



## CAMBEWARRA TASTING NOTES

	% Alc	Price
<b>Frizzanté Chardonnay, 2019 (The Brett)</b> A delicious easy drinking sparkling Chardonnay. A blend of delicate stone fruit and citrus flavours for a fresh crisp mouthfeel.	11.5	\$32.00
<b>Frizzanté Rosé, 2019 (The Cosette)</b> This sparkling Rosé made from Chambourcin grapes has delicious raspberry notes, a brilliant scarlet colour with a moderate, crisp finish perfect for celebrating with.	12.6	\$32.00
<b>Unwooded Chardonnay, 2016 (The Daniel)</b> This Chardonnay has lovely fruit sweetness without oak treatment and is converting non-Chardonnay lovers with its gentle hints of peaches and pineapple. A crisp easy drinking delight to be enjoyed anytime.	12	\$28.00
<b>NEW RELEASE Verdelho, 2019 (The Amanda)</b> This stunning wine continues to deliver with every vintage. Our latest 2019 release is everything a Verdelho should be ... fresh, vibrant, and balanced with delicious tropical sweet fruit notes. Ready to be enjoyed immediately!	13.2	\$31.00
<b>Petit Rouge, 2019 (The Sierra Rose)</b> This is a lovely dryer style of Rose made from Chambourcin, taken off skins after 24 hours and then finished off. Subtle hints of Turkish delight, musk and raspberry tones. A refreshing summers evening tipple, fabulous match for an antipasto platter and pizza.	11.9	\$28.00
<b>Chambourcin, 2016 (The Michael)</b> This well-balanced medium bodied wine is a great complement to an array of food styles. Similar to a light Shiraz, it's a French-American hybrid variety produced by Joannes Seye, which produces vibrant colored wines with a full aromatic bouquet. Mulberry aromas with a gamey/flora character to be enjoyed with spicy dishes, lamb and duck.	14.4	\$28.00
<b>Cabernet Sauvignon, 2017 (The Simon)</b> This Cabernet has lifted blackcurrant aromas with undertones of plum and a hint of cinnamon. Bright flavours of black ripe fruits, sweet herbs and toasty French oak. Great with roast meats, BBQs and rich tomato based pasta dishes. Enjoy now or cellar for a few years and be rewarded.	13.6	\$32.00
<b>Red Fort, 2016 (The Thomas)</b> This delicious red port is made from Chambourcin which we have been growing since 1992 with fantastic results. It features luscious raspberry and ripe cherry notes on the palate with a hint of sweet liquorice on the back palate. To be enjoyed by the fire on a winter's night or with cheese or chocolate anytime.	19.5	\$26.00
<b>White Fort, 2015 (The Richardson)</b> This White Port is made from Verdelho and has been fortified with white pure grape spirit. A delight to have before or after meals, it truly melts in your mouth and for extra yumminess can be served over shaved ice with a slice of lime.	19	\$26.00

- Wine Tasting Cost = \$5 p/p
- Tasting cost refunded on purchase per person
- Purchase 12 bottles and get a 13th bottle of your choice free