

THE ESSOIGN



CHRISTMAS SALE

As we head quickly towards the silly season, we have put together an amazing Christmas offer for you to enjoy, never to be repeated prices (**up to 35% off**) on these amazing wines from some amazing Boutique Australian wine producers....and one delicious French Rosé in magnums, perfect to complement your Christmas ham & lots of friends & family.

2017 Villa Maria Two Valleys Sauvignon Blanc (Marlborough, NZ) *Capturing the essence of Marlborough, this Cellar Selection Sauvignon Blanc is a blend of selective parcels from both the Wairau and Awatere Valleys. Pungent aromas of fresh herbs and spring blossoms lead into a juicy palate bursting with grapefruit, lemons, and limes. The wine finishes with fresh balanced sherbet-like acidity and mineral flinty tones.*

2016 Villa Maria Cellar Selection Pinot Noir (Marlborough, NZ) *Our 2016 Cellar Selection Marlborough Pinot Noir has subtle aromatics of dried herbs such as thyme and rosemary intermingled with red cherries and cranberries. On the palate smoky, toasty oak frames the juicy red fruits finishing with a fine line of acidity and velvety tannins.*

2017 Vidal Estate Chardonnay (Hawkes Bay, NZ) *Enticing aromas of citrus and stone fruit combine with integrated oak and an underlying nuttiness on the palate. Fruit driven, vibrant and well balanced, this wine is ideal on its own or served with fresh seasonal produce.*

2014 Villa Maria Private Bin Shiraz (Hawkes Bay, NZ) *The nose of this intriguing wine reveals floral wild herb aromas with notes of red plum, smoked bacon and white pepper. The palate contributes further plum and herb characters, wrapped up with silky smooth tannins. This is a supple and highly approachable wine which is excellent with food.*

2017 Villa Maria Private Bin Rose (Hawkes Bay, NZ) *This Rosé has a lovely salmon pink colour and displays bright floral aromas with flavours of strawberry, red fruits and spice, leading to a generous mouthfeel and a delicious dry finish.*

Champagne Ayala Brut Majeur, NV (Champagne, France) *Made from a blend of the finest Chardonnay, Pinot Noir and Pinot Meunier grapes, Brut Majeur is the epitome of a non-vintage brut from a great, historic House. Extended ageing in our cellars and a low dosage make this wine suitable for any occasion; it is the finest ambassador for the House's freshness and elegance.*

2017 Ottelia Pinot Gris (*Limestone Coast, SA*)

The 2017 Pinot Gris is a blend of fruit sourced from two regions within the Limestone Coast creating a medium bodied Pinot Gris with excellent structure and appeal. Mount Gambier and Robe are both perched on the Southern Ocean and have typically cool to moderate day and night temperatures. Drink as an aperitif and continue as desired with the many food pleasures that await you.

2016 SOS Chardonnay (*Yarra Valley, Vic*)

Two parcels of fruit from a vineyard in Coldstream came together to make this wine. The Mendoza patch offering verve and backbone and lingering finish, the 76 giving the wine mouthfeel and texture. One portion of the juice was fermented in neutral oak barrels and the other fermented in stainless steel. Both were matured in neutral oak and allowed to go through full natural malolactic fermentation. A delicious chardonnay for the price.

2016 Lobethal Road 'CG' Pinot Noir (*Adelaide Hills, SA*)

From a single vineyard site in the Adelaide Hills in Carey Gully, this is a lifted bright fruit driven pinot noir, with hints of spice, violets and red berries, this wine has a lovely texture and a savory edge that finishes with lively acidity.

2014 LongLine 'Bloodknot' Shiraz (*McLaren Vale, SA*)

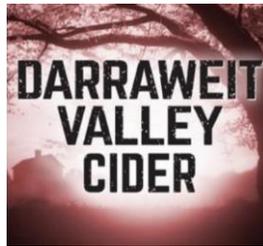
"Exceptionally rich, complex and deeply layered, the flavours running through black fruits, licorice and black pepper. Given the intensity of the fruit, it is not surprising that the oak seems to make little impression, the tannins also swallowed by the fruit, but there nonetheless" 2012 vintage: **96 points, James Halliday**

MAGNUM – ½ price (1500ml)

What better way to host a Christmas lunch than serving a delicious Rosé from a magnum.

These are limited so get in quick!

2014 Mirabeau 'La Comtesse' Rosé (*Cote de Provence, France*)



2018 Darraweit Valley Cider, Apple & Pear

(Darraweit Guim, VIC)

500ml bottle *This seasons' blend of heritage cider apple varieties & Beurre Bosc pears has been oaked and aged throughout the winter for the distinctive style of a true small batch cider.*



2018 Melbourne Cider Co., Apple Cider

(Darraweit Guim, VIC)

330ml bottle *Lightly carbonated, this unique blend of hops and apples has created an aromatic & refreshing drink... it has the crisp taste of Victorian fruit and is easily sessionable for summer.*

Deep in the foothills of the Macedon Ranges lies an orchard dedicated to cider apples and the home of ***Darraweit Valley Cider House***.

Each seasons harvest is handpicked & pressed in the cider house, with true craftsmanship applied to every small batch of cider produced.

From tree to glass, every small batch is artisan-made.

PRODUCER BIO

Marc Serafino is the Orchardist and Cider Maker of Darraweit Valley Cider. A former head chef from inner-city Melbourne, with 25 years' experience, Marc Serafino and cider got serious way back in 2010. Marc's intricate perception of flavours led to his distinct cider style.

However, he soon found that to make great cider, you need the right cider apples. Being a scarce resource in Australia, he set off to create his own orchard of cider apples.

In 2014, Darraweit Valley Cider House was established on a beautiful 42 acre property in the stunning valleys of the Macedon Ranges.

The rural cider-making roller coaster ride has not stopped since and continues to pick up highly talented collaborators along the way. Darraweit Valley Cider House has become the natural evolution of this journey.



ORDER FORM

PLEASE PLACE ALL ORDERS BY 5PM ON MONDAY 10th DECEMBER 2018

2017	Ottelia Pinot Gris	\$19		
2016	SOS Chardonnay	\$20		
2016	Lobethal Road 'Carey Gully' Pinot Noir	\$25		
2014	LongLine 'Bloodknot' Shiraz	\$24		
2014	Mirabeau Rosé Magnums (limited)	\$30		
2017	Villa Maria Two Valleys Sauvignon Blanc	\$18		
2016	Villa Maria Cellar Selection Pinot Noir	\$28		
2017	Vidal Estate Chardonnay	\$15		
2014	Villa Maria Private Bin Shiraz	\$20		
2017	Villa Maria Private Bin Rose'	\$18		
NV	Champagne Ayala Brut Majeur	\$70		

Wines	Price Bottle	Order Qty	Total Value
Cider	Price	Order Qty	Total Value

2018	Melbourne Cider Co. Apple (330ml x24)	\$110		
2018	Melbourne Cider Co. Apple (330ml x6)	\$30		
2018	Darraweit Valley Cider (500ml x12)	\$110		
2018	Darraweit Valley Cider (500ml x6)	\$60		

Paying by EFT:

Please remit to account: The Essoign Club
BSB: 063 009 Account: 10310344

Paying by Credit Card: Visa or MC only

Paying by cheque:

Please make cheques payable to:
"The Essoign Club"

Card No: _____

Exp. ___ / ___

Customer name: _____ Contact No: _____

Chambers: _____

Pick Up: _____

Name on card:

Questions:

Please call Antonio on 0403 199 252 or
Email antoniof@vicbar.com.au

Signature: _____