

Cambewarra Estate Winery – Drinks Menu

Glass / Take away / Dine-in

2018 Chardonnay – The Ninja 10/30/35

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 11/37/39

This stunning wine continues to deliver with every vintage. Our 2021 release is everything a Verdelho should be ... fresh, vibrant and balanced with delicious tropical sweet fruit notes. Ready to be enjoyed immediately.

2021 Rosé – The Sierra Rose 10/34/39

Our new release Rosé is just what we were hoping for. 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.

2016 Chambourcin – The Michael 10/31/36

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 brilliantly with lovely peppery notes at the back of the palate.

2018 Cabernet Sauvignon – The Simon 10/32/37

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 Hilltops Wine region in Southern NSW.

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 (delicious) now and will also reward cellaring.

2016 Red Port – The Thomas 9/27/32

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.

2016 White Port – The Richardson 9/27/32

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 10/35/40

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 Pinot Noir / Chardonnay blend. The Pinot is the dominant grape to provide 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 with fresh orange juice over ice - \$10 a glass

Wine Tasting Flight / Paddle – 4 x 50mls - \$20pp
Chardonnay, Rosé, Cabernet Sauvignon, 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 Seasonal Cocktail – \$20

(refer cocktail menu)

Local Craft Beer - \$10

Dangerous Ales XPA / Dangerous Ales Aussie IPA
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	4
Organic Ginger Beer / Lemon Squash / OJ	5
Mineral / Soda / Lemon Lime Bitters	4
Poppers – Apple & Blackcurrant / Orange	3
Pot of Tea (S/L)	5/8

(please note we don't serve coffee)