



Glenwillow Wines

Quality Vines – Quality Wines

Mail Order Form – 2011

Welcome to the mailing list of the not-so-famous Glenwillow Wines. If you are looking for superb, special Central Victorian red wines, carefully hand tended and master crafted – look no further. Our wines offer excellent quality, regional Bendigo character and outstanding value. We don't have a Cellar Door as yet, so our award winning wines are limited in numbers and availability, but can be obtained by valued clients through this mail order.

Name	
Address	
Telephone	Email
Delivery Instructions	

Wine	Bottle Price	Dozen Price	No. of Bottles	No. Dozen	Total Price
2009 Cabernet Sauvignon	\$25	\$276			
2010 Shiraz	\$25	\$276			
2009 Nebbiolo D'Yandoit	\$25	\$276			
2009 Barbera D'Yandoit (limited)	\$25	\$276			
2010 Rosé	\$18	\$190			
Minimum mail order 6 bottles (half dozen box). Mixed boxes are welcome. Freight: Free delivery to Bendigo, \$15 per case for VIC, other states POA.				Total Price	

Payment Method	
<input type="checkbox"/> Direct Deposit	Direct deposit (Internet) payments can be made to: Glenwillow Vineyard National Australia Bank BSB 083 543 Account No. 477369833
	Date Deposit Made:
	Description:
	<i>If using Direct Deposit please insert your name in 'description' to assist bookkeeping.</i>
<input type="checkbox"/> Credit Card	Type of Card (please circle): Mastercard Visa
	Name on Card:
	Card Number:
	Expiry Date (mm/yy):
	I authorize Glenwillow Wines to debit my account for the sum of: \$
	Signature:
<input type="checkbox"/> Cheque / M.Order	
Please send completed form with payment to:	Glenwillow Wines 40 McIntyre Street, White Hills. VIC 3550. Or email order to peterf@glenwillow.com.au



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Tasting Notes

All our wines are grown in our family-owned and operated Glenwillow vineyard and crafted by leading local winemakers to extract the distinctive regional characters produced by our grapes. Our focus on quality and minimal intervention produces low yielding grapes and award-winning wines. These are rich, full-bodied reds with elegant and complex flavours.

2010 Shiraz (\$25)

A rich, complex shiraz with a deep colour and wonderful flavour of plums and a hint of spice and cassis. This is a well balanced wine which drinks well now, and will reward with further ageing. This is a soft and elegant shiraz with a great palate length. Great with a medium-rare fillet of Angus beef.

2009 Cabernet Sauvignon (\$25)

This Cabernet shows luscious blackberry and dark fruit characters with a hint of chocolate. A smooth and full-flavoured wine with superb colour and well integrated oak. The palate structure is round and subtle with firm tannins from fine-grained French oak. Ideal with roast lamb and kipfler potatoes.

2009 Nebbiolo D'Yandoit (\$25) Silver Medal - Australian Alternative Varieties Wine Show

A medium-bodied Italian style wine which displays classic Nebbiolo tar and roses character. The palate is mid-weight with subtle floral and savoury flavours, and fine grained tannins, typical of this variety. Nebbiolo drinks well with most food, particularly pasta, risotto and game dishes. A fantastic food wine!

2009 Barbera D'Yandoit (\$25)

A new release!!. An Italian variety with rich, gutsy, cherry fruit flavour and great acid structure & balance. Silver Medal at Winewise Small Vignerons Awards where judges said: "*attractively brambly and plummy, offering depth of varietal character, structure and balance*". **Try with Osso Bucco.**

2010 Rosé (\$18)

Produced from our own estate shiraz and cabernet sauvignon grapes, this is a soft and subtle wine which shows delicate strawberry and cherry flavours. This wine, served chilled, is the perfect summer or lunchtime drink. Try with grilled or poached Atlantic salmon and salad.

Contacts:

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www.glenwillow.com.au