

WINE



  
**IRON DUKE**  
HOTEL

## WHITE

- JIM BARRY 'ATHERLEY'** 11/17.5/48  
**Riesling, Clare Valley (SA)**  
*Firm acidity with flavours of white peach, brown lime, guava and a refreshing citrus finish.*
- GEMTREE 'LUNA CRESCENTE'** 53  
**Fiano, McLaren Vale (SA) (ORG, BIO & VEGAN)**  
*Floral aromas, crisp flavours of pear and peach, zingy and textured.*
- CHAIN OF FIRE** 8.5/14/38  
**Sauvignon Blanc-Semillon (WA)**  
*Dry tropical fruit notes of Sauvignon Blanc blended with a touch of zesty Semillon.*
- ARA 'SINGLE ESTATE'** 10/16.5/45  
**Sauvignon Blanc, Marlborough (NZ)**  
*Restrained ripe style of rich tropical fruit flavours and dry finish.*
- CORRYTON BURGE** 53  
**Pinot Gris, Adelaide Hills (SA)**  
*Juicy, ripe pear flavours and a creamy mouthfeel, perfectly balanced with crisp acidity.*
- NUGAN 'SINGLE VINYARD'** 11/18/49  
**Pinot Grigio, King Valley (VIC)**  
*Pear, apple and honeydew with mineral, lime zest accents and a crisp, clean finish.*
- ALTE** 11/18/49  
**Chardonnay, Orange (NSW)**  
*Aromas of stonefruit and toasted oak. Creamy stonefruit flavours with zippy acidity.*

## RED

- ARA 'SINGLE ESTATE'** 11/18/49  
**Pinot Noir, Marlborough (NZ)**  
*Light body, dark berry and savoury notes of clove and cinnamon.*
- KENNEDY 'HENRIETTA'** 53  
**Tempranillo, Heathcote (VIC)**  
*Light bodied, bright, fleshy dark fruit flavours intertwined with exotic spice and rosemary. Soft tannins with long finish.*
- CHAIN OF FIRE** 8.5/14/38  
**Merlot, Central Ranges (NSW)**  
*Bold fruit flavours of lifted plum, cherry and Oak.*
- CATENA ZAMPATA 'ALAMOS'** 54  
**Malbec, Mendoza (ARG)**  
*Silky texture, juicy notes of blackberry and plum with a touch of vanilla and smooth finish.*
- NUGAN 'ALFREDO'** 55  
**Sangiovese, King Valley (VIC)**  
*Rich and savoury with a juicy bright acidity and fruit concentration over earthy notes of dried herb*
- WYNNS 'THE GABLES'** 49  
**Cabernet Sauvignon, Coonawarra (SA)**  
*Bold flavours of blackberry, tobacco and oak with smooth finish.*
- HANCOCK & HANCOCK** 11.5/19/51  
**Shiraz, McLaren Vale (SA)**  
*Smooth medium body with palate of wild berries, plums and a hint of dark chocolate.*
- HENTLEY FARM 'VILLAIN & VIXEN'** 55  
**Shiraz, Barossa Valley (SA)**  
*Full bodied with vibrant plum and blackberry notes & vanilla, liquorice spice.*

## ROSÉ

**MARQUIS DE PENNAUTIER**

10/16.5/45

**Rosé, Roussillon (France)**

*Stony minerality and delicate red berries flavours with a crisp, crunchy and zesty delicate finish.*

## SPARKLING

**IL FIORE**

10.5/47

**Prosecco DOC, Veneto (ITA)**

*Dry, soft flavours of apple and pear with a pleasant effervescence and fruity aftertaste.*

**JANSZ 'PREMIUM NV'**

70

**Cuvee, Tamar Valley (TAS)**

*Fruit forward notes of lemon, apple and pear and backdrop of yeast-derived brioche, fine creamy texture and refreshing natural acidity.*

**MOET & CHANDON 'IMPERIAL NV'**

104

**Brut, Champagne (FRA)**

*Notes of pear, peach and apple, fine light bubbles and hint of citrus.*