-bothered attitude that results in getting only a bit right.

**Tsokay:** Response to "How do you like that?", meaning, "Yeah, it's not too bad."

**Veraisone:** Vera is a bud-bursting type.

**Shirtz:** Shiraz pickers' t-shirts.

**Pirt:** Thin port.

**Ventage:** Expression of feeling when the pickers don't arrive.

**Greenache:** Pain felt when there's not enough sunlight; another cause of ventage.

**Grake:** A grape rake.

**Dranker:** A drinker! (What A Novice, Knows Everything Really).

**Champernoise:** The glug-glugging of a champagne drinker.

**Mailbec:** Reply paid to New Zealand.

**Blouquet:** He's just a big girl with a floral aroma and certain developed characters.

**Pinot Noer:** Knows what he likes, and it ain't pinot.

**Celaret:** A very small cellar; mainly claret.

**Babume:** Sound of a gas-gun helping to lift the Baume.

**Ripesling:** A bin into which you sling overripe grapes.

**Ovine:** Circular vine allowing sheep to pass through.

**Stabbath:** Old fashioned attack on a holyday.

**Crabernet:** A red so strong that you find yourself walking sideways after two glasses.

**Carbernet:** A red made fizzy by less-than-natural means.

**Carbenet** (alternative): A light red specifically designed for drinking and driving.

**Cardonnay:** A light white suitable for an afternoon at the bridge table.

**Cardonnay** (alternative): Bulk white made for "casks".

**Rieslink:** A warming white especially for apres-golf.

**Raisling:** The kid who comes home from school instead of your own, whom you decide to keep.

**Cambers:** Victorian winemaker with a decided lean.

**Bokay:** The nose of a fine Victorian fortified.

**Tolkay:** A mulled wine for absorption while reading Lord of the Rings.

**Bleu Imperial:** An Anglo-French dispute over wine names.

**Marlot:** A batch of tainted wine.

**Malbeck:** An unwell Rebecca.

**Mallbec:** Pretentious red made especially for sale in large shopping centres.

**Savignon Blanc:** A smart French blonde who knows when to say "non".

**Slor:** A very dry sherry which is ideal for dressing a salad.

**Cinsalt:** The spice of a less-than-righteous life.

**Oldoroso:** A very well aged medium sherry.

**Pinut Noir:** Joh Bjelke-Peterson's favourite red.

**Vaintage:** A fortified red made, from a single vintage, by a self-important winemaker.

**Skelvin:** The ideal temperature at which to serve wine from a screw-top bottle.

**Ratherglen:** The place from which sensible people prefer to buy fortified wine.

**Macademic:** Fast food instructor.

**Hidying:** Tidying up so well you can't find anything.

### EMAIL

Please note that email is our preferred method of delivery for the Newsletter as it is quicker and of course less expensive. If you are happy to receive it this way, please send an email to us at wchambers@netc.net.au and we will register your details directly from your email message. It's a good idea to also include your street and delivery address plus telephone contact numbers so we can verify your details if necessary.

## Up Coming Events

- **Rutherglen Wine Show,**  
26-27 September, 2002

Your opportunity to attend classes run by the experts and public tastings at this, the second largest wine show in Australia. For enquiries telephone Ewart Henderson on 02 6032 8044.

- **Rutherglen Agricultural Show**  
19 October 2002

Something for all the family to enjoy, a traditional country fair.

- **Rutherglen Dinner, National Press Club, Canberra**  
25 October 2002

Get a table of friends together and enjoy the company of 11 of Rutherglen's winemakers as they join you for a relaxed dinner and tasting of a magnificent array of regional wines. The all inclusive cost of \$60 includes a complimentary pass to the Expo session the next day. It is, as usual, a very popular event so bookings are essential. Contact the Winemakers of Rutherglen on 02 6032 9127 or you can email them on [wineruth@albury.net.au](mailto:wineruth@albury.net.au) as early as you can.

- **Wine & Food Expo, National Press Club, Canberra**  
26 October 2002

A wonderful opportunity to sample and buy the fine wines matched with mouth-watering gourmet produce from the Rutherglen region. This is a lovely time of the year to visit our National Capital, mingle with our talented winemakers and producers as they showcase their wares. Sample a diverse range of wines and delicacies such as gourmet pickles, smoked trout, jams, olives and more. Entry fee is \$15 (or \$12 for early bird bookings) includes an embossed tasting glass and samples at all stands. Enquiries: [wineruth@albury.net.au](mailto:wineruth@albury.net.au)

- **Garden Australia**  
2-3 November 2002

A rare opportunity to view the charming gardens of the Rosewood homestead designed and tended by Wendy Chambers.

- **Legends Weekend & Picnic**  
9-10 November 2002

A weekend of fun, food and of course wine, to celebrate Legends of the wine industry. This year the Watson family of Lygon Street fame will be acknowledged. Another highlight of the weekend will be a very special tasting of Jimmy Watson Trophy winners over many years.

- **Wangaratta Jazz Festival**  
1-4 November 2002

The name says it all!

## People Profile

The arrival, thirteen years ago, of the new Mrs Chambers, Wendy, brought many dramatic changes. Life would never be the same again for Bill, his family and the cellars as this petite, energy charged lady went about her business. "I knew I'd never be gathering moss any more," says Bill.

Wendy did not need to adjust to rural living as she had enjoyed a very interesting life in Watervale, in another famous wine region, the Clare Valley, South Australia. She brought solid country values melded with a love of a broad range of family and church interests including the arts, music, gardening and cooking to name but a few.

Only very recently, Bill found out that Wendy was one of the originators and inaugural members, of the well-known Rural Youth program after she was invited to attend their 50th year celebrations. Wendy also had the honour of being the first female rural youth, embarking on an extensive exchange trip to the United Kingdom when she was only 19 years old.

Long time visitors would have noticed the modifications to most aspects of the entire operation. Wending her way through each area, persistently warding off Bill's "but there's nothing wrong with it" as she improved everything from the tasting area to the labels.

When Bill's other son, Jonathon became sick and eventually passed away, Wendy took time out from nursing him and found pleasure in gardening.

An extensive network of paths lead the visitor on a wonderful adventure full of beauty, fragrance, texture and surprises in the gardens she established at this time. A whimsical ceramic creature or, if you are lucky enough, a brightly coloured wren or a sleepy lizard will greet you as you wander along the paths or pause under a shady tree. Depending on the time of year, the call of a Currajong or perhaps a rustling in the undergrowth will heighten the pleasure of visiting this very special place.

Now, thanks to Garden Australia, you too can visit Wendy's garden! Rosewood will be open to the public this year on the first weekend of November. Food and light refreshments will be available on the day too so, if you are looking for an excuse to visit, this could be the ideal time.

*Eagles may soar, but weasels don't get sucked into jet engines!*

*Never put off until tomorrow what you can avoid altogether.*

## The Mighty Oak

Wine and spirits have, since ancient times, been stored and aged in wood, as it is permeable and ideal for this purpose. There is a legal requirement in some countries for many of our favourite tipples such as brandy and whiskey to be aged in oak. In America, the size of the vessels and even what type of oak is to be used is stipulated.

Other countries such as Scotland, Spain, France and Japan use huge stocks of oak barrels for the production of whiskey and of course Sherry and Cognac. Apparently, one Japanese distillery has 800,000 barrels at one of their sites alone!

Oak trees are very slow growing with the distance between the concentric rings on the timber indicating their age and rate of growth. Slow grown oak has closer annual rings or fine, tight or close grain. Coarse, loose or open grained oak was probably grown in a warmer and wetter climate.

Most of the oak used for cooperage is from regrowth forests with 20% of French and 5% of American oak being used for cooperage. The best timbers are, of course, used in the production fine furniture.

Many fortified, most red and some white wines derive many of their distinctive characteristics by being aged in oak. Some of the rancio character described in old fortified wines is attributed to the oak aging process. The winemaker will usually choose either French or American, new or old oak, depending on the desired qualities of the wine. Ongoing plantings of these magnificent trees will ensure future vintages are consigned to their care.



**Driver of Car 92, local man Morrie Bradbury who with navigator Steve Crossley, raised in excess of \$3,000 to aid Intellectually impaired people.**

Our wine was auctioned at the pre-rally dinner in Bundaberg and along the very arduous route, which culminated in Broadbeach, Queensland. Morrie is already talking about competing in next year's Great Endeavour Car Rally - great effort guys!



**One of Jeff Carter's beautiful photographs.**

## All Hail Rosewood

It's often pretty nippy at the cellar but Friday, August 2nd was a particularly cold day with good rains a real possibility.

Outside the sky grew darker and darker. Two sets of people came into the tasting area as we tried to keep warm; everyone happy to be inside. We'd had one serious downpour and the collection of buckets strategically placed around the building were doing a good job. The girls made a mad dash to get a pallet undercover and just as Kath pulled the big sliding door closed a thunderous noise on the tin roof announced a hailstorm. The din was incredible, getting even louder as we moved to the window to see the hail pitching down, bouncing off the cement driveway and gathering around the shrubs.

When the storm abated one of our cellar door visitors offered to take a photo but lamented that he only had black and white film. Thinking the gentleman was just going to get a few nice 'snaps' for our Newsletter I busily ran around waving my hands about suggesting good shots. You can imagine my embarrassment when I received a set of the most beautiful photographs!

Jeff Carter whose business card acclaims him as "photographer to the poor and unknown" was, luckily for us, the photographer. His work is on show at many auspicious locations including the National Art Gallery and the Art Gallery of NSW. Just goes to show that you never know just who you might bump into at Chambers Rosewood.

## Recipe

Pam Mills of Adelaide, who called into the cellar door with her husband way back in May, recommends our port or tokay to accompany this old South African recipe.

### Old Cape Brandy Pudding

1<sup>1</sup>/<sub>2</sub> cups flour  
 1 cup sugar  
 1 cup dates  
 1/2 cup chopped mixed nuts  
 2 whisked eggs  
 1 cup boiling water  
 125g butter  
 1 tsp bicarbonate of soda  
 1/4 tsp baking powder  
 1/2 tsp salt

Cream butter and sugar together. Add whisked eggs, salt, baking powder, flour and nuts. Boil dates in the water and bicarb. and add them to mixtures, stirring well. Pour into greased dish and bake for 35-45 minutes at 375F or 180C

#### For the Syrup:

1<sup>3</sup>/<sub>4</sub> cups sugar  
 1 cup water  
 3/4 cup brandy  
 1 dessertspoon butter  
 1 tsp vanilla essence

Boil sugar, butter and water till a syrup forms. Remove from heat, add vanilla and brandy. Pour hot syrup over baked pudding. It will soak up the mixture like a sponge. Cool. Serve decorated with whipped cream, cherries and nuts.

*The beatings will continue until morale improves.*

*Rome did not create a great empire by having meetings... they did it by killing all those who opposed them.*

### Did you know?

*It is impossible to lick your own elbow.*

### If you are interested ...

John O'Brien's wonderful old poem 'Said Hanrahan' (mentioned in the editorial piece on the first page) comes from 'Around the Boree Log and Other Verses' which was first published in 1921.

O'Brien, who died 50 years ago, was obviously a keen observer of human nature. His use of language is very amusing – a jolly good read!

## Wine Profile: Muscadelle

This variety has suffered an identity crisis for more than 100 years! It was not until 1976 that an Ampelographer (from the Greek ampelos praphe vine-description) was brought to Australia to identify our grape varieties. Monsieur Reeves found that the grape we had been calling Tokay was, in fact, Muscadelle. These days you will usually find both names listed on wine labels.

Originating in the Bordeaux region of France, it is a minor component of famous wines such as Barsac and Sauternes and is now grown in a number of countries including the USA, Hungary, Romania and the Ukraine. Although the South African 'Muskadel' sounds the same, it is a different variety altogether.

The fruit has rather small, round green berries that grow in fairly large bunches which develop light brown tones when fully ripe. A distinct characteristic of this reasonably vigorous vine is the reddish translucent new growth. It is an early ripening variety, which can produce good yields and very high sugar levels.

By using these grapes when they are very ripe, almost shrivelled, Australian, most notably Rutherglen winemakers, produce unique wines with this area enjoying the reputation as the world's premium fortified wine district.



**Lyn Witt of Ferny Creek sent this photo of husband Peter with our Security Officers Spot and Whiskey after a cellar door visit late in the autumn.**

On a sad note, I have to report that the boss cocky of our security department 'Spot' has gone to the big kennel in the sky. He'd had a bit of an altercation with a ram a couple of months ago and just didn't have the speed to avoid being skittled by a truck. Poor old 'Whiskey' is quite lonely now as Stephen's new dog 'Jen' is no longer with us either after acquiring a taste for lamb.



*May I suggest the '69 Cabernet Sauvignon Sir? "It's poignantly hearty, has a delicate bouquet and it won't muck up the flavour of your cheeseburgers."*

### In the Vineyard

With trusty secateurs gleaming in the sun and warm breath leaving vapour trails as they move and bend, our vineyard workers meticulously prune back the denuded vines.

The remaining, manicured canes are 'tied down' or secured to the wires and look quite vulnerable, almost like naked aliens, as they stand dormant.

Once the tying down and preparation for the next growing season is complete, beds will be prepared in Rosewood's vine nursery to accommodate the 2,000 'rootlings' that will arrive in spring. Planting out usually occurs shortly after the spring rains so again, we will have to see how the season pans out.

### A bit of excitement in the cellar!

Our cellar hand Grant Sawyer was selected for the Australian Country Hockey Championships held in Bunbury recently. The Victorian team came in as runner-up to the host state after an undefeated run against Western Australia, South Australia, Queensland and the Australian Defence Force teams. Well done Grant!

### Looking for a unique gift?

Talented local Artist, Geraldine Eustace BFA, has worked with Wendy Chambers to produce a delightful 2003 calendar featuring 6 fine art works. Depicting scenes from in and around Rutherglen, the calendar would make a charming memento or distinctive Christmas gift.

**\$10.00 each (GST inc.)**  
plus \$1.00 P&H.  
(Unless included with wine order)

## SUBSCRIBERS ONLY OFFERS

Expires 30/ 11 /02

Unless sold out beforehand

### Right as Rain

4 x '98 Chardonnay  
4 x '02 Light Muscat  
2 x '98 Blue Imperial  
1 x Old Tawny Port  
1 x Walnut Muscat

**\$130 plus freight**

### Vertigo

2 x '97 Cabernet Sauvignon  
2 x '98 Cabernet Sauvignon  
2 x '99 Cabernet Sauvignon  
2 x '97 Shiraz  
2 x '98 Shiraz  
2 x '99 Shiraz

**\$135 plus freight**

### Oakely Dokely Dozen

6 x N/V Rutherglen White  
6 x N/V Rosewood Red

**\$60 plus freight**

### Fast & Forty

2 x '00 Gouais  
2 x '97 Riesling  
2 x '99 Lakeside Late Harvest  
2 x '98 Blue Imperial  
2 x '99 Shiraz & Blue Imperial  
1 x Rutherglen Muscat  
1 x Rutherglen Tokay

**\$115 plus freight**

### Box 'O Tricks

4 x 2 lt flagons  
Any combination of Muscat, Tokay, or Mt Carmel Liqueur Port

**\$108 plus freight**

# CHAMBERS ROSEWOOD WINES

ACN 050 288 385

POSTAL ADDRESS: P.O. BOX 8, RUTHERGLEN 3685

ABN 89 378 543 120

Ph: 02 6032 8641 Fax: 02 6032 8101 Email: w chambers@netc.net.au

## •New Wine/Vintage /Price Cellar Door Price List - Spring 2002

	Bottle \$	Dozen \$	Qty	Total \$
<b>WHITE TABLE WINES</b>				
2000 Gouais .....	10.00	120.00	_____	_____
•1998 Chardonnay .....	12.00	144.00	_____	_____
1997 Riesling .....	9.00	108.00	_____	_____
2000 Chandlers Riesling .....	7.00	70.00	_____	_____
NV Rutherglen White (Cleanskin) .....	6.00	60.00	_____	_____
2001 Rosewood Riesling (Semi Sweet) .....	8.00	96.00	_____	_____
•2002 Light Muscat (Limited Stock) .....	13.00	156.00	_____	_____
2001 Muscadelle .....	8.00	96.00	_____	_____
1999 Lakeside White Late Harvest .....	12.00	144.00	_____	_____
1997 Autumn White .....	9.00	108.00	_____	_____
1996 Botrytis Tokay (375ml) .....	12.00	144.00	_____	_____
•2000 Botrytis Tokay (375ml) .....	13.00	156.00	_____	_____
•2000 Botrytis Tokay .....	22.00	264.00	_____	_____
<b>RED TABLE WINES</b>				
	Bottle	Dozen		
2001 Vidals Rosé .....	7.00	84.00	_____	_____
1999 Rosewood Red (Cleanskin) .....	7.00	70.00	_____	_____
1997 Cabernet Sauvignon (French Oak) <i>Limited</i> .....	12.00	144.00	_____	_____
1999 Cabernet Sauvignon .....	12.00	144.00	_____	_____
•1998 Blue Imperial .....	12.00	144.00	_____	_____
1999 Shiraz & Blue Imperial .....	8.50	102.00	_____	_____
1997 Shiraz <i>Limited</i> .....	10.00	100.00	_____	_____
1999 Shiraz .....	11.00	132.00	_____	_____
NV Rutherglen Red .....	8.50	102.00	_____	_____
<b>FORTIFIED TABLE WINES</b>				
	Bottle	Flagon		
Dry Flor .....	8.00	16.00	_____	_____
Oloroso .....	13.00		_____	_____
Cream Sherry .....	13.00	27.00	_____	_____
Ol-Vol Muscadelle (375ml) .....	20.00		_____	_____
Vol (Muscadelle) .....	8.00	16.00	_____	_____
•Tokay .....	13.00	27.00	_____	_____
•Muscat .....	13.00	27.00	_____	_____
2001 Walnut Muscat .....	15.00		_____	_____
Tawny (Port) .....	8.00	16.00	_____	_____
Ruby (Port) .....	9.50	19.00	_____	_____
1998 Vintage Ruby (Port) .....	9.50		_____	_____
•Mt Carmel (Liqueur Port) .....	13.00	27.00	_____	_____
1993 LBV (Late bottled Vintage Port) .....	15.00		_____	_____
•1993 Old Cellar Vintage Port) .....	15.00		_____	_____
1994 Walnut Red (Port) .....	15.00		_____	_____
Old Tawny (Port) .....	15.00		_____	_____
•Old Vine Muscadelle .....	20.00		_____	_____
<b>LIMITED RELEASES — subject to availability</b>				
	Bottle	Dozen		
1991 Neilsens Dry White .....	15.00		_____	_____
Amontillado (375ml) .....	11.00		_____	_____
Grand (Special) Muscat (375ml) .....	40.00		_____	_____
1998 Cabernet Sauvignon .....	15.00	180.00	_____	_____
1998 Shiraz (Limited Stock) .....	15.00	180.00	_____	_____

**SUB TOTAL THIS PAGE \$ \_\_\_\_\_**

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SUB TOTAL B/F \$ \_\_\_\_\_

CLUB MEMBERS ONLY SPECIALS	Bottle \$	Dozen \$	Qty	Total \$
1998 Cabernet Sauvignon/Shiraz .....	15.00	180.00	_____	_____
1998 Mixed Dozen-Cabernet Sauvignon/Shiraz .....	15.00	180.00	_____	_____
Right as Rain.....		130.00	_____	_____
Vertigo .....		135.00	_____	_____
Oakley Dokely.....		60.00	_____	_____
Fast & Forty .....		115.00	_____	_____
Box 'O Tricks .....		100.00	_____	_____
BULK WINE PRICES - OVER 20 LITRES	Per Ltr 26 Ltr			
Dry Red .....	5.50	143.00	_____	_____
Dry White.....	3.50	91.00	_____	_____
Tokay .....	12.00	312.00	_____	_____
Muscat .....	12.00	312.00	_____	_____
Tawny (Port) .....	6.50	169.00	_____	_____
Ruby (Port) .....	8.50	221.00	_____	_____
Mt. Carmel (Liqueur Port).....	12.00	312.00	_____	_____
Dry Flor (Sherry) .....	6.50	169.00	_____	_____

**N.B. \$10 security deposit on containers**

SUB TOTAL \$ \_\_\_\_\_  
PLUS FREIGHT \$ \_\_\_\_\_  
TOTAL DUE \$ \_\_\_\_\_

### FREIGHT COSTS

	1Ctn \$	2Ctn \$	3Ctn \$	4Ctn \$	6Plus Each
<b>Adelaide</b>	11.85	19.80	26.60	33.40	42.35
<b>Brisbane</b>	15.70	26.60	36.80	48.10	59.45
<b>Canberra</b>	10.70	16.40	22.05	27.70	32.25
<b>Melbourne</b>	13.20	17.60	22.00	27.50	31.90
<b>Vic-Country</b>	11.85	19.80	26.60	33.40	42.35
<b>Sydney</b>	10.70	17.50	23.20	30.00	35.65
<b>NSW-Rural</b>	13.00	20.90	27.70	34.50	42.45
<b>Perth</b>	28.85	45.85	62.85	79.85	95.70
<b>Gold Coast</b>	17.50	28.85	40.20	50.40	61.70

**Freight rates approximately only - Specific prices on application**

**Minimum Mail Order:** 12 bottles - can be mixed wines.

**Flags:** Must be either 4 or 6 to a carton. Payment must be forwarded with the order. Prices may vary without notice. Title for the goods sold by us passes only on receipt of payment in full.

Title: \_\_\_\_\_ First Name: \_\_\_\_\_ Surname: \_\_\_\_\_

Home Address: \_\_\_\_\_

State: \_\_\_\_\_ Postcode: \_\_\_\_\_ Phone No. ( \_\_\_\_\_ ) Email \_\_\_\_\_

Delivery Address: \_\_\_\_\_

Special Delivery Instructions: \_\_\_\_\_

Cheque/Money Order     Bankcard     Mastercard     Visa Card    Expiry Date: \_\_\_\_\_

Credit Card No.

Signature: \_\_\_\_\_