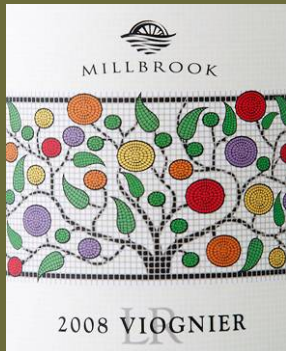




CELLAR CLUB



Millbrook Cellar Club E-Newsletter July 2010



Head Chef Guy Jeffreys with freshly picked slippery jack mushrooms.



Annual Viognier Lunch – * New Format * Saturday 11 September 2010, \$100 per person

Millbrook's annual Viognier lunch is taking on a new and exciting format for 2010!

The day will begin cocktail style in the tasting room where Millbrook's new release wines, including our first ever release of a **Millbrook 2010 Regional Riesling**, will be served with canapés.

The main course, which will be served in the restaurant in a round table format, has been designed to showcase Millbrook's Viognier range from the almost perfect 2009 vintage, in addition to a Viognier from an iconic Australian producer and one from the best of Condrieu.

Head Chef, Guy Jeffreys, has created a menu to complement these outstanding wines and will incorporate fresh produce naturally grown and hand-picked on the estate.

Senior Winemaker Damian Hutton will facilitate the Viognier tasting and discussion over lunch which will be finished with two excellent Australian cheeses matched to the highly acclaimed Millbrook 2007 Estate Viognier and Millbrook 2007 Estate Shiraz Viognier.

Seats are limited so book early to avoid missing out on this fantastic event. Registration forms can be downloaded from the website link below:

<http://www.millbrookwinery.com.au/documents/viognierlunch2010.pdf>

Wine Specials

BARKING OWL CABERNET MERLOT 2007

Dozen \$150

Purchase 2 cases and receive a 3rd case free (ie **3 cases for \$300**).

MILLBROOK LIMITED RELEASE CHARDONNAY 2008

6 Bottles \$216 (normally \$270)

Purchase 6 bottles and receive the 20% discount, plus a **FREE** bottle of the Millbrook 2008 LR Viognier.

Purchase over \$400 worth of wine and receive a Barking Owl Magnum FREE!

News Highlights

- **2010 Gold Plate Awards.** Millbrook has once again been chosen as a **finalist** in the categories: Restaurant in a Winery (Perth and Surrounds), and Tourism Restaurant (Country). The winners will be announced at the awards dinner in October.
- **I ♥ Food Awards 2010.** We invite you to vote for Millbrook Winery in “Australia’s Biggest People’s Choice Food Awards”, by visiting the link below. You will also have the opportunity to **win \$10,000!!** from the Lifestyle Food Channel (competition closes 31 August 2010).
<http://www.lifestylefood.com.au/restaurants/millbrook-winery>
- **Vegetable Garden.** With the winter vegetables taking off in our vegetable garden, we are introducing some new dishes to the menu. Our **heirloom beetroot** is going to be the highlight of the new vegetarian entree – roasted heirloom beetroot with braised beetroot leaves and haloumi cheese (imported from its origins in Cyprus), drizzled with mint dressing. A sneak preview of this dish has shown that it will be a real crowd pleaser over the next few months!
- **Winter mid-week \$55 lunch special.** Don’t forget this special offer, Wednesday to Friday, of two courses and a glass of any wine served by the glass. Contact Jeremy or Kathryn on 9525 5796 to make a reservation.
- **Cellar door.** The cellar door fire is roaring and we have some lovely reds on tasting to get you through the winter months. A current favourite is the **Millbrook 2006 Limited Release Shiraz Cabernet**.
- **Function venue.** If you’re looking for a function venue to celebrate a special occasion or **Christmas party**, Millbrook is the perfect location. We have a range of packages available, and can also assist with transportation – please call us to discuss your requirements.

We look forward to seeing you at the winery.



*Heirloom vegetables
naturally grown and
handpicked on the estate.*



OLD CHESTNUT LANE, JARRAHDAL WA 6124
TELEPHONE: 08 9525 5796 FACSIMILE: 08 9525 5672
www.millbrookwinery.com.au





MILLBROOK

Winery

Newsletter Order Form July 2010

Name _____

Mailing Address _____ Postcode _____

Delivery Address (if different from above) _____

_____ Postcode _____

Phone/Mobile _____ Email _____

Special Delivery Instructions _____

Note: Minimum order of one dozen (straight or mixed) – prices inclusive of GST.

Wine	Cellar Door Price	Discount Bottle Price	Dozen Price	Number of Bottles	Total \$
Barking Owl					
2009 Semillon Sauvignon Blanc	18.00	14.40	172.80		
2008 Chardonnay	18.00	14.40	172.80		
2007 Cabernet Merlot <i>(3 doz for price of 2)</i>	18.00	14.40	150.00		
2008 Shiraz Viognier	18.00	14.40	172.80		
Millbrook					
Regional Range					
2009 Sauvignon Blanc	20.00	16.00	192.00		
2008 Viognier	22.00	17.60	211.20		
Estate Range <i>Limit 6 bottles per customer</i>					
2009 Viognier	35.00	28.00	168.00		
2006 Shiraz Viognier	35.00	28.00	168.00		
2007 Merlot	35.00	28.00	168.00		
Limited Release Range <i>Limit 6 bottles per customer</i>					
2008 Viognier	45.00	36.00	216.00		
2008 Chardonnay <i>(+ FREE bottle LR 08 Viognier)</i>	45.00	36.00	216.00		
2006 Shiraz Cabernet	45.00	36.00	216.00		
NV Pedro Ximenes (500mL)	45.00	36.00	216.00		
NV Liqueur Muscat (500mL)	45.00	36.00	216.00		
Freight <i>(please add per case)</i>					
Perth Metro		5.00			
Country WA		10.00			
Other States		15.00			
TOTAL (INCL FREIGHT)					\$

Payment Details *(please tick)* MasterCard Visa Amex

Credit Card No _____ Expiry Date _____ / _____ Amount \$ _____

Name on Card _____ Signature _____

Please complete and post or fax to:

MILLBROOK WINERY PO BOX 48 JARRAHDAL WA 6124 TELEPHONE: 08 9525 5796 FACSIMILE: 08 9525 5672