

Mitton International Wines

Premium New World Imports



Mitton International Wines GmbH was established in Berlin in 2002. We endeavour to supply the German trade and private markets with carefully selected, hand made, value for money wines imported from family owned, boutique wineries in Australia and New Zealand.

Our retail cellar is located in Berlin Mitte near Hackescher Markt. The cellar is perfect for hosting various wine tasting events, where we stock fine new world wines, ports and sparkling wines. In using our retail outlet for monthly promotions for our varied products, we aim to build strong brand awareness to our niche market clientele. We currently supply our portfolio to selected outlets including premium bars and cafes and a number of five star hotels and deluxe restaurants across Germany.

Before moving to Germany, Managing Director Bradley Mitton worked for eleven years in the food and beverage industry in Asia. His experiences include working in the hospitality and wine trade in Australia, Hong Kong, Thailand, Philippines and South Korea. His passion for excellence was generated through working with and meeting great vintners in particular Robert Mondavi, Trimbach of Alsace, Drouhin of Burgundy, Chapoutier of the Rhone Valley and other iconic new world wine figures.

Mitton International Wines organise various events in and around Berlin with creative concepts that offer our consumers the chance to taste wines in a fun and informative atmosphere. In combining these events with other co-sponsoring corporations, we offer networking and socialising opportunities. We offer corporate wine tastings aimed at businesses, clubs or private groups interested in new world wines. These sessions are relationship building and can be utilised for either fun and learning or for constructive group relationship exercises. If you are interested in organising such an event, then please contact us, we would be more than happy to assist and offer our services.

Mitton International Wines supply the northern German market directly from Berlin and we have distribution agents covering the Nordrhein-Westfalen and the Frankfurt regions.

Mitton International Wines is a member of the Wine Australia export program and we offer free staff product knowledge trainings in German for employees including incentive schemes and give-aways for staff and customers alike. For key accounts, we also organise fully-sponsored and specialised wine trips to Australia to strengthen relationship between our clients and our wineries.

Current brand distribution

Mancini Vignerons Selection - Riverina, New South Wales
Hundred Tree Hill / Sally's Paddock – Redbank, Pyrenees, Victoria
Barking Owl - Perth Hills, Western Australia
Deep Woods Estate – Margaret River, Western Australia
Meerea Park - Hunter Valley, Australia
Geoff Weaver - Adelaide Hills, South Australia
Meadowbank Estate - Tasmania
Liebichwein - Barossa Valley, South Australia
Sliding Hill - Marlborough, New Zealand

For further enquiries and product lists please contact us:

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Mancini Vignerons Selection

Alepat Taylor

Riverina, New South Wales



Mancini overview

The Mancini wines are quality Australian wines, produced exclusively by Alepat Taylor. The Mancini range was created predominantly for the Australian restaurant and bar trade, when it was noticed that there was a need for a better quality and better presented range of wines. The wines are produced with fruit exclusively from the Riverina region of New South Wales.

○ Mancini Vignerons Selection Semillon Sauvignon Blanc 2007

Strong gooseberry, guava, passion fruit and traces of lime and apple with light herbal overtones lead to a palate that is crisp and fresh with a clean flavourful finish with the herbaceous elements from the Semillon contributing to the flavour profile. This wine is made to drink on release and should be consumed young for maximum appreciation of its fruitfulness.

○ Mancini Vignerons Selection Chardonnay 2006

Enticing pale straw in colour, the sweet and creamy bouquet is fragrant with honey, herbs and citrus with notes of toasty vanilla. It possesses a lovely, well-balanced depth of soft, creamy, melon fruit and toasted oak, and comes to a sumptuous conclusion with a long, dry finish. This wine can be cellared for up to three years. Try this one with chargrilled octopus.

● Mancini Vignerons Selection Shiraz Cabernet 2006

This medium red coloured wine exudes aromas of dry spice, leather, and earthy mineral and steel aromas. On the palate the wine has a good helping of soft redcurrant flavours balanced by smooth tannins and spicy oak at the finish. Serve with stir fried chicken.

● Mancini Vignerons Selection Cabernet Merlot 2005

This wine displays a complex and exciting range of aromas. Juniper berry, bay leaf, blackberries are just some of the aromas found. The palate is medium bodied with fine tannins and a lively raspberry and rhubarb flavour. This wine is ready to drink now and is excellent with red meat dishes including pepper steak.

Barking Owl

Millbrook Winery
Perth Hills, Western Australia



Barking Owl overview

The Barking Owl wines are produced in Western Australia and are bright, fresh and fruit-driven, designed to be consumed as young wines. The Barking Owl is a local species of owl, which lives in the forest surrounding the vineyard, and on a bright moonlit night it is not unusual to see the birds perched at the end of the vineyard rows.

James Halliday Rating



Winemakers - Tony Davis, Damian Hutton

Established - 1996

Production - 20.000 cases

○ Barking Owl Semillon Sauvignon Blanc 2008

A bright, fresh 'classic white' with the distinct herbaceousness of capsicum and gooseberries. A blend of grapes from Margaret River and Perth Hills. Excellent with spicy seafood dishes.

○ Barking Owl Chardonnay 2006

Estery lift over nutty and ripe fruit aromas. The mid-weight palate shows good balance between the rounded fruit, nutty oak and vibrant acids. Ripe and tannic flavours extend to a lengthy finish. Great with veal or salmon dishes.

● Barking Owl Rose 2009

This fruity number is made from 100% Cabernet Sauvignon grapes. The fruit was crushed and held in the press where it was cold macerated for 24 hours to extract colour from the skins. The wine displays fresh fruit characters of cherry and strawberry both on the nose and palate. The palate is off dry and displays summer red berry fruit characters which linger and finish fresh and dry. Drink and enjoy over the summer months!

● Barking Owl Shiraz Viognier 2007

The great 2007 vintage produced intense, ripe and rich flavours in the full range of red wines produced by Millbrook Winery. This is our first Barking Owl Shiraz from the emerging wine consumeds of Geographe and the Perth Hills, Western Australia. The wine displays an amazing array of spices, dark plums and red berry fruits with an earthy complexity. A soft, lingering finish is enhanced by a toasty vanillin oak backbone. Enjoy now or cellar for 3-5 years.

● Barking Owl Cabernet Merlot 2005

80% Cabernet Sauvignon, 20% Merlot. Intense varietal blackcurrant and black fruit aromas and vanillin oak complexity. Sweet fruit on the palate is elegant and stylish with a fine tannin backbone. A medium to full-bodied wine with great balance, integration and persistent finish. Drink now or cellar for 3-5 years.

Hundred Tree Hill

Redbank Winery
Pyrenees, Victoria



Redbank overview

Hundred Tree Hill wines are grown and made at Redbank in the Pyrenees region of South Eastern Australia. The unique combination of soil type, climate characteristics and cool climate viticulture produce low yield grapes of high intensity, colour and flavour in the classic Pyrenees style. The goal of the winemaker Robb Neill is to produce small batch, high quality, handmade wine.

James Halliday Rating



Winemaker - Neill Robb

Established - 1973

Production - 5.000 cases

○ Hundred Tree Hill Chardonnay 2006

This wonderful chardonnay is pale lemon in colour with melon, cashew nuts, creamy spice and integrated yeast characters on the nose, underscored by hints of grapefruit. The palate is long, full and crisp with rich flavours of melon and cashews. This flavoursome wine has a wonderful combination of structure, elegance and power.

● Hundred Tree Hill Pinot Noir 2005

100% Pinot Noir Ripe grapes with good natural acid and lovely flavour were picked. The crop level was just 1kg of fruit per vine. Oak maturation: 12 months in French oak barriques, all from forests in the centre of France (50% new oak). Lifted aromas of plum fruit with hints of earth and spice. Ripe fruit, complex and supple on the palate. Generously flavoured with lingering, drying and savoury tannins on the finish. Freshness and complexity with a firm tannin foundation are fundamental requisites for ageing any wine and therefore we are sure this wine will age beautifully.

● Hundred Tree Hill Shiraz 2006

Black as tar in colour, with a ring of Ox blood around the glass. Beef stock, treacle, iron filings, sweaty leather, raw, hung meat, fresh coffee, bush fires, cedar, cigarbox, peppercorns, cooking chocolate, mushroom, blackberries, beetroot, stewed plums, mixed peel and Chinese five spice are all suggested by the intoxicating fumes rising from a very large glass of this wine. The wine swirls onto the palate, creamy, viscous and rich, then explodes mid-palate with freshly crushed raspberry juice, blackberry, juniper and plum. This leads on to gamey, meaty characters and further complexity, followed by the familiar savoury, spicy characters of new American oak. The finish is well structured with fine tannin and the flavours linger long after the wine is finished. Great with rare beef, kangaroo, game meats, hard cheeses or just on its own.

● Redbank Sally's Paddock 2001

This is the 23rd release of the Sally's Paddock. A lovely deep garnet colour, with aromas of violets, morello cherries, cloves and a hint of blackberries. Intense and delightful whilst soft, balanced, silky and smooth on the palate showing mouth filling Autumn berry flavours. Married with subtle new American and Nevers Oak, the Sally's paddock 2001 makes a complete and delicious wine. The Sally's Paddock name has earned an international reputation as a great wine for immediate consumption or for those with the patience to cellar for 10 plus years. The Sally's Paddock has also received two Gold Medals in the London International Wine Challenge and has been included in the 'Excellent A' section of the Langtons Classifications for the past 15 years.

Deep Woods

Deep Woods Estate
Margaret River, Western Australia



Deep Woods overview

Deep Woods Estate is a boutique winery located on Commonage Road, Yallingup in the northern corner of the premium wine-growing region of Margaret River in Western Australia - close to the resort town of Dunsborough and the famed surf break at Yallingup (an aboriginal word meaning "place of love"). The 32 hectare (80 acres) property is perched high on a ridge which unfolds into a picturesque secluded valley bounded by jarrah and marri trees; hence the name Deep Woods.

James Halliday Rating



Winemaker - Ben Gould

Established - 1987

Production - 4.000 cases

○ Deep Woods Estate Semillon Sauvignon Blanc 2009

Semillon 60%, Sauvignon Blanc 40%. As one of the coolest growing seasons on record, the 2007 vintage supported optimal expression of varietal character at comparatively low sugar levels. The cool seasonal conditions also resulted in lower than usual yields which allowed full retention of natural grape acid. Cropping at an average of 1.5 tonnes per acre per block, parcels were harvested in several passes thus allowing concurrent fermentation using a number of winemaking techniques. The wine is a delicate blend of estate grown Semillon and Sauvignon Blanc with a touch of Chardonnay. An array of techniques were employed in the crafting of this wine. Barrel fermentation of portions was combined with clean, cold ferments and careful lees contact and stirring. A small portion was wild fermented and allowed to go through malolactic fermentation. Careful blending of the differing components produced a wine where the sum is greater than the parts. Very pale straw in colour, the aroma of the wine belies its appearance. A profusion of zesty citrus, lemongrass, green tea, passion fruit, and crunchy snow pea aromas are evident. The palate bursts with exotic tropical flavours encompassing guava, gooseberry and kiwi fruit. All are held in perfect balance by the core of cleansing natural grape acidity which provides freshness and poise on a long and flavoursome finish. Cellaring not required.

● Deep Woods Estate Cabernet Sauvignon 2005

Following an unusually cool March we were blessed with a marvellous warm sunny April and this, combined with our low crop level, ensured the highest sugar levels we have ever achieved in our red grapes. Ripeness is crucial for richness of flavour and our experience has been that the warm sunny vintages such as 1997 produce our finest red wines. 82% Cabernet Sauvignon, 18% Merlot. 24 months in French oak barriques. All from forests in the centre of France. One third new oak. Aroma; Ripe blackberry fruit with fragrant, floral notes. An earthy element is also present plus a hint of smoky oak. Palate; Intensely flavoured with the fruit elements and subtle oak apparent on the nose carrying through to the palate. Ripe fruit with mouthfilling richness on the middle palate and a lingering, drying tannin on the finish. Firmly textured but generous and gentle. Assessment; A powerful, rich and firm red wine with abundant ripe fruit and lingering finish. Built to age. Retains it's primary freshness for many years and slowly develops a gentle leather/cedar ageing character of lovely complexity and delicacy. Has the foundation of sufficient natural tannin to underpin the natural ageing tannin evolution. Tannins are at the core of the ageing capacity of any red wine as they soften and add depth to the flavour with time. It will build in complexity while retaining suppleness and the grainy drying texture for many years. Ideal with red meats.

Meerea Park

Meerea Park Winery
Hunter Valley, New South Wales



Meerea Park overview

Since the first vintage in 1991, Meerea Park has earned an unsurpassed reputation for outstanding Hunter Valley varietal wines and multi-award winning regional blends. The Hunter Valley varietals are sourced from well-established, low cropping vineyards with a proven ability to produce the highest quality fruit each vintage. Fruit for the regional blends is grown by experienced vignerons in regions that these varieties have proven themselves to excel.

James Halliday Rating



Winemaker - Rhys Eather

Established - 1991

Production - 10.000 cases

○ Meerea Park Hell Hole Semillon 2009

This wine is a fine example of the classic Hunter Valley Semillon style. A golden straw in hue, it exudes grassy and citrus aromas with lime and grapefruit undertones. The palate is refreshing with rich herbaceous fruit imbued with flavours of green apple and hints of lemon. These flavours combine to produce an invigorating, zesty character which culminates in a lingering, crisp acid finish. This wine will continue to develop well in the bottle for up to thirty years. Use it to compliment your favourite fish dish.

○ Meerea Park Alexander Munro Chardonnay 2007

This is the Rolls Royce of the Hunter Valley's wine. Full yellow in hue, it is a delicious, fine wine. Meringue, peach, fig and cashew-scented oak aromas exude. The palate is rich with complex ripe fruit flavours, and is nicely structured with a great creamy, toasty finish. It is enlivened by a thread of acidity that adds to its amazing length. Put this one down, it will continue to develop beautifully. Serve with grilled seafood.

● Meerea Park The Aunts Shiraz 2006

The wine is made from fruit off two low yielding old vine Shiraz vineyards in the lower Hunter. The cool conditions of 2006 allowed the fruit to ripen slowly and produce intensely flavoured wines suited to aging. The fruit was fermented in open vats and then pressed into American oak and matured for 15 months. The wine has rich spicy berry characters which are supported by cinnamon oak. The palate has good length and ripe soft tannin, which will allow the wine to age in the medium to long term.

● Meerea Park Alexander Munro Shiraz 2002

A deep red in colour, this wine displays an impressive complexity of clove and nutmeg on the nose combined with a multiplicity of delicious berry fruit flavours. The palate displays a surprising gentleness of rich, lingering tones. This fabulous, full-bodied wine can be drunk now but will reap rewards from time in the cellar. It can be kept for up to thirty years. This one can handle a good curry!

Meadowbank

Meadowbank Estate
Cambridge, Tasmania



Meadowbank overview

Vines were first planted on the Meadowbank property in 1974 when only the inspired and brave lovers of wine were beginning the renaissance of the Tasmanian wine industry. In 1976, the Ellis family bought the property as a grazing operation and resurrected the young vineyard as a hobby. Twenty five years later, the Meadowbank Estate based in Cambridge produces a wonderful array of elegant, cool climate wines.

James Halliday Rating



Winemaker - Gerald Ellis
Established - 1983
Production - 2.500 cases

○ Meadowbank Estate Unwooded Chardonnay 2006

Sourced exclusively from our Cambridge vineyard this wine shows good rich fruit characters of apple and melon, highlighted by the absence of any oak treatment. Cool climate acid is balanced by a slight residual sugar of 5 grams resulting in a beautifully textured and balanced wine. Fruit richness is carried through on the palate to produce a long finish. It is anticipated the wine will improve for 2 to 3 years in the bottle then age gracefully under the Stelvin cap. Recommended drinking is from 2008 to 2012.

● Meadowbank Estate Pinot Noir 2005

Like so many of our wines the 2005 Pinot Noir has shown dramatic bottle development in just 12 months. The feature is the development of fruit intensity both on the palate and nose. Good lifted strawberry cherry characters are obvious and will continue to develop for another couple of years. As the palate softens with age and the fruit integrates with the tannins the structure of the wine will become softer and more rounded. Lifted fruity nose of cherry plum with hints of smoky bacon. Fine soft grained tannins on the palate with good oak balance. Round soft finish with great length.

Geoff Weaver

Geoff Weaver Winery
Adelaide Hills, South Australia



Geoff Weaver overview

The vineyard lies high, approximately 550 metres above sea level, in the Adelaide Hills near Lenswood. Seasonal variations are reflected in the wine style but generally Lenswood is cool and even in temperature. All efforts are directed to growing fine flavour in the vineyard. With each season comes more mature vines and refinement in the management to enhance flavour- creation.

James Halliday Rating



Winemaker - Geoff Weaver

Established - 1982

Production - 4.500 cases

● Geoff Weaver Cabernet Sauvignon Merlot 2000

This luscious wine greets with a youthful nose of fresh mint, ripe, raspberry, blackcurrant and plums with hints of shaved oak. A sumptuous red, it is filled with rich minty flavours combined with raspberry and blackcurrant fruit character. An excellent wine that is soft and approachable with good oak/fruit integration. Cellar for up to ten years. Serve with pork dishes.

Liebichwein

Liebichwein Winery
Barossa Valley, South Australia



Liebichwein overview

The eighty acre Liebichwein vineyard is family owned and operated by Ron and Janet Liebich, Ron is very much hands-on in the vineyard and the winery. The crushing of grapes is contracted to another small winery where Ron has a hand in the crushing and basket-pressing of the wine. The fruit is from a prime location situated on the eastern slopes of the valley at Rowland Flat, not far from Jacobs Creek. Ron has honed his skills during many years of winemaking at the Rowland Flat family winery (Rovalley Wines) started by his grandfather Benno Liebich in 1919 and sold in 1985.

James Halliday Rating



Winemaker - Ron Liebich
Established - 1982
Produktion - 4.500 cases

● Liebich The Potters Merlot 2003

The warm summer of 2002 / 2003 has resulted in fruit of great elegance, while still retaining great depth and intensity. Pungent mulberry and cherry aromas in perfect harmony with the wood, followed by intense blackcurrant flavours on the palate, allow this sensuous wine to be enjoyed now, but 2–3 years bottle age would be recommended before opening, will cellar for at least ten years.

● Liebich The Darkie Shiraz 2004

This unfiltered wine exhibits the deep, dark, silky, rich, full, plummy style for which the area is famous. The pomegranate crispness in the colour and fruit flavours is indicative of the excellent growing season, with the depth of flavour attributed to the low one and a half tonnes per acre yield, brought about by the 32 year old vines suffering from “dead arm” affliction. A combination of new and American and French oak balances the delightful fruit to perfection. Although able to be savoured early, the wine will reward 10 years and more in the bottle.
Robert Parker : 93 Punkte

Lake's Folly

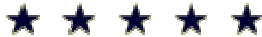
Hunter Valley, NSW



Lake's Folly overview

Lake's Folly was the first boutique winery established in Australia. In 1963 Max Lake purchased the small property in the Hunter Valley north of Sydney, and established a 12 hectare vineyard. Today it is still recognised as an icon in the region. Only two wines are made: a 100% Chardonnay and a Cabernet blend. All fruit is estate grown, vintaged and hand bottled on premise. The *terroir* - which is a rare combination of volcanic hill, alluvial creek flat and south-easterly aspect - is ideal for the production of fine wines. The 40-year-old vines are pruned heavily for low production high quality fruit, all picked cool by hand early in the day during harvest. The 2001 Cabernet Blend was chosen as the 2003 Wine of the Year by renowned wine writer Jeremy Oliver.

James Halliday Rating



Winemaker - Rodney Kempe
Established - 1963
Production - 2.000 cases

○ Lake's Folly Chardonnay 2007

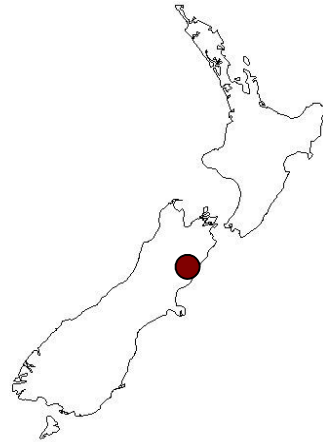
This Chardonnay was barrel fermented and aged on its yeast lees for around eight months in small French oak barriques. There was no secondary malo-lactic fermentation. The fruit experienced a very good growing season with fine vintage conditions and a dry harvest. This wonderful example of Hunter Valley Chardonnay is straw with a vibrant green hue and aromas of pristine white peach fruit. The palate is seamless, a tightly structured wine of great pedigree with a long, rich finish. Drink with splendid seafood, veal and chicken dishes, will cellar well through until 2012.

● Lake's Folly Cabernets 2007

The juice was open fermented, with gentle cap management in the most traditional manner. This gives softer, more subtle tannins and allows for early access to the wine. After fermentation, the wine was moved directly to old casks for natural settling. In spring, the juice was transferred to small French oak barriques for 12 months before bottling. This is a very typical and authentic Hunter style Cabernet, which achieves mature tannins from the warmer ripening and harvest climate. You won't find any herbaceous or capsicum characters so commonly found in many cool climate Cabernets. The fruit experienced a very good growing season with fine vintage conditions and a dry harvest. Vibrant brick red in colour, the wines displays cherry, violets and some mocha coffee aromas. The palate is fantastic with perfect balance and great fruit sweetness. The finished wine is a classy and elegantly structured style that drinks so well even right now, but will age gracefully for up to 20 years.

Sliding Hill

Marlborough, New Zealand



Sliding Hill overview

When Sliding Hill was pushed out of the sea, rock was crushed like grapes in a press. Wind and water then sprinkled loose soil, rich in minerals over our land. It created a perfect bed for raising Sauvignon Blanc, Chardonnay and Pinot Noir. At Sliding Hill in Marlborough New Zealand, with a little help from nature, we have created wine whose depth, complexity and character and literally off the Richter scale.

○ Sliding Hill Sauvignon Blanc 2009

In its youth the wine is moderate straw in colour with green tints. Aromas are reserved and quite exotic with hints of lime, peach, honeysuckle, passionfruit and gooseberry. Ripe flavours of sweet gala apples, lime and rich tropical fruits predominate in a lush textured style with a long dry grainy finish. The wine will drink superbly when young. To be consumed wherever there is sun, surf or seafood.

○ Sliding Hill Chardonnay 2008

Refined and elegant, this Chardonnay is made to age well. Of a beautiful straw-yellow hue, it displays an excellent array of subtle lemon, melon and peach flavours on the nose. The palate is intense and tight with flavours of melon and citrus brought together with added complexity from the use of French oak. The result is an outstanding wine with delicate, lingering flavours. This wine can be cellared for up to six years. Serve with antipasto.

● Sliding Hill Pinot Noir 2008

The wine is a dark black-purple in colour, denser than all but the finest vintage pinot noir. Aromatically complex and lifted, the fine hazelnut aromas of oak and lees grace the intense violet and creamed black-fruit characters. The silky, classic Pinot Noir palate is driven by warm ripe black-cherry and doris-plum flavours, hints of cola nut and intense mushroom. An almost atypical Pinot tannin structure is the result of a fantastic vintage and reflects the potential of the Marlborough site. The weight, length and intensity of the wine promise a cellaring potential at least seven years from vintage.

Sparkling Wines

Taylor Ferguson

Victoria



- **Taylor Ferguson Sparkling Brut (Semillon Chardonnay)**

A delicious sparkling wine with pale lemon and green hues and a lifted aroma of orange blossom and citrus peel, with notes of freshly cooked bread. The wine is medium bodied, lively and refreshing with elegant flavours of citrus and brioche. The perfect celebration wine, enjoyable on its own or with canapés, oysters or fresh fruit.



- **Taylor Ferguson Sparkling Shiraz Cabernet**

The nose showcases wonderfully ripe but refined Shiraz fruit with aromas of raspberry, cherry and earthy spice supported by subtle toasted oak and bottle-fermented complexity. Typically full bodied and velvety with initial fruit-sweet dark berry flavours. As the palate builds, displaying warm spice and dark chocolate, a fine balance is maintained by soft effervescence and fine tannins.

Fishcage – 375ml (half bottles)

Hungerford Hill

Hunter Valley, New South Wales



Hh Fishcage overview

Hungerford Hill is forever pushing boundaries. Since its founding in the 1970s, this winery has been at the forefront of multi-regional winemaking, producing award-winning wines from Australia's best districts. The wines are handmade utilising state-of-the-art equipment and techniques by a skilled winemaking team who pay particular attention to small parcels of fruit. What sets Hungerford Hill apart from the rest is the passion and enthusiasm that goes into creating wine, Hungerford Hill style.

- **Fishcage Chardonnay Viognier 2007 - 375 ml**

A fresh, medium bodied unique blend of Chardonnay & Viognier. This wine is easy drinking & full of varietal character. Pale green with straw hues. The nose displays aromas of tropical fruits typical of Chardonnay & apricots as a result of the Viognier component. The palate is medium to full bodied with fresh fruit, soft tannins & a soft, almost creamy finish. Perfect in the sun or with any seafood appetiser.

- **Fishcage Shiraz Viognier 2006 - 375 ml**

Shiraz 94% & Viognier 6%. A medium to full bodied Shiraz with a twist of Viognier. Brilliant scarlet red in colour. Nose of rich, spicy Shiraz aromas of raisins & pepper and lifted floral Viognier aromas. The palate has juicy, fleshy berry fruit flavours with subtle Viognier nuances & long, sweet tannins on the smooth finish. Ideal with lamb and beef stews.

Dessert wine



- **Meerea Park Late Harvest Viognier 2006**

Viognier fruit from the "Lindsay Hill" vineyard near Denman was late picked at an elevated Baume. The very ripe Viognier was fermented in a stainless steel tank at controlled conditions with an aromatic yeast. Three months of barrel maturation in old French barriques has added palate complexity. Aromatics of musk stick lollies, apricot and orange rind. The palate is mid-weight and well-balanced with sufficient acid to support the natural sweetness.

Portwein



- **Liebich Tawny (Port) - 15 year old**

Region : Barossa Valley, South Australia (500 ml Fl.)
Grown on 15 year and 34 year old vines. Intense violet / blackcurrant flavours abound, compounded by the low yields of ¾ to 2 tonnes per acre, minimal watering and harvesting at optimum ripeness (15.0 baume). 10 months maturation in various aged French oak hogsheads, with a touch of American oak enhances and balances the ripe fruit flavours, enabling immediate enjoyment or medium to long term cellaring.

Screwcap wine seals - a matter of good taste

The advantages of using the Screwcap as a wine seal are:

- Total confidence that you will receive wine in premium condition - alive, abounding with flavours and a pleasure to drink.
- No bottle variation - each bottle of a given wine will be just as good as the one before.
- Elimination of cork taint and similar mould flavours that can contaminate wines bottled with other closures.
- Dependable cellaring - the elimination of random, premature wine oxidation (seen as rapid ageing, discoloration, loss of fruit flavours and, ultimately, the destruction of the wine), which can occur when other closure types are used.
- And as a bonus, the package is so user friendly. For instance, you can confidently cellar your wines with the bottles standing up. To open a bottle you simply twist the whole capsule to break the seal, and then unscrew the top (no corkscrews to manipulate, no crumbly corks to extract). If you don't finish your wine that night, you can happily reseal the bottle for the next day.

Why are an increasing number of respected, quality-driven wine producers choosing to challenge tradition and present their wines to you under a Screwcap wine seal?

Because, quite simply, they care about their wines. They are committed to bringing their wines to you in the best possible condition. And we know that the only way to do this confidently is to seal each bottle with a Screwcap wine seal.

What do Screwcap wine seals do that other closures don't?

Screwcap wine seals eliminate the threat of 'cork taint' and premature oxidation. They allow the wine in each bottle to mature and develop its true character, uniformly and naturally, as intended by the winemaker.

Do Screwcap wine seals bring risks of their own?

In short, no. The inert, food-grade polymer at the base of the seal is guaranteed to have no effect on the taste or quality of the wine - ever. This is why many highly respected wineries around the world store their own precious 'library stock' wines under Screwcap wine seals - to ensure that the wines are not at risk of oxidation or taint.

Are Screwcaps suited to early drinking wines only?

Early drinking wines bottled under Screwcap certainly have the advantage of retained freshness and no risk of cork taint spoilage. However, premium wines destined for long term maturation enjoy the added advantage of reduced bottle variation, which might otherwise result from premature oxidation over the years due to cork seals.

Will Screwcap seals allow wine to age?

Yes - the ageing of wine in a bottle is a function of the natural chemical characters in the wine and will occur over time - irrespective of the bottle closure. There is sufficient oxygen in the wine and in the head space to allow the part of development and ageing which requires oxygen to take place. Much of the development takes place anaerobically (i.e.: without oxygen)."

Are Screwcap wine seals here to stay?

Consider the following question, posed by New Zealand's Bob Campbell, Master of Wine:
"I have one question for all of the other winemakers who for the time being continue to use corks. If you know that Screwcaps will produce better and more consistent wine than corks, how can you continue to short-change your customers?"

Wine Style and Varietal Guide

White Wine (14), Rose Wine (1) and Sparkling Wine (1)

○ Sparkling

Taylor Ferguson Sparkling Brut Mildura, Victoria, Australia

○ Semillon

Meerea Park Hell Hole Semillon 2009 Hunter Valley, NSW, Australia

○ Semillon blends

Mancini Vignerons Selection Sem. Sauvignon Blanc 2007 Riverina, NSW, Australia
Barking Owl Semillon Sauvignon Blanc 2008 Perth Hills, Western Australia
Deep Woods Estate Semillon Sauvignon Blanc 2008 Margaret River, Western Australia

○ Sauvignon Blanc

Sliding Hill Sauvignon Blanc 2009 Marlborough, New Zealand

○ Viognier

Meerea Park Late Harvest Viognier 2006, 375ml Hunter Valley, NSW

○ Chardonnay

Mancini Vignerons Selection Chardonnay 2006 Riverina, NSW
Barking Owl Chardonnay 2006 Perth Hills, Western Australia
Hundred Tree Hill Chardonnay 2006 Pyrenees, Victoria
Sliding Hill Chardonnay 2008 Marlborough, New Zealand
Meerea Park Alexander Munro Chardonnay 2007 Hunter Valley, NSW
Meadowbank Estate Chardonnay (Unwooded) 2006 Cambridge, Tasmania
Lake's Folly Chardonnay 2007 Hunter Valley, NSW

○ Chardonnay blend

Fishcage Chardonnay Viognier 2006 - 375 ml Hunter Valley, NSW

● Rose

Barking Owl Rose 2009 Perth Hills, Western Australia

Red Wine (17) and Fortified Wine (1) and Sparkling Wine (1)

● Sparkling

Taylor Ferguson Sparkling Shiraz Cabernet Mildura, Victoria, Australia

● Pinot Noir

Hundred Tree Hill Pinot Noir 2005 Pyrenees, Victoria
Sliding Hill Pinot Noir 2008 Marlborough, New Zealand
Meadowbank Estate Pinot Noir 2005 Cambridge, Tasmania

● Merlot

Liebich The Potters Merlot 2003 Barossa Valley, South Australia

● Cabernet Sauvignon blends

Mancini Vignerons Selection Cabernet Merlot 2005 Riverina, NSW
Barking Owl Cabernet Merlot 2005 Perth Hills, Western Australia
Deep Woods Estate Cabernet Merlot 2005 Margaret River, Western Australia
Geoff Weaver Cabernet Sauvignon Merlot 2000 Adelaide Hills, South Australia
Redbank Sally's Paddock 2001 Pyrenees, Victoria
Lake's Folly Cabernets 2007 Hunter Valley, NSW

● Shiraz blend

Fishcage Shiraz Viognier 2005 - 375 ml Hunter Valley, NSW
Mancini Vignerons Selection Shiraz Cabernet 2005 Riverina, NSW
Barking Owl Shiraz Viognier 2007 Perth Hills, Western Australia

● Shiraz

Hundred Tree Hill Shiraz 2006 Pyrenees, Victoria
Meerea Park The Aunts Shiraz 2006 Hunter Valley, NSW
Meerea Park Alexander Munro Shiraz 2002 Hunter Valley, NSW
Liebich The Darkie Shiraz 2004 Barossa valley, South Australia

● Fortified

Liebich Tawny Port - 15 year old Barossa Valley, South Australia

Delivery and ordering terms - Mitton International Wines GmbH

Opening hours

We are open Monday to Friday from 10:00 to 18:00. Out of office hours orders can be telephoned through to our answering machine, emailed or faxed.

Personnel

Please contact Bradley Mitton for English enquiries.

Telephone: 030 2404 5919 · Fax: 030 2472 3120 · Email: info@mittonwines.com

Delivery – Germany

We deliver with DHL and deliver free anywhere in Germany with orders over EUR 200. Orders under EUR 200 will be charged EUR 9.52 including tax per box of 12 wines. Delivery takes 3 to 5 work days.

Delivery – outside Germany

Deliveries outside Germany are sent with international DHL and are charged at EUR 29 including tax for six bottles and EUR 39 including tax for 12 bottles. Delivery takes up to 7 days.

Prices

Prices in this list include local German VAT.

Insurance and breakage

All of our shipments are guaranteed and insured. Please advise in writing within 7 days of receiving the goods if there are any breakages.

Payment

Payment should be made in advance by bank transfer or by credit card (credit card commission is added and charged at 5% of the total sales and postage price).

Bank details

Mitton International Wines GmbH

Commerzbank AG · Account number 222277600 · German bank code 100 400 00

IBAN DE24100400000222277600

BIC / Swift Code COBADEFF

Tax and customs numbers

Registered Berlin HRB 85891 · Tax number: 37/461/207821 · Customs code: DE 813518999

Managing Director Bradley Mitton · AG 14057 Berlin Charlottenburg