



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
2012 Autumn Gold	A late harvest dessert style made from 100% aucecot 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.	\$14 500ml
2010 Noble Aucecot	We are custodians of aucecot in Australia. A tiny crop in 2010 produced this luscious, golden aucecot, 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

Fortified Wines

Fortified White	A non-vintage style based on a blend of verdelho, and the rare aucecot 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. ★★★★ 88 points, James Halliday Wine Companion 2010	\$20 500ml
Fortified White Flagon	As above, but bottled much later, developing more of the complexity which comes from wood-aging of fortified wines.	\$56 2 litres
2009 Fortified Durif	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. ★★★ Winestate Magazine 2011	\$28 500ml
Muscat	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. Aged in oak for 6 years. ★★★ Winestate Magazine 2011	\$23 500ml
Muscat Flagon	The same muscat as above, except it was aged in oak barriques for 12 years, resulting in more complexity.	\$56 2 litres

C I A V A R E L L A O X L E Y E S T A T E

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Dry White Wines

2012 Chardonnay	<p>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.</p> <p>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</p>	\$25 750ml
2016 Aucerot	<p>A most unusual variety which has intrigued experts from around the world! A dry wine with golden straw colour, floral nose and flavours of green melon beneath good acidity and generous mouth feel. Enjoy with roast pork.</p>	\$30 750ml
2012 Viognier	<p>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.</p> <p>BRONZE MEDAL Class 16, Australian Small Winemakers Show, 2014</p>	\$20 750ml

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Dry Red Wines

<p>2015 Sangiovese</p>	<p>A vibrant sangiovese with lively cherry, pomegranate & watermelon flavours, savoury earthy elements, dark chocolate & silky tannins. Match with pasta with fresh tomatoes, slices of prosciutto, quail or duck.</p>	<p>\$20 750ml</p>
<p>2014 Tempranillo</p>	<p>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</p>	<p>\$22 750ml</p>
<p>2015 Merlot</p>	<p>Brimming with varietal character, mouth-filling, velvety & plump, exhibiting violet, plum & berry aromas layered with ripe flavours of berry, red currant & black olive. Match to lamb roast, tender red meats. BRONZE MEDAL Class 21, Victorian Wines Show 2016</p>	<p>\$20 750ml</p>
<p>2013 Shiraz Viognier</p>	<p>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 2016</p>	<p>\$25 750ml</p>
<p>2013 Reserve Durif</p>	<p>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.</p>	<p>\$35 750ml</p>
<p>2015 Reserve Shiraz</p>	<p>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.</p>	<p>\$40 750ml</p>

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