



2011 Mail Order Form

| Wine | Price | Quantity | Subtotal |
|---|---------|----------|----------|
| 2005 Shiraz Viognier Magnum gift pack + two tasting glasses | \$45.00 | | |
| 2006 Sparkling Shiraz Viognier | \$27.00 | | |
| 2008 Aureate Riesling | \$21.00 | | |
| 2008 Shiraz Viognier | \$24.00 | | |
| 2008 Cabernet Sauvignon Cabernet Franc | \$27.00 | | |
| 2008 "9 Barrels" | \$21.00 | | |
| 2008 Viognier | \$21.00 | | |
| 2009 "Sassy" Red | \$17.00 | | |
| 2010 Riesling | \$19.00 | | |
| Verjuice | \$9.60 | | |
| Total | | | |
| Freight | | | |
| Order Total | | | |

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 Email this form to:

Mail:
1692 Murrumbateman Road
Gundaroo, NSW 2620

Email:
wine@tallagandrahill.com.au

Please allow up to ten days for delivery. Send email enquiries to wine@tallagandrahill.com.au



Liquor Licence # 24012926

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, Tempranillo, 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 or contact wine@tallagandrahill.com.au

2008 Aureate Riesling

The 2008 Aureate Riesling shows rich sweet flavours of dried apricots and marmalade with a crisp acid finish. This wine can be enjoyed while young or can be carefully cellared for 6 to 8 years to develop further complexity. The perfect accompaniment for poached fruits or other rich desserts. Serve slightly chilled. 9.5% ALC/VOL - Best drinking now to 2018.

2010 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. 12.0% ALC/VOL - Best drinking now to 2018.

2008 Viognier

The 2008 Viognier displays typical varietal notes of Apricot and Lychee. 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.

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.

2008 Shiraz Viognier

The 2008 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. 14.8% ALC/VOL – Best drinking 2010 to 2017

2008 “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. 13.8% ALC/VOL – Best Drinking 2010 to 2017.

2008 Cabernet Sauvignon Cabernet Franc

This wine is an equal blend of Cabernet Sauvignon and Cabernet Franc. It offers well developed fruit flavours of berries and plumbs with a good oak balance. This wine will complement a fine roast or other hearty dish. Whilst it is drinking well now, this is one to put down for a few years. 14.5% ALC/VOL - Best drinking 2010 to 2018.

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