



# FINGERLINGS

Acclaimed by wine writers James Halliday and Huon Hooke as one of the country's most exciting new cool climate wine districts. The cool climate of the Canberra region allows the grapes to ripen slowly which results in delicate refreshing white wines and soft spicy red wines.

**Fingerlings Non Vintage Sparkling White:** Fresh fruit driven flavours make it a great aperitif and a wonderful drink to toast any occasion. Enjoy with fresh oysters shucked straight from the water.

**Fingerlings The Ghillies Blend 2009:** A consistently good dry white wine made from a well balanced blend of the year's vintage.

**Fingerlings Chardonnay 2009:** A lightly oaked Chardonnay with melon and peach flavours. Well balanced and simply delicious. A lovely match with grilled chicken or prawn dishes.

**Fingerlings Shiraz 2008:** A soft spicy Shiraz with hints of white pepper and cinnamon. A truly food friendly Shiraz that goes well with steak and slowly braised dishes.

**Fingerlings is distributed by Poachers Pantry. For further information contact Joe Wagland on 02 6230 2487 or email [joe.wagland@poachers.com.au](mailto:joe.wagland@poachers.com.au)**

Fingerlings Varietals	Wholesale case per dozen	LUC incl tax per bottle	Wholesale case per pallet	LUC pallet per bottle
<b>Sparkling Wine</b>				
Non Vintage Sparkling	\$96.00	\$8.00	\$78.00	\$6.50
<b>White Wines</b>				
The Ghillies Blend	\$96.00	\$8.00	\$78.00	\$6.50
Chardonnay	\$96.00	\$8.00	\$78.00	\$6.50
<b>Red Wine</b>				
Shiraz	\$108.00	\$9.00	\$90.00	\$7.50

64 cases per pallet

