



**IN AUSTRALIA, WE TRY NOT TO TAKE THINGS TOO SERIOUSLY.**



That's why we usually greet each other with the "**Great Aussie Salute**"- a hand waved casually across one's face to shoo the expected flies. This common gesture captures Australians' knack for brushing away life's little distractions and appreciating each day for what it is... **a great opportunity.**



## SHOOFLY BUZZ CUT 2005



### Varieties:

**31% Verdelho, 28% Sauvignon Blanc, 18% Viognier, 10% Riesling, 7% Chardonnay, 6% Semillon**

### Regions:

**McLaren Vale, Adelaide Hills, Langhorne Creek**

### Alcohol:

**13.5%**

### Closure:

**Stelvin screw cap [ensures wine is taint free]**

### Tasting Notes:

**Crafted by leading Australian winemaker, Ben Riggs, the 2005 Buzz Cut exhibits aromas of tropical fruit, apricot, and grapefruit.**

**Juicy, tropical Verdelho and exotically perfumed Viognier combine with dashes of Sauvignon Blanc and Riesling to provide a refreshing, succulent wine. Drink now or hide in the cellar for 3 years.**

### Food Pairings:

**Coconut shrimp**

**Chili-citrus pork with sautéed pears**

**Pancetta-wrapped scallops**

### Accolades:

**88 pts- Stephen Tanzer's International Wine Cellar**

**87 pts- Robert Parker's The Wine Advocate**

PRODUCED BY SHOOFLY WINES, AUSTRALIA [WWW.SHOOFLYWINES.COM](http://WWW.SHOOFLYWINES.COM)

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