

# 25 Victorious Vintages!

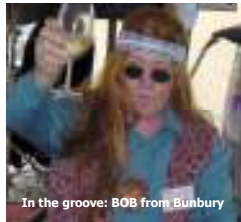
## Happy Silver Jubilee JINGALLA!! "The Long & Winding Road"

It was great to catch up with so many Jingalla friends at our BIG CELLAR party (3rd June 2007)! Everyone was in party mode... and party WE DID!! ...Trendy favourite threads from the 60's, wild GO-GO dancing, funky finger food, hip vibes from Porongurup's own fab five: *Magnetic South*, & bucket loads of nostalgia & fun....

Best dressed prizes went to the oh-so-groovy Bob Dalziel and the deliciously svelte Renae Barnes, with a special mention for wacky, wildchild Rosa Garner! Long time Jingalla friend, Bruce Stanton was surprised with a 3 litre Jeroboam of our 2004 Cabernet Sauvignon exquisitely "decorated" for his 75th birthday!



Magical Mystery Tour: Glenda, Eric, our Shelley & Karen



In the groove: BOB from Bunbury

**Yes...we're still celebrating!!**

## BAR 138 on barrack TAPAS PARTY IN PERTH

Señors & Señoritas, you are invited to join us at:

**BAR 138 on barrack**

**Sunday 25th November 2007**

**To share in the informal ritual of TAPAS**

**11.00am start for bubbles & brunch**

**10 yummy tapas courses with 10 yummy wines**

Dress: **"FUN POSH" \$85 pp**

Places are limited so please book early with payment details!

ph: Gayle or Shelley on 9853 1103 or 9853 1023  
or e: jingallawines@bordnet.com.au

## Our Current Selection

### WHITES

#### 2007 MOONDANCE GWERTZTRAMINER

Pure finesse & elegance: exquisitely perfumed with tropical & floral aromatics! Crisp & dry with lingering passionfruit & tantalising lime.

2006 Riesling Vignerons Select Crisp & Vivacious. Featuring zesty lime sorbet and a lingering burst of tropical fruits.

#### 2006 Sauvignon Blanc Verdelho

Fresh tropical aromas introduce a delicate palate showcasing gooseberries, sweet melon, pineapple and a splash of citrus. Unashamedly unique!

#### 2007 Twilight Harvest Lush, fragrant & deliciously balanced!

Enjoy the abundance of enticing fruit in this medium sweet Riesling.

### REDS

2007 CabRouge: Refreshingly fruity with teasing hints of natural sweetness & seductive red berry flavours. Serve Chilled.

#### 2004 SHIRAZ Vignerons Select

Intense mulberries & dark licorice with lingering ripe berries, smooth dark chocolate and a dusting of smoky French oak. Award Winner!

#### 2004 MERLOT

Spicy black cherries and roasted walnuts introduce a lively palate of ripe raspberries & blackcurrants with beguiling hints of nuts & toffee.

#### 2005 SHIMMER

Shiraz & Merlot: Shimmering with complexity & harmony this unique, fragrant & sensationally seductive blend was awarded:

4 1/2 stars: Top of Category by Winestate Magazine

### FORTIFIEDS

#### Pawny Tort

Special blend of aged Shiraz ports. Mellow with a perfect balance of fruit and smooth spirit characters.

#### 25th Silver Jubilee Liqueur Muscat

Our special 25th Vintage blend, crafted in the Solera tradition is packed with nuts & raisins... mmmm... so smooth and sumptuous!

### Future RELEASES

2007 Sauvignon Blanc Verdelho Fragrant with a lively, opulent palate of tropical & citrus fruits and a fresh herbaceous, flinty edge.

#### 2006 Cabernet Sauvignon

Generous offerings of red berries, blackcurrants and teasing hints of nutty oak & subtle smooth savoury tannins, complement a well structured palate.

## PORONGURUP WINE FESTIVAL



# 2008

With WA JAZZ!

The 2008 Porongurup Wine Festival will be hosted by Castle Rock Estate on Sunday 2nd March 2008. Featuring all the usual fabulous festival inclusions with an emphasis on family & fun, the 2008 festival highlights will include: **THE GREAT GRAPE STOMP.**

Wet & wild, seductively slippery & sticky, magically mesmerizing & deliberately devious; Witness cunning, cut throat combatants vying for ultimate victory & valour. Great prizes for Adults & kids categories.

### ONE WOK WONDER:

Fancy yourself as our next "One Wok Wonder"??? Join in the flamboyant fun of our 2nd ever **Festival Cook Off. Chicken** is the "must use" ingredient (provided by sponsor). Contestants need to **BYO Wok** & your own **secret ingredients**. Would be **Wok Wonders** need to register by 22nd Feb 2008, give Shelley or Gayle a call on 9853 1103 or 9853 1023.

## FUN with the FILLIES



bubbles, nibbles & giggles  
at Jingalla's cellar!



Join in the fever of

### MELBOURNE CUP DAY

Tuesday 6th November 2007

mustering @ 11.30 am

\$40 per person

Delicious gourmet nibbles

Delectable Jingalla bubbles & wines

Parade of latest fashions from Collections

Awards for best groomed & best hat

\$WEEPS

Laid back vibes from Dave & Charlie

Colts, stallions & geldings welcome  
if tethered!!

