



W I N E

W H I T E

Heifer Station Chardonnay - Bottle \$42/Glass \$9

Heifer Station Pinot Grigio - Bottle \$42/Glass \$9

Rolling Pink - Bottle \$25/Glass \$8

Cote de Rose - Bottle \$35/Glass \$9

Oyster Bay Sauvignon Blanc - Bottle \$35/Glass \$9

Oyster Bay Chardonnay - Bottle \$35/Glass \$9

R E D

Cargo Road Wines Cab Merlot - Bottle \$35/Glass \$9

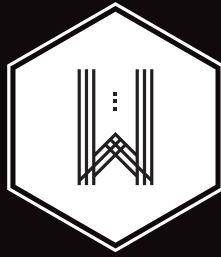
Cargo Road Wines Cab Sav - Bottle \$35/Glass \$9

Wolf Blass Shiraz - Bottle \$35/Glass \$9

Cargo Road Wines Merlot - Bottle \$35/Glass \$9

Ninth Island Pinot noir - Bottle \$35/Glass \$9

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W I N E

COMMON AROMAS AND FLAVOURS OF POPULAR GRAPE VARIETIES

SAUVIGNON BLANC

Passionfruit asparagus green, sharp acid – *No Oak*

CHARDONNAY

Peach melon softer tropical fruits, buttery – *French Oak*

RIESLING

Citrus, aromatic, flowery, almost perfumed aromas – *French (older)*

PINOT GRIS

Green apples, lime, kiwi fruit – *Partial or zero*

PINOT NOIR

Strawberry, red fruits, watery, earthy – *French Oak*

CABERNET SAUVIGNON

Black currant, cassis, vanilla – *French & American*

SHIRAZ

Pepper, dark plum, mocha – *French & American*

MERLOT

Violets, ripe plums, black berries – *French & American*

BASIC FOOD MATCHING

WHITES: Seafood, chicken, white meats, basic cheeses, salads, smoked salmon, etc.

Basic Rule: If it is creamy choose an acid wine, if it is bland choose a soft wine, if it has a strong aroma choose a wooded wine.

REDS: Red BBQ meat, pork belly, slow cooked beef or lamb. Stir fries, casseroles, etc.

Basic Rule: Cabernet with lamb, Shiraz with beef, Pinot Noir with duck or pork. Aged wines have a softer palate and suit meats with strong flavours.

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