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

**2018 Chardonnay – The Ninja 29/34**

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

**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 produced 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 blackcurrants aromas with undertonnes 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 wines 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 here since out inception with fantastic results. This fortified wine 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.

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

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 $33**

Sparkling White – Casella Family Wines – Yellow Tail SA

(citrussy 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 wine 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

LunchBox Lager

Shark Island Pale Ale

**Beer / Cider / Premix / Soft**

Peroni / Corona / 150 Lashes 8

Tooheys New / XXXX Gold / Cascade Light 7

Strongbow Apple Cider 8

Vodka Cruiser / Canadian Club & Dry 10

Coke / Coke Zero / Fanta / Solo / Lemonade 3

Organic Ginger Beer / Lemon Squash 5

Mineral / Soda / Lemon Lime Bitters 4

Poppers – Apple & Blackcurrant / Orange 3

Pot of Tea (S/L) 4/7

(please note we don’t serve coffee)