



B A L N A V E S
o f
 C O O N A W A R R A

Should you wish to purchase our wines through our Mail Order system,
 please complete this order form and return to:

BALNAVES OF COONAWARRA
 BOX 16 COONAWARRA SA 5263
 PHONE (08) 8737 2946 • FAX (08) 8737 2945
 EMAIL kirsty.balnaves@balnaves.com.au
 ABN 38 008 190 645

WINE	EACH	QTY	VALUE
2011 CHEEKY RED	\$16.00		
2010 CHARDONNAY	\$28.00		
2009 THE BLEND	\$19.00		
2008 SHIRAZ (limited)	\$24.00		
2009 CABERNET MERLOT	\$24.00		
2008 CABERNET SAUVIGNON (limited)	\$35.00		
2008 THE TALLY	\$90.00		
2007 THE TALLY	\$90.00		
2009 NON VINTAGE SPARKLING CABERNET	\$28.00		
FREIGHT (<i>if less than 1 dozen</i>)	\$14.00		
TOTAL			

BALNAVES OF COONAWARRA WILL PAY ALL FREIGHT AND INSURANCE IN AUSTRALIA
 ON ORDERS OF ONE DOZEN OR MORE. (CAN BE MIXED DOZENS)

Please find my cheque enclosed for \$ _____
 OR

Charge my

Amex Visa Mastercard

Expiry Date _____ Signature _____

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2009 RELEASE NON VINTAGE SPARKLING CABERNE \$28.00

Balnaves have used Cabernet Sauvignon grapes to make this modern sparkling red. Blended from selected parcels of more complex and elegant wines from nine vintages of reserve wines, this blend was tiraged in September 2009, and then disgorged in December 2009. Rich and complex with blackcurrant, blackberry and sweet mature Coonawarra Cabernet characters, this wine is ready to drink on release, however it will gain complexity and softness with careful cellaring.

2011 CHEEKY RED \$16.00

The Cheeky Red is a summer wine to be enjoyed in the sunshine with picnics of chicken, seafood or pasta and laughter with friends. Made in a traditional rosè style from Cabernet Sauvignon grapes ripened in the warm Coonawarra sun, Cheeky Red should be well chilled and enjoyed immediately before the long shadows of winter turn your attention to room temperature wines and log fires. Give your friends a bit of cheek!

2010 CHARDONNAY \$28.00

Whole bunch pressed fruit was fermented in 33% new, approximately 33% second fill and 33% third fill Burgundy barriques from Louis Latour and Sequin Moreau Chagny cooperages.

Wild yeast fermented 25% of the wine while we used AWRI 1375 pure *saccharomyces bayanus* for the balance. Lees contact for 11 months with a partial malo-lactic fermentation preceded bottling in March 2011. 26 barriques were produced in 2010. Mid straw in colour the nose is complex and rich, with some honey and nut notes, nougat and orange peel along with fine chamomile/melon fruit and almond oak. These characters follow onto the palate melon fruit and a focused finish.

2009 THE BLEND \$19.00

Blended principally from Quarry and Walker Cabernet Sauvignon (72%), Rise and Avery Merlot (22%) and Gumtree Cabernet Franc (6%). The blend spent 12 months in new (40%) and second fill French oak from St Martin, Taransaud and Sylvain cooperages before fining and bottling in Sept 2010 under screwcap. The nose is fresh with dark fruits, a touch of vine leaf and mint and subtle milk chocolate oak characters. The palate is elegant and fine with fresh black fruits and a soft finish.

2008 SHIRAZ \$24.00

Vintage 2008 was very early with a heat wave in early March that brought all fruit up to ripeness over a two-week period. This produced rich Shiraz with full body and excellent density and balance. Matured in new and second fill French oak from Dargaud + Jaegle, Sequin Moreau and Saury for 15 months prior to bottling in August 2009. This year we have included a small volume of our own Viognier in our Shiraz to add some perfume and lift to the nose and to round out the tannins on the palate.

Deep red colour, with a complex nose of red and black berries, spice, and black pepper. The palate is solid and rich with berry fruit, chocolate and vanillan oak characters. The finish is firm and structured. This wine will improve with further careful aging and decanting before drinking.

2009 CABERNET MERLOT \$24.00

Blended principally from Avery and Vortmann Cabernet Sauvignon (72%) AND Rise and Avery Merlot (28%), the blend spent 12 months in new (60%) and second fill French oak before fining and bottling in Sept 2010 under screwcap.

A complex nose of dark fruits, cedar and cassis with lifted mint and liquorice notes. The palate is balanced and finely structured with dark elderberry fruit and a textured tannin finish, fleshed out by the higher than normal Merlot component. This wine will reward cellaring, and we recommend decanting before drinking.

2008 CABERNET SAUVIGNON \$35.00

Vintage 2008 was warm and early producing rich wines with ripe tannins and intense flavours. Blended from Quarry, Walker and Dead Morris Vineyards this wine spent 16 months in tight-grain French oak from, Sequin Moreau, Saury, and Taransaud cooperages, before bottling in December 2009, under procork.

Deep rich red in colour, the nose is intense with aromas of ripe cassis, liquorice, and some spicy leather notes, combined with fine smokey French oak. The palate is solid and structured with a fine tannin finish. This wine will reward careful cellaring, and we recommend decanting before drinking.

2008 THE TALLY \$90.00

Vintage 2008 was warm and early producing rich wines with ripe tannins. Sourced from our Dead Morris Vineyard (72%), Quarry Block (24%) and Dunstan vineyard (4%), with 76% of the blend receiving a long maceration on skins. Maturation was for 16 months in new fine-grained barrels from Sequin Moreau, and Sylvain cooperages, before light egg fining and bottling in December 2009, under procork.

Deep rich red in colour, the nose is perfumed with perfectly ripened dark blackberry and cassis fruit. The palate is tight and compact with dark fruit and some leathery fine-grained tannins. The finish is long and textured with fine grainy grape tannins. A richer warmer year with outstanding balance. Decant before drinking.

2007 THE TALLY \$90.00

Vintage 2007 was dramatically affected by spring frosts but fortunately our best vineyards were not damaged. Sourced from our Dead Morris Vineyard (79%) and Quarry Block (21%), 56% of the blend received a long maceration on skins. Maturation was for 16 months in new fine-grained barrels from Sequin Moreau, Saury and Sylvain cooperages, before light egg fining and bottling in December 2008 under Procork.

Deep rich red in colour, the nose is perfumed with dark blackberry fruit with some cooler vintage, black olive and liquorice notes. The palate is lean and tight with dark fruit and some leathery fine-grained tannins. The finish is long and textured with slightly more grippy grape tannins from the cooler vintage. A perfectly balanced leaner style Tally reflecting the vintage.