

## WINE TASTING

Taste six wines 7      Taste six wines, plus finishing with your glass of choice 8

takeaway  
bottle

### 2008 SAUVIGNON BLANC SEMILLON

This wine exhibits clean and pronounced intensity of citrus fruits on the nose, leading to a clean dry palate with crisp green apple acidity softened by citrus and riper tropical fruits. Finish is long and clean.

*Swan Valley Wine Show Silver Medal 2008 (Class 5), Qantas Wine Show of WA Bronze Medal 2008 (Class 6)*

15.99

### 2007 ROSÉ

This delicate and delicious wine was made from a carefully selected parcel of premium Cabernet Sauvignon grapes. Then gentle floral bouquet precedes a palate of soft berry fruits and rose petals enhanced by a hint of sweetness and refreshing acidity. A perfect summer wine for all occasions. Serve chilled.

15.99

### 2006 CABERNET MERLOT

This is a well balanced 70%-30% blend of Cabernet Sauvignon and Merlot. It features lingering flavours of blackcurrants, cloves and a hint of liquorice. This wine is drinking well now but will improve for up to 5 years.

*Swan Valley Wine Show Bronze Medal 2008 (Class 9)*

15.99

### 2007 CABERNET MERLOT

This lovely smooth blend of Cabernet Sauvignon and Merlot is made with fruit from the South West of Western Australia. The wine has a rich depth of plum and berry characteristics, balanced with gentle oak flavours.

This wine is well suited for immediate consumption and will also age well over 5 to 10 years.

15.99

### 2006 SHIRAZ

This excellent Shiraz shows deep purple colour with vibrant spicy and fruity aromas. The palate is full with sweet fruit flavours of stewed rhubarb and ripe plums, which combine with fine tannins to provide good depth of flavour and length.

15.99

### 2006 CABERNET SAUVIGNON

This rich ruby red Cabernet Sauvignon displays sweet blackberry and plum fruit with a touch of earthiness. Medium bodied in feel with a touch of spicy oak this wine finishes smooth but will also improve with age.

15.99

### 2007 SPARKLING ROSÉ

Made using the "methode champenoise" technique entirely from the free run juice of the Cabernet Sauvignon grape, this bottle fermented wine exhibits a pale "blush" of pink, a delicate bouquet of rose petals preceding a palate of floral and spice notes enhanced by a fine and persistent bead. Enjoy as an aperitif or as a versatile accompaniment to a wide range of foods.

*Swan Valley Wine Show Silver Medal 2008 (Class 7), Qantas Wine Show of WA Bronze Medal 2008 (Class 38)*

23.99

*Reserve Range*

*Organically Grown*

### 2008 VERDELHO

The bouquet is strong lime, cut straw and hint of marzipan. The palate shows dry, beautifully balanced acidity, great richness of lime and tropical melon and pineapple that finishes clean with a fine touch of honey-scotch.

21.99

### 2007 CABERNET SAUVIGNON

Crimson in colour with purple hints. Aromatic mulberry and blackberry with blackcurrant and faint bayleaf. The palate shows a mouth coating texture of dark plum fruits, supple and flavoursome, supported by fine lingering French oak tannin.

21.99