

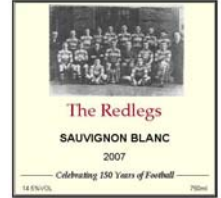


The Old Melburnians Football Club

est.1920



Commemorative Wine Order Form



The Redlegs

Cellar List	Price/Case	Quantity	Total Amount
Shiraz	\$190.00		\$
Sauvignon Blanc	\$190.00		\$
			\$

Prices include GST

Personal Details

Name: _____

Address: _____ Postcode: _____

Phone (Mob): _____ AH: _____

Email address: _____

Orders will be available for pickup on or around Sat 19th April from the Junction Oval RD2. Specific details will be sent to your email address.

Payment Options

Cheque - payable to OMFC

Credit Card Type - Visa Mastercard

Name (as displayed on card): _____

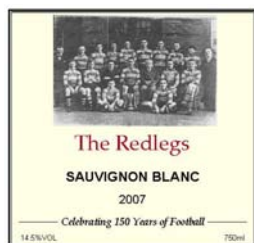
Card Number: _____ Expiry: _____

Cardholder Signature: _____

FAX COMPLETED FORMS TO: ANDREW HEWITT, FAX: 03 8620 6066

OMFC contact: Ian Paterson M: 0403052266

E: ipaterson@nine.com.au



The Redlegs

Heathcote 2006 Shiraz

Heathcote Wine Region

The Heathcote Wine Region adjoins the Bendigo Region and enjoys a similar, but slightly cooler climate. A unique feature of the region which many commentators mention is the soils which have developed on ancient Cambrian rocks. In fact Heathcote sits on a geological fault line and there are many different soil types originating from a complex local geology. The undulating topography has generated a variety of microclimates suitable for viticulture.

The soils are derived from Cambrian rock formed by volcanic activity 500,000 million years ago. Weathering and metamorphous with sedimentary rock over time formed deep red soils rich in minerals known as Cambrian earths. These soils have good water-holding capacity.

The region sits on the north side of the Great Dividing Range at elevations between 160m and 320m. Rainfall is evenly distributed between the seasons and the temperature is temperate, with cooling winds emanating from the south. The landscape is quintessentially Australian, with partly-cleared weathered hillsides and remnant Box-Ironbark forest.

Two outstanding producers of red wines can be found in this region; Jasper Hill to the north of the township and Wild Duck Creek to the south. This latter winery is the producer of "Duck Muck" which has acquired cult status in North America (and a price tag to match).

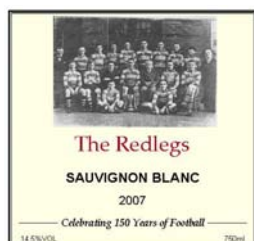
Tasting Notes

Grown uniquely in 510 million year old Cambrian earth and sourced from the one of the world's leading Shiraz growing regions, the wine is typically dark crimson in colour with a deep crimson hue. Lifted nose of raspberry, cherry and spice with a hint of pepper and cloves. The palate has mouth - filling fruit character of black and red berries complimented by layers of plum, mint and liquorice. Balanced tannins with a lovely lingering finish and subtle hints of French oak.

Alcohol Volume: 15.5%

Standard Drinks: 9.1

Drink: Now – 2015



The Redlegs

Marlborough Reserve 2007 Sauvignon Blanc

Marlborough Wine Region

When the first growers planted grapes in Marlborough in the 1970s (there is evidence of plantings as early as 1870s), it is unlikely they would have foreseen the extent of the growth and fame that the region's wine industry would achieve, based upon a single varietal called Sauvignon Blanc. The distinctive pungency and zest fruit flavours of the first Marlborough wines, in particular Sauvignon Blanc, captured the imagination of the country's winemakers as well as international wine commentators and consumers and sparked an unparalleled boom in vineyard development. Worldwide interest in Marlborough wines, particularly Sauvignon Blanc, has continued to fuel that regional wine boom.

Located on the east coast with mountains to the west, Marlborough is one of New Zealand's sunniest and driest areas. In these bright, but relatively 'cool' climate conditions, the grapes have the advantage of a long slow, flavour - intensifying ripening period. The average daily temperature during summer is nearly 24 degrees C but clear cool nights keep acid levels high in the grapes. Marked diurnal (day/night) temperature variations are a key factor behind the ability of Marlborough grapes to retain both fresh, vibrant fruit and crisp, herbaceous characters. The contrast between day and night also helps to enhance the colour development in the skins of Pinot Noir.

Within the region, viticulture has been developed primarily on sites with moderate low fertility and a noticeably stony, sandy loam top soil overlying deep layers of free-draining shingle, as found in the viticulturally developed areas of the Wairau and Awatere Valleys. These shallow, fast draining, low fertility soils help to produce a lush, aromatic ripe wine because they reduce the vines vigour. Where a more herbaceous style is desired, sites with greater water retentive soils and moderate fertility are chosen.

Marlborough Reserve 2007 Sauvignon Blanc – Tasting Notes

Sourced from the premier Sauvignon Blanc region in the world this Reserve grade wine shows brilliant pale yellow colour. An intensely fragrant wine with lifted aromas of passionfruit, grapefruit and lemon zest. A rich palate which exudes classic Marlborough characters of lime and gooseberry. This culminates in a rich textured lingering finish.

Alcohol Volume: 13.0%
Standard Drinks: 7.7
Drink: Now – 2010