



Wine List

All of our wines have been carefully selected to provide you with a great choice, superb quality and regional excellence.

They are presented at the ideal temperature for drinking, in your own in-cottage wine coolers.

Take a look, read the winemakers' tasting notes and food matching suggestions, and sit back and enjoy...!

Here's Cheers!

Megan & Marty

The Whites

Sparkling

Buxton Ridge Molly Jean Blanc de Noir 2012 \$35

Straw coloured with a fine bead, this wine features aromas of pear and apple.

The palate shows fresh lively citrus flavours with a long finish.

Made from 100% Pinot Noir fruit and has spent three years on lees.

Great as the sun sets and you admire the views!

Little River Taggerty Sparkling Brut 2011 \$32

Continuous fine bead. Light fresh yeast character with melons, strawberries and lemon balm behind.

A soft mouth filling palate of ripe strawberries with grapefruit mousse on the finish.

The liqueuring is very balanced giving a soft middle palate.

Eminently drinkable as an aperitif and with desserts!

White Wines

Little River Estate Chardonnay 2012 \$22

Medium to pale straw. Spice and light vanilla with ripe peaches on the nose. On opening, light citrus shows through. Lively pineapple and peach flavours on a mid weight, elegant palate. The French oak provides structure on the finish, leaving a long subtle flavour with butterscotch overtones. With careful cellaring, will mature for 10 years.

Try with local Buxton Salmon, fresh BBQ prawns or Asian food.

Sedona Estate Sauvignon Blanc 2014 \$22

Harvested in March, then cold fermented to retain mineral and wild grass aromas, balanced with a crisp palate of kiwi and grapefruits finishing with a generous length of flavour. This wine is designed to be consumed young.

Enjoy with luscious seafood, pan-fried chicken, or just with friends.

Little River Verdelho 2014 \$24

Pale straw in colour. Lively aromatics with hints of stone fruit and citrus. The crisp palate highlights traces of lemon, lime and tropical fruits. Lovely to drink on its own or as an accompaniment to food. Suitable for long term cellaring.

Matches well with spicy dishes, salads, fish, chicken or anti pasto.

Buxton Ridge Sauvignon Blanc 2012 \$22

Passion fruit and tropical fruits override savoury undertones with hints of spice and toasty oak. Racy, clean and fresh on the palate with bright acids and a lengthy finish with just a hint of sweetness.

Ideal with a Picnic of local produce or to compliment a BBQ of great local fish.

Mount Cathedral Chardonnay 2015 \$28

Pale straw in colour. Aromas of tropical mango and pineapple intermingled with stone fruits and very subtle cinnamon spice. The palate is again pineapple but the stone fruits of nectarine and peach come more to the fore and fill the middle palate. A nice acid spine gives this wine a crisp and lingering length.

A delightful accompaniment to any light summery cuisines or long lunches.

The Reds

Sparkling

Little River Sparkling Shiraz NV \$32

Vibrant and powerful leaving a lasting impression! Frothy bubbles open up to a rich blackberry and liquorice palate, completed by great tongue-tingling length.

The ideal wine to sip with fine food and your special friend.

Rosé

Buxton Ridge Rosé 2016 \$22

A delightful translucent candy apple colour with a nose of fairy floss and watermelon. The palate has hints of strawberry and rhubarb with a confection finish that is clear and bright. Serve chilled when the weather warms up.

Perfect for our alfresco lifestyles!

Little Cathedral Rosé 2015 \$29

Produced in a dry style this wine exhibits cherry and savoury aromatics while the palate is soft and textured with a lingering finish. Made from 100% estate grown pinot noir, fruit was whole bunch pressed direct to old French hogsheads to complete wild fermentations and softening.

Lovely to drink on a warm evening!

Red Wines

Sedona Estate Sangiovese 2013 \$30

Harvested by hand in April, open fermented and matured for 18 months in the finest French oak barriques, delivering aromas of cedar and blueberries. The palate is a balance of briar fruits and liquorice with textured layers of natural tannins and spice giving it a great length of flavour.

Great summer wine.

Buxton Ridge Pinot Noir 2010 \$27

*Deep garnet red in the glass. Earthy forest floor, plum, black cherry, forest fruits and spice on the nose.
A palate of dark fruits and vanilla with an herbal edge.
Firm softening tannins and a sweet balanced finish.*

Great with barbequed red meats.

Mount Cathedral Cabernet Sauvignon 2013 \$28

*Aromas of cranberry and blueberry fruit, with earthy mushrooms and hints of spicy cloves and dark chocolates.
The palate is again chocolate, mocha and spice with some black olive, black pepper
and a long lasting tannin finish.*

A fabulous match to a great cheese platter.

Sedona Estate Cabernet Sauvignon (Auslese) 2012 \$42

*James Halliday Rating 94. Harvested by hand on April 5, open fermented and then barrel matured in new small French oak
barriques, this single origin, premium wine style shows exceptional purity of fruit with flavours of blackcurrant and cassis,
balanced by soft tannins and a lingering finish
(Auslese (ous-ley-zuh) is a wine made from carefully selected grapes of exceptional quality).*

Drinks well with hearty meat dishes.

Silent Range Shiraz 2010 \$32

*A vibrant deep crimson with red hues defines the tone of this wine. The silken palate blackberries and blueberries and
develops with savoury notes and firm powdery tannins, indicating its future longevity. Drink now or cellar up to 10 years.
(As in all traditional winemaking some sediment may be found).*

A perfect match to any red meat dish.

Little River 'Forgotten Hero' Petit Verdot 2012 \$27

*Aged in French Oak, this wine exhibits intense berry fruit characters with delightful fragrant and floral aromas. The palate
has excellent structure with lingering fruit and ample, yet smooth fine tannins.*

An excellent accompaniment to char-grilled meats.

Buxton Ridge Shiraz 2013 \$30

Dark crimson in the glass, this wine has aromas of plum and blackcurrant with a hint of vanilla. The palate is of black cherry and dark berries, spice and liquorice with big yet subtle tannins. Well balanced with a long finish.

Perfect with our gourmet pizzas or a homemade pasta.

Mount Cathedral Cabernet Merlot 2012 \$28

A deep black colour with dark red tinges around the edges. The aroma is of blackcurrant up front with mocha, tobacco and intense spice. The palate features blackberry, blueberry, chocolate and spice with a mocha-like finish. The tannins are fine and well integrated. This wine fills the palate and has a very good length.

Fabulous with rich beef dishes.

Little Cathedral Pinot Noir 2013 \$38

The 2013 season produced a wine of great depth and balance. The savoury fruit profile is beautifully balanced with classic cherry and plum. The tannins are fine, persistent and interwoven with fruit, while the natural acidity provides an elegance that is a testament to the site, the soil and the season.

Full of flavours that are sure to delight the taste buds.

Utter Shiraz 2016 \$42

A medium dark red to purple hue.

Earthy aromas of plum rhubarb and spice.

A gentle mouth feel with flavours of red currant and darker fruits of plum and cherry backed with licorice and peppered spice. While not a tannic wine there are plenty of soft fine tannins which produce a long elegant finish.

Perfect with game or beef stew but also to be enjoyed with matured cheeses.

Perfect Temperature

The temperature to serve wine in Australia is the topic of many a debate, but the experts agree that generally most of us drink our whites too cold and our reds too warm. Our research has suggested the following optimal temperatures:

Light white wines around 12 degrees

Sparkling and rosé around 13 degrees

Heavier whites around 14 degrees

Lighter reds around 17 degrees

Heavier reds around 18 degrees

Our White Wine cooler is set at 12 degrees and our Red Wine cooler is set at 17 degrees. For sparkling wines, rosé and heavier whites or reds, take them out of the fridge 5-10 minutes before drinking to allow them to come up to temperature.

"Life is too short to drink bad wine" - Anonymous

**Please remember to enjoy your wine responsibly 😊*
