

**RIESLING 2022****\$14 glass/ \$35 bottle**

The wine has a citrus bouquet of subtle tangelo which is complemented by honeysuckle florals. The citrus and floral characters carry through to the textured palate that provides both length and balance. Fresh and zesty this wine can be enjoyed on all occasions.

CHARDONNAY 2022**\$15 glass/ \$40 bottle**

Pale straw in colour the wine exhibits rich aromas of peach entwined with tropical highlights. The malolactic fermentation along with French Oak maturation has added further complexity of pastry and subtle vanilla flavours. The aromatics seamlessly carry through to a textured palate that is bursting with flavour and juicy acidity.

ROSÉ 2022**\$14 glass/ \$35 bottle**

Pale salmon in colour with lovely aromas of red berried fruits and subtle spice the wine seamlessly comes together on the palate providing freshness and balance that can be enjoyed on its own or with food.

WHITE BLEND 2022**\$14 glass/ \$35 bottle**

The wine presents pale in colour displaying lime and floral aromatics that are laced together with exotic sweet spice. The palate is fresh and textured which allow the floral and fruit characters to balance with the sweet spice. 10% Gewürztraminer, 60% Riesling and 30% Pinot Grigio & Merlot.

SAUVIGNON BLANC 2022**\$14 glass/ \$35 bottle**

Pale straw in colour and exhibiting a subtle aroma of freshly cut hay that evolves into a heady bouquet of elderflower with hints of gooseberry. The medium bodied wine with juicy acidity effortlessly carries the elderflower and gooseberry characters to the palate, with a long and creamy finish due to the time spent maturing in oak.

PINOT NOIR 2022**\$18 glass/ \$60 bottle**

Vibrant ruby in colour the wine exhibits a rich bouquet of dark cherry, spice and autumnal notes that is all tied together with judicious oak. The palate is elegantly framed to allow the cherry and red fruit characters to sing, delicately supported by the French Oak and suede like tannins.

SPARKLING MERLOT 2021**\$18 glass/ \$60 bottle**

Made in the Traditional Method (Méthode Champenoise) with secondary fermentation taking place in the bottle.

The nose is redolent of cherry, dark berries, plum and spices. The palate flows on seamlessly with black cherry, blackberry, mulberry, plum, spice and a hint of chocolate. Fabulous, fleshy mouth feel - and the bubbles provide tremendous texture and verve; subtle, supple, silky tannins and a fresh acid finish.

DESSERT RIESLING 2021**\$15 glass/ \$40/bottle 375ml**

The nose opens up to reveal classic Riesling varietal characters of floral and citrus. Citrus blossom and white flowers, lemon curd with a squeeze of lime. Elegantly luscious, match with berry and fruit based desserts.

Gold medal Class 17 – Sweet, any variety any vintage, Tasmanian Wine Show 2022.