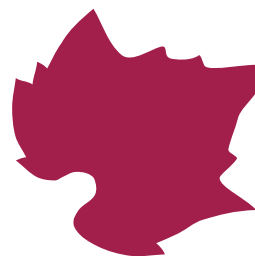


Whiskey Gully Wines
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The Media Mill Pty Ltd
 ABN 82 055 498 158
 Trading as Whiskey Gully Wines



WHISKEY GULLY WINES
 FINE WINES FROM QUEENSLAND'S GRANITE BELT

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

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 22

REDS

2016 Black Rod Shiraz

2 Silver medal, 4 Bronze medals

A complex, textured and full-bodied wine; the nose exhibits spice, liquorice, raspberry and perfumed cedary oak; hints of earth and leather. A palate rich with sweet blackberry and fine-grained tannins. Lovely now and even better cellared. Food match: lamb roast, beef cheeks, political lunches

12 45

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

8 28

2016 Montesquieu Malbec

Purply red, this light to medium-bodied wine has a charming perfume of mulberry and cherry. The palate is soft and approachable with raspberry and subtle oak, smoothly tannins on the finish. Food match: pâtés, mushrooms on toast, spaghetti Bolognese

8 26

2016 Yes Minister (Cab Sauv/Malbec)

5 Bronze medals

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. Food match: red meats, especially beef and venison; also sweetbreads and sausages such as boudin blanc and boudin noir

12 40

2014 Yes Minister (Cab Sauv/Malbec)

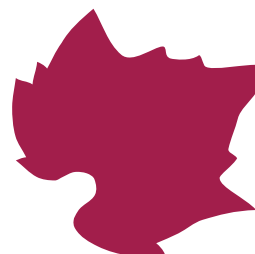
Blackberry aromas, faint hints of leather and alluring French oak; a richly integrated palate with a velvet finish that lingers long after the Clerk of Parliament has extinguished the lights. Food match: red meats, especially beef and venison, also sweetbreads and sausages, such as boudin blanc and boudin noir

- 110

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SPARKLES

2010 Bright Eyes Sparkling Colombard

1 Bronze medal

Crisp and refreshing with a mature, yeasty nose, citrus and apple palate and a wonderful fine bead resulting from prolonged maturation on lees. Welcome to the world, Bright Eyes.

\$
 glass bottle

10 38

WHITES

Betty's Block Colombard

Clear and gold with fresh, lifted fruit and a touch of cut apples and passionfruit on the nose. The palate is fruity with pear drops and herbal flavours. Crisp, dry finish. Food match: pastas, stir fries, Thai dishes, Chinese sweet & sour, salads

7 25

2016 Reserve Chardonnay

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. Excellent with pastas, white meats, oysters, duck, pumpkin soup, asparagus, salmon

8 35

2015 Reserve Chardonnay

Part of the vintage was aged in new French oak casks then blended with the remainder for a perfect oak balance. Aromas of fig, toffee and honey. The palate has a soft creaminess from barrel ageing on lees. The finish is long and buttery with a citrus twist. Excellent with pastas, oysters, fresh or smoked salmon, white meats, duck

8 25

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

8 28

APERITIF/DESSERT

Black Muscat Blush 500 mL

Refreshing and soft with rose water fragrances and the distinctive spicy flavour of the black muscat fruit. It is lightly fortified. Perfect anytime but especially suited as an aperitif. Serve straight, as a cocktail, or with a sparkling mixer

7 25

Entente Cordial 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

2015 Pangloss Late Harvest Colombard Chardonnay 350 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

7 25

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"

10 35

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