

TASTING DONE DIFFERENTLY

All 20ml pours

HALF MONTY WINE TASTING \$10

Taste a selection of 5 wines picked by our winemaker. Add 5 Half Monty winemaker matched food tasting elements for \$10.

FULL MONTY WINETASTING \$15

Enjoy our Full Monty tasting of 8 winemaker selected wines. Add 8 Full Monty winemaker matched food tasting elements for \$20.

INDULGENCE WINE TASTING \$22

Taste 12 premium wines pre-selected by our winemaker across our full range, traversing between old and new world styles. Add 12 Indulgence winemaker matched food tasting elements for \$28.

HALF MONTY

2020 RIESLING

NO RIESLING TO WORRY

Full bodied and packing those lemon characteristics which often come from the terroir of the property. A great wine to drink whilst young. **\$29 each or \$24.65 mixed dozen**

Food match: Binnorie Washed Rind

2013 PINOT GRIS

FOUNDERS MUSEUM COLLECTION

Rich poached pear. Slightly sweet & very well balanced, with a great line of acidity. Great example of varietal character- what pinot gris is all about.

\$35 each or \$29.75 mixed dozen

Food match: Dos Coronos 6-month matured Manchego

2020 ROSÉ

BETWEEN A ROCK AND A HARD PLACE

Strawberries and cream with hints of vanilla and a touch of sweetness make for a pleasant drinking wine.

\$29 each or \$24.65 mixed dozen

Food match: La Boq 12-month matured Jamon

2005 MERLOT

FOUNDERS MUSEUM COLLECTION

Matured in French oak for 18 months, this luscious wine from a drought year displays rich plum characters and well-integrated oak. Great to drink now or continue cellaring for years to come.

\$39 each or \$33.15 mixed dozen

Food match: La Boq Chorizo Seco

2005 CABERNET MERLOT

FOUNDERS MUSEUM COLLECTION

Matured in French oak for 18 months. Rich blackcurrant, sweet pepper and spice characters with a plummy velvet finish. **\$39 each or \$33.15 mixed dozen**

Food match: Hunter Belle Cheddarbelle

FULL MONTY

2005 RIESLING

FOUNDERS MUSEUM COLLECTION

Showered with awards and approaching its peak, if ever there was a time to enjoy the rich honey-lemon flavours of this Riesling its now. Scored 90/100 James Halliday.

\$35 each or \$29.75 mixed dozen

Food match: Hunter Valley Red Rouda

2017 RIESLING

COME THE RAW PRAWN

Lemon and lime with a floral twist combined with a green apple texture and hints of tangerine make for an enjoyable finish. Awarded 94/100 James Halliday.

\$35 each or \$29.75 mixed dozen

Food match: Eden smoked trout

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\$29 each or \$24.65 mixed dozen

Food match: La Boq 12-month matured Jamon

FULL MONTY

2013 PINOT NOIR

FOUNDERS MUSEUM COLLECTION

A light style pinot with savoury notes on the nose and red cherry flavours which fill out the palate.

\$35 each or \$29.75 mixed dozen

Food match: La Boq Bosquito Salami

2005 MERLOT

FOUNDERS MUSEUM COLLECTION

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\$39 each or \$33.15 mixed dozen

Food match: La Boq Chorizo Seco

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Food match: Hunter Valley Red Rouda

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Awarded 94/100 James Halliday. **\$35 each or \$29.75 mixed dozen**

Food match: Eden smoked trout

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Food match: Binnorie Washed Rind

2007 CHARDONNAY

FOUNDERS MUSEUM COLLECTION

Barrel fermented for 12 months, displays rich peach and melon flavours with well-integrated oak.

\$39 each or \$33.15 mixed dozen

Food match: Eden smoked mussel

2018 PINOT GRIS

CONTENTIOUS CHARACTER

With hints of ginger, cloves & honey on the nose and full ripe fruit flavours of peach, lemon & lime. This makes for a pleasurable drinking experience. **\$39 each or \$33.15 mixed dozen**

Food match: Eden smoked chicken

2013 PINOT GRIS

FOUNDERS MUSEUM COLLECTION

Rich poached pear. Slightly sweet & very well balanced, with a great line of acidity. Great example of varietal character- what pinot gris is all about. **\$35 each or \$29.75 mixed dozen**

Food match: Dos Coronos 6-month matured Manchego

INDULGENCE

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\$29 each or \$24.65 mixed dozen

Food match: La Boq 12-month matured Jamon

2013 PINOT NOIR

FOUNDERS MUSEUM COLLECTION

A light style pinot with savoury notes on the nose and red cherry flavours which fill out the palate. **\$35 each or \$29.75 mixed dozen**

Food match: La Boq Bosquito Salami

2018 MERLOT

FOUNDERS MUSEUM COLLECTION

A full-bodied wine with dominant plum and black cherry flavours with hints of graphite and earthy undertones.

\$40 each or \$34 mixed dozen

Food match: Binnorie Duetto Mascarpone Gorgonzola blend.

2005 MERLOT

FOUNDERS MUSEUM COLLECTION

Matured in French oak for 18 months, this luscious wine from a drought year displays rich plum characters and well-integrated oak. Great to drink now or continue cellaring for years to come.

\$39 each or \$33.15 mixed dozen

Food match: La Boq Chorizo Seco

2005 CABERNET MERLOT

FOUNDERS MUSEUM COLLECTION

Matured in French oak for 18 months. Rich blackcurrant, sweet pepper and spice characters with a plummy velvet finish.

\$39 each or \$33.15 mixed dozen

Food match: Hunter Belle Cheddarbelle

2005 RESERVE SHIRAZ

FOUNDERS MUSEUM COLLECTION

A limited release shiraz blend matured for 22 months. Deeply coloured, rich palate with blackberry, light pepper, and lingering tannins. **\$60 each or \$51 mixed dozen**

Food match: Contentious house pate