

# organic foodstore winestore café



## sparkling

bress brut cider	harcourt valley vic b° v	36
stefano lubiana nv sparkling	granton tas b°	54
domaine huet nv brut petillant	loire valley fr b	53
captains creek hepburn sparkling	blampied vic o	55

## white

stefano lubiana 08 'alfresco'	granton tas b°	44
wittman 07 dry riesling	rheinland ger b	52
frankland estate 08 'isolation ridge' riesling	frankland river wa o	43
palliser 08 sauvignon blanc	martinborough nz mi	40
mahi 07 'boundary farm' sauvignon blanc	marlborough nz o°	44
seresin 08 sauvignon blanc	marlborough nz b°	43
krinklewood 09 verdelho	broke nsw b	38
bress 08 semillon sauvignon blanc	margaret river wa b° v	38
crittenden 08 'pinocchio' arneis	mornington peninsula vic b°	37
spinifex 08 'lola' semillon marsanne viognier	barossa valley sa b°	40
millton 07 chenin blanc	gisborne nz o	48
krinklewood 08 semillon	broke nsw b	38
foxeys hangout 08 pinot gris	mornington peninsula vic b°	39
hollys garden 08 pinot gris	whitlands vic b°	43
red claw 08 pinot gris	mornington peninsula o°	41
all saints 06 marsanne	rutherglen vic b°	45
heartland 07 viognier pinot gris	langhorne creek sa o°	38
bernard defaix 07 petit chablis	burgundy fr b°	50
j.e. ngeringa 07 chardonnay	adelaide hills sa b	53
scorpo 07 'aubaine' chardonnay	mornington peninsula vic mi	44
richmond plains 08 blanc de noir	nelson nz o v	39

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## rosé

krinklewood 08 'francesca' rosé	broke nsw b	38
la vieille ferme 08 rosé	cotes du ventoux fr o°	33

## red

vissoux 07 'les griottes' beaujolais	burgundy fr o°	47
pennyweight 08 gamay	beechworth vic b	46
crittenden 07 pinot noir	mornington peninsula vic b°	43
bress 08 pinot noir	macedon vic b°	38
hollys garden 08 pinot noir	whitlands vic b°	44
yabby lake 07 pinot noir	mornington peninsula o°	80
kangarilla road 07 sangiovese	mclaren vale sa b°	40
spinifex 08 'papillon' grenache mataro shiraz	barossa valley sa b°	41
mount avoca 07 merlot	pyrenees vic o	39
stefano lubiana 06 merlot	granton tas b°	48
cullen 07 cabernet sauvignon merlot	margaret river wa b°	56
mount avoca 05 tempranillo	pyrenees vic o	43
pig in the house 07 cabernet sauvignon	cowra nsw o	38
howard park 05 'scotsdale' cabernet sauvignon	great southern wa b°	54
frankland estate 06 cabernet sauvignon	frankland river wa o	38
hewitson 'baby bush' 07 mourvedre	barossa valley sa o°	44
krinklewood 06 shiraz	broke nsw b	43
bress 07 shiraz	heathcote vic b° v	38
bunn 06 shiraz nap	albany wa b° v	42
pennyweight 06 shiraz	beechworth vic o	57

At the Green Grocer we specialise in offering wines that are produced using organic or biodynamic principles. Our choices include wines that have been certified by bodies such as DEMETER or NASAA, as well as wineries using organic or biodynamic practices that are not certified and winemakers interested in minimal intervention techniques. We aim to provide wines that offer a recognisable quality, are produced with an eye to sustainability and that avoid harmful synthetic chemicals in their production.

o° organic practice

The core principle of organic viticulture is farming without genetically modified organisms or synthetic chemicals, e.g. fertilisers, pesticides and fungicides. Instead, producers adopt natural methods to enhance soils, vine health and grape quality, using mineral, vegetal and animal derived products like compost, cover crops, mulches and manure. Creative natural solutions, which often entail increasing the vineyard's biodiversity, are used to manage pests and weeds.

o organic certified

The wine has been certified by an accredited domestic body to meet all the required organic standards; from growing of the grapes to the winemaking process. This is commonly indicated by a Certified Organic logo on the bottle.

b° biodynamic practice

Biodynamics has the same core principles as organics but uses specific, natural preparations applied holistically in accordance with bio-rhythms linked to plant growth, as outlined by the Austrian philosopher Rudolph Steiner in 1924, to encourage sustainable growth in farming.

b biodynamic certified

The wine has been certified by an accredited domestic body to meet all the required biodynamic standards; from growing of the grapes to the winemaking process. This is commonly indicated by a Certified Biodynamic or Demeter logo on the bottle.

mi minimal intervention

For many winemakers the ultimate goal is to achieve a pure expression of fruit and terroir in their wines through minimal intervention in the winemaking process. To achieve this, conventional processing aids and additives are often eschewed in favour of natural winemaking reactions such as wild yeast fermentations rather than inoculations and minimal use of acidification, enzymes or sulphur dioxide.

nap no added preservative

Sulphites (sulphur dioxide) are the most common preservative added to wines. They also occur naturally as part of the fermentation process, and along with the tannins in red wines, acts to stabilise and preserve. Some winemakers add no extra sulphites to their wines and rely on these naturally present compounds to keep the wine fresh. We have indicated these wines for those people wishing to avoid added sulphites.

v vegan friendly

Wines are fined (clarified) by the addition of organic and inorganic compounds that while not obviously present in the finished wine, can remain in trace amounts. The organic compounds commonly used in this process have animal origins (such as milk, egg or fish proteins) and are not suitable for vegans. We have indicated wines that have been fined with vegan friendly compounds.