



24 May 2018

Australian Wine Tasting

1. JANZ PREMIUM CUVÉE NV

Pale gold in colour with a fine nose. Aromas of nougat and nuts complimented by delicate strawberry and citrus flavours, and a creamy lingering finish.

Accompanied by nibbles and cheese straws

2. YALUMBA EDEN VALLEY VIOGNIER

A full-bodied white with lifted spice and lychee, and satisfying rich peach and nectarine flavours. An aromatic and fragrant wine.

Accompanied by King Prawn roll

3. TIM ADAMS CLARE VALLEY SEMILLON

Aromatic grassy aromas supported by citrus and plush stone fruit. A wine with great balance and generous flavours.

Accompanied by salmon bagel

4. TIM ADAMS THE FERGUS

Lifted red berry aromas and flavours, underpinned by rich, spicy berries on the palate and violet nuances.

Accompanied by lamb kofta?

5. MCGUIGAN THE SHORTLIST BAROSSA SHIRAZ

A classic fruit-driven style with ripe mulberry and plum characteristics, and subtle vanilla and spice notes from the oak integration.

Accompanied by steak and stilton rosti

6. BROWN BROTHERS ORANGE MUSCAT & FLORA DESSERT WINE

Orange blossom and Muscat aromas, followed by honeyed apricot, orange and lime on the palate and a crisp, clean finish.

Accompanied by fruit tartlet