

# Habitat-Vineyard®

2018 Price List – valid until June 30, 2018. E&OE



Mt Canobolas, NSW, Australia  
 Established 1989, Elevation 1100 metres  
 MK Berndt & CE Coleman  
**Visit us at 329 Old Canobolas Road**  
**NASHDALE, via ORANGE NSW**

White Wine	Tasting note	Price
2013 Coonabaloo Sauvignon Blanc "Intermission"	Passionfruit and lemon dominate the palate with crisp, refreshing acid moderating some residual sweetness. The long finish is enhanced with some honey and floral tones. Great with seafood. 13% alcohol.	20

Red Wine	Tasting note	Price
2012 Coonabaloo Pinot Noir "Dress Circle"	Bang! Strawberry, cherry and almond flood the nose while cinnamon and ham tickle the palate. The complex acid and tannin structures progress to cranberry, white pepper and rolling spice – when does it end?	25
Coonabaloo Red Blend "Marathon"	A blend of old Merlot and young Pinot Noir. It's nothing special, just a good solid BBQ wine.	15
2012 Coonabaloo Sangiovese "Premiere" (low stock)	Mysterious notes of jasmine, tobacco, gardenia and the finest green tea progress to light sultana cake and white pepper. This minimal intervention wine was not fined or filtered and bottled directly from its French oak barrels. 13% Alcohol.	Sold out
2009 Habitat Pinot Noir Merlot (very low stock)	An unusual blend of Pinot Noir and Merlot results in a rich fruity wine, destined for aging but sensational now. Its flavour explodes in the mouth but its soft tannins still give a full mouth sensation. Cherries, Plums, Blackcurrant, Fresh Berries, Cinnamon and a zingy spice we can't identify! 14.0% Alcohol.	60
2008 Habitat Merlot (very low stock)	A soft cool climate wine reminiscent of the famous left bank Bordeaux. It is ideal with lamb or lightly spiced food. This wine is full of Satsumu plum and fruit cake flavours. Light and delicate, only 12.5% alcohol.	50
2010 Habitat Merlot (1 bronze medal)	A rich wine showing Satsuma plum, fruitcake and savoury aspects along with some rosemary and spice. Aged 14 months in new French Oak Hogsheads with a small portion in American Oak. This wine is drinking well now. 13.5% Alcohol	50
2009 Habitat Merlot (2 bronze medals)	A rich wine showing Satsuma plum, fruitcake and savoury aspects along with some rosemary. Aged 24 months in new French Oak Hogsheads, this wine will cellar well. 13.5% Alcohol	50
2009 Coonabaloo Cabernet Sauvignon "Special Preview"	The Cabernet Sauvignon was sourced from a cool climate, high altitude vineyard in the Orange region. Showing deep colour, spicy berry and blackcurrant, the finish is generous with plenty of acid. Aged in new French Oak hogsheads, this wine is drinking well now and should age for 5 to 10 years. 13.5% Alcohol.	50

Dessert Wine	Tasting Note	Price
Orange Highland "Highland Gold" Sauvignon Blanc	Lychee and ripe gooseberry dominate the nose of this sticky desert wine. Some acid helps to balance the sweetness with some lingering mandarin and lime on the finish. Enjoy with desert or a cheese plate.	Sold out

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13 to the dozen pick up or subsidised case delivery anywhere in Australia via Australia Post, excluding specials.

Buy 12 bottles to join Club Habitat and get advance notification of new release wines. Just email [12join@habitat-vineyard.com.au](mailto:12join@habitat-vineyard.com.au)

**About Habitat Vineyard wines** – Habitat Vineyard is a Certified Organic Processor and Certified In-Conversion Organic Vineyard by the Organic Food Chain. All the grapes are grown at Habitat Vineyard prior to 2016 utilised low impact vineyard techniques as we refined the process for our organic conversion. I make the wine at Habitat using the best traditional techniques backed up by modern wine science. This is your guarantee of quality.

**About Coonabaloo wines** – Grapes are selected from other quality vineyards and might be grown with unsustainable conventional agricultural techniques. Downgraded Habitat Vineyard fruit may appear in Coonabaloo wines. The wine is made with the best traditional techniques backed up by modern wine science.

**Winemaker** – Mark Berndt.

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