



**TRAIN  
TRAK**

*Train Trak wines aim to complement fine food, evoke an ambiance of relaxation, a slower pace of life as it was in the days of travelling by steam train. Train Trak is a family owned winery producing solely from hand picked grapes from our Yarra Glen vineyard*

**proud to be a major partner of the**  

**melbourne  
Queer film  
festival**

**Place your order before 29 March 2010 and receive a special MQFF 15% discount**

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**Winemaker's tasting notes:**

		No. of cases	Case price (bottle)	Discount price	Amount \$
<b>Pinot Chardonnay Sparkling Brut 2007</b>	Gold in colour with pink hues, this fine beaded vintage sparkling wine shows biscuity aromas and a full creamy palate. Produced at low cropping levels, matured on lees in the bottle for 24 months		360.00 (30.00)	306.00 (25.50)	
<b>Chardonnay 2008 Sojourn Unwooded</b> <i>91/100 James Halliday</i>	This unwooded and fruity chardonnay displays lifted apple and lemon fruit aromas with meringue notes. The lively palate shows an outstanding array of fresh citrus flavours with a clean crisp finish. A well balanced, light and unwooded style.		216.00 (18.00)	183.60 (15.30)	
<b>Chardonnay 2006</b> ‡ Silver Murrumbateman Show <i>90/100 James Halliday</i>	This wine shows aromas of grapefruit and lemon. The palate is smooth and rounded, with fruit weight of lime and a lovely integration French oak. Excellent texture and lengthy creamy, nutty finish.		276.00 (23.00)	234.60 (19.55)	
<b>Sauvignon Blanc 2009 Sojourn</b> <i>New Release</i>	This wine, produced from Alpine and King Valley grapes, shows aromas of passion fruit and gooseberry with refreshing citrus hints. The palate has added complexity, with tones of butter. The winemaking was tailored to preserve the fresh, fruity flavours		180.00 (15.00)	153.00 (12.75)	
<b>Rose' 2008 Sojourn</b> <i>New Release</i>	Produced from 66% Cabernet Sauvignon and 34% Shiraz grapes, this Rose' exhibits fresh pure fruit. The lifted floral aromas of berry fruit and liquorice lead to a palate of succulent juicy berries, ending with a soft finish.		216.00 (18.00)	183.60 (15.30)	
<b>Pinot Noir 2004</b> ‡ Silver Federation S. Wine Show <i>90/100 James Halliday</i>	Bright garnet in colour, the wine shows an alluring aroma of dark cherry, violets and dusty tannins. The palate delivers sweet cherry fruit with well balanced natural acidity supported by fine round tannins. Smooth and lively.		276.00 (23.00)	234.60 (19.55)	
<b>Pinot Noir 2005</b> <i>New Release</i>	Brilliant cherry red in colour, this wine displays an aroma of lifted berry aromatics, with subtle violets notes. The medium bodied palate has upfront berry fruit, balanced acidity and silky smooth tannins, integrated with elegant French oak. Complex and intense.		276.00 (23.00)	234.60 (19.55)	
<b>Cab. Sauvignon 2005</b> ‡ Bronze Royal Melbourne Show ‡ Bronze Yarra Valley Wine Show	Bright crimson with purple hues, the wine shows aromas of berry fruit leading to a full bodied palate. Blackcurrant notes upfront end with great length and fine grain tannins. Rich and earthy.		276.00 (23.00)	234.60 (19.55)	
<b>Shiraz 2005</b> ★★★★ J. Halliday	Rich red with purple hues, this wine displays aroma of blackberry and ripe plums. The palate is finely structured, with black jube flavours. Lingering fine grain tannins are well balanced and supported by smooth oak nuances.		300.00 (25.00)	255.00 (21.25)	
<b>Cabernet Shiraz 2008 Sojourn</b> <i>New Release</i>	A medium bodied wine produced from 55% Cabernet Sauvignon and 45% Shiraz from our Yarra Glen vineyard. Lifted cherry notes, spicy flavours and well rounded tannins. Produced at low cropping levels, matured in French and American Oak		216.00 (18.00)	183.60 (15.30)	

**End of the bin and cleanskin:**

<b>Cleanskin Chardonnay 2007</b> Very small production due to hail and frost		120.00 (10.00)	102.00 (8.50)	
<b>Cleanskin Shiraz 2007</b> Very small production due to hail and frost		120.00 (10.00)	102.00 (8.50)	

**375 ML Selection:**

<b>Pinot Noir 2004, Cabernet Sauvignon 2005, Shiraz 2005</b>		156.00 (13.00)	132.60 (11.05)	
<b>Total Amount</b>	\$			

**Delivery: free of cost. Minimum delivery 1 carton - (Mixed cases available: Please mark 0.5 in the field "No. of cases")**  
**Payment:** Please enclose a cheque, call us at 03/9429 4744 with your Visa or Mastercard details or provide details below:

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**PLEASE RETURN THIS FORM TO: Mayall Wine PO Box 28 Richmond Vic 3121 or Fax No 03 9427 1510**