



BRACKENWOOD

VINEYARD

Single vineyard wines traditionally handmade under an oak tree; overlooked by our deer.

Sparkling Riesling 2008

This sparkling Riesling displays apples and passionfruit flavours with a hint of buttered toast. Handmade traditional bottle fermentation ensures that the bubbles are tight and velvety.

Sauvignon Blanc 2009

Only naturally occurring wild yeasts from the grapes are used to ferment. This ensures that we have the true flavours & expression of our vineyard. Grassy, herbaceous with passionfruit & gooseberry aromas. Intense flavours that linger & linger on the palate.

Riesling 2009

A luscious noble wine filled with stone fruits - nectarines, peach & grapefruit flavours, with a crisp elegant finish.

Chardonnay 2007

This wine was wild fermented in small batches and stirred in the new French oaks for 10 months. The resulting wine is fresh green apple and melon fruit flavours over butterscotch & toast tones.

Botrytis Riesling 2006 (375mls)

This wine was made in four small batches; we handpicked the grapes only when they were sufficiently affected by botrytis to June. The wine was fermented in French oak.

Sparkling Shiraz 2005

A bottle fermented sparkling Shiraz with tight velvet bubbles which are loaded with creamy fresh forest fruits spiced with pepper and cinnamon.

M C Syrah 2009

A light style red wine with a distinct difference. 'MC' is an ancient winemaking technique called Maceration Carbonic: it is where uncrushed grapes are wild fermented for sixteen days before pressing. Violets and elderflowers on the nose with an explosion of cherries that develop into lightly pepper spiced characters.

Pinot Noir 2008

A savoury Pinot of large proportions displaying a range of cherry & blueberry flavours with forest floor characters. The grapes were wild fermented and rested in French oak.

Shiraz 2006

A delightful cool climate Shiraz displaying blueberry and cherry fruit flavours with pepper and cinnamon spices. The wine was fermented in small batches and matured in French oak barriques.

Reserve Shiraz 2005

This wine was made from handpicked grapes selected from the best parcels of our estate vineyard. Fermentation in small batches maturation in new French oak with minimal filtration allows the wine to develop.

R.W Shiraz 2006 (375mls)

Handpicked Shiraz bunches were laid on a bed of straw for 88 days then crushed and wild fermented. The raisin wine was stored in French oaks for 18 months the resulting wine is rich with a bitter chocolate, spicy cinnamon & wild berry flavour.

PRODUCT	VINTAGE	PER/BOTTLE	PER DOZEN	FALLOW CLUB DOZEN**	BOTTLES*	PRICE		
Sparkling Riesling	2008	\$28.00	\$336.00	\$302.00				
Sauvignon Blanc	2009	\$21.00	\$252.00	\$226.00				
Riesling	2009	\$22.00	\$264.00	\$237.00				
Chardonnay	2007	\$28.00	\$336.00	\$302.00				
M C Syrah	2009	\$24.00	\$288.00	\$260.00				
Pinot Noir	2008	\$28.00	\$336.00	\$302.00				
Shiraz	2006	\$22.00	\$264.00	\$237.00				
Reserve Shiraz	2005	\$45.00	\$540.00	\$486.00				
Sparkling Shiraz	2005	\$28.00	\$336.00	\$302.00				
Botrytis Riesling 375ml	2006	\$32.00	\$384.00	\$345.00				
R.W Shiraz	2006	\$42.00	\$504.00	\$454.00				
Delivery Freight & Insurance – Fallow Club Members Freight covered when 12 bottles or more ordered!								
	Adelaide Metro	\$8	SA Country	\$15	Sydney Metro	\$15	NSW Country	\$20
	Melbourne Metro	\$15	VIC Country	\$20	Perth Metro	\$15	WA Country	\$30
	Brisbane / Gold Coast	\$15	QLD Country	\$25	Darwin/ Alice Springs	\$25	Canberra	\$15
*Must buy a minimum 6 bottles for freight. 5% discount on orders of 6 bottles. 10% discount on order of 12 bottles or more. Mixed cases are permitted. Delivery within Australia only. **Discount applied						TOTAL		

• All Prices Include Wet Tax

Name: _____

Delivery Address: _____ State: _____ Post Code: _____

Mobile: _____ Home: _____

Credit Card: (please tick) MasterCard: _____ Visa: _____ Bankcard: _____

Card Number _____ Expiry Date: _____

Card Holder's Name (please print) _____ Card Holders Signature _____

Please call orders through to the Cellar Door or fax order to (08) 8110 9889. Cheque's payable to: Brackenwood Vineyard.

Brackenwood Cellar Door, 17 High Street, WILLUNGA SA 5172. Tel: (08) 8556 2999

www.brackenwoodvineyard.com.au

email: cellardoor@brackenwoodvineyard.com.au