

## TASTING \$5 PER PERSON

Refundable upon wine purchase and complimentary for guests of The Restaurant.

SAMPLE MENU | Subject to vintage and varietal changes

### SPARKLING

#### NV 42 Degrees South Sparkling

Aromas of toasty brioche and delicate citrus subtly emerge from the fine beads. Full and crisp flavours of apples with lengthy creamy structure. Fine and subtle.

### WHITE

#### 2017 Frogmore Creek Riesling

##### Silver Medal Winner Canberra Riesling Challenge 2018

Fresh and floral aromas, crisp and zippy with nectarine and mandarin flavours, long lasting finish. Very long ageing potential.

#### 2017 Frogmore Creek Sauvignon Blanc

Fresh tropical aromas, rich creamy texture and fresh fruit on the finish. Oak fermentation.

#### 2018 Frogmore Creek Chardonnay

Fruity, light toast very well integrated into the wine. Fresh, balanced acidity, nutty flavours.

### RED

#### 2018 42°S Pinot Noir

Fresh with primary aromas of raspberry. Fruity with a light tannin structure and well balanced. A fresh summer wine.

#### 2018 Frogmore Creek Pinot Noir

Redcurrant and small berry aromas. Textured palate with cherry flavours, smooth and delicate with a lengthy finish.

#### 2016 42 Degrees South Cabernet Sauvignon Merlot

Dark colour, aromas of tobacco and liquorice. Dark fruit flavours with chocolate notes.

### DESSERT

#### 2019 Frogmore Creek Iced Riesling

Bright straw colour. Intense aromas of mandarin, nectarine, lime, citrus blossom and honey. High sweetness, high acidity, full body and very long finish.