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| Sauvignon Blanc – Lively and fresh, fragrant gooseberry and peach, cut grass with grapefruit flavours. Well balanced and delicately finished. | 18 |
| Pinot Grigio – A lightly bodied wine exhibiting lovely citrus aromas with lime overtones and flavours of white nectarines and freshly cut pear. Beautifully balanced with an elegant finish. | 23 |
| Pink Contessa Moscato - Delicately frizzante, seductively sweet & brimming with rose petal aromas. The palate is bursting with honeydew melon flavours followed by a refreshingly clean finish. Enjoy anytime. | 15 |
| Peach Moscato - A unique infusion of fresh peach juice and white moscato, subtly sweet with a refreshing spritzzy finish. | 6 |
| Sweet Nellie Late Harvest Muscatel - Pale gold in colour, with lifted aromas showing characters of rich spicy, grapey muscat. The palate is intense and rich, finishing with sweet grapey flavours and clean acidity. Ideal with fruit desserts or before dinner with a platter of soft cheese and stone fruits. | 23 |
| Dolce Rosso Moscato Nero - The handpicked Black Moscato variety is well loved for its exotic perfume and flavour. This unusual table wine is a translucently splendid violet crimson in colour with a luscious rose petal aroma. It may be enjoyed with aged or blue cheeses and accompany or even replace dessert. | 20 |
| Moscato Rosso - This red medium dry wine has great fruit flavours with a muscat aroma, served lightly chilled this is an excellent lunch time wine. It is very popular as a light alternative to full bodied wines and can be enjoyed with all cuisines. | 20 |
| Old Vine Grenache - The Oak Valley Grenache is produced from over 60 year old vines. The wine was hand crafted using traditional open fermenters and the time honoured basket press to gently extract the best colour and flavour. Complimented by soft fine flavours of raspberry's and plums complexed by hints of spice and soft oak. Minimum filtration is used to maintain more character and individuality. Ideal with game, poultry, red meat or pasta dishes. | 25 |
| Sangiovese Shiraz Zinfandel – A handmade wine where meticulous care was taken at every stage of production. The palate shows a spicy tangy cascade of flavours from blackberry to plum with a hint of pepper. It is supported by vanillan oak flavours and fine tannins giving the wine a beautiful soft rounded finish which will suit a wide variety of dishes. | 25 |
| Old Block Shiraz – A rich powerful full bodied wine of great elegance and structure. The wine has enormous black fruit flavours of spicy, plummy fruit with a long finish of soft oak and very fine tannins. Minimum filtration is used to maintain more character and individuality. It is an ideal accompaniment to all red meat or pasta dishes. Enjoy now or after cellaring. | 25 |
| Vecchioni Old Tawny – This fortified wine has a complex bouquet of ripe fruit and excellent aged character. | 20 |
| Vecchioni Muscat – Raisin flavours dominate the refined pallet complementing a wonderful sweet floral aroma. Aged to enjoy immediately. | 20 |
| Vino Cotto – Traditional Italian grape syrup with no added sugars, preservatives or alcohol. Vino Cotto contains pure grape juice picked at honey ripeness. | 25 |

BOTTLED WINE ORDERS

MAIL Oak Valley Estate Wines
 PO Box 5032
 Mildura , Victoria 3502
ABN 71 646 456 964
CONTACT 0409 254 484

Orders can be placed using any of the following ways:

PHONE : (03) 5021 2379
FAX : (03) 5022 7283
EMAIL : info@oakvalleyestate.com.au

YOUR DETAILS

Mr/Mrs/Miss/Ms First Name: _____ Surname: _____
 Address: _____
 _____ Postcode: _____
 Delivery Instructions: _____
 Ph:(____) _____ Email _____@_____

YOUR ORDER:

| | Cases 12 bottles x 750ml | Total |
|--|--------------------------|-------|
| SAUVIGNON BLANC | | \$ |
| PINOT GRIGIO | | \$ |
| PINK CONTESSA MOSCATO | | \$ |
| PEACH MOSCATO (330ml) | | \$ |
| SWEET NELLIE MUSCATEL | | \$ |
| DOLCE ROSSO MOSCATO NERO | | \$ |
| MOSCATO ROSSO | | \$ |
| OLD VINE GRENACHE | | \$ |
| SANGIOVESE SHIRAZ ZINFANDEL | | \$ |
| OLD BLOCK SHIRAZ | | \$ |
| VECCHIONI OLD TAWNY | | \$ |
| VECCHIONI OLD MUSCAT | | \$ |
| VINO COTTO | | \$ |
| | | \$ |
| Cost of freight varies as per location | FREIGHT | \$ |
| | TOTAL | \$ |

Charge my:

Bankcard Visa Mastercard Cheque Enclosed

Card No. Expiry ___/___

Name On Card: _____

Signature: _____

Declaration: When purchasing wine:-

I certify I am over 18 years of age and that a licensed person or their representative has not purchased this wine for resale.

Signature: _____ Date: _____