



Liquor Licence # 24012926

2009 Mail Order Form			
Wine	Price	Quantity	Subtotal
2004 "9 Barrels"	\$21.00		
2007 Shiraz Viognier	\$21.00		
2005 Shiraz Viognier Magnum gift pack + two tasting glasses	\$45.00		
2006 Cabernet Franc	\$19.50		
2006 Sparkling Shiraz Viognier	\$27.00		
2009 "Sassy" Red	\$17.00		
2006 Rosé	\$17.00		
2006 Riesling	\$17.00		
2008 Viognier	\$21.00		
Verjuice	\$9.60		
<b>Total</b>			
<b>Freight</b>			
			<b>Order Total</b>

Freight - Per half dozen \$12.00.

Per dozen \$16.00

Delivery Details	Payment Details
Please print your delivery address (Not a PO Box)  Name: _____ Address: _____ _____ _____ State: _____ Postcode: _____  Contact Numbers: Home: _____ Work: _____  Special Instructions: _____ _____ _____	<input type="checkbox"/> Cheque I attach a cheque for \$_____
	<input type="checkbox"/> Visa
	<input type="checkbox"/> MasterCard
	Please debit my credit card \$_____
	Name on card: _____
	Card #:
	<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
	Expiry Date: ____/____
	I certify that I am over the age of 18
	Signature: _____

To Order	
Mail or fax this form to:	
<b>Mail:</b> 1692 Murrumbateman Road Gundaroo, NSW 2620	<b>Fax:</b> 02 62368030
Please allow up to ten days for delivery. Send email enquiries to <a href="mailto:wine@tallagandrahill.com.au">wine@tallagandrahill.com.au</a>	



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**TALLAGANDRA HILL** is a small family owned winery located in the premium wine producing Canberra District. Noted for its excellent cool climate wines, the Canberra District offers a long slow ripening period with wet springs and dry autumns. Perfect for producing premium grapes that have good flavour and high natural acidity. Established in 1998, it currently produces wines made from Shiraz, Cabernet Sauvignon, Cabernet Franc, Chardonnay, Riesling and Viognier.

The goal of **TALLAGANDRA HILL** is to produce premium wines that compliment great food and are a joy to drink on their own. Attention to detail from the pruning and training of vines, through to vinification, maturation and bottling, ensures that the highest standards are achieved.

**TALLAGANDRA HILL** wines are available through the cellar door, mail order or selected local restaurants and bottle shops. For more information please visit the website: [www.tallagandrahill.com.au](http://www.tallagandrahill.com.au) or contact [wine@tallagandrahill.com.au](mailto:wine@tallagandrahill.com.au)

#### **2004 "9 Barrels" (Shiraz/Cabernet Franc)**

"9 Barrels" is a blend of 75% Shiraz and 25% Cabernet Franc. Elegant berry fruit flavours of the Cabernet Franc compliment well the spice and pepper flavours of the Shiraz. Made in limited quantities from selected parcels of fruit, this wine will reward careful cellaring. The perfect accompaniment for char grilled meats and roasts. 12.7% ALC/VOL – Best Drinking 2006 to 2012.

#### **2007 Shiraz Viognier**

The 2007 Shiraz Viognier blend combines the spicy berry flavours of cool climate Shiraz with the subtle apricot floral lift of Viognier. This blend results in a wine that is both powerful and elegant. Made in limited quantities from selected parcels of fruit, this wine will reward careful cellaring. 13.5% ALC/VOL – Best drinking 2009 to 2016

#### **2006 Cabernet Franc**

The 2006 Cabernet Franc is offered as a limited release wine for our cellar door customers. Made from very ripe fruit, it offers well developed fruit flavours of cherries and blackberry without the "hotness" on the palate that is sometimes experienced in higher alcohol wines. Aged in French oak, this wine will complement a rich casserole or a platter of aged cheeses. 14.8% ALC/VOL - Best drinking 2008 to 2015.

#### **2006 Sparkling Shiraz Viognier**

The 2006 Sparkling Shiraz Viognier is an elegant wine with spicy berry fruit flavours and a rich palate. Serve this wine as an aperitif or match it with a festive season roast. Sparkling Shiraz Viognier is a perfect way to celebrate life, love, friendship and success.....Enjoy ! Serve slightly chilled.. 14.2% ALC/VOL – Best drinking 2009 to 2015

#### **2009 "Sassy" Red**

Made from the Cabernet Franc grape, this wine tastes and smells of sweet berry fruits and violets, with a delicious touch of sweetness on the palate. This wine is well matched to a barbeque or spicy pizza. Serve slightly chilled. 10.0% ALC/VOL - Best drinking now to 2012.

#### **2006 Rosé**

The 2006 Cabernet Franc Rosé is made from very ripe fruit and shows good palate weight and balance. Raspberry and blackcurrant flavours abound, combined with a faint sweetness, result in a wine that is an ideal accompaniment for a lazy lunch time barbecue or Mediterranean cuisine. Serve slightly chilled. 14.0% ALC/VOL - Best drinking now to 2011.

#### **2006 Riesling**

This wine displays fresh lime and citrus fruit flavours and a crisp acid finish so typical of Canberra District Riesling fruit. This wine can be enjoyed while young or can be cellared for 6 to 8 years to develop further complexity. The perfect accompaniment for fresh seafood or spicy Asian cuisine. 11.8% ALC/VOL - Best drinking now to 2014.

#### **2008 Viognier**

The 2008 Viognier displays typical varietal notes of Apricot and Lycee. Fermented in French oak to add complexity, this wine will compliment a meal of sautéed scallops or other fresh shellfish. Serve slightly chilled. 13.0% ALC/VOL – Best drinking now to 2013.