



# Flonk™ “LIQUID GOLD” DOZEN



**2008  
Jeir  
Creek  
Riesling**

**2008  
Capital  
'The Whip'  
Riesling**

**2008  
Ravensworth  
Marsanne**

**2008  
Helm  
Classic  
Riesling**

**2008  
Mount  
Majura  
Chardonnay**

**2009  
Lerida Estate  
375ml Botrytis  
Pinot Gris**



**2008  
Nick  
O'Leary  
Shiraz**

**2007  
Ravensworth  
Shiraz  
Viognier**

**2008  
Pankhurst  
Sangiovese**

**2008  
Tallagandra  
Cabernet  
Franc**

**2007  
Collector  
Reserve  
Shiraz**

**2008  
Nick  
O'Leary  
Rose**

**Customer Name:** .....

**Delivery Address:** .....

.....

**Phone #:** ..... **Club #:** .....

**Delivery / Collect**

(circle one)

**COD** ( )

**Mastercard** ( )

**Visa** ( )

**Amex** ( )

**Payment Details**

**Cardholders name:** .....

**Card #:**.....

**Expiry Date:**...../.....**Verify Code:**.....

**Holders Signature:**.....

Note: Vintages or wines may be substituted if stock not available. Substituted wine will be of equal or greater value.

# **TASTING NOTES – PLONK’S LIQUID GOLD DOZEN**

## **Jeir Creek Riesling 2008 – Gold 2008 Australian Cool Climate + Canberra Regional Wine Show**

The grapes are carefully picked at optimum ripeness to capture the steely elegance of the cool climate fruit, and controlled fermentation has produced a wine that exhibits citrus characteristics on the bouquet, a complex, full-flavoured palate, and a crisp, lengthy finish.

## **Capital ‘The Whip’ Riesling 2009 – Gold Canberra Regional Wine Show**

This delicate riesling is made from German 'Giesenheim' clones. It displays elegant floral and intense lime, with a beautiful linear, acid backbone.

A wonderful food wine, you will enjoy it with salt and pepper crab or some simple fish and chips.

## **Ravensworth Marsanne 2008**

Marsanne and Murrumbateman, a great combination as it turns out. This is a complex but elegant white.

A great food wine, even for cuisine where a white might normally fear to tread.. Restrained on the nose, fantastic in the mouth, what more can I say? – Brian Martin - Winemaker

*"pretty much at the top of the tree in Australian terms for this variety"* Campbell Mattinson - The Wine Front

*"Already very complex and full of character... It's luscious, round and creamy, with a mouthfill and slightly viscous presence of nutty, stonefruit flavours bound by tight, lightly mineral acids. It finishes quite savoury, with length, brightness and lingering nutty influences"* Jeremy Oliver

## **Helm Riesling 2008 – Gold 2009 Sydney Royal Wine Show**

Another great Riesling, from a great year in the Canberra District. Three vineyards were harvested at different stages of ripeness, and as with the 2008 Classic Dry Riesling, the wine from each of these vineyards was processed in individual tanks. Blending of the individual batches is defined by tasting trials against previous vintages wines to ensure consistency of the Classic Dry style from year to year. 33 years of trophies, gold medals and reviews testify to the consistent quality of Helm Riesling Classic Dry 2009. The wine has a floral, clean, fresh bouquet and a crisp citric fruit flavoured palate with complexity and good length.

## **Mount Majura Chardonnay 2008 - Gold Medal 2009 Winewise Small Vigneron's Awards**

A light-footed wine arriving in a burst of fragrant melon fruit and trailing a long streamer of flavour, this is classic intense-but-restrained Chardonnay from the mild summer of 2008. The 2008 Canberra vintage for whites all had tremendous freshness, zest and aromatics, from an unusually mild summer. The Chardonnay is the last to be released, and we're delighted with it. – Frank van de Loo (Winemaker Mt Majura)

*"It's a chardonnay that doesn't want to be consumed too cold. It has a bitter grapefruit character that drinks beautifully, but can seem hard if you over chill it. It otherwise tastes of melon and toast. It does not lack power. It punches through the finish. It has textural qualities."* 92 Points. (Campbell Mattinson, *The Winefront*)

## **Lerida Estate Botrytis Pinot Gris 2008 – Gold + Trophy International Sweet Wine Challenge 2009**

A totally luxurious wine made from botrytised grapes grown at our vineyard at Lake George. It is a complex and very sweet wine showing nutty, dried apricot, raisin, spice, apple and marmalade aromas. The palate is very rich, warm and unctuous, balanced by a long acid finish.

This wine matches very rich deserts, blue cheese and Christmas pudding. It will reward cellaring for up to 8years.

### **Nick O'Leary Rose 2008**

This elegant dry style Pinot Noir Rose broods sweet perfumed red fruits and rose hip character. The palate shows an abundance of red currant and cherry fruit flavours and finishes with a clean, crisp acid finish.

### **Nick O'Leary Shiraz 2008 – Gold, Gold, Gold, Gold !!!! (Check them out below)**

This limited Murrumbateman shiraz shows an elegant fragrance of blackberry, spice and lifted white pepper. The palate brims with dark berry fruits and delivers a silky textured mouth feel which finishes with long fine tannins.

GOLD MEDAL: 2009 Winewise Small Vignerons Awards

GOLD MEDAL: 2009 Cowra Wine Show

GOLD MEDAL: 2009 NSW Small Winemakers Show

GOLD MEDAL: 2009 NSW Wine Awards - Top 40 Wines in NSW

96 POINTS- Top Wine - Canberra District Tasting. Had universal support. Ryan raved: "Lovely, pure, sweet fruit with subtle dusting of spice. Texturally so satisfying, like sucking on velvet." The supple, fleshy balance is a strong feature of this wine, and I found the combination of red berries and pepper equally alluring. The tannins are fine and dry, and there's excellent length" Gourmet Traveller Wine Magazine, October/November 2009.

### **Collector Reserve 2007 – Halliday Top 100**

Made from mature shiraz vines grown by Andrew McEwin on an elevated granite saddle near Murrumbateman. 2007 was the warmest vintage in the modern era of the Canberra District. The warm and dry ripening conditions followed a spring marred by frost, resulting in lower yields. The 2007 **Reserve** is beautifully ripe, and combines the intensity and weight of the vintage with the perfume and elegant structure that this vineyard consistently gives. Showing plenty of youthful charm now, this wine will be at its best at between five to fifteen years of age.

'..vibrant purple-crimson; a powerful, medium- to full-bodied palate fuses black fruits, spice and a touch of licorice in a seamless whole. Rating 96 To 2027' - James Halliday, *Australian Wine Companion 2010*

'...an absolute cracker.... the richness of cherry-compote fruit and the chewy, tannic grip of bloodplum skins.' Max Allen, *The Weekend Australian, March 28 2009*

### **Ravenworth Shiraz Viognier 2007 - Gold Medal 2009 Winewise Small Vignerons Awards**

An exceptional vintage of this wine, dark smoky tannins and a beautiful earthy perfume. We're very pleased with this one, it's lovely. And it just won "top gold, best Canberra shiraz" at the Wine Wise Small Vignerons awards (to add to the gold it got there last year as well). In fact it was a contender for top Australian shiraz (coming third in the end). This is one that can be laid down for as long as you like, but is fantastic drinking now. Just decant, or preferably save some past the first night to really see what it's got. - Brian Martin

*..savory earthy notes and toasty grilled nut complexity. It's cool and measured. The palate reveals some terrific power and richness; fine tannins precipitate down through rich plum and cherry flavours, finishing with toasty oak char.* 93 points Nick Stock - The Penguin Good Australian Wine Guide 2009

### **Pankurst Sangiovese 2008 - Gold Medal 2009 Winewise Small Vignerons Awards**

Our Sangiovese is from fruit of the Brunello clone and has been aged in a mixture of Eastern European, French and American Oak. With a savoury character, it provides tones of spice and cherries.

### **Talagandra Cabernet Franc + Cabernet Sauvignon 2008 – Trophy + Gold Canberra Wine Show**

This wine is an equal blend of Cabernet Sauvignon and Cabernet Franc. Made from very rich ripe fruit, it exhibits rich fruit flavours of berries and plums with a savoury finish and good oak balance.

It will match great with a rich casserole or a latter of aged cheeses. Best drinking to 2016.

Made in limited quantities from selected parcels of fruit, this wine will reward careful cellaring.