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White Wine

Lindemans Cawarra Chardonnay - Glass \$5.65 • ½ Litre \$19 • Litre \$36

Off-Dry and Fruity

Cave Spring, 'Dolomite' Riesling 2009, VQA Niagara Escarpment **\$35.00**

Explosive aromas of pink grapefruit hover over hints of white flowers and lime; the palate shows succulent ruby grapefruit, white peach and yellow plums. A steely rail of acidity carries the intense lime-citrus core to the finish.

Light to Medium, Refreshing and Dry

Gabbiano, Pinot Grigio 2008, Italy **\$40.00**

Floral notes caress the nose, with nuances of pear and honeydew melon.

Echeverria, Sauvignon Blanc 2009, Molina – Chile **Glass \$8.50 \$32.00**

Lemon blossom and grapefruit combined with scents of fresh apples, pineapples and peaches. Hints of green pepper enhance the varietal character.

Laurent Miquel, Chardonnay 2008, Languedoc-Roussillon - France **\$30.00**

Pale yellow in colour, with green highlights. Aromas of exotic fruits with a hint of aniseed. Buttery with a long finish.

BV Coastal Sauvignon Blanc 2007, California **\$30.00**

The 2007 Sauvignon Blanc teases the senses with a fragrant bouquet of passionfruit, kiwi, and gooseberry. Tropical fruit flavors focus the lithe and nimble mid-palate accentuated by bright grapefruit and flinty high notes.

Rich, Satisfying and Dry

McManis, Chardonnay 2009, California **\$45.00**

Aromas of pineapple, pear and melon with a hint of vanilla. The palate is rich and full showing apples and tropical fruit nuances.

Sparkling Wine

Poema, Cava Extra Dry, Penedès - Spain **\$40.00**

Sparkling and vibrant with pale lemon colour. A fresh and elegant palate with spicy accents and a long, nuanced finish



Red Wine

Lindemans Cawarra Shiraz Cabernet Sauvignon - Glass \$5.65 • ½ Litre \$19 • Litre \$36

Lighter Style- Complementing many food styles

Speri, Valpolicella Classico 2009, Veneto - Italy **\$40.00**

The fruit is forward giving aromas of strawberry and spice. Sour cherry shines through the palate. A magnificent table companion, suitable for serving with a wide variety of foods.

Malivoire, Gamay 2008, VQA Ontario **\$40.00**

Bright ruby colour. A perfumed nose of ripe bramble fruits, spice and a delicate floral note. A serious Gamay, showing vibrant red berry on the palate, white pepper and soft tannins on the finish.

Echeverria, Merlot 2009, Molina – Chile **Glass \$8.50 \$32.00**

Full and rich style Merlot, with aromas of ripe strawberry, cherry, and raspberry with hints of pepper. The palate is well balanced between smooth tannins and a fruity finish.

McManis, Pinot Noir 2008, California **\$45.00**

Medium garnet in colour with aromas of cherry, strawberry and raspberry accompanied by a bouquet of vanilla and cocoa.

BV Coastal Cabernet Sauvignon 2008, California **\$30.00**

Dark ruby-violet color. This coastal Cabernet Sauvignon promises much and delivers more! The aromas suggest black and green peppercorn, with currant-mint and black tea overtones. Medium bodied, the aromas are echoed on the palate, and completed by hints of dark chocolate.

Richer Style - bolder in style and flavour

Tin Roof, Syrah-Cabernet 2008, California **\$40.00**

Boldly flavoured and smooth – the Syrah lends the ripe, juicy black fruit flavours and savoury spice, while the Cabernet contributes the structure and finesse to the wine. Perfect with richly flavoured food.

McManis, Cabernet Sauvignon 2008, Ripon - California **\$45.00**

The aromas feature ripe blackberries, fresh boysenberries and plums. The wine's bouquet delivers cocoa powder and hazelnuts with a hint of smoke. On the palate, flavours of juicy olallie berries and vanilla are joined by juniper.

Shiraz, Mitchell 'Peppertree Vineyard' 2007, Clare Valley - Australia **\$60.00**

The nose and palate of this wine show the spicy peppery characteristics of its namesake vineyard. This wine is full-flavoured and has a soft, almost velvety palate.