



Sweet berry fruits greet the nose initially but underneath

vanillin oak aromas add another dimension to the wine. The palate is soft and long with cassis flavors and a hint of mint and eucalyptus. This Cabernet is a classic example of Australian Cabernet with rich berry flavors, soft fruit and fine tannin structure. Best enjoyed with red meats such as lamb or veal.



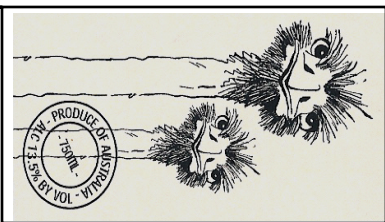
The fruit for this wine is sourced from estates that are well suited to

this variety. The wine receives oak aging for 6 months only to retain the fruit freshness. It is unmistakably merlot, so it is soft, round and flavorsome. It has enough structure to take some aging but is enjoyable now. This Merlot is a classic example of Aussie Merlot, full bodied and rich with a soft palate. Best enjoyed with red meats & pastas.



With a strong aromatic nose this Verdelho shows plenty of

tropical fruit characters with floral overtones reminiscent of honeysuckle, honeycomb and passionfruit. The palate shows persistent rich and ripe fruit characters. Pineapple, passionfruit and fruit salad flavours pack the palate giving the wine a long lingering sensation in the mouth.



This Shiraz shows plenty of the spicy fruit so typical of the variety. Blended

from selected vineyards that produce soft flavorsome wines, its inherent appeal lies with the soft mouthfeel and attractive silky finish. The Twin Beaks Shiraz is a classic example of Australian Shiraz. It is full bodied and rich with a soft palate. Best enjoyed with red meats such as barbecued tri-tip or roasts.



This wine demonstrates the blender's skill. The wine is assembled

from barrel aged and tank aged components. Its focus is on fruit expression but also shows additional complexity derived from the finest French oak barrels and traditional winemaking techniques. The wine is lively with tropical fruit notes and has a long creamy finish. A perfect combination to seafood or chicken.