

NEW TO GRAPE BEGINNINGS VINE STREETS IMPORTS

THEIR PHILOSOPHY

Vine Street Imports sources and introduces the most exciting brands and trends in wine from emerging winemakers and regions throughout Australia and New Zealand. VSI sells wines which are regionally specific and represent the terroir of each growing site. Its wines garner significant critical acclaim and can be found in the most prestigious retail and restaurant addresses across the United States.

Established in 1999, VSI soon became a top competitor in the boutique wine market. The company's first brand was the then-emergent Barossa winery, Two Hands Wines. Today, VSI is owned and operated by the brother and sister team of CEO Ronnie Sanders and CFO Lori Sanders, and has a proven track record of attracting up-and-coming wines and winemaking talent. In addition, Ronnie Sanders focuses on VSI's own "super negotiant" wine creation, known as the Lost Highway Project. Each year he personally collaborates with a winemaker to make a one-time production of a distinct wine. The wine is then combined with packaging by the world's most talented artists, producing immediate collector's bottles.

Barossa

Boxhead winemakers is a collaboration between world renowned winery Hentley Farms and their American Importer Vine Street Imports. Their aim is to produce a range of wines from South Australia that display all of the flavors that South Australia can deliver at a price that won't break the bank. These are hand crafted wines made at Hentley Farm from some of the best vineyard sites across South Australia.

Boxhead Cabernet Sauvignon 2008

Region: Barossa

Varietal: Cabernet Sauvignon

Vintage: 2008

Vineyard: Hentley Farm Barossa Estate vineyard and various sites throughout South Australia

Vine Age: 7-27 years

Trellis: VSP

Soil Type: Mosly red clay, gnarly soils that are well draining.

TA: 2.0 g/l

Alcohol: 14%

Skin Contact: 6-10 days

Oak: New and old French Oak

Winemaking: The 2008 growing season will be remembered as one of the great vintages for red production, with ideal ripening conditions throughout summer, producing full-flavored, full-bodied and intense wines. All parcels were crushed, de-stemmed and left on skins for approximately 6-10 days during primary ferment. The parcels were then pressed and kept separate for malolactic fermentation. A portion underwent malolactic fermentation and maturation in old French barriques to add complexity. The final wine was blended by Hentley Farm's winemaker Andrew Quin.

Tasting Notes:

This is a full bodied wine deep purple in colour, which shows hints of herbaceous cabernet combined with rich fruits of ripe raspberry and currant. The palate is equally rich, with intense red fruit, herbaceous mint and smoky oak combined with strong tannin structure, balanced acid and layered finish. Drink now or in the next 5 years.



Boxhead Winemakers White 2008

Region: Barossa

Varietal: 50% Chardonnay, 40% Semillon, 10% Sauvignon Blanc

Vintage: 2008

Vineyard: While South Australia is most well known for its warmer regions and the red production, it also has an abundance of cool climate fruit, with longer ripening periods and extended flavour development.

Viticulture: Harvest occurred in mid February, and was categorized by mild conditions, combined with low rainfall, dryness, and good fruit-

Trellis: VSP

Residual Sugar: 0

Alcohol: 12.5%

Oak: No oak was used

Coopers: N/A

Winemaking: A number of different winemakers were involved in the Boxhead white winemaking with responsibilities split primarily by variety. The Boxhead winemaking team used low vinification temperatures, yeast selection and slow fermentation rates to ensure retention of fruit intensity, no oak or malolactic fermentation were employed.

Tasting Notes:

Like all good dry whites, this wine displays great complexity of aromatics, moving from the citrus aromatic spectrum through to the tropics, with specifics of lemon, grapefruit, passion fruit and melon. The palate achieves great mouthfeel intensity and balance of acidity, with the lingering flavors of lychee and lime.

Enjoy now or in the next two years

Production: 5000 cases



Boxhead Winemakers Shiraz 2008

Region: Barossa

Varietal: 100% Shiraz

Vintage: 2008

Vineyard: A large portion of the fruit was sourced from the Hentley Farm Barossa Estate and surrounding hills, where the rolling hills on the banks of the Greenock creek provide the ideal site from premium Shiraz production.

Vine Age: 7-18 years

Trellis: VSP

Soil Type: Its vines are grown on red clay loam soils, generally overlaying shattered limestone and lightly rocked slopes with little top soil. These well drained and gnarly soils, along with Western and Eastern facing slopes that benefit from being in a rain shadow

Residual Sugar: 0% **Alcohol:** 14.5%

Winemaking: A number of different winemakers were involved in the Boxhead Shiraz winemaking, with responsibilities split by regionality. All parcels were crushed, destemmed and left on skins for approximately 10 days during primary ferment. The parcels were then pressed and kept separate for malolactic fermentation. A portion underwent malolactic fermentation and maturation in new and 1yr old French barriques to add complexity.

Color: Dark Purple

Bouquet: Spicy and smokey intermixed with Christmas pudding and plums.

Palate: Long and lush with a fine lingering palate.



Small Gully The Formula Robert's Shiraz

Region: Barossa

Varietal: Shiraz

Vintage: 2002

Vineyard: Stringy Brae Estate

Vine Age: 40 years old

Viticulture: Fruit for this wine is sourced from 40 year old vines.

Alcohol: 15.0%

Skin Contact: The wine is pressed off skins at 2 – 3 baume so as not to extract harsh tannins but still provide full flavour.

Oak: American

Winemaking: The wine is pressed off skins at 2 – 3 baume so as not to extract harsh tannins but still provide full flavour.

Fermentation is completed in seasoned American oak and stored for 20 months before bottling.

Tasting Notes:

This is a big full flavoured wine made from fruit. The wine is well textured and balanced with savoury and chocolate notes and soft tannins from its short time on skins. Very approachable now but bottle age will enhance the fruit characters and integrate the flavours.



McLaren Vale

Back in 1987 we saw the start of something called "Flying Winemakers"...top young Aussie winemakers flying over to help with the European vintage. Shock! Horror! But...the new ideas, the energy, optimism and talent really benefitted Europe...and...Europe gave the Aussies a lot of ideas in return. Like Red Heads, for example.

See...the "flyers" got frustrated when they flew home to dull jobs in the mega wineries of the ho ho! "rationalized" Australian wine industry. They envied their French and Italian mates who made just the wines they wanted to make.

With no money to set up their own wineries, they just made a few barrels in garages. Fantastic wines came out of tin sheds! Wine shippers in Britain and the US loved the stuff. They got backing and set up Red Heads in an old bar that they bought on the road out of McLaren Vale to Barossa. Red Heads was the name of the bar.

Great name! They kept it. This is now where the keenest winemakers come after work to "do their thing." British, American, Aussie and even French customers love the idea of these red wine "heads" fanatically working away through the night making the great little wines they always wanted to make.

Red Heads Studio's Yard Dogs Red 2008

Region: McLaren Vale

Varietal: 60% Petit Verdot, 24% Cabernet Sauvignon and 16% Merlot

Vintage: 2008

Vineyard: From Vineyards in the McLaren Vale, Fleurieu and Adelaide Hills

Trellis: VSP

TA: 6.3 g/l

pH: 3.5

Residual Sugar: 2.8 g/l

Alcohol: 14.5%

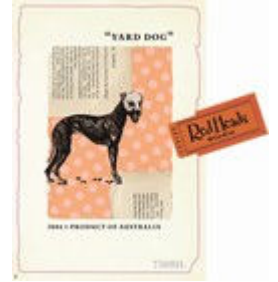
Tasting Notes: A luscious array of dark berry fruits, hints of lavender and dried spice

Color: Medium purple with violet around the rim.

Bouquet: Pure fruit driven style with notes of cedar and lead pencil.

Production: 8,000 cases

Cellaring: 2-5 years



Red Heads Studio's Yard Dogs White 2009

Region: McLaren Vale

Varietal: 53% Chardonnay 36% Sauvignon Blanc, 5% Viognier, 6% Semillon

Vintage: 2009

Vineyard: Chard from McLaren Vale, Viognier from Langhorne Creek, Sauvignon Blanc from McLaren Vale and the Semillon was from McLaren Vale

TA: 5.8

pH: 3.25

Residual Sugar: 1.4 g/l **Alcohol:** 12.3%

Skin Contact: one day for the Chardonnay and none for the other varietals

Oak: The Chardonnay aged in third pass barrels and the other varietals were aged in stainless

Tasting Notes:

Some richness from the Chardonnay and the Semillon with the Sauvignon Blanc giving the wine some herbal aromatics and the Viognier giving the wine spiciness and lifted floral aromatics

Color:

Pale yellow

Bouquet:

Lifted aromatics that mix white fruit like white peaches and pears along with an assortment of flowers.

Palate:

Bright and zesty with a creamy mid-palate.

Production: 8,000 cases

Cellaring: 2-4 years



Adelaide Plains

The Longhop and Old Plains range of wines are produced by Domenic Torzi and Tim Freeland. The former Gawler high school mates first mooted the idea of making icon wines from the Adelaide Plains in 2002. Vineyards were secured, the requirement being old vines a priority. Our small band of growers have embraced the ideal of delivering premium grapes in order to showcase the power and rich fruit flavours the Adelaide Plains has to offer.

Old Plains Raw Power Shiraz 2008

Region: Adelaide Plains

Varietal: 100% shiraz

Vintage: 2008

Vineyard: Heaslip, Gawler and Bremer River

Vine Age: 12-45 years

Trellis: Single Wire

Yield: 4 tonnes per Acre

Soil Type: Red clay over limestone and alluvial deposits

Alcohol: 14.5%

Oak: 100% seasoned American puncheons

Winemaking: 10% whole bunch wild ferment in small open top stainless milk vats. Soft pump overs, hand plunging and basket pressed with ferment completing in barrel.

Tasting Notes:

Mostly black fruits like plum and blackberrys intermixed with exotic spices such as cardamon and als spice.

Color:

Deep dark purple.

Palate:

Long and rich on the palate.

Production: 48,000 bottles

Cellaring: 2-4 years



Old Plains Fun House Pinot Grigio 2008

Region: Adelaide Plains

Varietal: 100% Pinot Grigio

Vintage: 2008

Vine Age: 10 years on average **Trellis:** VSP

Soil Type: Sandy loam to Alluvium over limestone

Alcohol: 11%

Harvest Date: First week of March

Oak: Stainless steel ferment **Coopers:** N/A

Winemaking: Only free run juice and snap cold settled at 36 degrees with 5% solids for partial wild yeast ferment for 4 weeks

Tasting Notes: Bone dry on the palate with some juicy fruit sweetness.

Color: Pale yellow

Bouquet: Lots of springtime white and yellow flowers along with green apple and pear.

Palate: Light and crisp

Production: 4000 dozen **Cellaring:** 1-3 years

