



## WHOLE SALE PRICE LIST QUEENSLAND

Prices include WET and delivery but do not include GST

We are very keen to see Ambar Hill as a premium Queensland wine in the best of places and will do a special offer for listing by the glass - buy four cases and get one free

### **Chardonnay Verdelho 2010            \$8.85**

A blend of equal quantities of Chardonnay and Verdelho. They were picked together and fermented together. It has just been bottled. The wine continues the dry, fruit driven style of this blend from our vineyards. It is a signature blend for the Granite Belt and makes a great alternative to Sauvignon Blanc as a distinctive aromatic wine.

### **Shiraz 2008                            \$11.85**

Very late harvest, very high baume. A little young for most wine lists. As the 2005 is still available and is drinking exceptionally well we are not actively promoting it.

#### **Awards**

- Gold Medal Class 9 New England Wine show 2009
- Trophy for Best Young Red Wine of the Show New England Wine Show 2009

### **Chardonnay 2008                    \$14.85**

The grapes were excellent, hand-picked and hand sorted. The wine was fermented in new French oak barrels. It deserves several years of bottle age to fully integrate the fruit and oak. It is quite flinty in a classic white Burgundy style – perhaps unfashionably over oaked for Australian tastes. But it just received a Commendation at the 2010 International Wine Challenge in London, regarded as the largest and most prestigious wine show in the world.

#### **Awards**

- Commendation, International Wine challenge, London 2010.
  - Australian Small Winemakers 2010 Class 3: Bronze

### **Shiraz 2007                            \$8.85**

Again a very late harvest. Well awarded. It was bottled very cold and bottles were sparged with CO2 to keep total freshness. Some bottles are releasing a little of the dissolved CO2 on opening so we recommend breathing for 10 mins before drinking.

#### **Awards**

Wine State Magazine ☆☆☆☆☆

New England Wine Show 2008 Bronze

Queensland Wine Awards 2008 Bronze

Winestate Magazine best of 2009 Annual 2010 Edition ☆☆☆☆☆

**Ambar Hill Wines Vineyard and Winery:** 364 Mt Stirling Rd, Glen Aplin Q4381 Australia Tel +61 7 46834195

**Warehouse & Office:** Unit 18 Avnu Aquarium St Hemmant Brisbane Q 4174 Tel 07 38908089

**Postal Address & Distributor :** 1/57-59 Oxford St, Bulimba, Brisbane Australia Q 4171

**E-mails :** [gldalton@bigpond.com](mailto:gldalton@bigpond.com)

[judyldalton@gmail.com](mailto:judyldalton@gmail.com)

**Mobiles:** Judy: 0407143749

Graham: 0409631292

[www.ambarhillwines.com.au](http://www.ambarhillwines.com.au)

**The Samuel Bailey 2007     \$10.85**

A reduced crop was effected by both the extremely cold start to the season with snow and frosts in November, then stressed by the drought. However, it has produced intense flavours. The wine was fermented in new French and American oak barrels purchased specially for this premium wine. Courier Mail's Des Houghton reviewed it as his preferred wine for Christmas day 2009. The wine is depositing a crust and is worth decanting the last of the bottle.

**Awards**

Winestate Magazine: Best of 2009 Annual Edition 2010 4.5 stars  
Queensland Wine Awards 2009 Bronze  
Australian Small Winemakers Class 44 2008 Bronze  
New England Wine Show 2008 Silver  
Cowra Wine Show 2009 Class 76 Bronze  
Wine State magazine 4 1/2 ☆  
Cowra Wine Show 2010 Class 34 Silver  
Australian Small Winemakers 2010 Class 45 Silver

**Stirling Mountain Vintage 2007 Fortified Shiraz   \$14.85**

We picked a small quantity of very ripe shiraz late in May for a vintage fortified shiraz. It is excellent and will be released over the next 2 decades.

**Awards**

Australian Small Winemakers 2009 bronze  
New England Wine Show 2009 Class 19 bronze

**Shiraz 2006                             \$8.85**

Picked very late - on 17 April – perhaps one of the last Shiraz pickings in Australia. It was very ripe with luscious fruit with high baume but the ferment left a little residual sugar. We debated its future, as it is totally out of character for us - but decided to bottle anyway. It has produced a cool climate wine with a voluptuous taste leaving a slightly sweet finish. A wine for the mistress not the wife.

**Awards**

Queensland Wine Awards 2007 Bronze

**The Samuel Bailey 2006     \$8.85**

The first of our Cabernet Sauvignon/ Merlot. Good colour, nose and palate that needs more bottle age. Quite tannic finish that will soften with another year or two.

**Awards**

Australian Small Winemakers 2009 Bronze

**Shiraz 2005                             \$10.85**

Extremely elegant cool climate shiraz with great fruit flavours and over all balance. Described by leading wine writer Tony Harper as having “a seamless, plush texture..” and “irritatingly” cheap.... Brisbane News praised its “Rhône like qualities”

The only Queensland wine in Courier Mail's list of best value Australian wine for including in a wine cellar. We agree. We are down to about 6 cases.

**Awards**

Queensland Wine Awards 2007 Silver  
Royal Agricultural Society of Qld 2009 Class 10 Bronze  
Queensland Wine Awards 2009 Silver