

HOPE ESTATE WINE

Sparkling

Pinot Chardonnay NV

\$20

This sparkling wine shows delicate floral and citrus flavours with a biscuit and yeast like bouquet. With generous fruit flavour and great length, this is a wine for all occasions!

White

2018 Semillon, Hunter Valley

\$20

Tasting this you can see why the Hunter is famous for Semillon. A fresh and vibrant Semillon from our premium vineyard at Broke. Generous herbal and lime citrus notes make this a delicious wine. There is also some refreshing crisp acidity whilst the generosity of flavour is surprising for a Hunter Semillon of this age.

2018 Sauvignon Blanc, Great Southern (WA)

\$24

Sweet tropical, lantana and fresh herbaceous aromas are supported by a palate that is full-flavoured and beautifully balanced with a crisp acidity. Perfect for a sunny day!

2018 Verdelho, Hunter Valley

\$20

A now Hunter classic that boasts bright tropical fruit and musk aromas and flavours. Very slightly sweet, flavoursome and balanced by the all-important crisp acidity. Created to enjoy young!

2017 Semillon Verdelho, 'Opening Act', Hunter Valley

\$20

This intriguing blend of two renowned Hunter varieties is delicate, fruity, refreshing, and gently sweet. Beautiful citrus aromas with sweet tropical notes. A wine drinker's fruit salad with alcohol! Serve lightly chilled and enjoy the show!

Moscato NV

\$20

Deliciously refreshing and naturally fruit-sweet, this crystal white Moscato has a delicate aroma of freshly crushed grapes and rose petals. It's perfectly balanced spritz and sweetness makes it the ideal party partner.

2017 Chardonnay, Hunter Valley

\$20

Easy drinking and very approachable. Smooth oak from some barrel fermentation gives this wine backbone and longevity, rather than dominates. Some crisp citrus and stone fruit characters remain at the fore, keeping it fresh.

2018 Rosé, Hunter Valley

\$20

Our Rosé has been made purely from Shiraz fruit, fermented off skins. Crisp natural acidity mellow to bright fruits of blackcurrant and strawberries, with a creamy smooth finish. Serve chilled on a hot day -ideal summer drinking!

Red

2017 Merlot, Hunter Valley

\$20

A fuller bodied style of Merlot with typical Hunter earthiness that is rounded out with some plum and red berry flavours from a good vintage. Old oak maturation has lent a savoury edge and added some depth and length to the palate.

2018 Shiraz, Australia

\$20

Bursting with plummy fruit flavours and a peppery, dry finish this Shiraz is medium bodied. Also matured with a mix of old and new oak it is complex, flavoursome and satisfying. Careful cellaring will reward.

2015 'The Ripper' Shiraz, Donnybrook (WA)

\$24

Vibrant colour and tannin structure exhibiting the classic Aussie Shiraz plum and spice characters, and perfect balance of oak and acidity. There is a deep elegance to the wine from the Western Australian climate. Truly a Ripper!

2016 'The Cracker' Cabernet Merlot, Donnybrook (WA) \$24
Upfront sweet blackberry and currants explode to fill the palate. A full-bodied mouth feel is supported by ripe tannins, vanillin oak, fruit and a sweetness that melds into the wine and offers great drinkability.

Dessert

2014 Late Harvest Verdelho 375ml (dessert style), Hunter Valley \$20
This dessert wine was created from grapes left on the vines to dehydrate and concentrate in flavour. Fragrant orange blossom, jasmine and honey aromas with a flavour punch of dried apricots and mandarin.

HOPE SIGNATURE SERIES WINE

2015 Signature Semillon, Hunter Valley NSW \$40
Great example of classic Hunter Valley Semillon. Refreshing lime and herbaceous flavours with underlying toasty honey characters starting to develop. Still aging very well with many years to come.

2014 Signature Chardonnay, Hunter Valley \$40
A complex, balanced and fresh style of wine that is aging very well. Still showing bright fruit, the complexity in the wine from a combination of wild yeast fermentations, partial malolactic fermentation and barrel maturation, leave this wine in a great position to improve with age. (from CD notes – not in companion)

2014 Signature Merlot, Hunter Valley \$40
This is a full bodied, richer style of Merlot. A drier year produced more concentrated plummy Merlot fruit characters and tannins, aided by the maturation of the wine in older French oak hogsheads. An elegant Merlot yet with some serious weight!

2014 Signature Shiraz, Hunter Valley \$50
Our 2014 Shiraz is an exceptional Hunter Valley Shiraz, earthy and peppery with generous fruit. By using a combination of fermentation methods: tank, open ferment and oak, we have obtained a complex and satisfying Shiraz that you will love to drink.

2008 Signature Sparkling Shiraz, Hunter Valley \$40
Our first endeavour into this iconic style and we are sure you will love it. Packed with red and black fruit, dark chocolate and slightly spicy flavours, it's a great example of sparkling red and of Hunter Shiraz, all in one.

TOWER ESTATE WINE

White

2017 Clare Valley Riesling \$26
This younger Riesling has a fresh and intense palate of limes and stoney acidity with a succulent mouth-feel and lingering finish, complementing the citrus and jasmine fragrance.

2017 Clare Valley Riesling \$26
Fine notes of citrus and straw with great floral complexity. This Riesling is all about perfectly balanced acidity and has a generous palate of dandelions, lime and stoney minerality.

2017 Hunter Valley Semillon \$28
An elegant young Semillon with pleasant lavender aromas and a bright crisp citrus palate. A great example of the renowned Hunter Valley Semillon with toasty aged characters to come.

2016 Adelaide Hills 'Bowyer Ridge' Vineyard Chardonnay \$38
Elegant and enticing aromas are supported by a palate that slowly unfurls beginning first with the mealy and stone fruit notes unfolding. Showing great potential!

2017 Hunter Valley Chardonnay**\$38**

White gold in colour this younger Chardonnay has upfront white peach flavours and seamlessly transitions to an elegant French oak finish.

Red**2015 Macedon Ranges Malbec****\$38**

The Malbec grape thrives in the ultra cool conditions at 680 metres altitude near Kyneton in the Macedon Ranges. This new world Malbec has exotic, floral and spicy aromas and a savoury palate with red plum fruit and a smoky silky finish.

2017 Hunter Valley Shiraz**\$38**

A tightly structured elegant palate with a stylish tannic finish. Subtle smoky and cherry aromas are enhanced by flavours of cherries and black plum with cedary notes. Extended time in the cellar will reveal the development of earthy, savoury characters.

2017 Barossa Valley Shiraz**\$38**

Upfront sweet plum fruits with notes of lush vanilla lead the palate, balancing with the velvety soft tannins and an attractive spicy finish. Aromas of blackcurrant, spice and pepper meld together in harmony with the rich yet supple characters of this Shiraz.

2016 Coonawarra Cabernet Sauvignon**\$38**

The Coonawarra's famed Terra Rossa soil has provided us with a big, rich Cabernet showing red currants, vanilla, dark chocolate and cassis characters leading to a cedary finish lengthened by time in French oak barriques.

Tower Sweet**2016 Hunter Valley Off-Dry Semillon****\$22**

A sweeter style Semillon offering a carefully balanced acidity with a natural sweetness gifted from a higher residual sugar content. Lanolin and citrus open an indulgent palate.

Museum Wine

2013 Clare Valley 'Watervale' Riesling South Australia's Clare Valley is regarded as one of the country's premium regions for dry style Riesling. This wine has elegant floral and citrus aroma followed by a firm, refreshing palate and persistent length of melon, peach and citrus blending well with spicy notes.

2013 Coombe Rise Semillon**\$28**

Dandelion, honey and lavender characters lead the palate into notes of buttered toast. A great example of the renowned Hunter Valley aged Semillon with plenty more aged characters to come.

2011 Reserve Hunter Valley Shiraz**\$95**

A very complex Shiraz with aromas of balsamic, strawberries, leather and subtle cherries. The palate is lifted by bright acidity. Showing great potential - will continue to develop its nuances.

James Halliday: 96.

2014 Reserve Hunter Valley Shiraz**\$95**

Crafted from one of the most renowned vintages the Hunter Valley has ever seen, this Shiraz is stylish and elegant with aromas of black cherries and leather. The palate is savoury with subtle plum and earthy characters, it will continue to develop into something extraordinary.

VIRGIN HILLS WINE

2017 Shiraz Malbec, Macedon Ranges

\$50

With aromas of blueberries, mocha and cedar, the palate reveals a delightful mix of spicy Shiraz and luscious Malbec. The silky smooth velvety tannins compliment the abundant flavours of vanilla, blackberries, pepper and spice.

2018 Cabernet Sauvignon, Macedon Ranges

\$50

Medium to full-bodied, with good intensity of colour, aromas of blackberry and dark chocolate. A powerful palate is balanced by soft, velvety tannins and subtle, intermingled French Oak. Showing great potential – will only get better!

2013 VIRGIN HILLS

\$65

There is a feeling across the region that 2013 may go down as the vintage of the decade. Low rainfall and plenty of heat from December onwards meant winemakers could obtain beautifully ripe fruit, which can be a challenge in parts of this very cool region.

2012 VIRGIN HILLS

\$65

2012 was an early budburst, fruit set and veraison season. The wines produced are above average and have good fruit flavour with higher natural acidity than usual. In general, yields were lower than the norm.

2010 VIRGIN HILLS

\$75

Quality for the 2010 vintage is expected to be the best in a few years. Macedon Ranges had issues with rain during flowering, rain that came and went through the growing season, although generally to the advantage of the vines.

2009 VIRGIN HILLS

\$80

Drought and rain during flowering and bird pressure. Yields were down 50% but what remained was good. A mild, indeed cool, growing season punctuated by between 4 - 10 days of extreme heat from the end of January into the first week of February.

Museum Release

2006 VIRGIN HILLS

\$90

For 2006, vintage was 2-3 weeks ahead of normal because of the hot summer. Yields varied across the region and in some locations were below average due to heat stress at flowering and a return of the early 2000's drought conditions reduced fruit quantity and increased intensity and flavours.

2005 VIRGIN HILLS

\$95

Good Winter rainfall with average temperatures through budburst and flowering. Dry conditions through fruitset and veraison. Heavy rainfall in January and February and a cooler ripening period led to slow ripening and a later harvest.

2004 VIRGIN HILLS

\$100

During spring, flowering and fruitset was excellent. March and April were practically perfect. Quality was very good and in some cases excellent. Winemakers describe wines with good acid, bright deep colour and very spicy Shiraz.

2003 VIRGIN HILLS**\$105**

Following fairly good spring weather for budburst and flowering, summer came on hot and fast. The hot and dry weather caused some concern that the fruit would sweeten rapidly and result in a significantly early harvest. Harvesting of Shiraz occurred from late March through April. Sugar levels were generally high for most varieties, pH and acidity levels were excellent.

2002 VIRGIN HILLS**\$110**

Picked late April to early May, the season was warm with dry conditions prevailing throughout harvest. All blocks were hand-picked and sorted prior to crushing. An excellent year for Virgin Hills.

2000 VIRGIN HILLS**\$115**

Picked April to early May. A warm season with ambient temperatures and blue skies ripening the fruit relatively early for Virgin Hills. Fruit was harvested in the early hours of the morning to optimise flavour and avoid the early autumn frosts that defoliate vines and expose the crop to unnecessary sunburn.

1999 VIRGIN HILLS**\$120**

Picked late April to mid May. Severe frost (-7 deg) on 28th October reduced the crop severely and then two late frosts in April killed remaining leaves off. A warm and dry season with only 100mm of rainfall.

1998 VIRGIN HILLS**\$125**

The Macedon Ranges region recorded a 50% increase in yield, as a result of good weather during the flowering period and lack of early frost damage. 1998 was the driest year in recorded history up to vintage and produced some of the best reds in history.

1997 VIRGIN HILLS**\$130**

The 1997 vintage was described as 'the best in 10 years'. Wines showed wonderful complexity and potential for great longevity. Yields were down by about 30% due to low fruitfulness from the cold 1996 vintage. Small bunches resulted in higher than normal sugars. Weather during the vintage was fine and mild.