

# Product Catalogue 2015



An  
"out of the box"  
Experience

**Redbox**  
Vineyard & Winery  
YARRA VALLEY



## 2015 Cabernet Blanc



The palate is generous with an aroma of berries and cream. The wine finishes long and dry, with a nice acid structure.



**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

## 2006 Ice Riesling *Dessert Wine*



Produced using a freeze concentration process. This wine has a zesty citrus and floral aroma, supported by succulent grape sweetness and acidity.



**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 fermented this in stainless steel and bottled it shortly after.

**Bottled:** March 2007

## 2010 Blanc de Noir



Using the traditional méthode champenoise, this unique Blanc de Noir Cuveé has been made from estate grown fruit. Full bodied, showing exceptional flavour. This delightful wine was crafted to delight the taste, and excite the imagination.



**Food:** Brochettes pour apéritif



**Vineyard:** Kangaroo Ground, Yarra Valley **Alc/vol:** 13.2% (7.8 standard drinks)  
**Harvested:** March 2010

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



**2013 Cabernet Sauvignon Reserve**



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.

**Classic Tawny**



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 Dessert Wine**



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

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

**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  Other

Card Number

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](mailto:info@redboxvineyard.com.au) or fill out the online form at [www.redboxvineyard.com.au](http://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.
- 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](mailto:wineclub@redboxvineyard.com.au) or fill out the online form at [www.redboxvineyard.com.au](http://www.redboxvineyard.com.au)

## Redbox Wine Club Registration

Name: .....

Address: .....

Suburb: ..... Postcode: .....

Phone (H): ..... Phone (W): .....

Mobile: ..... Email: .....

Special Delivery Instructions: .....

Payment by;

American Express  Mastercard  Visa  Other

Card Number

Expiry date /

Please Read and Sign

I authorise you to enroll me in the Redbox Wine Club and to debit my credit card account the amount of \$96 three times per year; upon dispatch of my Tasting Packs. I may cancel my membership at any time in writing.

Signature: .....

Date: ..... Date of birth: .....

