



Vintage:	Variety:	Bottle	Case	Qty	Total \$
2008	RIESLING	\$15.00	\$180/12 pk	_____	_____

Ripe and exotic fruits on the bouquet, minerally palate with clean citrus fruits, long and focused. As a young wine it shows zippy acid and zesty lime peel. This wine easily has ten years ageing potential where it will magically transform into a mellow honeyed treasure.

2011	ROSE'	\$15.00	\$180.00/12pk	_____	_____
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This Rose' has a vibrant pink ruby colour with aromas of red berries, rosewater and spice. The palate delivers ripe strawberry and sweet cranberry fruits coupled with subtle texture. This beautiful Rose' is luscious and finished seamlessly with a crisp balanced acidity and plenty of flavour.  
[New Release: Shiraz / Grenache / Viogner]

2010	GSM	\$25.00	\$150.00/6pk	_____	_____
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This co-fermented blend is a warm and inviting red wine from the famous Barossa Valley region. The openly fruity character of the Grenache grape brings lifted perfume and cinnamon spice to the fore, while the Shiraz provides structure with plenty of chocolate and the Mataro adds a dense layer of fruit and spice. The wine shows loads of strawberries and violets and will age beautifully into a spicy and fruit filled marvel to be savoured. [New Release: Grenache / Shiraz Mataro]

2006	SHIRAZ	\$45.00	\$270.00/6pk	_____	_____
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94/100 James Halliday

★ ★ ★ ★ ★ ~James Halliday, 2010 Wine Companion

Rich plum, rustic chocolate tannins, raspberry goodness, savoury meatiness and dusty earthiness combine with lashings of liquorice and spice to give you an amazingly complex wine. This wine has outstanding cellaring potential (10-15 years in the cellar will rock your socks off).

NV	TOKAY	\$20.00	\$240.00/12pk	_____	_____
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Aged 10 years in 'The Fox Shed' this aged fortified is in a class of its own displaying intense aged characters of dried apricots, burnt caramel that is lifted with hints of toffee and rich caramel. Indulge yourself!!



## ORDER FORM

Name: \_\_\_\_\_

Address: \_\_\_\_\_

State: \_\_\_\_\_

Postcode: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Email: \_\_\_\_\_

Visa

MasterCard

Amex

Diners

Total \$ \_\_\_\_\_

Card number \_\_\_\_\_ Expiry date: \_\_\_\_ / \_\_\_\_

Cardholders Name: \_\_\_\_\_ Signature: \_\_\_\_\_

Electronic Funds Transfer: BSB: 105-043 Account Number: 051 004 940

Thankyou! Janelle and Kristen

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