

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

### **2017 Chardonnay – The Daniel 29/34**

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.

### **2019 Verdelho – The Amanda 37/37**

This stunning wine continues to deliver with every vintage. Our 2019 release is everything a Verdelho should be ... fresh, vibrant, and balanced with delicious tropical sweet fruit notes. Ready to be enjoyed immediately.

### **2016 Chambourcin – The Michael 30/35**

The grape of the Shoalhaven! This well-balanced medium bodied wine is a great complement to an array of food styles including lamb and duck. Similar to a light Shiraz, it's a French-American hybrid variety that produces vibrant coloured wines with a full aromatic bouquet. We are very proud of the 2016 vintage – it has aged beautifully with lovely peppery notes at the back of the palate.

### **2018 Cabernet Sauvignon – The Simon 32/37**

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 Hilltop Wine Region in Southern NSW, it is great with roast meats, BBQs and rich tomato-based pasta dishes.

### **2019 Cabernet Sauvignon – RESERVE 50/55**

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 now but will also reward cellaring for 3 to 5 years.



### **2016 Red Port – The Thomas 26/30**

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.

### **2015 White Port – The Richardson 26/30**

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 with rich, sweet honey notes.

### **Sparkling 32**

Sparkling White - Casella Family Wines – Yellow Tail, SA - (citrusy with a fresh creamy finish)

Sparkling Rose - Casella Family Wines, Yellow Tail SA - (ripe strawberries and fresh fruit flavours)

### ***Cellar Door Price / Dine in Price***

***All wines by the Glass - \$9 (excluding 2019 Cabernet)***

***Wine Tasting Flight – 4 x 50mls:  
Chardonnay, Chambourcin, Cabernet  
Sauvignon, White Port - \$20pp***

### ***Local Craft Beer - \$10***

Flamin Galah Pale Ale  
Flamin Galah Extra Pale Ale  
Shark Island Pale Ale

### ***Beer / Cider / Premix / Soft***

Peroni / Corona / 150 Lashes / Coopers Green	8
Tooheys New / XXXX Gold / Cascade Light	7
Strongbow Apple Cider	8
Vodka Cruiser	10
Canadian Club and Dry	10
Coke / Coke Zero / Fanta / Lemonade / Solo	3
Organic Ginger Beer / Organic Lemon Squash	5
Mineral / Soda Water / Lemon Lime Bitters	4
Poppers - Apple & Blackcurrant / Orange Pine	3
Pot of Tea (S/L)	4/7

(please note we don't serve coffee)