



Chardonnay

A refreshing style of wine, displaying a pale straw colour. Enhanced with ripe peach and melon varietal characters this wine has good length and harmony. Subtle creamy flavours balanced by fresh fruit traits.

Food: A fine accompaniment to fish, salads, light softer cheese and Asian dishes

Cellaring: Enjoy now while young and fresh.



Unwooded Chardonnay

A refreshing style of wine which displays lovely peach and melon characters. Subtle creamy flavours balanced by fresh fruit traits, good length and harmony.

Food: Is a good partner to shellfish, salads, vegetarian dishes, fish and lightly spiced Asian cuisine.

Cellaring: It is recommended that this wine be enjoyed while it is young and fresh.



Cabernet Sauvignon

An easy drinking wine of rich deep red colour, this wine has generous fruit characters of blackcurrant and berries. It is a well balanced wine with soft tannins and good length of berry fruit flavour.

Food: Enjoyed with red meats, pasta and fuller flavoured cheeses.

Cellaring: This wine can be enjoyed now or will reward over the next three to four years.



Shiraz

A Shiraz of deep ruby colour, with aromas of blackberries and plums. The palate is highlighted by sweet berry flavours. It is well balanced with fine tannins and oak, and a soft lingering acid finish.

Food: A great accompaniment for lamb, beef and pasta.

Cellaring: Can be enjoyed now or will reward with medium term cellaring.



Merlot

This Merlot displays the fruity flavours of plum and cherry. It has a balance of soft tannins and subtle oak, which follows through to a clean finish. A wine of vibrant red colour, with soft purple hues.

Food: Excellent with lighter red meats veal, duck and lamb, vintage cheeses.

Cellaring: A wine to enjoy now or cellar for three to four years.