

TASTING NOTES



Whites

Sparkling White

Of all our wines, this Mountview original is a very different "Champagne" style wine leaving you with a nutty finish. Enjoy this wine as an appetiser before dinner, as an accompaniment for your favourite desert, or simply as a celebration wine. Serve chilled.

Colour: Brilliant crystal.

Nose: Fresh fruit and Cashews.

Palate: Lovely light wine with a nutty finish.

\$20.00

Moscato

Our Moscato displays fresh, lifted grapefruit and lemon aromas. This wine is light bodied with retained natural fruit sweetness, showing flavours of pineapple and, tropical fruits on the palate. It is low in alcohol with a lovely sparkle which gives the wine an attractive, refreshing lift. Enjoy perfect as an aperitif, with delicate cheese platters and deserts.

Colour :- Light straw colour with green hues

Nose: Citrus and fruit

Palate: Light and fruity

\$20.00

New Sav on the Blanc 2013

Pale straw green in colour and enticingly fragrant, the 2011 Mountview Wines Sauvignon Blanc is reminiscent of a fresh summer fruit salsa - ripe peach, passionfruit, mango and juicy citrus - sprinkled with fresh fennel and a dash of Pastis. The palate is rich and succulent, with a zesty citrus and apple-sherbet acidity that leads to a long, lingering, and characteristically crisp citrus finish.

Colour : Crystal

Nose: Fresh Fruits

Palate: Crisp citrus and fruit

\$20.00

Angie's White 2013

Blend personally selected by Angie. The golden colour indicates the ripeness of the grape, this is a elegant tasting wine with a buttery, honey, clean tasting lemongrass finish. This is a wine to be enjoyed with Thai dishes which will bring out the true flavour of the wine. Enjoy with a meal or simply by itself!

Colour: Pale Straw

Palate: Light and buttery

Serve: Chilled

\$20.00

Come for the Wine, stay for the Experience

TASTING NOTES



Reds

Bloody Good Red 2015

The Bloody Good Red is a blend of Shiraz/Cabernet/Merlot which is a dark red/purple colour. The nose has a complex bouquet of spicy cloves and nutmeg with a hint of cigar box. Aromas of mulberry and blackberry underlay the slightly lifted nose. The spicy bouquet is also represented on the palate and dominates over a dark chocolate base with a hint of vanillin from the American Oak. The palate is full with lasting flavours and fine, ripe tannins that do not stick the tongue to the roof of the mouth. Well balanced smooth finish.

Colour: Red/Purple.

Nose: Mulberry and blackberry.

Palate: Tannins.

\$25.00

Merlot 2013

This wine is of medium balance, low in tannins and acidity and is well blended with the sharpness and maturity of being aged in American oak for 12 months. This Merlot has traditional earthy flavours with under tones of blackberry and chocolate which comes out through the ageing of the wine. This wine would be enjoyed with lamb, beef and complex chicken dishes.

Colour: Rich reds and purples

Nose: Vanilla and berry

Palate: spicy, soft finish

\$25.00

Cabernet Sauvignon 2015

This wine is of medium balance and is well blended with the sharpness and maturity of being aged in oak. This wine has a blackberry and peppery boldness which comes out through the ageing of the wine. This wine would be enjoyed with lamb, beef fillet and complex chicken dishes.

Colour: Red/Purple

Nose: Blackberry and Pepper

Palate: spicy, soft finish

\$25.00

Shiraz 2013

Our Shiraz exhibits lifted aromas of raspberry and sweet plum with hints of spice supported by vanilla oak. On the front palate sweet raspberry and dark berry fruits are present. Medium grainy tannins are evident, adding structure; however this red wine remains soft. The mid palate is rich with fruit sweetness, vanillin oak and spice complexity, ultimately finishing dry and soft.

Colour: Rich reds and purples

Nose: Vanilla, berry and cigar box, being rested on freshly coopered American Oak barrels.

Palate: spicy, dry, soft finish

\$25.00

Fortified

Mans Best Friend Port

Traditional 15 year old tawney port that makes a great gift if you can bear to part with it.

Colour: Chocolate.

Nose: Rich aromas.

Palate: Black fruit and spice flavours.

\$15.00

Come for the Wine, stay for the Experience