



WINE TASTINGS

All wine 30ml pours

(All participants must join the same wine tasting)

HALF MONTY \$15

A balanced selection of 5 wines
handpicked by our winemaker.

HALF MONTY WITH PAIRED ELEMENTS \$33

Add on paired elements for each wine.

FULL MONTY \$24

A premium selection of 8 wines
handpicked by our winemaker.

FULL MONTY WITH PAIRED ELEMENTS \$50

Add on paired elements for each wine.

No split bills & 15% surcharge on public holidays

A 1.8% card processing fee applies to all card transactions.

GF: Gluten-Free V: Vegetarian DF: Dairy Free GF*: Gluten-Free Optional



HALF MONTY

Bubbly Smugglers

A refreshing Prosecco with delicate bubbles, fresh fruit flavours and a crisp, clean finish.
Paired Element: Dehydrated Apple & Dry Raisin

Viva La Verdelho

Fun tropical fruit flavours like pineapple and passionfruit, with a refreshing burst of lemon and lime acidity.
Paired Element: Vanilla Mascarpone with Diced Fig

She'll Be Rosé

Pale salmon pink in colour with lifted strawberry and subtle floral/spice notes. A light bodied wine with berry and red currant flavours that finishes with a grapefruit citrus core.
Paired Element: Cured Salmon

Premium Shiraz

Rich, full-bodied with a deep velvety purple colour, black cherry flavours, hints of chocolate, pepper notes and nice rounded tannin.
Paired Elements: Aged Cheddar & Prosciutto

Premium Cabernet Sauvignon

Deep velvet purple colour that sticks to the glass. Despite being a dry wine, the richness of the berry flavours comes through on the palate giving it a deceptively sweet profile.
Paired Element: Beef Pastrami with Homemade Cherry Merlot Jam & Cracked Pepper

No split bills & 15% surcharge on public holidays

A 1.8% card processing fee applies to all card transactions.

GF: Gluten-Free V: Vegetarian DF: Dairy Free GF*: Gluten-Free Optional



FULL MONTY

Bubbly Smugglers

A refreshing Prosecco with delicate bubbles, fresh fruit flavours and a crisp, clean finish.
Paired Element: Dehydrated Apple & Dry Raisin

Viva La Verdelho

Fun tropical fruit flavours like pineapple and passionfruit, with a refreshing burst of lemon and lime acidity.
Paired Element: Vanilla Mascarpone with Diced Fig

Priscilla Queen Of The Pinot Gris

Light straw in colour with fresh notes of lime citrus fruit and hints of spice. Limey, citrus flavours and hints of pear with a crisp crunchy acid finish.
Paired Element: Chilli Honey & Crouton

Premium Pinot Gris

Aged 15 months in oak to provide a unique structure. This Pinot Gris displays flavours of Pink Lady apples with hints of toasted oats, with nice upfront fruit and acidity providing a soft finish.
Paired Elements: Roasted Pear & Walnut Tart

No split bills & 15% surcharge on public holidays

A 1.8% card processing fee applies to all card transactions.

GF: Gluten-Free V: Vegetarian DF: Dairy Free GF*: Gluten-Free Optional



FULL MONTY

Premium Chardonnay

Aged 15 months in oak, this wine displays green apple and hints of toasted oats on the nose, which comes through on the palate giving apple strudel flavours.

Paired Element: Smoked Chicken

She'll Be Rosé

Pale salmon pink in colour with lifted strawberry and subtle floral/spice notes. A light bodied wine with berry and red currant flavours that finishes with a grapefruit citrus core.

Paired Element: Cured Salmon

Premium Shiraz

Rich, full-bodied with a deep velvety purple colour, black cherry flavours, hints of chocolate, pepper notes and nice rounded tannin.

Paired Elements: Aged Cheddar & Prosciutto

Premium Cabernet Sauvignon

Deep velvet purple colour that sticks to the glass. Despite being a dry wine, the richness of the berry flavours comes through on the palate giving it a deceptively sweet profile.

Paired Element: Beef Pastrami with Homemade Cherry Merlot Jam & Cracked Pepper

No split bills & 15% surcharge on public holidays

A 1.8% card processing fee applies to all card transactions.

GF: Gluten-Free V: Vegetarian DF: Dairy Free GF*: Gluten-Free Optional



TAKE HOME LIST

	EACH	THE BUDDING TIPLERS	THE CULTIVATED QUAFFERS	THE EPICURISTS
PROSECCO				
BUBBLY SMUGGLERS	\$35	\$31.50	\$29.75	\$28.00
ROSÉ				
SHE'LL BE ROSÉ	\$29	\$26.10	\$24.65	\$23.20
WHITE				
NO RIESLING TO WORRY	\$29	\$26.10	\$24.65	\$23.20
CELLAR RELEASE RIESLING	\$80	\$72	\$68	\$64
CHARDY PARTY	\$29	\$26.10	\$24.65	\$23.20
PREMIUM CHARDONNAY	\$45	\$40.50	\$38.25	\$36
PRISCILLA QUEEN OF THE PINOT GRIS	\$29	\$26.10	\$24.65	\$23.20
PREMIUM PINOT GRIS	\$45	\$40.50	\$38.25	\$36
VIVA LA VERDELHO	\$29	\$26.10	\$24.65	\$23.20
RED				
PREMIUM MERLOT	\$45	\$40.50	\$38.25	\$36
PREMIUM SHIRAZ	\$45	\$40.50	\$38.25	\$36
PREMIUM CABERNET SAUVIGNON	\$45	\$40.50	\$38.25	\$36

CONTACT NUMBER (AUS): (02) 6238 3830
EMAIL: CELLAR@CONTENTIOUSCHARACTER.COM.AU
WEBSITE: CONTENTIOUSCHARACTER.COM.AU



@CONTENTIOUSCHARACTER



CONTENTIOUS WINE CLUB

WINE NOT RECEIVE A REGULAR DELIVERY OF OUR FABULOUS WINES?

Join the Contentious Collectors Club and receive a 6 pack wine delivery every 2 months, 3 months or 6 months and receive up to 20% off wine, gifts, dining experiences and events (for yourself and invited family or friends when dining with you).

You will also have access to our exclusive Wine Club member-only events, and when visiting our winery, You will receive personalised VIP treatment from our Wine Club Host.



Every 6 months, enjoy our drops delivered to your doorstep & more:

- 10% off: wines online & cellar door
- 10% off: events with exclusive event invites too
- 5% off: restaurant dining, up to the valued of \$50
- Be the first to know about new wines
- Complimentary shipping
- Customisable wine delivery



Every 3 months, it'll be high tide with new wines sent from us to you, plus:

- 15% off: wines online & cellar door
- 10% off: events with exclusive event invites too
- 10% off: restaurant dining, up to the valued of \$100
- Be the first to know about new wines
- Complimentary shipping
- Customisable wine delivery



The ultimate. Every 2 months, take a trip to cloud wine with us:

- 20% off: wines online & cellar door
- 10% off: events with exclusive event invites too
- 15% off: restaurant dining, up to the valued of \$150
- Be the first to know about new wines
- Complimentary shipping
- Customisable wine delivery

- ☐ THE BUDDING TIPPLERS (EVERY 6 MONTHS)
- ☐ THE CULTIVATED QUAFFERS (EVERY 3 MONTHS)
- ☐ THE EPICURISTS (EVERY 2 MONTHS)

CREDIT CARD DETAILS

☐ Visa ☐ Mastercard ☐ American Express

Name On Card

Card Expiry

Card Number

CVV

Home Address

Suburb

State

Postcode

Billing Address (if different)

Suburb

State

Postcode

Email

Mobile

Birthday

☐ Red ☐ White ☐ Mixed

Special Delivery Instructions

Terms and Conditions

- Minimum order commitment is 3 deliveries including sign up case.
 - Delivery dates are:
 - Bi-annual – June & December
 - Quarterly – March, June, September & December
 - Bi-monthly – February, April, June, August, October & December
 - Also note, additional wines ordered outside of standard deliveries are received at the member listed discounted price of 10%/15%/20% respectively.
- Orders are sent on a Bi-annual, Quarterly or Half Yearly basis starting from the month based on the sequence from said period. Members have the option to tailor their delivery to their preference. Members can select more than 6 bottles.
- In the event a member wishes to skip or re-schedule a scheduled delivery, you may do so at the time your order is due to be fulfilled through notifying Contentious Character.
- First charge is on sign up with first delivery within seven days, and charges thereafter per delivery.
- If you cancel a membership where the minimum delivery requirement has not been met, members will be required to pay outstanding dues for which you will receive equal product value for.