



ORDER FORM

Order Date: _____

Wine	Case Price	Bottle Price	Bottle Qty	\$
2006 Alluvial Chardonnay	\$290.00	\$25.00		
2005 Solitary Shiraz	\$345.00	\$30.00		
2004 Fontana Cabernet Sauvignon, Cabernet Franc, Merlot	\$290.00	\$25.00		
2005 Lost and Found Shiraz, Cabernet Sauvignon	\$195.00	\$17.00		
2006 Little Wonder Chardonnay	\$195.00	\$17.00		
2005 Cleanskin Cabernet Sauvignon	\$110.00	\$10.00		
			Sub Total	
			TOTAL	

Name: _____

Address _____

Suburb _____ State _____ Postcode _____

Contact phone _____ Email _____

I wish to pay by: Bankcard Mastercard Visa card

Credit Card No _____ Expiry Date ____ / ____

Signature _____ Name (print) _____

Credit Card Billing Address _____

Delivery instructions _____

- Please order in multiples of 12 bottles
- Mixed cases can be ordered
- Part cases can be arranged – please contact us for details
- Orders are met subject to availability
- All prices include GST
- Please allow 10 days for delivery

I would like to be added to the Winburndale mailing list

Please email to vineyard@winburndalewines.com.au or fax to (02) 6337 3106 or post to 116 Saint Anthony's Creek Rd, Bathurst NSW 2795

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License Holder: **Michael Thomas Burleigh**
License no: 24012428 Off License (Vigneron)

TASTING NOTES

BACKGROUND

Helen and Mike Burleigh spent many years looking for a suitable cool-climate site with characteristics close to those of Bordeaux. In 1998 they found land east of Bathurst, which they call Winburndale, a name given to the area by Governor Lachlan Macquarie in 1815.

The property is on the slopes of Mount Fontana, at an altitude of 800-900 meters. The hill is covered in the remains of old gold mines, and the soils are ancient quartz, schist and shale. The soil is poor and low in nutrients.

THE WINES

2006 Alluvial Chardonnay

This is our second vintage of Chardonnay, all grown at the top of the south paddock. It has lovely delicate flavours of peach and apricot with an overtone of tropical fruit. It is a subtle, refined wine with a crisp finish, and it will go very well with all seafood, poultry and especially with soft cheese such as brie.

2005 Solitary Shiraz

Our flagship, all from the winery paddock. There are beautiful blackberry and black cherry fruit flavours with chocolate and spice and intense oak characteristics. There is lovely oak and beautiful soft tannins. Continuing the history of medal winning vintages, this vintage has won six trophies, five gold medals and two bronze medals. It is a fine food wine and would suit roast lamb

2004 Fontana Cabernet Sauvignon, Cabernet Franc, Merlot

This first vintage of the classic Bordeaux grape varieties has won a trophy and four medals. The wine shows concentrated flavours of sultanas and black currants, with integrated smooth tannins. Fontana is a perfect match for roast beef, game and duck.

2005 Lost and Found Shiraz Cabernet Sauvignon, Cabernet Franc, Merlot

This is officially our second wine, but it is also the favourite of many people. The official judging notes state “good colour, menthol aromas, balanced palate”. It is marked by fine tannins and pleasing plum and berry flavours. Team it with pasta.

We hope that these wines give you as much pleasure as they are giving us!