



LAST DAY TO ORDER : November 14, 2003

## CellarPlan 150

### OPIMIAN GOES SOUTH

**South Africa and Australia:** dreamy wines showing opulence with character, fruit with balance, wines that have conquered the markets of the northern hemisphere in ten short years.

For several years Opimian has teetered carefully towards a wholly southern offer, but first the Society had to be sure of its suppliers and their ability to produce wines of the outstanding quality we seek year after year. Secondly, we wished to fill the offer with wines that stand out in the crowd of less notable wines that are the Society's cheap,

but instantly forgettable, competition. Last year, John Sambrook and Ken Christie visited South Africa's Cape region to establish relationships with several highly rated growers. The effort now bears fruit in the South African selection for this Cellar Plan.

Australia, currently the most successful producer, continues to ship the wines the world wants to drink. Our close relationship with two of the finest suppliers has placed Opimian in a unique position to enjoy some of the best wines that the sub-continent has to offer.

This offer is a new venture for Opimian. It's success is entirely dependant on your support. We have located quality and high value wines: your role is to order them.

## THE SOCIETY'S FIRST EXCLUSIVE OFFER OF WINES FROM SOUTH AFRICA & AUSTRALIA

PLUS

### Coupon Wines

Membership Recruitment &  
Royal Bank/Opimian Visa Gold Card Programs



## FIRST OPPORTUNITY

### Coupon Wines

#### MEMBERSHIP RECRUITMENT & ROYAL BANK/OPIMIAN VISA GOLD CARD PROGRAMS

This is the first Cellar Plan where you can redeem your 2004 Free Case Coupon. Place your order for any other lot number on this Offering and convert your Coupon into one of the lots shown below. Both wines are from South Africa.

- Eligibility:** 1) If you joined the Society after July 1st, 2003 and have a valid 2004 coupon  
2) If you referred a new member after July 1st, 2003 and have a valid 2004 coupon  
3) If you applied for and have received a Royal Bank/Opimian Visa Gold Card and have a valid 2004 coupon

You are entitled to a free case of six bottles with the purchase of any other case on the same Offering. The following two lot numbers are the "free case" options on this Offering and are available only through the use of the coupon as explained above.

2575 **Longkloof Chenin Blanc, 2003.**  
Coupon 6btl/750 ml.





The balance is light and the aromas are delicately floral, and the steely definition that makes a uniquely constant impact in Cape wines is sufficient to keep the glasses refilled. Squeaky clean fermentation of beautifully balanced Chenin has produced a delicious wine with good harmony and rapier sharp crispness. [00] M8 D9

2576 **Welgedacht**  
Cinsaut/Ruby Cabernet/Merlot, 2002.  
Coupon 6btl/750 ml.





If it's good enough, it goes into the blend providing that all the varieties harmonise together without loss of individuality. This has been accomplished seamlessly. The flavours have tons of red berry fruit, with hard stone plum and damson blending with softer cassis and blackberry, even the spice of the Merlot is still notable. An unusual and highly delightful red. M8 D8



## Distell

### Stellenbosch, Cape Province, South Africa

Two leading companies, the Stellenbosch Wine Farmers and the Distillers Corporation merged their wine interests to form Distell, the leading wine group in South Africa. With exclusive links to many of the first line estates, vineyards and the largest vine nursery, Distell makes a brilliant partner for Opimian in the Society's adventurous foray into the Cape.

**2560 Oracle Chardonnay, 2003.**  
\$ 9.25 12btl/750 ml. \$ 111



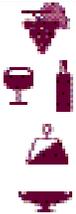
Sip the story of Africa and taste the distance that South Africa's wines have come in this lovely example of a favourite varietal. Light yellow-gold with green flecks, the elegant bouquet presents a pretty nose with delicious tropical highlights with refreshing lime and slaty mineral on the nose. Plump, though supple, palate with fine fruit and citrus flavour, the fresh acidity suggests richness in the future but carries balance through to a crisp dry finish. [01] M8 D9

**2561 Table Mountain Chenin Blanc, 2003.**  
\$ 8.42 12btl/750 ml. \$ 101



Low Engelbrecht the winemaker says "Chenin Blanc never comes fresher, nor more elegantly expressed than in this light wine". It starts beautifully showing subtle touches of herbs and apricots which seem to match its polished silver-gold colour. Pleasantly dry with just a tad of residual sweetness as the palate develops gentle lemon and orange peel nuances with a subtle touch of greenish acidity and toast at the edges. Finishes as freshly as it began. (01) M8 D9

**2562 Table Mountain Pinotage, 2002.**  
\$ 9.42 12btl/750 ml. \$ 113



This is a dazzling glassful of juicy, purple and frothy, pithy and assertive wine from the Cape's prized local varietal, a cross between Pinot Noir and Cinsaut. Winemaker Michael Bucholz uses grapes from Paarl, Stellenbosch and Wellington. Rich, lively red colour, the nose is boisterous and jolly, with smoky bacon and floral high notes mixed with sappy fruit leading to exciting flavours that fill the mouth with sweetly ripened red berry fruit. As succulent as cherry pie, it was made to enjoy right now. M8 D9

**2563 Table Mountain Merlot, 2002.**  
\$ 9.17 12btl/750 ml. \$ 110



Twenty years ago there was little Merlot to be found in the Cape, but like all winemaking here,

variety with quality has come apace. Deep, with a glossy polished purple colour, it shows fresh, sensual fruit and attractive acidity emphasising the spicy character of the grape. The fruit filled impressions are all positive and make the fruit easily available, as gentle tannins give richness right through to the farewell. Lively throughout, this has a classy and impressive character. M7 D8

**2564 Theuniskraal Semillon/Chardonnay, 2003.**  
\$ 10.67 12btl/750 ml. \$ 128



Wilbur Smith, the great South African novelist, was inspired by the Theuniskraal estate in his early novels. How fitting that his inspiration was this superb estate lying on the slopes of the Winterhoek Mountains outside Tulbagh, a lovingly restored township once destroyed by earthquake. Winemaker Andries Jordaan has worked wonders with his hand picked fruit, making a wine that shows true quality in an un-oaked crystal clean bouquet with beautifully balanced fruit characters. It has fine acidity, full, luscious and savoury flavours with a harmonious smooth texture and a lingering aftertaste. [00] M7 D7

**2565 Neethlingshof Pinotage, 2001.**  
\$ 16.67 6btl/750 ml. \$ 100



Gunther Brozel, the great Cape winemaker, pioneered many introductions on this brilliant Stellenbosch estate. His work has now passed to winemaker Philip Constandius, whose estate Pinotage is superb. It offers deep colour followed by a succulent aroma with an earthy, vegetal flavour with plums and mulberries marrying smoky, cedar highlighted tannins with nuances of vanilla and cinnamon. All the wild edges of the grape have been bevelled smooth during cask ageing, leaving a luscious and long finish. M7 D7

**2566 Stone Gables Chardonnay, 2003.**  
\$ 13.17 6btl/750 ml. \$ 79



If you're dismayed by all the heavily advertised Chards from around the Globe, relax, this one offers a brilliant insight into the smooth, balanced

 world of Cape Chardonnay. Full and rich, yet the impressions are so very elegant. The bouquet has a huge character sufficient to turn the palate in a gushing torrent. Then, diamond clean cuts of apple fresh, malic acidity carry rich touches of mango, kiwi and pineapple fruit right through the palate, leaving a long clean flavour that demands a second glass. [00] M8 D8

 lively, full flavour and a fresh taste that assumes a toughness that will soften with time. Stocky rather than huge, it has a long and seductively rich finish. M7 D7

**2567** Stone Gables Shiraz, 2002.  
\$ 15.00 6btl/750 ml. \$ 90

 Look out Australia, here's competition. This is a beauty with a black cherry colour and hearty cherry fruit on the nose. The aroma is stuffed with floral notes that set up the deeper secondary aromas with rich fruit and subtle touches of vanilla and oak. Typically mouth filling with a warm,

**2568** Stone Gables Cabernet Sauvignon/Merlot, 2002.  
\$ 15.00 6btl/750 ml. \$ 90

 Magenta and plum colours show off the youth of a wine that has started its journey to maturity with a basket full of concentrated raspberry and plum, sweetened by hints of spicy cinnamon. Delicious blackberry fruit flavours, with mint, roses and oak, build a marriage that fills the palate with deep, very finely textured tannins. Apart from the fruit, the abundance of concentrated extract makes this immediately attractive. M6 D7

## The Dominion Wine Company Stellenbosch, Cape Province, South Africa.

Dominion is a young company dedicated to developing age old traditions of excellence based on the finest wines available from the vineyards that span the old ox-cart trail that links Cape Town to Stellenbosch. Many of the wines come from further inland, from the 1,400 acre beautiful Merwida estate owned and developed by the Van der Merwe family and planted with vines since 1840. Today, the winemaking consultant is a New Zealander, Rod Easthope, who brought his cool climate experience to assist winemaker, Magnus Kriel. Merwida lies in a rich alluvial floodplain, its fertile soil a perfect location for all the different varietals.



**2569** Riverstone Chenin Blanc/Viognier, 2003.  
\$ 11.17 6btl/750 ml. \$ 67

 Give yourself a treat! Try this richly textured charmer with a peaches and orange fruit appeal with a whiff of pepper. If not a super heavyweight, it has bags of oomph to offer in the ripe buttery fruit that shows it to have come from a low yielding vineyard with mega ripe fruit. A hefty punch of alcohol adds length to a well-mannered clean finish. [00] M8 D9

**2571** Riverstone Cabernet Sauvignon, 2002.  
\$ 12.83 6btl/750 ml. \$ 77

 Emile Peynaud, the greatest winemaker to make Bordeaux wines once stated, "Cabernet Sauvignon must be 100% ripe, no half measures will do". It would be difficult not to ripen the fruit in the Cape, and it shows in the rich, mellow, soft flavours that hint of vanilla, leather, mint and damson jam. This wine is embroidered with class and it's as flavour-some as such a powerful wine can be. Luscious cassis is stitched into the wood tannins releasing flavour through an explosive finish. M6 D8

**2570** Riverstone Shiraz, 2002.  
\$ 12.50 6btl/750 ml. \$ 75

 A blend of wines from two celebrated vineyards set in the rolling hills above Stellenbosch, part of the fruit comes from the Kingsview winery, the remainder from the beautiful Tierkloof Valley. This wine shows lots of subtlety and spice, the flavours combining with ripe, rich fruit and the warm mellow tastes that make New World Shiraz so attractive. Fine structure and definition take this closer to Bordeaux than to the Barossa. M7 D8

**2572** Riverstone Shiraz/Cabernet Sauvignon, 2002.  
\$ 13.00 6btl/750 ml. \$ 78

 This wine style has a great future, and little wonder, with its juicy approachable fruit and spicy backbone. Flavours of berries, jam, plum and even dried currants stride alongside a lightly green, leafy, composted earthiness, all merging in a rough tumbling cascade leaving impressions with a spicy edge and supple mouthfeel. It should keep well, but it is super now with a roast breast of duck. M6 D7

2573 **Kingsview Sauvignon Blanc, 2003.**  
 \$ 10.33 6btl/750 ml. \$ 62



The aroma of Sauvignon Blanc is unforgettable, its deliciously intense and identifiable aromas of dried herbs and gooseberries making it a total favourite. This one has charming notes of sweet gooseberry and flint which follow through to a palate rich in tropical fruits and mineral flavours. [00] M8 D9

2574 **Sugar Bush Ridge Cabernet Sauvignon/Merlot, 2002.**  
 \$ 12.00 6btl/750 ml. \$ 72

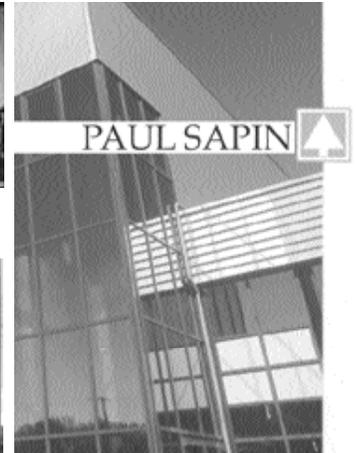


Like all the wines from the Dominion cellar, this one is a young, lusty, fruit driven battler. The young tannins jostle for position in the balance with ripe and fragrant fruit, in one mouthful tough and harsh, in the next sweet and supple. If it seems a little rustic and rough, with dollops of black cherry, touches of liquorice and a finish with chocolate and vanilla, it is still a great one for big roasts and hearty meat dishes. M7 D8

## Paul Sapin

### A Uniquely Opimian Asset

The "state of the art" Sapin winery in southern Burgundy has become a destination for wines from all around the world, and here they are bottled for distribution selling at "best values". With exclusive access to the Sapin portfolio throughout Canada, Opimian continues to lead the way with sensibly priced fine wines.



Thierry Coulon & Philippe L'Huillier of Paul Sapin



2577 **Kloof-en-Berg Chenin Blanc, 2003, Cape Province, South Africa.**  
 \$ 9.67 12btl/750 ml. \$ 116



On a hot day, lazing in the shade, there's nothing to beat the clean mineral touched brightness of a good Cape Chenin Blanc. Simply put, this is a delightful glass of fresh, light, easy to enjoy white. The nuances of aroma are supple and subdued, offering an elegant

pebble fresh character making it a delicious pre-lunch aperitif, but there's quite sufficient character to make it an ideal partner with white meats or fish dishes. [00] M9 D9

2579 **On the Billabong Semillon/Chardonnay, 2003, South East Australia.**  
 \$ 10.75 12btl/750 ml. \$ 129



Great sipping and supping wine, so fresh and so full of life. The fact that it makes a delicious pick-me-up after another day working at the grindstone makes it even more enjoyable. Nice soft, silky flavours caress the palate, lifting the fruit from the light citric, limey acidity. Finishes softly with a delicious peaches and cream smoothness. [00] M9 D9

2578 **Kloof-en-Berg Ruby Cabernet/Cinsaut, 2003, Cape Province, South Africa.**  
 \$ 10.83 12btl/750 ml. \$ 130



In 1949, Dr. H.P. Olmo of the University of California at Davis, crossed Carignan with Cabernet Sauvignon to produce Ruby Cabernet. Both grapes show their characters in this rather sappy, juicy red. On its own, Cinsaut can be very aggressive, but mellowed by

marriage to the Ruby Cabernet the impressions are all positive with a fruit driven style and limited tannins. A perfect wine for a picnic, around the fire "après ski", or enjoyed on its own. M8 D8

2580 **On the Billabong, Shiraz/Cabernet Sauvignon, 2003, South East Australia.**  
 \$ 10.75 12btl/750 ml. \$ 129



Grown in the vineyards of Riverina, a vast plain of irrigated fruit farms, there is never any question that the fruit will fully ripen, but the drawback can be that it over-ripens and the grapes lose balance - too much sugar, insufficient tannin. Not a problem here. The ripe fruit is abundantly supported by long chained silky tannins creating beautiful balance and giving sufficient grip and length to the spicy flavour. M8 D8

## Neil McGuigan

### A Particularly Australian Asset

Neil is an Australian who has emerged in the top echelons of the world's finest winemakers. His traditions, and those of his family, are based in the Hunter Valley of New South Wales but as his vineyard at Briar Ridge has flourished, Neil has had more time to develop wider interests in winemaking in other regions across southern Australia.



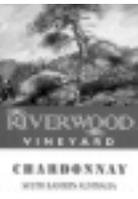
**2581 Nulkaba Semillon/Chardonnay, 2003, South East Australia.**



\$ 9.58 12btl/750 ml. \$ 115

The Semillon grapes dominate the blend, showing a smooth velvet touch which allows the forceful character of the Chardonnay to exhibit its distinctively unique sweet fruit flavour. Medium bodied, the aroma opens with green apple with subtle undertones of citrus, followed on the palate by a complexity of fruit flavours with a long finish. [01] M9 D9

**2584 Riverwood Chardonnay, 2003, South East Australia.**



\$ 11.50 12btl/750 ml. \$ 138

This is a delicious blend of wines from vineyards from the three south eastern states. Middle yellow in colour, the bouquet offers rich, ripe fruit flavours reminiscent of melon and tropical fruit. These nuances are underlaid by oak maturation and malolactic fermentation characters. Fresh and zingy, there's plenty of up-front fruit sweetness, highlighting length and increasing the richness. [01] M8 D8

**2582 Nulkaba Cabernet Sauvignon, 2002, South East Australia.**



\$ 9.58 12btl/750 ml. \$ 115



Intensely deep plum colours, give a hint of what is to come. The plummy, chocolaty nose has good complexity derived from

blending the grapes of several *terroirs*. In the mouth the taste is rich and full, showing black-currant and berry flavours in a series of layers. Ripe and full bodied, it displays a sturdy structure ending with succulent mouth filling tannins and a long, firm and dry finish. M7 D8

**2585 Riverwood Shiraz, 2003, South East Australia.**



\$ 12.17 12btl/750 ml. \$ 146

Very youthful, energetic purple, with a complex mix of aromas that merge ripe blackberry with mulberry, layers of tar, chocolate and even hints of iodine. The palate is just as dramatic, interweaving prune with cedar, pepper with leather, allowing the tannins to appear soft and smooth. Like many Australians, this has a big body with a big fruit flavour that lasts long in a wine with considerable appeal. M6 D8

**2583 Nulkaba Shiraz, 2002, South East Australia.**



\$ 9.58 12btl/750 ml. \$ 115



The natural tendency of the Shiraz as a shy bearer with deep roots, protects the vines during the red heat of Summer, concentrating the juice and colour of the skins. This is a

deep, dark, black plum colour with a purple edge. The bouquet has aromas of blackberries, plums and black pepper followed by a final note of damp earth. Rich, mouth filling palate with flavours of milky chocolate and liquorice, finishes with sweet fruit notes balanced by fine grained tannins and a warm aftertaste. M8 D8

**2586 Lone Post Vineyard, Semillon/Chardonnay, 2003, South East Australia.**



\$ 13.42 12btl/750 ml. \$ 161

The wine laws of Australia allow wide blending of varieties and regions, thus making superbly appealing wines such as this readily available. Rich highlighted golden, it has a melony warm climate flavour with fresh and clean gentle fruit and a very fragrant nose. The flavours show decent length and there's good varietal definition that allows both vines to show off their own characteristics. Fresh and inviting, its vitality is supported by underlying fruit weight and an attractive floral dimension. [01] M8 D9

**2587 Lone Post Vineyard Chardonnay, 2003, Cowra.**  
\$ 13.58 12btl/750 ml. \$ 163



Grown in Cowra, a small wine region with only eight wineries due west of Sydney, the fruit achieves complete ripeness early, and must be picked while the acidity level remains high. This wine now shows a mellow, oatmeal nose, with light, fine fruit aromas that border on lime juice with a nuance of camembert cheese. Flavours of limes and mandarin orange with additional oatmeal give it a beautifully fine, lithe textured taste. It has a lovely touch of sweetness and leaves the palate clean and fresh. (01) M7 D9

**2589 Lone Post Vineyard Merlot, 2002, Hunter Valley.**  
\$ 14.50 12btl/750 ml. \$ 174



Top class Merlot; if you like them powerful and full of flavour then this wine is just for you. A pungent attack on the roof of the mouth from assertive fruity acidity is followed by soft nuances of black cherry in harmony with gentle vanilla tannins and a lovely warming mouth-feel. Maturation in oak wood has buffed the tannic edges as smooth as polished mahogany and left a lengthy cedar accented note at the finish. M7 D8

**2588 Lone Post Vineyard Cabernet Sauvignon, 2002, Hunter Valley.**  
\$ 14.50 12btl/750 ml. \$ 174



Bright and dark, it has a darkly fruited bouquet to match. The nose is fresh, deep and laden with chocolate and charred cedar. Very intense Cabernet aromas are concentrated in a structure that has been built to last, combining nice black fruit flavours with a touch of eucalyptus, cedar and cloves. Warm on the finish with a spicy, earthy herbal persistence, the quality of the wine is seen in the combination of power and sophistication. M6 D7

**2590 Lone Post Vineyard Shiraz, 2002, Mudgee.**  
\$ 14.50 12btl/750 ml. \$ 174



Shiraz is the signature varietal for Australian individuality. This Mudgee Shiraz fills the glass with warm mushroom and forest floor aromas mixed with lively red fruit, dark chocolate and old leather. This is a rich earthy wine with great depths and layers of flavour that stack up and overflow from the glass. Well balanced, interesting, it is perfect with grilled meat. M7 D7



**2591 Briar Ridge Chardonnay, 2003, Hunter Valley.**  
\$ 18.67 12btl/750 ml. \$ 224



Briar Ridge is located on Mount View, at the southern tip of the Hunter Valley, where the microclimate in combination with the limestone based red soil produces Chardonnay grapes with a classic "white Burgundy" style. Hand picking eliminates poor bunches and helps to maximize fruit intensity giving a soft, balanced yet rich wine, full of flavour while marrying delicate oak complexity to an attractively clean palate. (01) M7 D8

**2593 Briar Ridge Cabernet Sauvignon, 2002, Hunter Valley and McLaren Vale.**  
\$ 19.83 12btl/750 ml. \$ 238



An outstanding wine with richness and intensity. The colour is deep, reddish purple followed by a complex bouquet that hints of black cherry and blackberry, even plum and wood overtones. It is intense with grainy tannins adding a firm textural dimension to the full varietal fruit palate. Neil McGuigan is passionate about his Hunter Valley fruit, and here in combination with McLaren Vale grapes it achieves excellent harmony. M6 D7

**2592 Briar Ridge Shiraz, 2002, Hunter Valley and McLaren Vale.**  
\$ 19.83 12btl/750 ml. \$ 238



McGuigan has cleverly blended the opulence of the Hunter fruit with the elegance of colder climate fruit from McLaren Vale. This resulted in an intensely flavoured wine with a deep and dark rich purple colour, the full nose showing nice vanilla touches from eight months maturation in American and French oak. M6 D7

**2594 Briar Ridge Merlot, 2002, Hunter Valley.**  
\$ 19.83 12btl/750 ml. \$ 238



The expansion of the Briar Ridge vineyard in the mid-nineties is now yielding fruit from vines that have extended their roots into the deep red soil which, combined with endless days of sunshine, perfectly ripens the fruit. Afternoon cloud cover and low nighttime temperatures fix the delicate fruit acids in the grapes. Brilliant, a spicy entry with well balanced richness in a palate full of juicy surprises, then sweet, warm and lively with an underlying toughness that will soften with time. More seductive than brawny, a floral fragrance suggests a bright future. M6 D8



## Pertaringa Wines

### Marrying Tradition and Innovation.

Over recent years Geoff Hardy, partner in Australia's largest vine nursery, has developed a number of properties at vineyard-specific sites where he has teamed his knowledge of viticulture with the local climate and the complexity of South Australia's mixed soils. The results have been superb, the quality of his wines speak from the glass, while his Angas Vineyard on the Limestone Coast has been awarded a cherished Certificate of Merit for "Best Practices and Cleanliness".

2596

#### Geoff Hardy Meritage, 2001, Limestone Coast/Langhorne Creek.

\$ 11.67 12btl/750 ml. \$ 140



A blend of the three classic Bordeaux varietals, Cabernet Sauvignon, Merlot and Petit Verdot, a grape that gives a spicy "oomph" to its partners. Dynamically flavoursome, rich and robust, all the components that make us love reds caress the palate leaving a wide trail of fruit flavours.

Geoff is a pioneer in the Limestone Coast and Langhorne Creek regions where the on-shore winds maintain low temperatures to lengthen the even ripening period. M7 D7

2597

#### Geoff Hardy Shiraz, 2001, Langhorne Creek.

\$ 12.17 12btl/750 ml. \$ 146



Geoff reckons that a vital factor in securing the quality of his wine lies in the effects of the "Lake Doctor", the cold wind that blows off the Great Southern Ocean, across Yankalilla Bay and on to the vineyards. The colour is an impenetrable dark cerise to purple, with a stylish

peppery nose and the floral notes backed by sweet oak slip easily into the mouth with full, sweet juicy flavour. Delicious now, still has the stamina to go a while. M7 D8

2598

#### Geoff Hardy Cabernet Sauvignon, 2001, Limestone Coast.

\$ 11.67 12btl/750 ml. \$ 140



The fruit comes off Geoff's Angas Vineyard, close to Coonawarra, producing very distinguished Cabernet Sauvignon fruit. Striving to be ecologically friendly means that pesticides are a strict "no go" as a protection for the immediacy of the flavour of the ripe, pungent Cabernet.

Dark, deep magenta coloured, it has attractively minty characters with herbs, oak and blackberries. Fresh yet mellow in the mouth offering a pleasing combination of fruit framed by soft grainy tannins finished by an attractive touch of warmth to match the mellow subtleties. M8 D8

2599

#### Pertaringa Bonfire Block Semillon, 2003, McLaren Vale.

\$ 14.08 12btl/750 ml. \$ 169



The seventy acre vineyard lies in the foothills of the Mount Lofty Range with a maritime influence from the nearby

Great Southern Ocean. Of the eight varieties of vines, Semillon covers less than seven acres, yet it produces one of Australia's finest examples. Brilliant straw colour from low yielding vines results in intense aromas with lemon, gooseberry and tropical fruit. Fermentation in cask added a second layer of aroma complexity. Full bodied, long and structured it finishes with a crisply defined mouthfeel. [01] M8 D8



Pertaringa Vineyards

# Wisdom Creek Winery

## Riverland, South Australia

Are your paws sore from digging for top Oz wines? Don't howl at the moon, because here's a group of wines with a real bite. The Riverland region of South Australia is the fruit bowl of the continent, it is no wonder that so many farms have changed emphasis from fruit to viticulture. Australians tenaciously follow their dreams through whatever obstacles until they get it right. This is the driving philosophy behind the superb production at The Moon Dog Acre of Wisdom Creek.



**2600** Moon Dog Acre  
Chardonnay, 2003, Riverland.  
\$ 11.00 12btl/750 ml. \$ 132



This wine shows all the characters that made Riverland a world wide champ! A fertile *terroir* along the Murray River helps to lift the fruit flavours, assisted by cask maturation and full malolactic treatment. Tangy and fresh, the fully flavoured fruit blends with floral aromas, giving plenty of up-front power with delicious tropicality and some tangible oak nuances. Great wine to partner fish off the barbecue. [01] M7 D8

**2601** Moon Dog Acre Merlot, 2002, Riverland.  
\$ 11.17 12btl/750 ml. \$ 134



With between 10 and 20 inches of annual rainfall, sprays are minimal and disease in the vineyards is extremely rare. This allows the fruit to fully ripen without any secondary flavours. Look at the deep purple colour and taste the sunshine in a display of fruit with plum, raspberry and blackcurrant to the fore. Clever use of oak enhances and softens the grape tannins leaving a velvety smooth, soft, slightly sweet finish. This is a full bodied bottled Christmas cake with a flavour that seems to have no end. M6 D7

**2602** Moon Dog Acre Shiraz, 2002, Riverland.  
\$ 11.33 12btl/750 ml. \$ 136



A very rich full bodied bouquet showing blackberry, mulberry with spicy cracked pepper and even nuances of olive characters, all amply supported by a smoky oak complexity. Typical spice flavours are enhanced by the barrel maturation that softened all the fruit tannins leaving well rounded flavours with great length and a persistent grip. Opulent and savoury with all the components working together to give superb structure. M6 D6

## Conditions of Purchase for Cellar Plan 150

- Bottle prices are for reference only. No purchase is necessary, but the minimum purchase is one case.
- Please include your credit card (Visa, MasterCard, or American Express) authorization or a cheque payable to: THE OPIMIAN WINE FUND IN TRUST with your order.
- Please have your orders in our office before November 14, 2003, when final commitments will be made to the suppliers.
- Please refer to the Opimian News section of Winetidings for updated delivery reports.
- To pick up wines ordered on this Offering, a valid year 2004 membership card is required.
- Orders may be sent by fax to 514-481-9699; by e-mail to opim@opim.ca or through the website at www.opim.ca
- Arrivals: The wines on this Offering are expected to arrive in Canada mid March. Arrival date at individual liquor boards depends on the distance between port of entry and location of liquor board.
- Releases: Actual release dates will depend upon date of arrival and processing time required by each liquor board (between one and five weeks).

	White		Drink Now		
	Red		Drink this year		
	Rosé		Enjoyable now; will develop 6 months-2years		
	Sparkling		Wine meant for laying down		
	Great concentration		Medium concentration		Light in body
	Heavy oak		Medium oak		Light oak
	Member's Choices This symbol denotes wines most ordered by Opimian members. These are consistently popular with our membership at large.		Medal Winner		
	The Society Suggests To help novice members, this symbol is a guide to wines that are suitable for starting a cellar, and/or for drinking within two years of delivery.				
	Extremely limited quantities		Very limited quantities		Limited quantities
<ul style="list-style-type: none"> <li>• Sweetness Scale (<i>in parenthesis</i>) 0 = very dry 9 = Very Sweet (<i>dessert wine</i>)</li> <li>• Degrees of Maturity (M) (Scale of 1-10) 1 = lay down 10 = fully mature</li> <li>• Degrees of Drinkability (D) (Scale of 1-10) 1 = needs time 10 = ready to drink</li> </ul>					

KEYS FOR SYMBOLS