
COSMO WINES: THE STORY

THE NAME

The idea to produce wine under my own label was gaining impetus and substance as I began looking for factory warehouse premises in the inner suburban Preston area. The primary focus being to produce wines from selected vineyards around Victoria. The production base would be suburban, or, as I liked to think 'cosmopolitan'. This was shortened to 'Cosmo' for ease of recognition.

THE BRAND

To produce wines that ultimately have drinkability while showing their regional qualities, thus leading to sourcing of grapes from as far afield as Bairnsdale, Great Western, and Heathcote as well as Woori Yallock and Healesville within the Yarra Valley.

The logo was a design that I had created while in High School. This was the ideal opportunity to utilise it, bringing various aspects of my life together. Loosely based on the balance and harmony of yin and yang, with a 'cosmos' background, the design also has Celtic influences.

THE WINEMAKER

Early forays (while still at High School) into fruit winemaking kindled my interest in winemaking, but it was not until 1985 that I encountered my first vineyard and developed my passion for grapes and grape wine. This led to study at Charles Sturt University gaining qualifications in Viticulture and Wine Science. Employment in various roles including cellar door sales, laboratory, and vineyard management, gave me an understanding of the complete 'paddock to palate' requirements of wine production.

Over the last 9 years my main focus has been developing undergraduate and postgraduate courses and teaching the art and science of the vine and wine at La Trobe University. Managing the small campus vineyard, and making and supervising student project wines, has allowed me to keep in touch with the seasons and winemaking trends.

The opportunity to use the winery at Bianchet in the Yarra Valley presented itself just prior to Christmas 2008. Some quick decisions were made and a busy couple of months ensued, winding down my work at La Trobe and gearing up for vintage. I look forward to enjoying with you the fruits of my labour.....

CONTACT

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Production Address; c/- Bianchet Winery and Bistro, 187 Victoria Road, Lilydale, VIC 3140

THE WINES

2009 SAUVIGNON BLANC

Produced from grapes grown in the Woori Yallock region of the Yarra Valley, this wine shows green passionfruit and capsicum aromas. The crisp acidity and flavours will enhance the flavours in your grilled seafood.

2009 SAUVIGNON BLANC OAKED

Produced from grapes grown in the Woori Yallock region of the Yarra Valley, this wine has texture and palate weight from time spent in new and older French oak barriques. The oak flavours and aromas blend nicely with the fruit characters to give a well balanced wine. Try matching with barbecued chicken wings, or soft cheeses.

2009 VIOGNIER DOLCE

Produced from grapes grown in the central Heathcote region, this wine has aromas of peach and apricot, and a sweet middle palate. Delightful by itself, or tapas style foods.

2009 CHARDONNAY

Produced from grapes grown in the Bairnsdale region, this wine has spent 9 months in 20% new French oak barrels, and 80% older French and American oak barrels. Some barrel ferment, malolactic fermentation, and extended lees contact have contributed to the complexity of this wine. Enjoy with Chicken Parmigiana, or Pasta Carbonara.

2009 PINOT NOIR ROSE

East Gippsland, and more specifically the Bairnsdale region has a climate well suited to the Burgundian varieties, and the 2009 was a kind growing season giving some nice fruit flavours.

Prior to processing the crushed fruit was soaked for two days to extract some colour from the skins. The grapes were then lightly pressed to extract the juice with minimal phenolics, the skins were then put back into the dry red Pinot Noir ferment to boost the flavour and palate.

This wine is dry, but with good mouth feel and strawberry aromas and flavour.

Try with garlic prawns.

2009 PINOT NOIR

Produced from grapes grown in the Bairnsdale region, this wine exhibits complex herbal and berry characters. 20% new French oak and a mixture of older French and American oak have contributed to structure and flavour profile. Might I suggest a smoked Atlantic Salmon salad, or Roast Duck.

2009 BLANC DE BLANC MC

Great Western chardonnay was used to produce this wine using the traditional Methode Champenoise process. Ageing in this bottle on yeast lees for nine months has produced a crisp complex wine with great length and balance, and showing persistent bead. A refreshing wine for any occasion.

2009 SPARKLING PINOT NOIR MC

The third wine produced from the Bairnsdale Pinot Noir, this wine has been produced using the traditional Methode Champenoise process. Ageing in this bottle on yeast lees for nine months has produced a complex wine with great length and balance. A refreshing wine for any occasion.

2009 YARRA VALLEY SHIRAZ

Black pepper, spice, and dark chocolate characters feature on the nose and palate of this wine. Good fruit weight and length have been supported by toasty oak flavours from one year in 50% new French oak barriques. Definitely a keeper, although this wine has great drinkability now.

2009 YARRA VALLEY CABERNET SAUVIGNON

Typical Yarra Valley Cabernet with herbal hints and dark fruit characters. A medium weight wine that will reward cellaring for up to five years



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THE PRICE LIST

(* NEW RELEASES)

ORDER

Variety	Vintage	Per Bottle	Order	Sub Total	Per Case	Order	Sub Total
Cosmo Wines Sauvignon Blanc	2009	\$18.00			\$185.00		
Cosmo Wines Sauvignon Blanc Oaked	2009	\$19.50			\$200.00		
Cosmo Wines Viognier Dolce	2009	\$18.00			\$185.00		
Cosmo Wines Chardonnay*	2009	\$21.00			\$215.00		
Bianchet Pinot Noir Rose	2009	\$17.00			\$175.00		
Cosmo Wines Pinot Noir (dry red)	2009	\$21.75			\$220.00		
Cosmo Wines Cabernet Sauvignon*	2009	\$21.00			\$215.00		
Cosmo Wines Shiraz*	2009	\$25.00			\$250.00		
Cosmo Wines Sparkling Pinot Noir (red) MC*	NV	\$27.00			\$275.00		
Cosmo Wines Sparkling Chardonnay MC*	NV	\$27.00			\$275.00		
SPECIALS							
Lunch in Style , 2 x Sauv Blanc, 2 x Sauv Blanc oaked, 2 x Chardonnay, 2 x Pinot Noir Rose, 2 x Sparkling Pinot Noir, 2 x Sparkling Chardonnay					\$220.00		
Oak Pack , 2 x Sauv Blanc oaked, 2 x Chardonnay, 2 x Pinot Noir (dry red), 3 x Shiraz, 3 x Cab Sauv					\$220.00		
		Total		\$	Total		\$
DELIVERY COST, Per CASE	VIC	\$15.00		SA	\$15.00		
	NSW	\$15.00		WA	\$35.00		
	QLD	\$25.00	GST	Tas	\$25.00	GST	
Fax order to Cosmo Wines 03 94843534 , or email to Lindsay@cosmowines.com.au				TOTAL ORDER	CASES		\$

PAYMENT; EFT (Please contact for account details)

CREDIT CARD Mastercard VISA Expiry ____/____

Name on Card _____

Card Number

DELIVERY INSTRUCTIONS

Name	Address	Special Instructions
Contact phone		