

Regent Wines Order Form

	Bottle	Case	Order
<p>2008 Moscato (375ml) Fresh grape and green apple aromas, with a complex pleasant character (reminiscent of candle wax) on the finish. A light, sweet low alcohol aromatic wine. Enjoy while young and fresh. Alc/Vol 7.5%</p>	\$10	\$100	
<p>2011 Moscato Lovely fragrant aromas of honeysuckle, melon and apricot, a sweet and succulent palate rich with tropical flavours and a light spritz. Serve chilled and enjoy Alc/Vol 6%</p>	\$15	\$160	
<p>2008 Verdeljo Pristine light gold in the glass, full palate with rich varietal traits, clean with fresh acid. Aromatic with intense tropical fruit characters on the nose. Alc/Vol 14.5%</p>	\$15	\$160	
<p>2012 Vermentino The nose shows subtle aromas of pear and apple. The palate is soft, textural and chalky with a crisp dry finish. A great food wine to enjoy with seafood or chicken. Alcohol 11.0%</p>	\$15	\$160	
<p>2007 Tempranillo Dark ruby colour with dark berry notes on both the nose and the palate. Medium weight with supple tannins. <u>Fifteen</u> months in matured oak barriques has resulted in generous fruit flavours and the earthiness being evident. Alc/Vol 13.5%</p>	\$15	\$160	
<p>2008 Tempranillo Dark ruby colour with dark berry notes on both the nose and the palate. Medium weight with supple tannins. <u>Fifteen</u> months in matured oak barriques has resulted in generous fruit flavours and the earthiness being evident. Alc/Vol 13.5% (9 bottles/case)</p>	\$17	\$140	
<p>2006 Shiraz Deep dark ruby colour. Plum and spice on the nose with subtle oak influence. Rich palate with generous soft tannins and fresh acidity on the finish. <u>Hand</u> harvested, traditionally plunged in open fermenters and aged for eighteen months in seasoned oak then given some bottle age prior to release. Drink now or cellar for three to five years Alc/Vol 13.5%</p>	\$18	\$180	
<p>2007 Shiraz Deep dark ruby colour. Plum and spice on the nose with subtle oak influence. Rich palate with generous soft tannins and fresh acidity on the finish. <u>Hand</u> harvested, traditionally plunged in open fermenters and aged for eighteen months in seasoned oak then given some bottle age prior to release. Drink now or cellar for three to five years Alc/Vol 13.5%</p>	\$18	\$180	

Regent Wines Order Form

<p>2008 Shiraz Deep dark ruby colour. Plum and spice on the nose with subtle oak influence. Rich palate with generous soft tannins and fresh acidity on the finish. <i>Hand</i> harvested, traditionally plunged in open fermenters and aged for eighteen months in seasoned oak then given some bottle age prior to release. Drink now or cellar for three to five years Alc/Vol 13.5%</p>	\$15	\$160	
<p>2006 Reserve Shiraz/Viognier An abundance of briar, brambles and spice on the nose with just a touch of lifted floral scents from the Viognier. <i>The</i> two components were co-fermented and hand plunged in open fermenters then give 30 months maturation in seasoned barriques and some bottle age prior to release Alc/Vol 13.5%</p>	\$19	\$200	
<p>2011 Lagrein Aromas of plum, cherry, violets and a hint of tobacco and spice. The palate shows a balance of red fruits and savoury characters with high natural acidity and distinctive tannins. A good match with game meats. Alcohol 12.5%</p>	\$18	\$180	
<p>2007 Sparkling Pinot Gris – Dos Rios Fresh citrus aromas with hints of spice are immediately evident on the nose. The wine has a rich round mid-palate with flavours of peach and pear, leading into crisp citrus flavours and a spicy finish. <i>The</i> fruit was harvested early to retain natural acidity. The wine was made using Méthode Traditionelle Alc/Vol 13%</p>	\$20	\$110 (6 bottles)	
<p>2005 Sparkling Shiraz - Dos Rios Dark ruby red, a luscious deep peach pink mousse, with typical Shiraz dark cherry and plum on the nose, soft tannins and a hint of spice. <i>Using Méthode Traditionelle</i>, this wine was produced from premium Shiraz initially made from hand harvested grapes off 25 year old vines, hand plunged and matured for 18 months in aged barriques. A Special Occasion Wine Alc/Vol 15%</p>	\$20	\$110 (6 bottles)	

Postage: \$20/case will be added to your order

Name: _____

Address: _____

Email: _____

Phone: _____

Your will be contacted by phone for payment details.