

Whiskey Gully Wines

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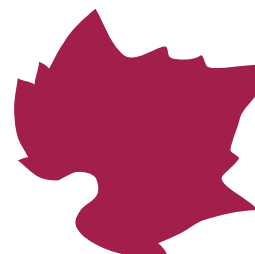
www.whiskeygullywines.com.au

The Media Mill Pty Ltd

ABN 82 055 498 158

Trading as Whiskey Gully® Wines

Wine list current at July, 2021



WHISKEY GULLY WINES

FINE WINES FROM QUEENSLAND'S GRANITE BELT

	\$	
	glass	bottle
<h2>REDS</h2>		
<h3>2018 Upper House Cabernet Sauvignon</h3> <p>From Block 5 Cabernet Sauvignon; deep red and dense. Complex blackcurrant, coffee and dark chocolate aromas on the nose; sweet raspberry fruit on a generous, balanced palate of berry fruit and top notch French oak. It drank beautifully at birth but will cellar for many years. Food match: Roast beef, barbecued Brazilian picanha, venison, unsweetened dark chocolate, cheeses</p>	16	65
<h3>2019 Reserve Cabernet Sauvignon</h3> <p>Intense and tasty fruit produced in a drought year resulted in a fine Cabernet. Aged in new French oak for 14 months, it has a dark ruby colour with choc-mint characters plus charry oak and berry aromas. The structure is tight. The palate is long and lacy, showing blackberry and perfumed oak. Food match: Roast beef, venison, capretto, meaty pasta dishes</p>	12	40
<h3>2019 République Red</h3> <p>60% Cabernet Sauvignon, 40% Shiraz. Dense dark purple. Aromas of vanillin oak, light char, black cherries, briar and a touch of white pepper. Raspberry, beetroot and currants on an elegant, silky palate, luscious in the middle with fine grained tannins on a lingering finish. Aged on lees in American and French oak hogsheads for 14 months. Food match: Lamb back strap, capretto with eggplant, game birds, spare ribs, gnocchi with Italian sausage, French onion soup.</p>	10	32
<h3>2019 Black Rod Shiraz</h3> <p>Blissfully deep purple red with mocha, charry oak and caramel aromatics. The palate has chocolate and raspberry over a bass timbre. It starts with a welling, seamless mouthful of ripe fruit, lingers through a rich mid-palate and finishes with ageless elegance. The oak, comprising 50% new French-coopered American oak and 50% fourth-fill French oak, perfectly matches the fruit. Food match: Lamb rosemary, braised beef cheeks, oxtail, political lunches.</p>	13	48
<h3>2016 Yes Minister (Cab Sauv/Malbec)</h3> <p>Presented in a gift pack pine case. Densely coloured and flavoured. Ripe fruit redolent of mulberries, cassis and hints of leather and alluring French oak. The richly integrated palate has a velvet finish that lingers long after the Clerk of Parliament has extinguished the lights.</p>	-	125
<h3>2020 Parliamentary Blend (Shiraz/Malbec)</h3> <p>Dark ruby blend of Shiraz and Malbec with white pepper, spice and blackberry aromas. Lots of earth and leather around a textured and juicy, well balanced palate with perfumed oak and firm tannins to wind up the parliamentary session.</p>	12	35
<h3>2020 Montesquieu Malbec</h3> <p>Soft, medium-bodied and a beautiful purple colour. Blackberry and confectionary characters define the nose, mulberry and cherry on the palate, while American oak and savoury fruit sweetness complete a tight and delicious experience.</p>	-	48

We provide free tastings for people intending to purchase our wines. Should you decide not to purchase then a charge of \$5 per taster will be charged

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SPARKLES

2018 E.B. Reserve Blancs du Blanc

Peaches and cream in a fine blend of estate grown chardonnay and colombard. Rested on lees for 26 months in bottle, the wine emerged with a classy pale straw hue, delicate yeasty aromas of white peach, green apples and a tangy, textured palate with a long fruit sorbet finish. Food: oysters, caviar, truffles, scrambled eggs. When to drink it: anytime.

\$
glass bottle

12 60

WHITES

2021 Bon Blanc Colombard

Aromatic beauty of flowers, spice and a hint of pear drops. Gently sweet tropical fruit upfront on a base palate of cut green apples, and all perfectly balanced by a fruit sorbet finish. Food match: reef fish, prawns, ham salads, light pastas, Thai curries.

9 30

2020 Beverley Chardonnay

Beverley was the original name of the station property and homestead at Whiskey Gully Wines. This delicate gem has fig aromas and a hint of truffle. Melons and gentle stone fruit on the palate, beautifully smooth French oak with firm tannins and a lingering, buttery finish. Food match: oysters, salmon, snapper, white meats, duck, potato & rosemary pizza.

7 28

APERITIF/DESSERT

Entente Cordiale 500 mL

Red wine-based apéritif flavoured with citrus zest, kaffir lime leaves, spices and quinine. In the French apéritif style, which has a long history of use, including by the French Foreign Legion as a defence against malaria. Is great neat, or mixed with ice, gin/soda or as a champagne cocktail

6 28

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