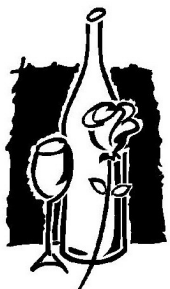


Alex's Newsletter

#11

December 2007



Rose Bay Drive In Liquor

Yarrabank Cuvee 2003

The region: Yarra Valley (Vic)

The alcohol: 12.5%

The taste: Crisp, mouthwatering citrus

The price: \$42 or 10% off in a dozen



www.rosebaydriveinliquorstore.com.au

The Yarrabank label is made as a joint collaboration between Yering Station in the Yarra Valley in Victoria and Devaux in the Champagne region of France. Yarrabank was founded on a very simple idea – they wanted to make the best sparkling wine that Australia can make.

This is a brut cuvee. The word “brut” indicates that the bubbly is dry, with only 3 grams per litre of residual sugar (that’s low – trust me). The word cuvee means that it is a blend, in this case 46% chardonnay and 54% pinot noir, all of which is Yarra Valley fruit. The Yarra Valley was chosen for the very cool climate, which results in grapes with lots of acid, which is essential for quality in sparkling wines.

This is a vintage sparkling, rather than a non-vintage. The main difference is that a vintage bubbly is an expression of the fruit from that year and the exact blend can change from year to year. In contrast, non-vintage sparklings are designed to be the same every year.

The winemakers do not use any malolactic fermentation when making these wines. Malolactic fermentation changes malic acid to lactic acid, resulting in a creamy, round mouthfeel and buttery flavour. This can be good in some wines, but they wanted a more crisp, elegant style rather than a broad, soft style.

Crisp citrus flavours on the nose, matching citrus flavours on the front of the tongue. When it hits the middle of your tongue, your mouth starts watering. Beautiful with just about anything. Great for a summer’s day with a BBQ, or just sitting in the sun.

Summer drink ideas

So we’re hitting those crazy summer days where all you want to do is sit around in the sun with your mates.

So what are you going to drink? Sure, a nice white or rose and maybe some beer will do the trick, but what if you want to be a little more exotic?

Well, here at Rose Bay Drive In Liquor Store, we’ve put some time into destroying our livers and checking out some easy to make drinks just for you. Aren’t we nice?

Seabreeze

They don’t get much easier than this.

2 parts cranberry juice

4 parts ruby red grapefruit juice

1 part vodka (2 if you like)

You can premix the juices together in a container and put it in the fridge. When you want a drink, grab a nice big glass, fill it halfway with ice, add as much vodka as you want and top up with the juice mixture. So refreshing. You don’t really taste the cranberry juice either, but it does add a little something to the flavour.

Mule

Refreshing and a little bit sweet

Vodka (Absolut Vanilla works best)

Fresh lime juice (lime cordial will do)

Ginger beer

Pour the vodka over ice in a tall glass, add about the same amount of lime if you’re using cordial, or a bit less if using real juice and top up with ginger beer (not ginger ale).

Wine cooler

OK, so this one still contains wine, but it won’t get you smashed too quickly.

Any relatively inexpensive sauv blanc

Lemonade

Sliced fruit

This is simple, pour the wine and lemonade in about equal measures into a jug full of ice and add the fruit slices. Lime and orange work best, but add whatever you like. When you pour it into your glass, make sure you get some of the fruit and try eating it. A friend made this up for a dinner a few weeks ago and it was very popular.

Pimms and stuff

The exact recipe of Pimms is a closely guarded secret, but it’s refreshing as. It’s a gin base mixed with fruits.

Pimms No 1 Cup

Dry ginger ale

Lemonade

Sliced fruit to garnish

Pour about 4 or 5 shots of Pimms into a decent size (say 2L) jug half filled with ice. Add the lemonade and ginger ale to your taste – hey, plenty of time to experiment over summer! Add the fruit and stir well.

Frozen cocktails

We also carry a range of frozen cocktails in store. We suggest that you order these in advance so you don’t miss out.

See www.coolcocktails.com.au for available flavours. They’re great to keep in the freezer!

Cape Mentelle 2007 Sauv Blanc Semillon

The region: Margaret River (WA)
The alcohol: 13.0%
The taste: Crisp, refreshing citrus
The price: \$26 or \$22 in a dozen



Wine labels

Wine labels have certain regulations. When a label says which grapes are used in the wine, or which region the grapes come from, that must be true for at least 85% of the wine. This allows winemakers a little bit of room to move rather than having to create new wines every year.

When a wine contains juice from more than one grape, the one with the highest proportion in the wine is listed first on the label. So in this case, there is more Sauvignon Blanc than Semillon.

Ever noticed that the Cape Mentelle and Cloudy Bay labels look a bit similar? It's not a coincidence. They are sister companies, aimed at producing wines that represent the region they're from. Cloudy Bay is from Marlborough and Cape Mentelle is from Margaret River in WA.

Cape Mentelle was founded in 1970, but it's now part of the Moët Hennessy wine empire. Cape Mentelle is famous for amazing wines.

Blends of sauvignon blanc and semillon are often referred to as classic dry whites, SSB's or SBS's. Sometimes classic dry whites also include a tiny amount of chardonnay, depending on the winemaker and the fruit for that particular year. This is the Australian version of the white wines made in Bordeaux.

Margaret River is famous for SSB's. They're a really refreshing style, great for sitting in the sun and guzzling with friends. This is one of Australia's best.

You can smell the sauvignon blanc straight away, with the typical passionfruit and lemon notes shining through. It's pale in colour, almost colourless when first released.

When you take a sip, you can see the semillon shining through with a bit of extra body compared to straight sauvignans, but it's not over the top at all. It's dry with lots of melon, white peach and other stonefruit flavours.

On the other hand, if you're not into all that wine talk... I'll put it this way: if you like dry whites and have never tried this one before, you're missing out.

Sangreal By Farr 2005 (Pinot Noir)

The region: Margaret River (WA)
The alcohol: 13.5%
The taste: Rich, balanced, intense fruit with a lingering, powerful finish
The price: \$70 or 10% off in a dozen



Our Website!

www.rosebaydriveinliquorstore.com.au

If you or a friend wish to join the mailing list for this newsletter, just let me know by e-mail at rosebaydrivein@bigpond.com

Don't forget to check out the 2007 **Christmas Hampers**. There's a link on the website that will take you straight to them.

Don't forget to check out our great holiday specials too. Lots of nice stuff at great prices this month!

Legend has it that when Gary Farr was trying to find a name for his new top shelf pinot, he was reading the Da Vinci Code. Sangreal is the term for Holy Grail.

And we reckon it might be pretty damn close to this goal. Most of us are on a budget here, but when we have a bit of extra cash, this is the wine we go for to treat ourselves.

It's a great example of pinot noir at its best. In fact, Gary Farr is a traditionalist. You may have heard of another wine he helped make famous – Bannockburn. He makes his wines in the style of some of the top shelf Burgundies (which is the most famous French region for pinot – just in case you didn't know). He also still uses a cork, rather than a screwcap, because of his traditional values. He makes sure he has the best cork he can get his hands on, to reduce any problems.

He makes the Sangreal, a chardonnay, viognier and shiraz, but they're quite hard to get in any great quantities. If you see them on a winelist, don't think twice. Just order it.

His son, Nick, also makes wine under a label called Farr Rising. Both labels are incredible wines and a great example of the stuff that we Aussies can do.

On behalf of all of us here at Rose Bay Drive In Liquor Store, we wish your families a fun and safe holiday season!

*Cheers!
Bob, Steve, Larry, Mark, Alex, Tom,
Nick, Matt, Ben, Mirella, Anna & Emily.*