



Tasting List

Sparkling Cuvee

The Semillon/Chardonnay blend produces a delicate yet intense flavour. Pale gold in colour and a persistent bead, showing developed toast and fruit characters. The palate is full with subtle citrus and biscuit characters with a clean soft finish.

\$19.00

Sparkling Rose

This blend of red varieties together with Chardonnay are the base wines for this bubbly. The salmon pink colour was imparted by the Cabernet Sauvignon component being fermented on the red grape skins. An elegant strawberry flavour on the front of the palate and a fresh light acid finish.

\$19.00

Semillon

Citrus and lime are the dominant features of young Semillon. With bottle age, develop a toasty character and become deeper in colour. Always perfect with any seafood dish.

\$19.00

Verdelho

Pale green in colour, tropical fruit salad and honeysuckle aromas and flavours dominate. Perfect with summer salads and seafood.

\$19.00

Chardonnay

An unwooded style. A golden yellow in colour with a sweet peach and honey nose. The palate is soft with melon and lychee flavours with a cleansing acidity on the finish.

Enjoy with a creamy pasta dish.
\$19.00

Traminer

A light-bodied, aromatic semi-sweet wine with distinctly fruity aroma. The sweetness is balanced with the acidity and merges with the flavour. A wonderful wine to accompany and food with heat and or spice. \$19.00

Merlot

Traditionally Merlot is lighter in colour, lower in acid and most importantly, in extract and tannin. It has an essential core of sweet fruit, it also has aromatic and flavour nuances of herb and olive. Chill down in the warmer months.
\$21.00

Cabernet/Merlot

The essential balance of strong berry fruit & sour cherry of cabernet and the strawberry & plum characters of Merlot delivers a soft balanced finish on the palate. Serve with lamb cutlets
\$21.00

Shiraz/Merlot

The full body, rich fruit and abundance of spice balanced with the soft strawberry & plum characters of Merlot combine to produce a full bodied wine with a soft finish on the palate. Perfect with steak.
\$21.00

Botrytis Semillon

Made from botrytis-infected grapes harvested late in the season. Intense aromas of lime, tropical fruits and apricot. With good length on the palate and a lingering acidity.
\$19.00

Port

The old description of Tawny Port means a blend of many years. An average age of five years gives our blend an ethereal elegance finishing off-dry and complex on the mid-palate. Serve with any chocolate dessert.
\$21.00

Verdelho Solera

Made from blended vintages. Take snow skiing in the winter for that inner warming. Relax in front of the fire before dinner. This wine is perfect served over ice with a slice of lime.

\$19.00 375ml

\$25.00 750ml