

Wine List

This season our regional wine spotlight turns to outer Melbourne and central Victoria. Grown from Cambrian soil, the warm and dry conditions of central Victoria provide a splendid contrast to the wines of outer Melbourne with its cool, dry maritime climate.

> White

Galli Estate Artigiano Sauvignon Blanc, Sunbury

A return to the traditional sauvignon blanc with citrus, melon and lychee flavours and grassy, herbal aromas. Creamy with a lingering finish.

Mitchelton Blackwood Park Riesling, Nagambie

Lime and floral aromas with a beautifully balanced palate of fruit and acid. A long finish that is the hallmark of all great rieslings.

Elgo Estate Chardonnay, Strathbogie Ranges

A classic example of modern Australian cool climate chardonnay: bright gold colour, lemon and melon aromas, creamy texture and plenty of fruit with a firm acid structure.

> Red

Austins Pinot Noir, Geelong

Plum, cherry and dark stone fruits balanced by a spice aroma, a perfect example of blending new world fruit with old world techniques.

Ashley Heathcote Shiraz, Heathcote

An earthy shiraz with dark chocolate and liquorice aromas, followed up by dark fruit and a hint of aniseed. Medium bodied, well-balanced acid and tannins.

Ashley Heathcote Cabernet Sauvignon, Heathcote

From one of Victoria's fastest-growing wine regions comes a fruit-driven rich cabernet, with black fruit and plum pudding flavours, perfect with rich food and meat dishes.



We travel the State to source the best quality local wines we can find, to ensure we can offer exceptional choices.