



TASTING NOTES

Sweet Wines		
2010 Bianca	A medium-sweet chardonnay/viognier blend exhibiting rockmelon, apple, lemon, perfumed rose petal and subtle herbal aromas. The mouth-filling palate has honeyed herbaceous perfumed flavours and a clean finish. Try with soft cheeses or light fruit desserts. Alpine Valleys fruit. Serve chilled.	\$15 750ml
Dolcino®	A sweet red blend with a dry finish, medium-bodied, delightfully fruity. Curries, spicy foods, fruit, tasty cheeses. Serve lightly chilled. <i>Half dozen \$55.00, Dozen \$100.00 while stocks last...</i>	\$10 750ml
2009 Autumn Gold	A sweet dessert style made from 100% aucerot grapes exhibiting a complexity of flavours including citrus, marmalade, cumquat and subtle herbal notes. The sweetness is balanced by vibrant acidity that gives a crisp, clean finish. Serve chilled as an aperitif or after dinner with a cheese and fruit platter.	\$28 500ml
2010 Noble Aucerot	We are custodians of aucerot in Australia. A tiny crop in 2010 produced this luscious, golden aucerot, a special wine indeed. It has intense botrytis characters, apricot, ripe peach, dried fruit/Christmas cake, mixed peel, mandarin/cumquat flavours. Try it chilled with a steamed pudding or blue mould cheese. Only 302 bottles released. ★★★★½ 93 points, James Halliday Australian Wine Companion 2013 <i>Not on tasting.</i>	\$80 500ml

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Fortified Wines		
Fortified White	<p>A non-vintage style based on a blend of verdelho, and the rare aucerot variety, this fortified wine has flavours of raisins, orange rind, almonds and dried apricots. Enjoy as an aperitif or after dinner with nuts, almond bread or dried fruits.</p> <p>★★★★ 88 points, James Halliday Wine Companion 2010</p>	<p>\$20</p> <p>500ml</p>
2009 Fortified Durif	<p>Our fortified durif is an intensely coloured vintage style, with opulent ripe black fruit flavours and hints of cherry and spice. The sweet fruit and soft, velvety tannins linger on the palate. Try with dried figs, cheeses or dark chocolate and good friends.</p> <p>★★★ Winestate Magazine 2011</p>	<p>\$28</p> <p>500ml</p>
Muscat	<p>A small parcel of muscat grapes from Rutherglen was sourced to produce this, our first release muscat. It is a luscious, sweet style with distinct fresh muscat and raisin flavours, and hints of rose petal. Perfect for after dinner sipping or by the fireside with roasted chestnuts.</p> <p>★★★ Winestate Magazine 2011</p>	<p>\$23</p> <p>500ml</p>

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Dry White Wines		
2015 Sauvignon Blanc	A small batch left from an order for special clients, your chance to try this flavoursome dry style, very limited stock for short time only.	\$13 750ml
2015 Pinot Grigio	This pinot grigio is crisp, clean & dry with apple & pear aromas, a bit cidery almost. Restrained, with a hint of tea leaf, herbs, minerality. The palate is refreshing, lively, with subtle flavours of apple, pear, citrus. Try with summery salads, grilled octopus or prawns – delicate flavours, or against richer foods such as mussels, oysters or grilled pork. ★★★★ 88 points , James Halliday Wine Companion 2017	\$20 750ml
2012 Viognier	This viognier is intensely perfumed, with aromas of musk and honeysuckle ahead of ripe fruit flavours. The palate is supple and refined, with great mouth-feel and a crisp, dry finish. Try with Thai seafood, trout, seafood pasta, pork or chicken. BRONZE MEDAL Class 16, Australian Small Winemakers Show, 2014	\$20 750ml
2012 Chardonnay	A refined chardonnay exhibiting ripe peach, melon, tropical fruit and citrus flavours with subtle vanilla and hints of spice. The palate is rich, smooth and balanced. Match with smoked trout, salmon, pork or chicken. SILVER MEDAL Class 5, Dookie Wine Show 2016 ★★★★ 89 points , James Halliday Wine Companion 2016 BRONZE MEDAL Class 3, Australian Small Winemakers Show, 2014 BRONZE MEDAL Victorian Wines Show 2014, Class 25	\$25 750ml

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Dry Red Wines		
2015 Rosato	A rosé leaning on its red wine influences with a little more colour & mouth feel than some. A dry wine exhibiting floral, pomegranate & cherry aromas along with toasty, herbal notes & soft tannins to balance. Can be served chilled.	\$14 750ml
2014 Zinfandel (Primitivo)	A lively wine, full of rich, ripe berry fruit flavours with hints of cloves and spice, rose petal and black pepper. The palate is balanced with good length and silky tannins. Try with game meats, gourmet pizza or antipasti. <i>Zinfandel is known as "Primitivo" in Puglia, Italy, from where the Ciavarella family originates.</i> ★★★★ 89 points, James Halliday Wine Companion 2017 BRONZE MEDAL Class 4, Dookie Wine Show 2016	\$28 750ml
2014 Tempranillo	Exhibiting ripe berry, plum and cherry fruits, earthiness and spice/cinnamon notes. Medium-bodied, it matches well to Mediterranean cuisine such as tapas, cured meats or antipasti. Testament to the grape-growing skills of the Martinelli family of Glenmoore Springs in the upper King Valley. ★★★★½ 90 points, James Halliday Wine Companion 2017 BRONZE MEDAL Class 4, Dookie Wine Show 2016	\$22 750ml
2013 Cabernet Merlot	A cabernet sauvignon and merlot blend with aromas of violets, ripe berry, cherry and plum fruits. The wine has a rich, plump mid-palate and fine silky tannins. A good match to barbecued lamb chops, venison or a mild red curry. ★★★★½ 90 points, James Halliday Wine Companion 2016	\$22 750ml
2012 Shiraz Viognier	A rich shiraz with ripe berry/black currant flavours, with a floral lift from the viognier component. The ripe fruit flavours are balanced by soft, silky tannins. A good match to a seared steak or venison. BRONZE MEDAL Class 1, Dookie Wine Show 2014 BRONZE MEDAL Class 57, Australian Small Winemakers Show, 2014 ★★★★½ 92 points, James Halliday Wine Companion 2013	\$25 750ml
2010 Reserve Durif	A rich wine displaying ripe fruit in the plum, black cherry spectrum, with floral notes overlying firm tannins and typical earthy durif characters. Match with hearty dishes, perhaps lamb shanks or a tender rump steak. ★★★★★ 94 points, James Halliday Wine Companion 2013 GOLD MEDAL Victorian Wines Show 2011, Class 23 BRONZE MEDAL , WINEWISE Small Vigneron Awards 2012, Class 75.	\$35 750ml
2012 Reserve Shiraz	A rich, full-bodied shiraz, multi-layered with flavours of ripe berries, pomegranate, liquorice and dried plum. Hints of pepper, star anise and velvety tannins bring balance and length. Enjoy with slow-cooked meats, peppered steak or vintage cheddar. BRONZE MEDAL Class 55, Australian Small Winemakers Show, 2014 ★★★★★ 94 points, James Halliday Australian Wine Companion 2017	\$40 750ml

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