



Paul Mercurio's Visit to Monichino Winery

Monichino Winery will be featured in Mercurio's menu television show.

Paul is passionate about regional producers and will showcase our regional food and wine.

Francesca joined Paul on location and together they cooked up a storm using regional produce.

Paul is tour host and resident cook as he escorts viewers around Australia. Food production in all of its diversity is featured in his series as Paul

visits farms and producers of fresh food.



Francesca Sergi, Paul Mercurio
and Anna Sergi

The Mercurio's Menu program featuring the *Sun Country Farm Gate Trail* was brought to the region as part of the marketing program of the Sun Country on the Murray Board. The Sun Country Board is our Regional Tourism Board and is funded by the Moira Shire Council. Visit: www.suncountryonthemurray.com.au for more information.

The tourism team worked with the producers in the months leading up to the shoot to develop a story line to highlight local food and wine and also show off the region as a great destination for a holiday.

Merry Muscat Dinner

Over 110 guests kicked back and enjoyed a feast of delicious authentic Italian cuisine prepared by Francesca and complimented by Monichino's best vintage wines.

The two singing waiters were outrageous and hilarious and gave us the Merry part of the evening.

The atmosphere was filled with beautiful music provided by Steve Harrap. Everyone had a fabulous time and thoroughly enjoyed themselves.

New Release 2009 Durif - Limited Release

"This is our first release of Durif, we only have a small planting and the wine is limited for cellar door sales only. I am very excited about this wine and my preference is for powerful full bodied red wines". Says Anna.

This grape is a cross between Peloursin and Syrah developed in the 1880's as a mildew resistant variety by Dr. Durif. A significant proportion of vines grown are called Petite Sirah which are actually Durif. It will do very well in this region as the climate is perfect for growing this grape varietal.



Monichino Durif - Limited Release

Monichino Loosewheel Specials (great value)



2008 Monichino Loose Wheel Semillon/Savignon Blanc

APPEARANCE - Light straw

AROMA - Green apple, spice, pear

PALATE - Intense spice, tropical fruit with a viscous feel

An abundance of ripe tropical fruit, spice & pear. The palate is well rounded and viscous and the finish is crisp with a lingering finish. Cellaring up to 8 years. Enjoy with chicken salad, roast quail, or turkey dishes.

Price: \$85 Doz.



2008 Monichino Loose Wheel Shiraz

APPEARANCE - Red brick

AROMA - Mulberry, blackberry, vanilla oak

PALATE - Peppery, mulberry, plum & raspberry with a peppery finish

Made from 100% Shiraz grapes, this medium bodied wine has the strong flavours and traditional shiraz characteristics of berry fruits, peppery spice, tannin and smooth vanilla oak which make a great easy drinking wine. Cellaring 3-5 years. Enjoy with Roast Lamb, veal or beef dishes.

Price: \$85 Doz.

Francesa's Recipe - Stuffed Zucchini (serves 8)

8 baby zucchini

1/2 cup fresh breadcrumbs

125g Fresh Ricotta cheese

1/4 cup grated cheddar cheese

1/2 cup fresh grated good

Parmesan cheese

Fresh Thyme

Fresh Basil

1 clove garlic

1 egg

METHOD:

Cook whole zucchini in boiling water for 5 minutes. Cut in half, scoop out flesh, squeeze out liquid and place chopped into a bowl, add breadcrumbs, cheeses, herbs, egg, salt & pepper.

Mix together, fill the zucchini shells, put on a baking dish.

Sprinkle over cheese & bake in moderate oven for 25 minutes or until brown. Serve immediately.

MONICHINO CLEANSKIN SPECIAL

Cleanskin 2004 Merlot (Export quality).....	\$100 doz.
Cleanskin 2009 Chardonnay.....	\$80 doz.
Cleanskin 2009 Sauv Blanc (King valley grapes).....	\$40 doz.
Cleanskin 2009 Pinot Grigio/Chard blend.....	\$60 doz.
Cleanskin 2009 Shiraz.....	\$100 doz.

Where's Carlo?.....

We have a lot of fun with Carlo, he is a very healthy, over active 80 year old and is living proof red wine is good for you. We are always looking for him; on the roof of the winery, on the

motor bike, the tractor, or the forklift. Then we find him welding in his workshop, working in the Winery, or his garden, or on his four wheel bike around the vineyard.

On top of that he is cooking lunch for the staff or flirting with women (all that Latin charm).

He pulls up on the motor bike, no shirt on (got to show off the body), No skin cancer... unbelievable! (he has never worn a shirt in Summer ever!!)

And theres more, entertaining customers in the Cellar door, giving us all advice in the Office or we find him in the warehouse and in the cellar.

"And this is all in one day!"

Says his daughter Anna with a laugh. He loves his vineyard, his wine and his life. Maybe this is the secret to longevity.



Carlo Monichino on his 80th Birthday

Monichino Vineyard

Our "Terroir" represent the natural grape grown with the knowledge and dedication of two generations of Italian Winemakers.

Monichino wines are made as natural as possible, we use refrigeration as the main winemaking technique. Heavy pruning produces a low yield of high quality fruit. Grapes are picked in the early hours of the morning and processed soon afterwards to avoid oxidation.

Our winery is a highly successful blend of tradition and technology with state of

the art refrigeration equipment for controlled fermentation side by side with oak barrels used in the classic ageing process.

Each vintage is allowed to develop to show its own varietal character. It all depends on climatic influences. The Vintage speaks for itself. The natural elements from these wines will shape this years wines.

Every Vintage will be different as with natural winemaking methods. The minimal use of Sulphur makes Monichino wines safe and pleasant to drink.



Monichino Vineyard

Buy Australian Wine

Do you know that Australians are now buying more imported Wines than last year. This is a disaster!

Please, when you have a choice buy Australian wine, otherwise our small boutique Winemakers and wineries will disappear and so will all the people we employ.

Easter Lunches - Sat 23 and Sun 24 April

If you are planning to get away this Easter please put us on your itinerary, we would love to see you.

The weather in the Goulburn Valley is fantastic at that time of year. Visit us and try the new Durif, enjoy a farmhouse cheese platter and a glass of wine and relax in the garden next to the vineyard. Francesca will have her

famous handmade Antipasto platters available with crusty Italian bread, well worth a try.

Have lunch alfresco style with a glass of Sangiovese. While you are at the Cellar door pick up a farm gate brochure and visit our small food producers.

For bookings and enquiries phone 03 5864 6452



Alfresco Lunch at Monichino Wines

Monichino Wine Club

The Monichino Wine Club offers loyal customers of the winery fantastic discounts on wine orders by the dozen.

And the great news is that it costs nothing to join. All you have to do is place an order for a minimum of a dozen

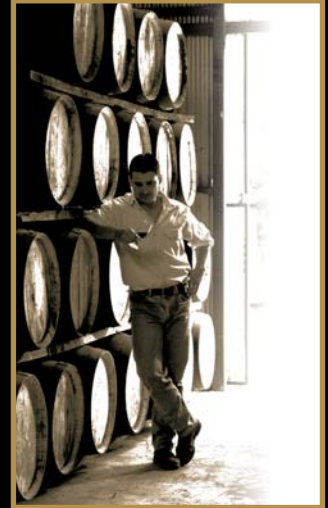
wines, every three, six or twelve months and enjoy the benefits. Take advantage of the special member's prices. Simply complete the enclosed form and post or fax through to the winery or register online at monichino.com.au/wine club

Find us on Facebook

Monichino Wines is on Facebook. Become a friend and like our page.



MONICHINO
WINES OF VICTORIA



*Berrys Road
Katunga VIC 3640*

*P: 03 5864 6452
F: 035864 6538*

*info@monichino.com.au
www.monichino.com.au*

**CELLAR DOOR
OPEN FOR TASTINGS**

**Monday - Saturday
9.00am till 5.00pm**

**Sunday
10.00am till 5.00pm**

**Except Christmas Day
& Good Friday**