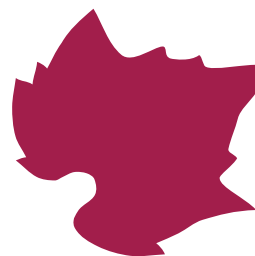


**Whiskey Gully Wines**  
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The Media Mill Pty Ltd  
ABN 82 055 498 158  
Trading as Whiskey Gully® Wines

*Current at August, 2020*

*Wine tasting is provided free of charge for people intending to purchase our wines*



**WHISKEY GULLY WINES**  
FINE WINES FROM QUEENSLAND'S GRANITE BELT

## ROSÉ

### 2016 Frosty's Rosé

A lovely light cherry rosé made with Cabernet Sauvignon grapes. It has aromas of confectionary and maraschino cherries with raspberry fruit on the palate. The back palate has a sorbet feel and the finish is crisp and refreshing. Food matches: dressed salads, antipasti, mild curries

	\$
glass	bottle
	6 25

## REDS

### 2017 Piazza Red (Malbec/Shiraz)

Malbec and Shiraz grapes from Block 2 and 6 respectively. Cheerful, aromatic and a perfect lazy day verandah wine. Lifted spice on the nose with a hint of cut flowers. The palate is fresh, light and juicy. Food match: roast beef, pastas, sautéed mushrooms, cheeses

7 28

### 2018 Division Bell Shiraz

Medium-bodied Shiraz from Block 1, ideal for supping between parliamentary divisions. Lifted beetroot and plum aromas with subtle notes of cloves. The wine is full-flavoured with savoury fruit and earthy, mineral tones. Food match: Spring lamb, moussaka, turkey and game birds, cheeses

8 28

### 2018 Upper House Cabernet Sauvignon 1 Silver medal, 1 Bronze medal

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

10 37

### 2016 Parliamentary Blend (Shiraz/Cab Sauv/Malbec) 1 Trophy, 3 Silver medals, 1 Bronze

Spicy Shiraz, juicy Cabernet and perfumed Malbec with savoury American oak. Plum and spice aromas play on a complex palate of dark berry fruit with hints of earth and leather. The finish is pleasingly long. Food match: lamb and beef roasts, mild curries, mushroom risotto, Toulouse sausage, steak sandwich

- 105

### 2016 Yes Minister (Cab Sauv/Malbec) 5 Bronze medals

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.

- 105

### 2014 Yes Minister (Cab Sauv/Malbec) 1 Silver medal

Wonderfully aged limited edition wine that comes with a gift pack pine case. 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.

- 125

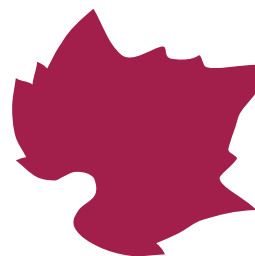
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## WHITES

		\$	
	glass		bottle

### 2019 Bon Blanc Colombard

Pear and beguiling floral aromas of honeysuckle and lemon blossom. A well balanced palate of sweet fruit with cut green apples up front, juicy fruit through the mid-palate and tangy sorbet completing a crisp finish. Food match: reef fish, prawns, ham salads, light pastas, Thai curries.

7	25
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### 2017 Reserve Chardonnay

Truffles, melon and spice aromas with subtle minerality. The palate is well balanced: long, soft and seamless with gentle fruit - figs and melon - and restrained oak. The finish is creamy. Food match: oysters, salmon, snapper, white meats, duck, potato & rosemary pizza.

10	40
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### 2016 Reserve Chardonnay

Wonderfully aged beauty presented in a custom pine case. Notes of vanilla, peach and toasted almonds. The palate shows figs, creamy yeast and citrus, which will sweeten and deepen with age. The treatment included barrel ageing on lees. The mid-palate lingers exquisitely and it has a long, creamy citrus finish.

-	110
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## 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

7	25
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### 2015 Pangloss Late Harvest Colombard Chardonnay 375 mL 3 Bronze medals

Elegant, intense and golden, this late harvest wine has honey, apple and apricot fragrances and a luscious, nutty palate with lingering butterscotch and a citrus finish. Food matches: savoury dishes such as cheeses and foie gras, dessert dishes, such as apple pie. Also an excellent aperitif

8	30
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### 2006 Nectar 375 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"

-	60
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