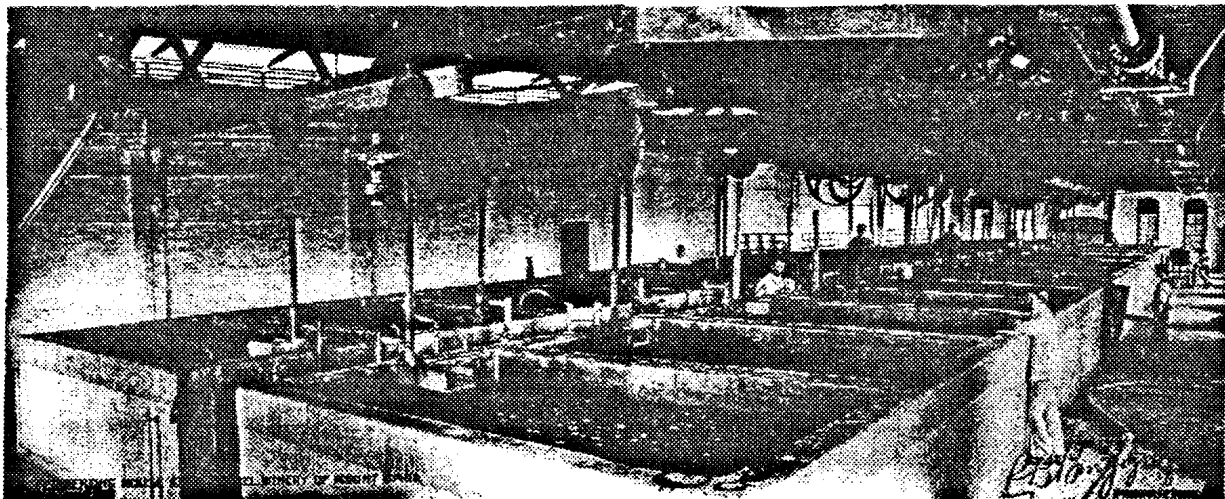


Alastair Walter found the dies used by P.B. Burgoyne & Co Ltd. They are P0510.01 PB/B Ø 6 Dowgate Hill, London EC4 - Wine Merchants & Shippers; P0520.01 PBB/&C<sup>o</sup> same address and P0520.02 PBB/&C<sup>o</sup> again same address. The latter two are confirmed identities.

Ed:- I knew that somewhere in my collection I had a couple of interesting items from this firm. Now Alastair has pin-pointed the dies I found the following pieces. The first was a bill from Burgoyne's dated 29-10-07 but from 5 Dowgate Hill and giving the addresses of 132 William Street, Melbourne and Mount OPHIR Vineyards, Victoria. On the reverse of the bill is the following map.

I also have a Trade Card dated 4-9-25 with die P0520.02 on GV ½d plus an advertising postcard with picture of the fermenting floor at Mount Ophir Vineyards with the following advert on the reverse.





THE above represents the largest Fermenting Floor in the Southern Hemisphere, if not in the World.

60,000 gallons, or approximately 260 tons of Wine are here shown in the making.

During the Vintage these Vats are emptied and filled again and again; the new Wine being drawn off into Maturing Casks of Titanic proportions in the adjoining Cellars.

At this Model Winery on our Mount Ophir Vineyards the latest scientific methods are adopted and cleanliness in processes has been reduced to a fine art.

**P. B. BURGOYNE & Co. Ltd.**  
WINE GROWERS TO H.M. THE KING.



By Command to  
H.M. The King.

### HARVEST Burgundy.

OUR wines are drawn exclusively from the "first growths" of the Australian Vineyards and Harvest Burgundy gives tone to the system, enriches the blood and has the largest sale in the World.

*P. B. Burgoyne & Co.*

LTD.  
Mount Ophir Vineyards,  
Victoria.

### OPHIR Burgundy.

THE "Lancet" states: Ophir is a rich fruity and robust wine, containing as claimed a definite quantity of iron in solution. The iron is undoubtedly favourable for absorption by the system. It is an agreeable tonic, free from acidity and contains only a trifling quantity of sugary constituents.

*P. B. Burgoyne & Co.*

LTD.