

Whiskey Gully Wines

PO Box 1060, Stanthorpe, Q 4380

Tel: 07 4683 5100; Fax: 07 4683 5155

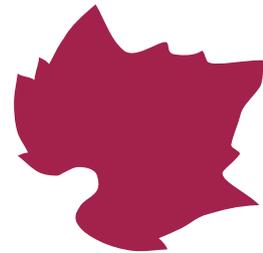
e-mail: john@whiskeygullywines.com.au

www.whiskeygullywines.com.au

The Media Mill Pty Ltd

ABN 82 055 498 158

Trading as Whiskey Gully Wines

**WHISKEY GULLY WINES**

FINE WINES FROM QUEENSLAND'S GRANITE BELT

		\$	
			glass bottle
2011 Upper House Cabernet Sauvignon	1 Silver, 3 Bronze medals		
Ruby-edged with fragrances of the earth, leather and black olives. Long, integrated palate with plum fruit. Tight and tasty finish with balanced oak. Matches beautifully with duck, venison, beef and aged cheeses.		8	26
2012 Reserve Cabernet Sauvignon	3 Silver, 2 Bronze medal		
The wine was matured in predominantly new French oak hogshead barrels for two years. Its dense, ripe fruit evokes elderberry aromas mingled with complex oak. The palate is rich with black olive flavours. It has excellent length and distinctive tannins, indicating it will continue to develop in the bottle for many years. Food matches: roast beef, venison, cheeses		9	34
2012 Black Rod Shiraz	1 Trophy, 2 Gold, 2 Silver, 5 Bronze medals		
Complex and full-bodied; the nose exhibits allspice, liquorice, ripe berries and cedary oak. Earth and leather attend the palate with sweet fruit and firm tannins. Food match: lamb roast, oxtail, political lunches.		8	30
2014 Division Bell Shiraz			
Aromas of raspberry, perfumed oak and hints of leather. It is well balanced through the palate with good length and subtle earthy and savoury tannins on the back palate. Food match: Roast lamb, beef fillet, veal cuts, European-style sausages		8	26
2014 Montesquieu Malbec			
Rich fruit and cedary oak. Deeply purple with a rounded, velvet mouth feel. Aromas of mulberry and hints of violets. Juicy fruit through the mid-palate and a firm finish showing fine-grained tannins. Food match: pâtés, mushrooms on toast, spaghetti Bolognese		8	26
2014 Yes Minister (Cab Sauv/Malbec)			
Blackberry aromas, faint hints of leather and alluring French oak; a richly integrated palate with a velvet finish that lingers long after the Clerk of Parliament has extinguished the lights. Food match: red meats, especially beef and venison, also sweetbreads and sausages, such as boudin blanc and boudin noir		-	110
2012 République Red (Cab Sauv/Shiraz)	1 Silver, 3 Bronze medals		
An elegant purple-red blend of Cabernet Sauvignon and Shiraz with liquorice and earthy aromas and ripe blackberries on the palate. The tannins are complex and the finish has velvet longevity. Food match: game birds, venison, fillet of beef.		8	28
2013 Piazza Red			
A fresh, light Shiraz with lifted spice on the nose and a hint of cut flowers. Sweet fruit balances soft, spicy fruit tannins and the finish is crisp. Food match: awesome with pasta dishes.		6	18
2013 Frosty's Rosé			
Mid-ruby tone with honey fragrances and fulsome plum flavor. Elegant mid-palate and juicy finish. Goes with just about anything, especially served chilled on a sunny afternoon. Also great in winter mulled with cinnamon, cloves, citrus rind and brandy.		6	18

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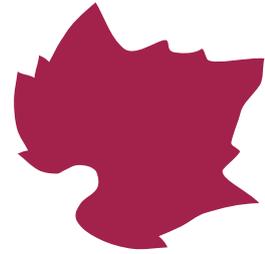
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SPARKLERS			
2006 E.B.	2 Silver, 2 Bronze medals		
A lean, dry and elegant sparkling Chardonnay (blanc du blanc) with excellent bead, balanced yeast and fruit with green apples and citrus sorbet on a long, creamy palate.		-	36
WHITES			
2012 Bon Blanc Colombard	1 Bronze medal		
Dulcet, fruity and fragrant. Pear drop aromas with apples, pears and quince palate. The finish is crisply acidic. A pleasant match with summer salads, fish and pasta dishes.		6	24
2014 Bon Blanc Colombard	1 Bronze medal		
Aromas of pears and a hint of pineapple. It is medium-bodied with a juicy, fruity palate and sweetness that balances the grape's natural acidity. Food match: seafood, salads, Asian dishes.		6	18
2012 Betty's Block Colombard			
Refreshing and firmly aromatic. Fresh cut apples on the nose and palate, finely balanced acid and pleasingly sweet finish. A great food match with mildly spiced foods such as Thai salads.		6	18
2014 Betty's Block Colombard	1 Silver, 1 Bronze medal		
Fruit-driven white wine with pear drop and floral aromas plus hints of apple and cut herbs. The flavor is tangy and tropical and the finish is clean and dry. Food match: pastas, Thai dishes, Chinese sweet & sour, salads.		6	22
2012 Reserve Chardonnay	3 Bronze medals		
Nuanced and generous. Aromas of pears and figs and, on the palate, lime and kumquat. The mid-palate has a touch of lightly perfumed French oak and firm fruit while the finish is crisp and citrusy. Excellent with pastas, fresh or smoked salmon, pork, chicken and duck.		8	26
2014 Beverley Chardonnay			
Elegant and flavoursome with pear and fig aromas. The palate has citrus and kumquat marmalade flavours. It is generous and begins sweetly, building through the mid-palate and finishing long, dry and buttery with light oak tannins. Food matches: pastas, oysters, fresh or smoked salmon, white meats, green salads		7	25
APERITIF/DESSERT			
2006 Nectar 350 mL	1 Trophy, 3 Silver, 2 Bronze medals		
Clean, rich and intense, this late-picked Colombard has aromas of apples and flavours of nutty apricot and toffee apples. Well developed but not cloying. James Halliday – "Well made; the wine has far more interest and flavour than many, not just reliance on sweetness but on sweet citrus and spice flavours. Rating 87"		7	25