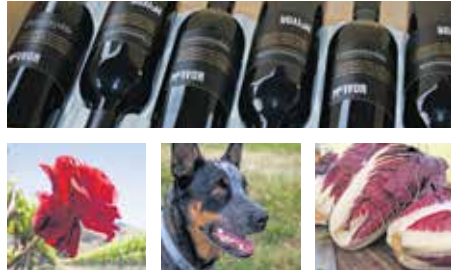


# MCIVOR ESTATE

HEATHCOTE VICTORIA AUSTRALIA



## VERMENTINO 2017

This wine is 100% Vermentino. A grape that we chose for its ease of pronunciation and because it is the renowned white grape variety from the island of Sardinia. The Vermentino is pale straw in colour with pear flavours on the palate, accompanied by citrus and lemon curd aromas. It is a light and refreshing wine that is well balanced.

## ROSATO 2016

This rosato style is made predominantly from Sangiovese grapes and is a pale crimson colour. It has attractive toffee apple aromas and hints of raspberries. The palate has an appealing crisp and fresh structure with lots of summer berries, hints of savoury dried herbs and a long finish..

## MARSANNE ROUSSANNE 2017

This wine is 85% Marsanne and 15% Roussanne. The bouquet is honeysuckle and lemon grass with a delightful, luscious, textural mouthfeel. This versatile wine is our 17th vintage of our Rhone style white and is like the original Marsanne Roussanne blend of 2001.

## SANGIOVESE 2015

This Sangiovese, a classic Tuscan varietal is a vibrant garnet red colour; fragrant sour cherry aromas, hints of rose petals and Turkish delight, provide an attractive core of primary fruit. The palate is bright and floral with a hint of spice, and bright savoury cherry fruit flavours. Fine tannins and a long finish complete the wine.

## EXTRA VIRGIN OLIVE OIL

**MANZANILLA** produces a milder more buttery oil great to use where you do not want the oil to dominate dishes and where subtly is required

**CORREGIOLO** and **FRANTOIO** are blended to yield a more robust oil with lovely green flavours and fruity aromatics. Perfect to drizzle on a caprese salad or to toss through a pasta with simple flavours.

**NEVADILLO BLANCO** produces an oil with a firm peppery finish. Perfect to accompany game or middle eastern flavours.

## NEBBIOLO 2014

This Nebbiolo, a classic northern Italian variety is bright cerise in colour. It has pronounced cherry aromas, and a hint of savoury fruitcake spice and citrus flavours on the palate; chalky bright tannins, fresh acidity, with a savoury earthy finish; a wine that is truly varietal.

## MERLOT 2014

This wine, dark red purple in colour, has attractive dark plum and mulberry aromatics, sweet, intense and perfumed, the palate is full of blackberries, brambles and chocolate with fresh coffee like tannins; it is soft and generous.

## CABERNET SAUVIGNON 2014

This wine, medium red purple in colour, has tobacco and tea leaf aromas, the palate is savoury and earthy with dried herbs and cassia, and shows restrained but attractive oak and is full of fine chalky grained tannins which persist in the long finish.

## SHIRAZ 2014

Deep dark red in colour, this wine has abundant and intense aromatic blackcurrants and summer berries. The palate is full of sweet spice combined with fine oak tannins and a creamy richness; a wine with concentration, structure and intensity. The wine is full bodied with well-structured tannins which persist in the long finish.

## GIANNISCEDDU 2014

A super Tuscan blend, this wine is once again 85% Sangiovese and 15% Cabernet Sauvignon. It is intense dark crimson in colour and has a rich maraschino cherry nose with the light dustiness that is the signature Sangiovese nose. The cabernet enhances the cherry flavours and lengthens the palate to accommodate the intense flavours and lifted spearmint notes.

## BALSAMIC VINEGAR

Sourced to compliment McIvor Estate's range of olive oils. Choose from the classic balsamic vinegar or the delicious caramelised balsamic vinegar.

<i>New Release</i>	<i>Per bottle</i>	<i>Per case*</i>	<i>Quantity</i>	<i>Price</i>
McIvor Estate Vermentino 2017	25.00	270.00		
McIvor Estate Rosato 2016	25.00	270.00		
McIvor Estate Marsanne Roussanne 2017	30.00	324.00		
McIvor Estate Sangiovese 2015	30.00	324.00		
McIvor Estate Nebbiolo 2014	35.00	378.00		
McIvor Estate Merlot 2014	30.00	324.00		
McIvor Estate Cabernet Sauvignon 2014	30.00	324.00		
McIvor Estate Shiraz 2014	35.00	378.00		
McIvor Estate Giannisceddu 2014	60.00	360.00		

\* 6pk only and no discounts on the dozen

### *Extra Virgin Olive Oil*

McIvor Estate Manzanilla (500mL)	20.00
McIvor Estate Corregiolo - Frantoio (500mL)	20.00
McIvor Estate Nevadillo Blanco (500mL)	20.00
McIvor Estate Extra Virgin Olive Oil (5L)	80.00 (tin)

### *Vinegar*

McIvor Estate Balsamic Vinegar (500mL)	15.00
McIvor Estate Caramelised Balsamic Vinegar (250mL)	20.00

All McIvor Estate Oils are available in 5L as well as 500mL bottles.

\*10% discount for purchases of a case or more.  
# Delivery charges: Melbourne Metro: \$12; Victoria: \$20  
All other destinations: by arrangement.

SUB TOTAL:

DELIVERY # :

TOTAL (all prices incl GST) :

## PAYMENT METHOD

- Cheque. Please make payable to: **McIvor Estate**
- Credit Card:  Mastercard  Visa  Amex

Credit Card Number:

Expiry Date:

Cardholders Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Delivery Address: \_\_\_\_\_

State: \_\_\_\_\_ Postcode: \_\_\_\_\_

Telephone: \_\_\_\_\_ Email: \_\_\_\_\_

- Please tick if you would like to hear more about what's happening at McIvor Estate, plus future wine offers and events.