



MONICHINO
WINES OF VICTORIA

AUTUMN 2016
MONICHINO
TASTING
NOTES

HONOURING THE PAST AND LOOKING TO THE FUTURE

The Monichino family would like to thank all our friends and customers for their cards and wonderful stories of time spent with our late father and grandfather Carlo.

LATE August saw the passing of our beloved winery patriarch, Carlo Monichino, who established Monichino Wines at the Katunga vineyard in 1962.

Through hard work and dedication, Carlo and his wife, Margaret, established the vineyard and opened the Cellar Door in 1972. In the years that followed, he continued to grow new varieties and innovate.

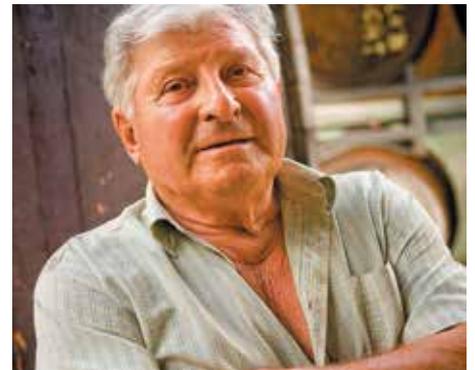
His legacy will continue to live on with his son Terry, making wine in his own right, and daughter Anna, operating the marketing and administration at Cellar Door. His granddaughter Carlie, is currently doing her apprenticeship and

training to be a chef at the winery.

The winery is now producing 27 varieties of wine bearing the Monichino name.

Recent months also saw the opening of the new Café Tramontino at Cellar Door. Boasting a modern European menu, created from local ingredients, the cafe is run by executive chef, Ryan Gibson, who has lived and worked in France and Europe as well as the Goulburn Valley.

Café Tramontino is open from 11.30am to 3pm Wednesday to Sunday.



A TASTE OF 2016

The coming months see some enticing events being held at Monichino Wines.



Easter Long weekend

Saturday 26th &
Sunday 27th March

Our ever popular European share platters and house made woodfired pizzas will be available along with hidden easter eggs for the kids. A great family day out. Cellar Door open from 10am, food from 11:30am.

End of Harvest Long Lunch

Sunday 3rd April

Enjoy an afternoon of dining on modern European cuisine with like-minded wine enthusiasts. A feast to showcase seasonal produce and to celebrate the end of a busy grape harvesting season.

Mother's Day

Sunday 8th May

Treat mum and the whole family to a special 3 course lunch and live music this Mother's Day.

Tribute Dinner for

Carlo Monichino

Saturday 17th September

A evening of classic Piemontese dishes, story telling and laughing all while toasting to the very special man who started it all, Carlo Monichino.

Wine Tours

Arrive at our events in style with North East Limousines.

No more worries about driving home.
Email: info@northeastlimousines.com.au

To find out more about upcoming events or to make a booking please contact Monichino Wines on 03 5864 6452, email functions@monichino.com.au or visit www.monichino.com.au



AUTUMN WINES

New release Single Vineyard 2015 Chardonnay

Price | \$40 bottle

Tasting notes:

This wine is one of Monichino premium range. The fruit is 100% grown on our Katunga vineyard. Fermentation was carried out by wild yeast in new barrels. This wine has a complexity of aromas and flavours including fig, melons, toffee and ripe pineapple.

Monichino Single Vineyard 2012 Heathcote Shiraz

Price | \$40 bottle

Tasting notes:

The fruit is 100% grown on a high quality vineyard in the Heathcote wine region. Only the best quality grapes have been selected, using traditional methods of hand plunging in small fermenters. The wine was then aged in new French and American oak for 18 months.

Monichino 2008 Vintage Port

Price | \$22 bottle One of Carlo's special wines

Tasting notes:

Vintage describes a style of high quality Australian fortified wine that is produced from a single vintage year. Vintage is barrel aged for 18-24 months prior to release. This wine can be consumed young but is best after many years of bottle age. Ideal cellaring conditions are in a cool dark environment. Cellaring potential is 15-30 years.

WINE ON SPECIAL

Incredible prices! Offer ends 30th April 2016



Monichino 2010 Orange Muscat

Price | \$10 bottle or \$110 dozen

Tasting notes:

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

Monichino Rose Petals

Price | \$10 bottle or \$110 dozen

Tasting notes:

This wine displays definitive floral Muscat character which is enhanced with the subtle scent of crushed rose petals. A medium sweet tropical soft fruit flavour heightened by a tinge of spice. Match with dark chocolate, caramel tart or all by itself.

Monichino Moscato Bianco

Price | \$10 bottle or \$110 dozen

Tasting notes:

A light, delicate, sweet wine with characters of tropical fruits, orange blossom and green apple that linger in the mouth. A perfect low alcohol wine to drink, fabulous served chilled all by itself or with a fresh fruit platter.

Monichino Rosso Dolce

Price | \$10 bottle or \$110 dozen

Tasting notes:

The aroma consists of a subtle blend of raspberries and red currants with a hint of fragrant spice. Mouth filling, the palate is luscious with soft-bodied, full berried flavour. It is sweet yet tangy, refreshing and tantalising. Serve chilled with a warm vegetable salad or a plum dessert and panna cotta.

Monichino 2012 Cabernet Merlot

Price | \$180 dozen (valued at \$216)

Tasting notes:

Made from a blend of 60% Cabernet Sauvignon and 40% Merlot, aged in both French and American Oak. The nose beckons with blackberry, ripe cherries and a dark chocolate. The smooth rich flavours of berries and dark chocolate with a hint of spice on the palate, complemented by a long lingering finish. Serve with roast lamb, charcoal grills or beef.

Monichino 2014 Merlot

Price | \$180 dozen (valued at \$216)

Tasting notes:

This wine is made from 2005 Merlot, blackberry, raspberry and plum predominate on both nose and palate. They are pleasantly enhanced by subtle mixed spice aromas and flavours provided by 12 months ageing in French oak. Serve with roast lamb, Osso Bucco or pasta with a rich meat sauce.

Monichino 2011 Cabernet Sauvignon

Price | \$180 dozen (valued at \$216)

Tasting notes:

This wine 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. Serve with roast beef, kangaroo or game.

Cleanskin Dry White

Price | \$88 dozen

Tasting notes:

This wine is a bargain at \$8 bottle. The grape varieties are grown on the Katunga Estate vineyard. This wine is a blend of 20% Riesling, 20% Semillon, 40% Chardonnay, 20% Sauvignon Blanc. A fresh young wine displaying passionfruit, citrus and tropical fruits. A well balanced wine. Will match well with seafood and chicken dishes. A great quaffing wine!

Cleanskin Terry's Blend

Price | \$100 dozen

Tasting notes:

Another popular Monichino quaffing wine at a fantastic price. Made from Sangiovese, Merlot, Cabernet Sauvignon and Shiraz.

FAMILY RECIPE

Carlie Monichino: Nonno Carlo's giardiniera (pickled vegetables)



This is a special Monichino family recipe that my nonno and founder of Monichino Wines, Carlo Monichino, gave me. Around this time of year nonno always made batches of these pickled vegetables for us to enjoy as antipasto before our ritual Sunday dinner. You can also store them in sterilised jars under oil to enjoy for longer or when you have unexpected guests.

-Carlie Monichino

Ingredients:

- Monichino Riesling
 - White vinegar
 - Beans, halved
 - Red capsicums, cut into strips
 - Celery, stalks cut 2cm thick
 - Cauliflower, cut into small florets
 - Dried bay leaves, one for each jar if storing
 - Whole peppercorns
 - Garlic cloves, thinly sliced
 - Dried oregano
- Note: Avoid using starchy vegetables such as potato

Method:

In a large pot add 1 part Monichino Riesling and 2 parts white vinegar. Heat your blanching liquid to boiling point and then blanch one type of vegetable at a time. They should still be slightly crunchy. Use a slotted spoon to take them out of the vinegar mixture, place into a large bowl and continue with the rest of the vegetables in a similar manner. Once all vegetables are cooked add sliced garlic cloves, peppercorns and dried oregano (or any dried herb you like) and toss together. Taste to see if more garlic or oregano is needed. If you are planning to jar these pickled vegetables, place the mix into sterilised jars and pack down firmly without squashing the vegetables. Next, fill the jar with olive oil until all vegetables are covered and tighten the lid.

If you don't plan to preserve the vegetables, it's now time to slice some thick crusty bread and invite your friends to try out your first delicious batch of authentic Piemontese giardiniera.

Buon appetit!



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WINE CLUB

THE Monichino Wine Club offers loyal customers of the winery generous discounts on wine orders by the dozen. The great news is that it costs you 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.



MONICHINO
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CELLAR DOOR OPEN FOR TASTINGS

Mon-Fri 9am–5pm Sat-Sun 10am–5pm

CAFE TRAMONTINO OPENING HOURS

Wed-Sun 11.30am–3pm

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