

Windsor's Edge

2003 Sparkling Shiraz \$36 Bottle \$420 case

A traditional Methode Champenoise style Shiraz. The wine was stored on lees for 5 years, before disgorging and final liquoring with our Wine. It is an almost dry, brut style wine with fine bubbles and great colour, and is beginning to show some aged Shiraz characters. A great wine as an aperitif, with game, Italian fare and wood fired pizza.

2005 Jessie's Sparkling \$36 Bottle \$420 case

A traditional Methode Champenoise style Pinot-Chardonnay. The wine was stored on lees for 3 years, before disgorging and final liquoring. This is an almost dry, brut style wine with fine bubbles, and a lovely yeasty character. This wine will age well for another 2 to 3 years.

2006 Semillon \$16 Bottle \$100 Case- Special

Our estate grown Semillon is a crisp wine with well balanced acid flavours of lemon and lime. A wine to enjoy with seafood and Asian dishes.

Good for short term cellaring.

2005 Chardonnay \$18 Bottle \$204 Case

Our Estate Grown Chardonnay is barrel fermented & matured for up to 12 months in French & American Oak. Pear & Custard Apple flavours with well-integrated creamy butter & oak. Nicely developed, rich on the palate, it is ready to drink now with rich white meat dishes.

With crisp acid balanced by firm fruit this wine, whilst drinking well now will benefit from careful cellaring.

2008 Verdelho \$17 Bottle \$192 Case

A local Hunter Valley Verdelho, with a little residual sweetness which draws out the beautiful floral & passion fruit flavours. This wine is perfectly matched with spicy Asian fare.

2007 Rose' \$15 Bottle \$100 Case- Special

Made from our Old Shiraz, this wine is cool fermented in stainless steel tanks to maintain fresh fruit flavours. It has just a touch of residual sweetness and is spectacular with Spicy Indian Curries, or as an aperitif.

It is best served chilled and would be a great accompaniment to seafood and other light dishes. Or simply enjoyed on its own.

2002 Shiraz \$18 Bottle \$150 Case - Special

2002 was a drought year in the Hunter Valley. Due to climatic conditions, this 2002 Shiraz exhibits wonderful plump, ripe forest berry characters, but with cleaner fruit flavour. A medium - full bodied Shiraz, it is perfect with Prime Beef cuts, Italian fare or Cheese Plates.



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2003 Cabernet Sauvignon (Coonawarra Region) \$22 Bottle \$252 Case

A wine made from 100% Coonawarra fruit hand crafted in our own small winery. This wine was fermented in open vats and hand plunged six times a day. It was then pressed in our 100 year old basket press before undergoing malo lactic fermentation and aging in a mix of new and old French oak hogsheads.

This wine whilst drinking well now will benefit from 5+ years of careful cellaring. A great wine for any winter's evening by the fire.....with or without food!

Solera 8yr Fortified

\$22 Bottle

\$252 Case

The best Solera fortified on the east coast. This lovely tawny fortified wine is a meld of Australian and Portuguese thinking. With flavours of rich raisoned forest berries, cacao and dark chocolate, black tea, brandied coffee, mild rancio.

Due to the nature of this wine a fine crust may develop in the bottle over time.

The idea of a Solera is to each year add a new barrel of wine to the Solera after bottling a barrels worth of the older wine. Therefore as the years go by the wine will be a mixture of all the previous years wine, becoming more mature and complex.

H&S Dessert Wine 2005

\$18 Bottle

\$204 Case

Late harvest Verdelho, Chardonnay and Marsanne from the cool climate of Orange. This is a luscious dessert wine with a crisp acid finish, and a long palate of Tropical Passion fruit, Almonds and Dried Apricots. This wine should be served chilled and is wonderful as an aperitif, an accompaniment to any dessert, and is the perfect partner to bitey Cheeses.