

# Lochani

## Price List

	Bottle	No:	Case	No:	Total
2003/4 Sparkling Pinot	\$ 28.00		\$ 150.00 (6)		\$
2005 Pinot Noir	\$ 15.00		\$ 160.00 (12)		\$
2006 Pinot Noir	\$ 22.00		\$ 240.00 (12)		\$
Freight					
<b>Total Cost</b>					\$

**Note:** Delivery cannot be accepted by or made to persons under the age of 18 years

### Payment Options:

<b>Direct deposit:</b>	NAB BSB: 082 053 A/c: 69 302 7600	<b>Cheque made payable to:</b>	Lochani P.O. Box 2 Taralga NSW 2580
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	<b>MasterCard</b>		<b>Visa</b>		
<b>Card No:</b>				<b>Expiry Date:</b>	
<b>Signed:</b>					

### Delivery:

<b>Name:</b>					
<b>Delivery Address:</b>					
<b>State:</b>		<b>Post Code:</b>			
<b>Phone:</b>					

Phone order (02) 4843-8106, fax order (02) 4843-8107,  
e-mail [Lochani-vineyard@lochani.com.au](mailto:Lochani-vineyard@lochani.com.au) or see our website [www.lochani.com.au](http://www.lochani.com.au)

Date: \_\_\_\_\_

License No: Off Licence (Vigneron): 2401 2182

#### LIQUOR ACT 1982

It is an offence to sell or supply to or to obtain liquor on behalf of a person under the age of 18 years.

# Lochani

## Tasting Notes

*“Pinot Noir is a minx of a variety.”\* Indubitably feminine, if not exactly female, it leads us on a dance, tantalizing us with wines of velvety richness and subtle elegance which must be coaxed from fragile grapes which coyly take every opportunity to challenge the wine maker.*

*In France Pinot Noir is the traditional grape of Burgundy, producing some of the finest (and most expensive) wines in the world. It has been described as both the “Holy Grail” and also “the most frustrating vine” which can only produce great wines in challenging climates such as ours at Lochani.*

### *Sparkling Pinot (Vintage 2003/2004)*

*Fresh and bubbly, with an elegant tannin backbone and a hint of sweetness, Lochani Sparkling Pinot is perfect on its own or as a companion to fish dishes and savoury foods. This wine was hand crafted using traditional bottle fermentation techniques and is a blend of our 2003 & 2004 vintage grapes.*

### *Pinot Noir (Vintage 2005)*

*Smooth, subtle and sophisticated, the 2005 Lochani Pinot contrasts dark cherries on the nose with savoury fennel flavours on the palate. When combined with smooth tannins and excellent mouth feel this produces a wine that drinks delightfully now and will continue to develop in years to come. We recommend you enjoy our 2005 with spicier foods such as Asian curries or pepperoni Pizza.*

### *Pinot Noir (Vintage 2006)*

*The 2006 Lochani Pinot is fresh and vibrant filling the palate with fruit flavours of cherries and plums underpinned with herbaceous hints. This is a wine which will mellow and smooth even more in future years. It ideally matches strongly flavoured foods such as salmon, duck and mushroom dishes.*

*\*Jancis Robinson MW*