***Cambewarra Estate Winery – Drinks Menu***

*Price: Glass / Take home / Enjoy here*

**2018 Chardonnay – The Ninja 11/32/39**

This Chardonnay has gentle fruit sweetness with subtle oak treatment. A lovely dryer style of Chardonnay with a buttery / creamy structure perfect for that afternoon wine.

**2021 Verdelho – The Amanda 11/35/42**

This stunning wine continues to deliver with every vintage. Our 2021 release is a dryer style of Verdelho. Fresh, vibrant and balanced with delicious tropical fruit notes. Ready to be enjoyed immediately.

**2021 Rosé – The Sierra Rose 11/34/41**

Our new release Rosé is just what we were hoping for. A dryer style of Rose yet beautifully balanced with a hint of strawberry sweetness. A lovely rich scarlet colour that you only get with a Chambourcin Rosé. Perfect with seafood dishes and cheese.

**2017 Chambourcin – The Michael 11/33/40**

The grape of the Shoalhaven! This well-balanced medium bodied wine pairs particularly well with any spicy or rich tomato based dish. Similar to a lighter style Shiraz, it’s a French-American hybrid variety that produces vibrant coloured wines with a full aromatic bouquet. Our 2017 vintage has aged nicely with lovely cherry and oak notes and a subtle and short peppery aftertaste.

**2018 Cabernet Sauvignon – The Simon 11/33/40**

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. Estate fruit combined with fruit from the Hilltops Wine region in Southern NSW.

**2019 Cabernet Sauvignon – RESERVE 55/60**

This limited-edition wine sourced exclusively from our ‘Hockey’s Lane’ Block is beautifully concentrated with dark berry fruit notes combined with new French Oak that follow well throughout the palate. Structured and balanced, we are thrilled with this wine’s complexity and length. Very approachable (delicious) now and will also reward cellaring.

**2016 Red Port – The Thomas 10/29/35**

This tasty red port is made from our Chambourcin grapes. A fortified wine that features luscious raspberry and ripe cherry notes on the palate with a hint of liquorice on the back palate. To be enjoyed by the fire on a winter’s night or with cheese and chocolate.

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**2016 White Port – The Richardson 10/29/35**

This White Port is made from our Verdelho grapes and has been fortified with white pure grape spirit. A delight to drink before or after meals, it truly melts in your mouth with rich, sweet honey notes.

**Sparkling White – The Brett 11/35/42**

This delicious sparkling has been exclusively bottled for Cambewarra Estate from our wine partner in the Hilltops Wine Region in Southern NSW. It is a Chardonnay / Pinot blend. A real crowd pleaser with a fresh, crisp, fruit driven palate.

Sparkling Rosé – Casella Family Wines – Yellow Tail SA

(ripe strawberries and fresh fruit flavours) **9/36**

**Victoria’s Mimosa** – sparkling wine (the Brett) with fresh orange juice - $11 a glass

**Wine Tasting Flight / Paddle – 4 x 50mls - 20pp**

Chardonnay, Rosé, Chambourcin, White Port

**South Coast Gin and Tonic - 12:**

1. South Coast Distillery gin over ice, tonic, fresh lime
2. Jalapeño and kaffir lime infused South Coast Distillery gin over ice, tonic, fresh lime

**Cambewarra Cocktail – 20**

Strawberry, Peach and Plum Daiquiri

**Selection of Local South Coast Craft Beer - 10**

**Beer / Cider / Premix / Soft**

Peroni / Corona / 150 Lashes 9

Tooheys New / XXXX Gold / Cascade Light 8

Strongbow Apple Cider 9

Vodka Cruiser / Canadian Club & Dry 10

Organic Ginger Beer / Lemon Squash 5

Orange Juice – Black Label 5

Sparkling Water / Soda Water 5

Lemon Lime Bitters 5

Coke / Coke Zero / Fanta / Lemonade 4

Poppers 3

Pot of Tea (S/L) 5/8

(please note we don’t serve coffee)