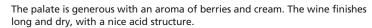
Product Catalogue 2015







Cellaring: Drink while young and enjoy!



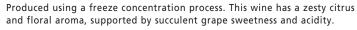
Food: Charbroiled quail with jalapeno waffles and cayenne honey glaze



Vineyard: Redbox Vineyard, Yarra Valley Alc/vol: 12.5% (7.4 standard drinks) Harvested: March 2015

Whole bunch pressed cabernet, very low yielding cool fermentation.

Bottled: August 2015





Cellaring: Drink over the next 2 to 5 years.



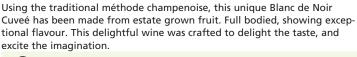
Food: Poached pears with double cream



Vineyard: Redbox Vineyard, Yarra Valley Alc/vol: 10.5% (3.1 standard drinks) Total Acidity: 8.0 g/l pH: 3.0 Harvested: March 2006

The Riesling grapes were picked at 12 baume and whole bunch pressed immediately after picking. We then put the juice through a fractional freezing process. This has the effect of concentrating the flavours, acids and sugars. Fermentation takes place and stops leaving the sweetness behind. We femented this in stainless steel and bottled it shortly after.

Bottled: March 2007





Food: Brochettes pour apéritif



Vineyard: Kangaroo Ground, Yarra Valley Alc/vol: 13.2% (7.8 standard drinks)

Tiraged October 2010, Disgorged September 2015, Hand riddled and disgorged in traditional methode champenoise.







Sauvignon Reserve 2013 Cabernet



Blackcurrants, raspberry and a hint of plum with the generous aroma of fruit from the Redbox north slope. On the palate there is a generous richness, from a mellow, medium bodied classic Yarra Valley Cabernet.

Cellaring: Drink now or cellar for up to 8 years for the best result.

Food: Roast Beef or Lamb, Pasta dishes with rich meat sauces, or medium rare steak

Vineyard: Redbox Vineyard, Yarra Valley Alc/vol: 12.2% (7.2 standard drinks) Harvested: March 2013

Crushed and fermented in small open top fermenters for 10 days. Hand plunged. 14 months in new and used American barriques.

Bottled: June 2014.



A rich smooth, classic tawny exhibiting delightful flavours of mocha coffee and chocolate, with well balanced integration of fruit, spirit, sweetness and barrel maturity. Redbox Classic Tawny can be enjoyed with espresso coffee, quality dark chocolate or a delightful cheese platter.

Cellaring: Long Term.

Food: Rich dessert dishes

Vineyard: Redbox Vineyard, Yarra Valley Alc/vol: 18% (10.7 standard drinks)

Using Estate Cabernet Fruit, crushed and destemmed. ferment started and terminated at 50%. Completed using clean SVR grape spirit. Pressed off to barrel. Barrel aged for 18 months before bottling small quantities as required.

2008 Ice Cabernet



Produced using a freeze concentration process. Concentrated wild berry aroma and flavour. The palate of this unique dessert wine displays succulent sweetness in perfect harmony with its acidity.

Cellaring: Drink now or up to 2012.

Food: Quince paste and blue cheese.

Vineyard: Redbox Vineyard, Yarra Valley Alc/vol: 13.5% (4.0 standard drinks) Total Acidity: TBA g/l pH: TBA Harvested: Apr 2008

The cabernet fruit was harvested late and pressed immediately after crushing and destemming. We then put the juice through a fractional freezing process. This has the effect of concentrating the flavours, acids and sugars. Fermentation takes place and stops leaving the sweetness behind. Bottled: November 2008





Cellar Door Price List & Order Form - 2015

White Wine	Bottle	Dozen	Quantity (Bottles)
Cabernet Blanc 2015, Yarra Valley	\$18	\$172.80	
Red Wine Cabernet Sauvignon 2013 Reserve, Yarra Valley	\$24	\$259.20	
Dessert & Fortified Wine			
Ice Riesling 2006, Yarra Valley	\$28	\$302.40	
Ice Cabernet 2008, Yarra Valley	\$28	\$302.40	
Classic Tawny, Yarra Valley	\$28	\$302.40	
Sparkling Wine			
Blanc de Noir 2010, Yarra Valley	\$28	\$302.40	
		Sub Total	
	Less	Wine Club discount	
		Freight	
		Sub Total	
		Total	

Please enquire about freight cost, as charges change regularly.

Ordering Details

Name:	Member Number:
Address:	
Suburb:	Postcode:
Phone (H):	Phone (W):
Mobile:	Email:
Payment by;	
American Express Mastercard Visa Card Number	Other
	Expiry date
Signature:	

To order, simply fill out the form above and return it to Redbox Vineyard, PO Box 888 Kangaroo Ground 3097, or fax to 03 9712 0422, email us at info@redboxvineyard.com.au or fill out the online form at www.redboxvineyard.com.au





Join The Redbox Wine Club

Club Member Benefits

- Be the first to try our new releases.
- Receive 20% discount on all cellar door purchases (excluding specials).
- Receive our regular newsletter via email.
- Receive an exclusive wine club newsletter with each Tasting Pack with new releases, news and events.
- Organised tours. If you would like, we can organise a winery tour around selected local wineries.

How it works

- Membership is free.
- You will receive a wine club membership card.

Redbox Wine Club Registration

- Three times a year you will receive our Tasting Pack. This contains six bottles of our current and new releases, with tasting notes and winemakers comments. Each Tasting Pack is \$96 and will be charged to your credit card; delivery is free within Australia (other payment options are available by request).
- Taste each wine at your leisure, then simply order more of those you enjoyed the most. Or just order anything you like from our current wine list.

To join, simply fill out the form below and return it to Redbox Vineyard, PO Box 888 Kangaroo Ground 3097, email us at wineclub@redboxvineyard.com.au or fill out the online form at www.redboxvineyard.com.au



