

# WINE CATALOGUE

WINTER 2016

Cassegrain  
2006  
FROMENTEAU  
CHARDONNAY  
*Cassegrain*



Cassegrain  
A taste of tradition

# RESERVE & MUSEUM RANGE

Each year, Cassegrain Wines produces a select range of Reserve wines using the best parcels of grapes from that vintage. Reserve wines are matured in the bottle for a period before release; at the time of release, they are not yet at their maturation peak, and as such will reward cellaring.

Wines released under the Reserve label reflect a stringent selection criteria demanded by winemakers, John and Alex Cassegrain. When making Reserve wines, a number of fermentation and maturation techniques are used to add complexity to the wines varietal characters.

While both the Reserve Shiraz and Fromenteau (Reserve Chardonnay) are single variety wines, it is not uncommon for the grapes to be from varying regions as we find blending fruit from different "terrior" is a great tool for building complexities into the wine.

The Reserve Falerne is not only made from fruit from different terrior, but is also a wine blend of different varieties. The grape variety make-up of the wine can change from year to year. The signature of the Falerne, is a complex savoury wine, with a solid tannin structure that will develop for many years in the bottle. Typically the Bordeaux varieties, such as Cabernet Sauvignon, Merlot and Petit Verdot are the base of the wine; but occasionally we include non-Bordeaux varieties, such as Tempranillo, Nebbiolo, and every so often, Shiraz.

From time to time, we release wines that have been matured for many years in our cellars, and these form our Museum collection. These are typically very limited releases, with priority access given to our Club Cassegrain members.



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## SELECTIONS

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CELLAR    SILVER    GOLD

### RESERVE RANGE

<b>2014 Fromenteau (Reserve Chardonnay)</b> <i>Vibrant bouquet, creamy fig, peaches and buttery oak, lingering finish.</i>	\$35.00	\$29.75	\$28.00
<b>2011 Reserve Shiraz</b> <i>Cherry, plum and fruitcake, white pepper and a slight hint of vanilla oak.</i>	\$45.00	\$38.25	\$36.00
<b>2011 Reserve Falerne</b> <i>Complex blend of Merlot, Petit Verdot and Cabernet Sauvignon. Dark berries, spice, mocha.</i>	\$45.00	\$38.25	\$36.00

### MUSEUM RANGE

<b>2006 White Label Semillon</b> <i>Aging gracefully. Youthful in colour with pleasant complexity but lean on the palate.</i>	\$42.00	\$35.70	\$33.60
<b>2002 Reserve Semillon</b> <i>Golden yellow. Developed whilst retaining pleasing freshness.</i>	\$45.00	\$38.25	\$36.00
<b>2006 Limited Release Riesling</b> <i>Classic aged Riesling.</i>	\$42.00	\$35.70	\$33.60
<b>2006 Limited Release Gewürztraminer</b> <i>Complex but still showing fruit and youth.</i>	\$42.00	\$35.70	\$33.60
<b>2005 Limited Release Gewürztraminer</b> <i>Spicy fruit characters still evident. Complex but pleasing fresh palate.</i>	\$48.00	\$40.80	\$38.40
<b>2011 Fromenteau (Reserve Chardonnay)</b> <i>Peach, melon and barrel ferment complexity with long finish.</i>	\$45.00	\$38.25	\$36.00
<b>2012 Edition Noir Shiraz</b> <i>Classic Hunter. Elegant and savoury with years of further cellaring potential.</i>	\$38.00	\$32.30	\$30.40
<b>2010 Reserve Shiraz</b> <i>Rich full body. Peppery and touch of cigar box aromas. Decanter half hour before serving.</i>	\$48.00	\$40.80	\$38.40
<b>2009 Reserve Falerne</b> <i>Bottle development complexity showing. Savoury with gripping tannins. Best to decanter before serving.</i>	\$48.00	\$40.80	\$38.40

# EDITION NOIR RANGE

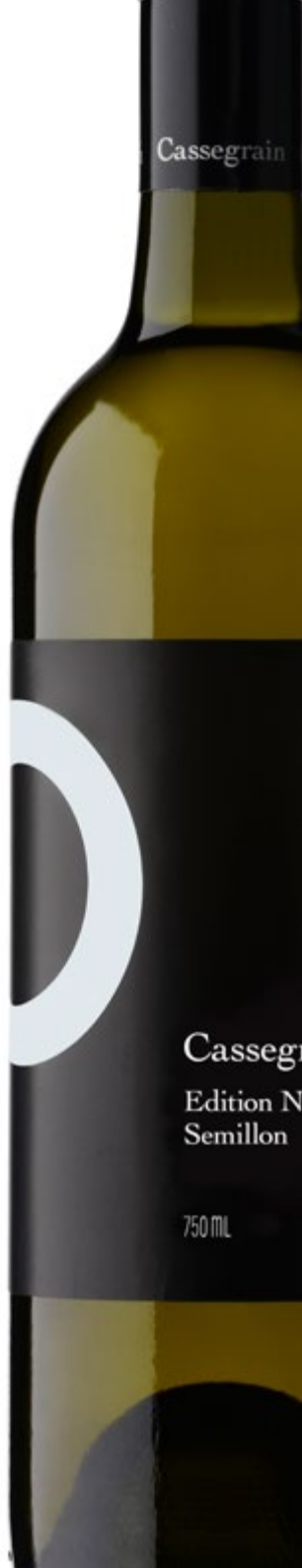
Wines released under the Cassegrain Edition Noir label are specially selected for their individual characteristics and overall quality.

The Edition Noir range are wines that are only made in limited volumes, reserved for select customers. Club Cassegrain members are given priority access to the newly released Edition Noir wines. They are available direct from our Cellar Door and select restaurants.

In any one year, we aim to make eight different wines under the Edition Noir range. Typically they are single variety wines, though with some notable exceptions; and may also be single vineyard wines, though again this does vary from wine to wine.

The aim with the Edition Noir range is to produce wines that are soft and elegant in structure, with clear varietal expression; and without exception, wines that will reward bottle maturation.

Within the Edition Noir range, a selection of non-mainstream varieties are featured, such as Gewurztraminer, Sangiovese, and Pinot Noir. This means for us to evolve distinctive wine styles in line with Cassegrain's philosophy of innovation in wines.



## SELECTIONS

CELLAR    SILVER    GOLD

### EDITION NOIR RANGE

<b>2016 Semillon</b>	<b>NEW RELEASE</b>	\$28.00	\$23.80	\$22.40
<i>Fresh aromas of lemon, lime and tropical characters.</i>				
<i>Crisp and medium bodied.</i>				
<b>2015 Semillon</b>		\$25.00	\$21.25	\$20.00
<i>Tropical aromas with hints of lemon and lime.</i>				
<i>Crisp finish, medium bodied.</i>				
<b>2015 Riesling</b>		\$25.00	\$21.25	\$20.00
<i>Floral and lime lift, crisp and medium bodied.</i>				
<b>2014 Sauvignon Blanc</b>		\$25.00	\$21.25	\$20.00
<i>Passionfruit and cut grass aromas.</i>				
<i>Slight oak influences and crisp acidity.</i>				
<b>2015 Gewurztraminer</b>		\$25.00	\$21.25	\$20.00
<i>Floral rose petal and lychee fruit. Crisp and medium bodied.</i>				
<b>2015 Chardonnay</b>		\$28.00	\$23.80	\$22.40
<i>Bursting with tropical character, melon and hints of lime.</i>				
<i>Elegant with crisp finish.</i>				
<b>2012 Chardonnay</b>		\$25.00	\$21.25	\$20.00
<i>Apple, pear and nectarine fruits. Elegant and medium bodied.</i>				
<b>2015 Three Tiers</b>		\$28.00	\$23.80	\$22.40
<i>Complex blend of Riesling, Gewurztraminer and Verdelbo.</i>				
<i>Exciting flavour, full bodied.</i>				
<b>2014 Three Tiers</b>		\$25.00	\$21.25	\$20.00
<i>A full bodied blend of Chardonnay, Marsanne and Roussanne.</i>				
<b>2015 Pinot Noir</b>		\$35.00	\$29.75	\$28.00
<i>Aromas of cherry, plum, black olive, hints of spicy French oak.</i>				
<i>Smooth body, lingering finish.</i>				
<b>2015 Sangiovese</b>		\$28.00	\$23.80	\$22.40
<i>Savoury berry fruits, full flavoured, subtle French oak. Medium bodied.</i>				
<b>2014 Sangiovese Shiraz</b>		\$25.00	\$21.25	\$20.00
<i>Savoury fruits, cherry, dried herb, mocha.</i>				
<i>Medium bodied and a nice oak finish.</i>				
<b>2015 Durif</b>	<b>NEW RELEASE</b>	\$28.00	\$23.80	\$22.40
<i>Fragrant aromas of ripe blackcurrant, raspberry and chocolate.</i>				
<i>Hints of black pepper.</i>				

# WHITE LABEL RANGE

Featuring the striking white and silver circled labels, our White Label range is considered our core wine collection.

The range consist of four wines: two white wines, a Chardonnay and a Verdelho; and two red wines, a Shiraz and a Merlot & Cabernet Sauvignon blend. We chose these varieties in particular to make up our core range, as these varieties perform so well year in, year out.

The White Label wines are made to show good varietal expression, though we aim to add complexity though various fermentation techniques and barrel maturation. The focus is to produce full flavoured, soft wines that are elegant in nature, and made to be consumed with a meal.

# SEASONS RANGE

The Seasons range is a relatively new addition to our wine portfolio. As the name suggest, we make four wines annually within this range, which are released progressively throughout the year. Our aim is to produce a wine that reflects the four seasons, and importantly, food seasonality.

For Spring, we produce a Rosé, made in the dry classic French style, that we believe so well suits the produce in season during Spring and a tendency during this period for casual, outdoor eating. For Summer we produce a clean crisp white wine that matches seafood, such as Sauvignon Blanc, or unwooded cool climate Chardonnay. For Autumn, we look at medium bodied soft wines; typically Merlot, but may include other soft savoury varieties such as Sangiovese. For Winter, we have a full bodied red, that goes so well with hearty winter meals.



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## SELECTIONS

CELLAR    SILVER    GOLD

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### WHITE LABEL RANGE

<b>2016 Verdelho</b> <b>NEW RELEASE</b>	\$23.95	\$20.35	\$19.15
<i>Delicate pale straw with tropical aromas of melon, passionfruit and fragrant herbs.</i>			
<b>2015 Verdelho</b>	\$23.95	\$20.35	\$19.15
<i>Tropical aromas of melon and passionfruit with fragrant herbs.</i>			
<b>2014 Verdelho</b> <b>SPECIAL BIN END SALE</b>	\$16.95	\$14.40	\$13.55
<i>Silky full body wine. Drink now.</i>			
<b>2014 Chardonnay</b>	\$23.95	\$20.35	\$19.15
<i>Melon and stone fruits. Elegant, smooth and full bodied with subtle oak.</i>			
<b>2013 Merlot &amp; Cabernet Sauvignon</b>	\$23.95	\$20.35	\$19.15
<i>Savoury dark fruits, luscious and full bodied.</i>			
<b>2014 Shiraz</b>	\$23.95	\$20.35	\$19.15
<i>Exhibits rich ripe berry, black pepper and savoury French oak with soft tannins and long finish.</i>			
<b>2013 Shiraz</b>	\$23.95	\$20.35	\$19.15
<i>Full bodied, ripe berry and velvety oak finish.</i>			

### SEASONS RANGE

<b>2015 Winter Cabernet Sauvignon</b> <b>NEW RELEASE</b>	\$21.95	\$18.65	\$17.55
<i>Blackcurrant fruit aroma complemented with vanilla oak. Full bodied with good length.</i>			
<b>2015 Spring Rosé – Silver Flake Limited Edition</b>	\$26.00	\$22.10	\$20.80
<i>(\$6 per bottle donated to Port Macquarie Hastings Koala Orchestra/ Handa City Brass Band). A very fruity aroma of strawberries and cherries. Well balanced, medium bodied, crisp acidity finish.</i>			
<b>2014 Spring Rosé</b> <b>SPECIAL BIN END SALE</b>	\$15.00	\$12.75	\$12.00
<i>Rich salmon colour, medium bodied, fresh acidity.</i>			
<b>2015 Summer Sauvignon Blanc</b>	\$21.95	\$18.65	\$17.55
<i>Aromas of passionfruit and herbaceous notes, vanilla oak, crisp acidity, medium body.</i>			
<b>2015 Autumn Merlot</b>	\$21.95	\$18.65	\$17.55
<i>Lifted aromas of violets and blueberry. Soft tannin and a hint of vanilla oak. Full bodied.</i>			

# STONE CIRCLE RANGE

Our Stone Circle range are top quality tables wines that represent excellent value. As with our other ranges, the focus when we make these easy drinking wines is that they should complement food, making them perfect for everyday enjoyment.

## Q RANGE

"Q" stands for "quaffer", an endearing term used to express every day drinking wine. In France, they use the expression, "Vin de table" to describe wine for every day drinking, and our Q Range is a perfect example of such wine.

These modestly priced wines are generally not overly complex, and are designed to complement a wide range of dishes, without being too much of a feature.





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## SELECTIONS

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CELLAR    SILVER    GOLD

### STONE CIRCLE RANGE

**2015 Late Picked Verdelho**

\$16.95    \$14.40    \$13.55

*Tropical aromas with a hint of lemon. Balanced fresh acidity.*

**2014 Chardonnay**

\$16.95    \$14.40    \$13.55

*Unwooded Chardonnay displays aromatics of peach, melon and citrus fruits.*

**2015 Merlot**

\$16.95    \$14.40    \$13.55

*Juicy plum and berry fruit flavours with subtle oak character.*

**2014 Shiraz Viognier**

\$16.95    \$14.40    \$13.55

*Silky smooth palate with juicy flavours of ripe black cherries, forest berries and a hint of vanilla oak.*

### Q RANGE

(EXCLUSIVE TO CLUB MEMBERS – 12 BOTTLE CASE PRICING ONLY)

**NV Semillon Chardonnay**

N/A    N/A    \$108.00

*Fresh fruit aromas with a soft finish.*

**NV Cabernet Merlot**

N/A    N/A    \$108.00

*Berry fruit flavours with complex spice complimented by well integrated oak.*

# SPARKLING RANGE

All our sparkling wines are produced using the classic "Method Champenoise".

This is the pinnacle of sparkling wine production, which only a very limited number of wineries in NSW and the wider nation have the expertise, technology and equipment to produce sparkling wines in this traditional method technique.

The wines are bottle fermented and matured for a minimum nine months, and in some cases many years on the yeast lees, before being riddled and disgorged.

In essence, each and every bottle in the Cassegrain sparkling range is unique and a one off.

# APERITIFS & FORTIFIEDS RANGE

This is an exciting range of aperitif style wines and a classic fortified tawny style wine.

The aperitifs include some very individual and unique styles, including two sparkling cocktails plus our signature Cassae, which is modelled on the aperitif-style wine from the Cognac region of France.



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## SELECTIONS

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CELLAR    SILVER    GOLD

### SPARKLING RANGE

**Reserve 2008 Chardonnay Pinot Noir**

\$42.00    \$35.70    \$33.60

*Citrus, strawberry, toast and boney.*

*Classic style with over 5 years on lees.*

**Edition Noir NV Chardonnay Pinot Noir**

\$28.00    \$23.80    \$22.40

*Complex, nutty bread-like notes with fresh apple and strawberry.*

**Stone Circle NV Blanc de Blanc**

\$19.95    \$16.95    \$15.95

*Fresh green apple characters. A fun bubbles for all occasions.*

**Stone Circle NV Rose**

\$19.95    \$16.95    \$15.95

*Attractive strawberry fruit flavours with a crisp dry finish.*

**Edition Noir NV Chambourcin**

\$28.00    \$23.80    \$22.40

*Light ruby in colour with cherry and blackcurrant flavours.*

### APERITIFS & FORTIFIEDS

**Cassis Royale**

\$23.95    \$20.35    \$19.15

*Cassis (blackcurrant) liquor. Most popular French sparkling aperitif.*

**Lychee Plaisir**

\$23.95    \$20.35    \$19.15

*A sparkling aperitif with tropical lychee fruit aromas.*

*Serve with a lychee fruit.*

**NV Cassae 500 ml**

\$30.00    \$25.50    \$24.00

*Fortified with Brandy.*

*Served chilled as an aperitif or with fruits and cheese.*

**NV Old Yarras Tawny 500 ml**

\$30.00    \$25.50    \$24.00

*Ever popular. Deep and rich with perfectly balanced sweetness.*



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A taste of tradition

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