

# WINE LIST

## SOUTH AUSTRALIAN WINE FESTIVAL



**SHIRAZ**  
«KOONUNGA HILL» /  
PENFOLDS

150/750 ml – 950/4750



**CABERNET SAUVIGNON**  
«SEXY BEAST» /  
TWO HANDS

150/750 ml – 1350/6750



**SHIRAZ CABERNET**  
«KOONUNGA HILL» /  
PENFOLDS

150/750 ml – 950/4750

## WINE BY GLASS

HAVE A TASTE OF THE WINE FROM  
THIS SECTION BEFORE ORDERING IT

## DRY RED WINES

<b>PINOT NOIR «PRIVATE BIN» / VILLA MARIA</b> <i>New Zealand, Marlborough, dry.</i>	150 ml	<b>900</b>
<b>EL ILUSIONISTA / HORASIO GOMEZ ARAUJO</b> <i>Spain, Ribera del Duero, dry.</i>	150 ml	<b>700</b>
<b>ZINFANDEL / BAREFOOT</b> <i>USA, California, dry.</i>	150 ml	<b>715</b>
<b>SANGIOVESE / KACHA VALLEY</b> <i>Russia, Crimea, Kacha Valley, dry.</i>	150 ml	<b>1050</b>
<b>MALBEC / LUIGI BOSCA</b> <i>Argentina, Mendoza, dry.</i>	150 ml	<b>830</b>
<b>CARMENERE GRAN RESERVA «SIBARIS» / UNDURRAGA</b> <i>Chile, Colchagua Valley, dry.</i>	150 ml	<b>880</b>
<b>AMARONE DELLA VALPOLICELLA CLASSICO / CROSARA DE LE STRIE</b> <i>Italy, Veneto, dry.</i>	150 ml	<b>1990</b>

## WHITE AND SPARKLING WINES

<b>CAVA BRUT «MARQUES DE LARES» / LOPES MORENAS</b> <i>Spain, Catalonia, brut.</i>	150 ml	<b>600</b>
<b>SAUVIGNON BLANC «PRIVATE BIN» / VILLA MARIA</b> <i>New Zealand, Marlborough, dry.</i>	150 ml	<b>730</b>
<b>GAVI «LE MARNE» / MICHELE CHIARLO</b> <i>Italy, Piedmont, dry.</i>	150 ml	<b>820</b>

## RED WINES

### NEW ZEALAND

**PINOT NOIR «PRIVATE BIN» / VILLA MARIA** 150/750 ml 900/4500   
*Marlborough, dry.*

### AUSTRALIA

**SHIRAZ RESERVE / BERTON VINEYARD** 750 ml 4350  
*Barossa, dry.*

**OLD VINE SHIRAZ «TENACITY» / TWO HANDS** 750 ml 4300  
*South Australia, dry.*

**SHIRAZ-GRENACHE «D'ARRY'S ORIGINAL» / D'ARENBERG** 750 ml 4500  
*McLaren Vale, dry.*

**GRENACHE-SHIRAZ-MOURVEDRE «OLD VINES» / TORBRECK** 750 ml 4800  
*Barossa Valley, dry.*

**SHIRAZ «THE MARL» / HENTLEY FARM** 750 ml 5950  
*Barossa Valley, dry.*

### SOUTH AFRICA

**PINOTAGE / FAIRVIEW** 750 ml 5000   
*Western Cape, Paarl, dry.*

**CABERNET SAUVIGNON / KEERMONT** 750 ml 8300  
*Western Cape, Stellenbosch, dry.*

### USA

**PINOT NOIR / SMOKING LOON** 750 ml 4000  
*California, dry.*

**PINOT NOIR / WILLAKENZIE ESTATE** 750 ml 10150  
*Oregon, Willamette Valley, dry.*

**ZINFANDEL / BAREFOOT** 150/750 ml 715/3575 

**MERLO DECOY / DUCKHORN** 750 ml 7650  
*California, Sonoma County, dry.*

**ZINFANDEL «1000 STORIES» / FETZER** 750 ml 7100  
*California, dry.*

**CASHMERE BLACK / CLINE** 750 ml 6300  
*California, dry.*


**CABERNET SAUVIGNON/ GUNSIGHT ROCK** 750 ml 5150  
*California, Paso Robles, dry.*

**CARIGNANE «ANCIENT VINES» / CLINE** 750 ml 6400 

**CABERNET SAUVIGNON «ALLOMI» / HESS** 750 ml 7900  
*California, Napa Valley, semi-dry.*

### CHILE

**PINOT NOIR «TECTONIA» / VOLCANES** 750 ml 4800  
*Bio-Bio Valley, dry.*

**CARMENERE GRAN RESERVA «SIBARIS» / UNDURRAGA** 150/750 ml 880/4400 

**CABERNET SAUVIGNON GRAN RESERVA «DONA DOMINGA» / CASA SILVA** 750 ml 3950  
*Colchagua Valley, dry.*

**CARMENERE «MICROTERROIR» / CASA SILVA** 750 ml 8300  
*Colchagua Valley, dry.*

### ARGENTINA

**CABERNET SAUVIGNON «PREMIUM» / ALTA VISTA** 750 ml 3900  
*Mendoza, Lujan de Cuyo, dry.*

**MALBEC / LUIGI BOSCA** 150/750 ml 830/4150 

**MALBEC «OLD VINE» / LUCA WINERY** 750 ml 6750  
*Mendoza, Uco Valley, dry.*

### RUSSIA / GEORGIA

**SANGIOVESE / KACHA VALLEY** 150/750 ml 1050/5250 

**KINDZMARAULI «ARTWINE» / ASKANELI BROTHERS** 750 ml 3500  
*Georgia, Kakhetia, semi-sweet.*




Chef recommends



Wine by the glass

# RED WINES

## ITALY

<b>NEGROAMARO PELLIROSSO / COPPI</b> <i>Puglia, dry.</i>	750 ml	<b>3050</b>	
<b>VALPOLICELLA RIPASSO «CORTE GIARA» / ALLEGRINI</b> <i>Veneto, semi-dry.</i>	750 ml	<b>4800</b>	
<b>PRIMITIVO SENATORE / COPPI</b> <i>Puglia, dry.</i>	750 ml	<b>5200</b>	
<b>MONTEPULCIANO D'ABRUZZO «COLLE MAGGIO» / TORRE ZAMBRA</b> <i>Abruzzo, dry.</i>	750 ml	<b>3950</b>	
<b>MONICA DI SARDEGNA / ARGIOLAS</b> <i>Sardegna, dry.</i>	750 ml	<b>3900</b>	
<b>GOVERNO / SAN POLO</b> <i>Toscana, semi-dry.</i>	750 ml	<b>4650</b>	
<b>CHIANTI CLASSICO BERARDEGNA / FELSINA</b> <i>Toscana, dry.</i>	750 ml	<b>6100</b>	
<b>CUM LAUDE / CASTELLO BANFI</b> <i>Toscana, dry.</i>	750 ml	<b>6050</b>	
<b>INSOGLIO DEL CINGHIALE / CAMPO DI SASSO</b> <i>Toscana, dry.</i>	750 ml	<b>6600</b>	
<b>PALAZZO DELLA TORRE / ALLEGRINI</b> <i>Veneto, dry.</i>	750 ml	<b>6550</b>	
<b>TANCREDI / DONNAFUGATA</b> <i>Sicilia, dry.</i>	750 ml	<b>9100</b>	
<b>BRUNELLO DI MONTALCINO / VILLA POGGIO SALVI</b> <i>Toscana, dry.</i>	750 ml	<b>11500</b>	
<b>BAROLO / PIO CESARE</b> <i>Piedmont, dry.</i>	750 ml	<b>14700</b>	
<b>AMARONE DELLA VALPOLICELLA CLASSICO / CROSARA DE LE STRIE</b> <i>Veneto, dry.</i>	150/750 ml	<b>1990/9950</b>	

## SPAIN

<b>EL ILUSIONISTA / HORASIO GOMEZ ARAUJO</b> <i>Ribera del Duero, dry.</i>	150/750 ml	<b>700/3500</b>	
<b>DOMINIO DE VALDELACASA / BODEGAS FRONTAURA</b> <i>Toro, dry.</i>	750 ml	<b>5600</b>	
<b>BEROLA / BORSAO</b> <i>Campo de Borja, dry.</i>	750 ml	<b>4750</b>	
<b>BERONIA GRAN RESERVA</b> <i>Rioja, dry.</i>	750 ml	<b>7850</b>	

## AUSTRIA / GERMANY

<b>ZWEIGELT «BLAUER» / NITTNAUS</b> <i>Austria, Burgenland, dry.</i>	750 ml	<b>4200</b>	
<b>PINOT NOIR / KAUFMANN</b> <i>Germany, Rheingau, dry.</i>	750 ml	<b>9600</b>	

## FRANCE

<b>CHÂTEAU BERTINEAU SAINT VINCENT</b> <i>Bordeaux, Lalande de Pomerol, dry.</i>	750 ml	<b>8850</b>	
<b>CHÂTEAU CITRAN HAUT-MEDOC</b> <i>Bordeaux, Haut-Medoc, dry.</i>	750 ml	<b>7000</b>	
<b>CHÂTEAU L'ARROSEE GRAND CRU CLASSE</b> <i>Bordeaux, Saint-Emilion, dry.</i>	750 ml	<b>10750</b>	
<b>CHÂTEAU PHELAN SEGUR</b> <i>Bordeaux, Saint-Estephe, dry.</i>	750 ml	<b>12900</b>	
<b>BASTIDE MIRAFLORS / DOMAINE LAFAGE</b> <i>Roussillon, dry.</i>	750 ml	<b>4050</b>	
<b>CHÂTEAUNEUF-DU-PAPE «TERRE DE MISTRAL» / REMY FERBRAS</b> <i>Vallee du Rhone, Chateauneuf-du-Pape, dry.</i>	750 ml	<b>8700</b>	



Chef recommends




Wine by the glass


## NEW WORLD

<b>SAUVIGNON BLANC «PRIVATE BIN» / VILLA MARIA</b> <i>New Zealand, Marlborough, dry.</i>	150/750 ml	<b>730/3650</b> 
<b>RIESLING / CHATEAU STE MICHELLE</b> <i>USA, Washington, Columbia Valley, semi-dry.</i>	750 ml	<b>4400</b>
<b>CHARDONNAY «CATRINE'S VINYARD»/ CAMBRIA</b> <i>USA, California, Santa-Maria Valley, dry.</i>	750 ml	<b>8000</b>

## OLD WORLD

<b>LUMERA / DONNAFUGATA</b> <i>Italy, Sicilia, rose, dry.</i>	750 ml	<b>4050</b>
<b>PINO GRIGIO DELLE VENEZIE / FARINA</b> <i>Italy, Veneto, dry.</i>	750 ml	<b>3000</b>
<b>GAVI «LE MARNE» / MICHELE CHIARLO</b> <i>Italy, Piedmont, dry.</i>	150/750 ml	<b>820/4100</b> 
<b>CHABLIS / JOSEPH DROUHIN</b> <i>France, Bourgogne, dry.</i>	750 ml	<b>5850</b>
<b>RIESLING/ KAUFMANN</b> <i>Germany, Rheingau, dry.</i>	750 ml	<b>5750</b>
<b>GEWURZTRAMINER / BOTT GEYL</b> <i>France, Alsace, semi-sweet.</i>	750 ml	<b>5950</b>

## CHAMPAIGNE / SPARKLING WINE

<b>CAVA BRUT «MARQUES DE LARES» / LOPES MORENAS</b> <i>Spain, Catalonia, brut.</i>	150/750 ml	<b>600/3000</b> 
<b>PIERRE GIMONNET &amp; FILS CUVÉE CUIS 1-ER CRU BRUT</b> <i>Champagne, brut.</i>	750 ml	<b>10700</b>

## DESSERT & FORTIFIED WINES

<b>VALDESPINO «INOCENTE» FINO</b> <i>Spain, sherry, dry.</i>	50 ml	<b>330</b>
<b>EISWEIN / SCHMITT SOHNE</b> <i>Germany, Rheinhessen, dry.</i>	50 ml	<b>790</b>
<b>VALDESPINO «EL CANDADO» PEDRO XIMENEZ</b> <i>Spain, sherry, sweet.</i>	50 ml	<b>500</b>
<b>OSBORNE 10 YEARS OLD TAWNY</b> <i>Portugal, port wine, sweet.</i>	50 ml	<b>580</b>
<b>RECIOTO DELLA VALPOLICELLA CLASSICO «ANGELORUM» / MASI</b> <i>Italy, Veneto, sweet.</i>	375 ml	<b>6750</b>



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