



# MONICHINO

WINES OF VICTORIA



## MONICHINO NEWSLETTER AUTUMN 2017

## GREAT AUTUMN WINE

Monichino  
2013 Chardonnay

A classic Chardonnay, full bodied rich and enticing. Its lush American Oak Vanilla aromas with burnt honey, melon and peach merge in a rich flavour filled combination with the wine's buttery malolactic characteristics. Keep in cellar for up to four years or drink now. Matches well with carbonara and other cream base sauces or wild duck, pheasant or rabbit.



## EXCLUSIVE WINE CLUB OFFER

Join now to get  
incredible prices.

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. You will be entitled to an exclusive 10% discount on extra wine purchased.

All you have to do is place an order for a minimum of a dozen wines, every three, six or twelve months. Details of wine club packs on order form enclosed.

# UPCOMING EVENTS

at Monichino Wines



## Sun Country on the Murray Food and Wine Festival Sunday 9th April 12pm 'til 4pm

COME and enjoy Monichino's gourmet wood fired pizzas along with live music by Jessica Lorraine in the picturesque picnic area overlooking the vineyard.

Tickets cost \$25 which includes a pizza and a glass of wine, beer or soft drink. Dress attire is neat casual.

For bookings phone 5864 6452 or follow the link to book online at [www.suncountryonthemurray.com.au/see-do/events/sun-country-food-and-wine-festival-2017](http://www.suncountryonthemurray.com.au/see-do/events/sun-country-food-and-wine-festival-2017)



## Easter Long Weekend Friday 14th - Monday 17th April

MONICHINO Wines will be firing up the rustic pizza oven over the Easter long weekend.

Make sure you come along and enjoy our gourmet pizzas, sample our exclusive Cellar Door range of wines, sit in the shade under our trees and enjoy the family friendly atmosphere.

# FRENCH WINEMAKER

MARINE Fouchet is visiting us, assisting our Chief Winemaker, Terry Monichino, during the year.

She has been in the industry since 2011 and has obtained a Masters Degree in Vine Wine Terroir at the University of Bourgogne, Dijon and has a National Diploma of Oenologist (Master Degree) at the University of Reims Champagne-Ardenne.

During her time at Monichino Wines she will be involved in all aspects of wine production.



# COCKTAIL IDEAS

using Monichino Wines & Fortifies

## White Forti

Scoop crushed ice into a glass. Pour 30mls of chilled White Forti over the ice followed by tonic water to top up the glass. Stir through and garnish with a few mint leaves.

## Punch Style Cocktail

*Buon appetit!*

Scoop crushed ice into a glass. Pour 30mls of Brut Cuvee and 30mls of Moscato Bianco over ice. Add slices of lime, lemon and orange along with a few mint leaves and stir through.



Whit  
Forti

Punch  
Style  
Cocktail



# WINE ON SPECIAL

Incredible prices! Offer ends 30th June 2017.

## 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 is heightened by a tinge of spice. Match with dark chocolate, caramel tart or all by itself.

## 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 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.

## EXCLUSIVE CELLAR DOOR CLEANSKIN'S SPECIALS

Terry's  
Blend  
\$10 each  
\$110 per dozen

Heathcote  
Shiraz  
\$11 each  
\$121 per dozen

Cabernet  
Sauvignon  
\$8 each  
\$88 per dozen

2006  
Chardonnay  
\$10 each  
\$110 per dozen

Classic  
Dry White  
\$8 each  
\$88 per dozen



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## WEDDINGS & FUNCTIONS

Monichino Wines Wedding and Christmas Party Season this year was a great success.

If you are looking for somewhere to host your next function, contact Madison via email [functions@monichino.com.au](mailto:functions@monichino.com.au) or call 5864 6452



Monichino Wines are thrilled to be featured on the following venue websites...

[www.weddingvenues.com.au/venues/monichino-wines/](http://www.weddingvenues.com.au/venues/monichino-wines/) & [www.easyweddings.com.au/WeddingVenues/Shepparton/MonichinoWines](http://www.easyweddings.com.au/WeddingVenues/Shepparton/MonichinoWines)



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**CELLAR DOOR OPEN FOR TASTINGS**

Mon-Fri 9am-5pm Sat-Sun 10am-5pm

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