TASTING OPTIONS

* $2Opp = 6 wines Riesling, Gewürztraminer, Rosé, Pinot Noir, Cherry Liqueur, Moscato

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  TASTING LIST | *1* | *6**(-5%)* | *12**(-15%)* | *Wine club**(-20%)* |
| 2021 | **Heritage Apple Cider ‘The Last Laugh’**Medium sweet. Jazz, tango, traditional English cider apples | 30*6 pk* | 100*per case* | *-* | *-* |
| 2021 | **Riesling**SILVER MEDAL, National Cool Climate Wine ShowJasmine flower, citrus, crisp, tight acidic minerality  | 25 | 142 | 255 | 211 |
| 2020 | **White Field Blend ‘Towac Trilogy’** (Riesling, Sauvignon Blanc, Chardonnay)Subtle musk, rose-petal, lingering, slight sweet finish | 25 | 142 | 255 | 240 |
| 2016 | **Gewürztraminer ‘Giggling Gertie’**Rose petal, grapefruit, tight acidity, crisp, off-dry finish | 25 | 142 | 255 | 240 |
| 2021 | **Rosé**Strawberry leaf, pink peppercorn. A Spring delight | 22 | 126 | 225 | 212 |
| 2021 | **Pinot Noir**Smooth liquorice, bitter chocolate, subtle tannins, silky finish  | 45 | 256 | 459 | 432 |
| 2015 | **Cherry Liqueur**Light, bouncy, sour cherry, cherry stem, high in antioxidants | 25 | 142 | 255 | 240 |
| 2020 | **Moscato ‘Lolly Legs’**(Gewürztraminer)Sweet honeysuckle, orange blossom, candied raspberry,  | 30 | 171 | 306 | 288 |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  NOT FOR TASTING | *1* | *6**(-5%)* | *12**(-15%)* | *Wine club**(-20%)* |
| 2018 | **Heritage Apple Cider ‘The Comrade’**GOLD – BEST CIDER (Cider Australia awards)Dry-style, traditional English cider apples | 20*4 pk* | 100*per case* | - | - |
| 2011 | **Reserve Cuvée ‘Méthode Traditionnelle’** (Pinot Noir, Pinot Meunier, Chardonnay)Marzipan, strawberries, cream, cracked yeast finish | 80 | 450 | 810 | 760 |
| 2021 | **Sauvignon Blanc**GOLD MEDAL, Small vignerons showGOLD MEDAL / SILVER MEDAL / BRONZE MEDAL Crisp, Vibrant, elegant, citrus aromas, passionfruit, lime | 30 | 171 | 306 | 288 |
| 2021 | **Chardonnay**Tropical fruit, smooth fig, apricot, crisp crunchy-apple | 40 | 228 | 408 | 384 |
| 2021 | **Pinot Meunier**Bronze MEDAL, Orange Wine Show Red cherry, plum, oak, blackberries  | 55 | 314 | 561 | 528 |
| 2010 | **Cherry Port**Velvety cherry spice, fermented 4 years in French oak | 40 | - | - | 32(single) |
|  | BACK VINTAGES |
|  |  | *1* | *6 (-5%)* |  |  | *1* | *6 (-5%)* |
| 2017 | Chardonnay | 52 | 296 | 2017 | Pinot Noir | 57 | 325 |
| 2012 | Chardonnay | 90 | 513 | 2011 | Pinot Noir | 81 | 462 |
| 2011 | Chardonnay | 120 | 684 | 2007 | Pinot Noir | 140 | 798 |
| 2009 | Chardonnay | 135 | 769 | 2006 | Pinot Noir | 79 | 450 |
|  |  |  |  | 2005 | Pinot Noir | 83 | 473 |
|  |  |  |  | 2004 | Pinot Noir | 120 | 684 |
| OTHER PRODUCTS |
| Brandied Cherries (17.5% alc) | 15 |
| Truffle Salt | 20 |
| Truffle Honey (SOLD OUT) | 25 |
| Cherry Vinegar | 10 |

* $12 pp = 3 wines of your choice