

Whiskey Gully Wines

25 Turner Road, Severnlea, Q 4380

Tel: 07 4683 5100

Email: john@whiskeygullywines.com.au

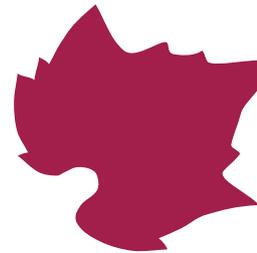
www.whiskeygullywines.com.au

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

REDS

2018 Upper House Cabernet Sauvignon

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

16 65

2019 Reserve Cabernet Sauvignon

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

12 40

2019 République Red

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.

10 32

2019 Black Rod Shiraz

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.

13 48

2016 Yes Minister (Cab Sauv/Malbec)

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.

- 125

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

Whiskey Gully Wines

25 Turner Road, Severnlea, Q 4380

Tel: 07 4683 5100

Email: john@whiskeygullywines.com.au

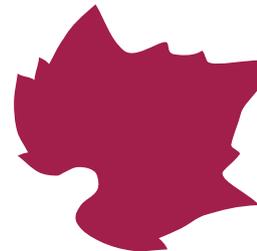
www.whiskeygullywines.com.au

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

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

2020 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

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