



C U P I T T

Wine/Region	Appearance	Aroma	Palate
2008 Viognier (Tumbarumba/Rutherglen)	Bright & clean pale straw colour.	Vibrant passionfruit and tropical fruit with floral orange blossom tones	Crisp, fruity & fresh with subtle apricot & pear tones. Perfect with seafood and spicy Asian foods
2008 Cupitt Chardonnay (Southern Highlands). A fresh, well-balanced wine with.	Clean, straw colour	Typical Chardonnay characteristics of tropical citrus aromas and flavors with some green apples	Undimmed by oak, the fruit quality of these grapes is allowed to come through. A great all-around food wine, particularly fish and white meat dishes. A style that reflects the cool climate chardonnays from Burgundy.
2008 'The Gem' Chardonnay – Wooded (Southern Highlands)	Pale straw colour.	French vanilla oak and ripe melon flavours with a hint of butter.	Oak influenced with a bitterness on the palate. A fine accompaniment for white meat and pasta.
2008 Rosie's Rose (Cabernet Franc - Southern Highlands)	Sexy partridge-eye pink..."oeil de pedrix"	Fresh strawberry and cherry fruit	Crisp & chunky...yet with the true french delicate dryness. Serve chillingly cold. A great aperitif & summer wine. Perfect for picnics and backyard BBQs.
2008 'Alphonse' Sauvignon	Golden yellow	Floral citrus and French oak	Crisp citrus and peach fruit with long tannin finish. Very elegant...definitely a food wine. Match with seafood pie and cheese.
2008 'Possum Lodge' Merlot/Cabernet/Syrah (Southern Highlands)	Deep ruby	Forest berries with a hint of spice.	Medium bodied, easy drink red with berry flavours and soft tannins. Early drinking. Matches well red meats, pizza and cheese
2008 Chambourcin (Shoalhaven Coast)	Bright purple/red hues	Lots of berries, with a little spice	Lifted fruit. Soft, fresh & clean. Perfect with tomato based pasta, pizza, lamb chops with ratatouille.

2007 Merry Merlot (Shoalhaven Coast)	Deep bright red	Cherries and red plums	Fresh & young with lively fruit At only 10.5% alcohol, this wine is perfect with food. Veal Osso Bucco is a good start, but Pasta Napolitana suits also.
2004 Slaughterhouse Red - Cabernet Sauvignon (Beechworth)	Deep red with a garnet edge	Black currant & blackberries with a little spicy tone	Black cherry fruit; medium to full bodied with some astringency and a long, persistent tannic finish. A good food wine....heat up the barbeque!
Coming Soon !! 2008 Huw's Block Syrah (Southern Highlands)	Deep crimson/purple	Dark berry with a hint of white pepper & spice. Primary fruit flavours	Mulberry, blackberry & black cherry. Fine tannin finish. Elegant and food friendly in the style of the northern Rhone syrah. Youthful but enjoyable. Well balanced new oak.