

# White Wine



## 2008 MONICHINO CHARDONNAY

APPEARANCE - Straw coloured

AROMA - Tropical fruit, buttered toast & smoky oak.

PALATE - Buttered toast, caramel & tropical fruit.

A classic Chardonnay, full bodied rich and enticing. It's lush American oak vanilla aromas with burnt honey, melon and peach, merge in a rich flavour filled combination with the wines buttery malolactic characteristics, which have been further enhanced by lengthy barrel fermentation on stirred lees. Cellaring up to four years or drink now. Match with Carbonara and other cream based sauces or wild duck, pheasant or rabbit.



## 2008 MONICHINO SAUVIGNON BLANC

APPEARANCE - Pale straw coloured

AROMA - Lemon, green apple, nashi fruit & passionfruit.

PALATE - A slight degree of honeyed sweetness, with passionfruit and gooseberry flavours with a hint of citrus

A typical Sauvignon Blanc displaying aromas of passionfruit, lychees and citrus aromas fuse with the crisp delicate flavours of lemon, green apple and nashi fruit. The lingering palate and abundance of natural flavours allow the wine to stand alone or as an accompaniment to food. Drink young. Serve with seafood, especially Asian style, frittatas or spicy salads.



## 2008 MONICHINO SEMILLON / SAUVIGNON BLANC

APPEARANCE - Pale straw colored.

AROMA - Spice, cut grass,lemon and green apple

PALATE - Spice with a hint of toasty oak with lemon and gooseberry flavors, a crisp refreshing finish

A blend of Semillon and Sauvignon Blanc grown on the Katunga vineyard. The aroma consists of fruit,spice, cut grass and lemon with a hint of oak. The palate is clean and well balanced. A popular blend, this wine can be consumed young or aged up to ten years. Serve with seafood, Asian cuisine, frittatas or spicy salads.



## 2009 MONICHINO RIESLING

APPEARANCE - Light bright lemon

AROMA - Apple, lime and citrus

PALATE - Lemon, lime and subtle passionfruit

The aroma consists of fresh apple, lime and lemon followed by lemon and tart apple flavours and the palate. This wine will prove to be very refreshing particularly during the hot summer months. Cellaring potential 5-8 years. Great with seafood, chicken or Asian dishes.



## 2008 MONICHINO ROSE

APPEARANCE - Light pink  
AROMA - Tropical fruit, Raspberry & cherry  
PALATE - Light fragrant flavour with crisp finish

This wine is made from free run Sangiovese and a small amount of Sauvignon Blanc. The result is a delicate wine for quaffing during the summer months, with a crisp and fresh finish.

## *Red Wine*



## 2008 MONICHINO CABERNET SAUVIGNON

APPEARANCE - purple rimmed, dark brick  
AROMA - Berries, chocolate and cedar box tobacco  
PALATE - Raspberry, spice & aniseed

This impressive Cabernet Sauvignon is aged in both American and French oak. The multi-faceted character of this complex nose, with its mixture of berries, chocolate, pepper and cedar tobacco box, promises well. The smooth velvety flavours of raspberry, spice, aniseed and vanilla oak live up to that promise. Cellaring potential of up to eight years. Serve with Roast Beef, Kangaroo and game.



## 2007 MONICHINO MERLOT

APPEARANCE - Purple rimmed dark brick  
AROMA - Cherries, blackberries, liquorice, vanilla  
PALATE - Mixed berries, smoky oak

This wine is made from 100% Merlot grapes from our Katunga vineyard. Blackberry, raspberry and plum predominate on both nose and palate. They are pleasantly enhanced by subtle mixed spice aromas and flavors provided by 12 months aging in French oak. The flavors follow onto the medium bodied palate, which has a smooth lingering finish. Cellaring potential 5-7 years. Serve with Roast lamb, Osso Bucco, Pasta with rich meat sauce.



## 2008 MONICHINO SHIRAZ

APPEARANCE - Purple rimmed dark red  
AROMA - Charcoal, blackberry, pepper, blackcurrant  
PALATE - Strong berry flavours of blackberry, blackcurrant & Cinnamon

The nose beckons with blackberry, blackcurrant, cinnamon and charred wood, the palate is soft, rich an mouth filling. Fifteen months aging in American oak has enhanced the natural berry and spice of the fruit. Cellar up to 5 years or drink now with roast Lamb, charcoal grills or kebabs.



# Italian Varieties



## 2005 MONICHINO BARBERA

APPEARANCE - Dark Brick  
AROMA - Spicy, plum and cherry  
PALATE - Mixed berries and liquorice

This wine has great developed fruit characters, nice and round with smooth lingering flavours. The subtle richness of plum, cherry and liquorice is complemented by tantalizing spices with soft mellow French oak. "The flavours follow onto the medium bodied palate, which has a smooth lingering finish. Ready to drink now.



## 2007 MONICHINO SANGIOVESE

APPEARANCE - Light Brick  
AROMA - Raspberry and cherry  
PALATE - Well structured with forward tannin balance by sharp acid backed with a combination of raspberry and boysenberry fruit with cherry and spice to provide mouth filling characters

Colour, palate, texture and flavour are skilfully, balanced to show the classic Italian grape variety Sangiovese has come of age in Australia. The generous fruit aromas hint at the complexities and richness of the palate, combining tannin and the piquancy of raspberry, guava and cherry enhanced by subtle oak to create an explosion of flavour. Serve with Antipasto, Tapas, salami, fish or chicken. Cellaring 5-7 years.



## 2009 MONICHINO PINOT GRIGIO

APPEARANCE - Pale straw, viscous  
AROMA - floral, lychee and spice  
PALATE - Mouth filling spicy, lychee, lengthy soft finish

This is another exciting, powerful, complex wine. It is more of a Pinot Gris style, lots of intense complex flavors. The aroma is floral with hints of stone fruits, lychees and spice, while the palate is clean, crisp, and refreshing. Good length and finish. Serve with Antipasto, tapas, cream sauce pasta's, fish or chicken. Cellaring potential 5years.

# Dessert Wine



## 2009 MONICHINO ROSSO DOLCE (Sweet Red)

APPEARANCE -A youthful intense purple

AROMA -Mixed berries,strong blackberry and blackcurrant

PALATE -Mouth filling and rich, full bodied berry flavour

The aroma consists of a subtle blend of raspberries and red currants with just a hint of fragrant spice. Mouth filling and satisfying, the palate is luscious with soft-bodied, full berried flavor. It is sweet yet tangy, subtly spritzig, refreshing and tantalizing. Cellaring 5-7 years. Serve with chilli hot dishes, the sweetness balances the heat of chilli or serve with warm vegetable salad or a plum dessert and panna cotta.



## 2009 MONICHINO ROSE PETALS SPAETLESE

APPEARANCE - Translucent pink blush

AROMA - Definitive floral Muscat and crushed rose petals

PALATE - Medium sweet tropical soft fruits combined with subtle spices

The attractive translucent pink coloring of this aromatic wine is eye catching. The definitive floral Muscat character is an integral part of the aroma, which is enhanced with the subtle scent of crushed rose petals. On the palate, medium sweet tropical soft fruit flavors are heightened by a tinge of spice. A piquant finish adds to its appeal. Cellaring 5-7 years. A delicious dessert wine, it also enhances spicy tit bits, especially marinated champignons.



## 2005 MONICHINO BOTRYTIS SEMILLON

APPEARANCE -Viscous deep gold

AROMA - Noticeable dried apricot botrytis aromas, combined with citrus.

PALATE - Complex combination of sweet, slightly over ripe flavors of peaches, honey and apricots. Long persistent flavor with a clean citrus acid finish.



This is a wine celebrate. The complexities of the aromas and flavors with their lingering Botrytis character fill the mouth with richness and the well-balanced acid. Ensures a non-cloying luscious sweetness. Can be drunk now but will age extremely well, its color deepening to that of golden syrup and its complex honey essences becoming even more in evidence. Cellaring potential 10 years. Serve with rich, especially caramel desserts, preserved fruits, or blue vein cheese.



## 2009 MONICHINO ORANGE MUSCAT

APPEARANCE - Bright light lemon yellow

AROMA - Intensely aromatic orange blossom, early spring flowers, ripe cantaloupe and mandarin quarters

PALATE - Mouth watering combination of mandarin and preserved crystallized orange, a luxuriant classic dessert wine with a sharp citrus finish

Orange Muscat is cousin to the more widely used Muscat of Alexandria. Its intensely aromatic floral nose, underlain with citrus, leads to the rich mouth filling palate of mandarin and preserved crystallised orange with a sharp refreshing citrus finish.

Cellaring potential up to 10 years.



## 2009 MONICHINO MOSCATO BIANCO

APPEARANCE - Light straw  
AROMA - Definitive floral, orange blossom & tropical fruits  
PALATE - Sweet tropical fruits and green apple

It's finally here! A light delicate sweet wine, with characters of Tropical fruits, Orange blossom and Crisp Green Apple that lingers in the mouth.

The 'Moscato Bianco' is made from the Muscat grape of Alexander, in the region of Piedmont in Italy. A Perfect low alcohol wine to drink, fabulous served chilled by its self, or with a fresh fruit platter.



## MONICHINO WHITE FORTI

APPEARANCE - Rich golden colour  
AROMA - Strong honey, treacle and marmalade  
PALATE - Raisins and marmalade

This wine is an inspired creation of a young fortified white blended with 5% of 30 year old White Muscat. Honey, treacle, marmalade, cashew nuts & raisins flavours with a viscous texture and a lingering clean finish.

## *Fortifieds*



## 2008 NEW RELEASE MONICHINO VINTAGE PORT

APPEARANCE - Rich Ruby colour  
AROMA - Blackberry & Spice  
PALATE - Blackberry, spice and cherry

We are optimistic that this will be even better than our Rutherglen Trophy winning 2004 Vintage Port, because we have added some Touriga grapes to the blend. This wine has Blackberry & Spice aroma's with intense fruit and cherry flavours, integrated with a well balanced, tannic finish. Cellaring 15-20 years.



## MONICHINO LIQUEUR PORT

APPEARANCE - Caramel brick red  
AROMA - Combined oak and raisin  
PALATE - Full-textured, long-tasting, concentrated voluptuous tawny character

Liqueur ports are undoubtedly the quintessential examples of barrel-matured ports. The sought after deep reddish brown brick color is a sign of this wine's maturity. Smoky oak and brandy complexities, combined with the nuances of raisin aromas are mirrored on the palate. The addition of a touch of spice adds to the concentrated voluptuous tawny character. Serve after dinner with soft cheese & nuts.



## MONICHINO OLD TAWNY PORT (Estate grown & bottled)

APPEARANCE - Light tawny

AROMA - Strong brandy spirit with rancio lift

PALATE - Mouth warming subtle fruit and nut flavors, lengthy palate

Tawny port is probably the most popular fortified after dinner wine in Australia. Its appeal is universal. The typical light tawny color, which inspires its name, is linked with a strong aroma of brandy spirit and matured fruit with decided rancio lift. Subtle lingering mouth warming fruit and nut flavors provide excellent balance and structure with a semi sweet after palate.



## MONICHINO WHITE MUSCAT

APPEARANCE - Brown toffee colour

AROMA - Intense treacle & spice

PALATE - Treacle, nutty & spice

Muscat a Petit Grains, commonly called Frontignac in Australia, occurs in three different variants- White, rose and Red. In this wine, the white variant has been used, hence the term white Muscat. The base wine is from the 1980 vintage while the youngest vintage blended is from 1993. Aged in small oak barrels over time the wine has gradually turned to a brown toffee colour. The wine has a rich treacly aroma and rancio lifted by spirit. The palate is initially sweet and complex with a lingering finish.



## MONICHINO COMMEMORATIVE LIQUEUR MUSCAT

APPEARANCE - Deep amber

AROMA - Intense sultana and raisin chocolate

PALATE - soft, luscious, spicy raisin flavors with a long and dull palate



One of the great intensely sweet fortified wines of north eastern Victoria, liqueur Muscat is rich and luscious. Monichino's commemorative Liqueur Muscat is typical of the style. Its rich intensive sultana, raisin and chocolate aromas marry with the luscious, soft, spicy raisin and subdued oak flours to create the full bodied mature character of the wine. The many years spent in the barrel have been amply rewarded. Usually served at the end of the meal with chocolates or cheese.



## MONICHINO CITRUS NIP    Awarded ★★★★★ Melbourne Cocktail Awards

APPEARANCE - Golden orange

AROMA - An extremely pervasive mandarin marmalade

PALATE - Reinforces the mandarin marmalade with a touch of spice

Serve as a liqueur or with soda water and ice in a long glass. Unique to Monichino's this unusual and innovative liqueur with its rich golden orange coloring and pervasive mandarin marmalade aroma is as striking to the eye as on the nose. Its aroma is mirrored in its rich spicy mandarin and marmalade flavors. It is usually taken as a dessert liqueur but, particularly during summer months, it makes a delightfully refreshing long drink served chilled with soda water.