



Gold Medal



Silver Medal



Top Gold

# San Miranda

## White Wine Menu



### 2021 Pinot Grigio

Subtle, soft, crunchy and crisp! Fresh citrus aromas are followed by honeysuckle flavours and a sorbet like acidity. Perfectly suited to classic European cuisine.

\$8.00

Glass

\$27.00

Cellar door



### 2021 Chardonnay

Sourced from our Myrhee vineyard, a sub branch of the King Valley located 450m above sea level. Left on lees for 6 months to develop a fine, creamy texture that will beautifully develop over the next 6-8 years.

\$9.00

Glass

\$40.00

Cellar door



### 2021 Arneis

A variety that is a style of its own, combining delicate lemon blossom flavours with a powerful yet elegant structure. For me it is one of the best white wines for matching with a wide range of fuller flavoured meals

\$8.00

Glass

\$25.00

Cellar door



### NV Prosecco

Crisp and refreshing with hints of green apple and finishing with a sherbet like acidity. Also available in 200ml Piccolos

\$9.00

Glass

\$25.00

Cellar door



### 2021 Bianco

From our Ballerina range, this is a classic Soave dry blend of Arneis, Sauvignon Blanc & Pinot Grigio. Bright varietal aroma with delicious fruit flavours.

\$8.00

Glass

\$25.00

Cellar door



### 2019 Moscato

From our Ballerina Range, delicate citrus blossom nose with a spicy, juicy texture.

\$8.00

Glass

\$25.00

Cellar door



### 2021 Verduzzo

A rarer variety from northeastern Italy with aroma of lime blossom and palate display chalky phenolics. Appropriately referred to as a red wine drinkers white!

\$9.00

Glass

\$30.00

Cellar door



### NV Prosato

Our very first release of a delicious savoury blend of King Valley Prosecco and Rosato! Crisp, Clean and Fruity. Taste the new sensation.

\$9.00

Glass

\$25.00

Cellar door



### 2020 Riesling

Lively lime and citrus flavours on the nose followed by a smooth fresh palate and a dry minerally crisp finish. This wine is designed to accompany spicy Asian dishes and creamy pastas.

\$9.00

Glass

\$30.00

Cellar door



### 2021 Rosato

From our Ballerina Range, a savoury blend of Sangiovese Nebbiolo and Barbera makes this a perfect spring summer wine.

\$8.00

Glass

\$25.00

Cellar door



### 2021 Gruner Veltliner

Similar to Riesling, Gruner will give you a hair-raising acidity with exploding pops of white pepper, green beans, lime and lemon zest.

\$8.00

Glass

\$25.00

Cellar door



### Bolle

A classic blend of bottle fermented Chardonnay and Pinot Noir aged on its own lees for 6 months. A subtle creamy aroma followed by distinct citrus fruit flavours. A wine for celebrations.

\$9.00

Glass

\$30.00

Cellar door

### Genovese Coffee

Macchiato, Long Black, Cappuccino, Latte, Flat White

Cup \$5.00  
Mug \$5.50

Espresso \$4.00  
Hot Chocolate \$5.50  
Iced Coffee or Chocolate \$7.00  
Lactose Free, Soy \$0.50

### Tea

Pot of Loose leaf tea. \$5.00  
English Breakfast, Peppermint, Traditional Earl Grey, Spring Green.

### Sparkling Mineral Water

250ml - Plain \$4.00  
750ml - Plain \$7.00  
250ml - Lemon, Orange \$4.50

### Soft Drink

Coke, Diet Coke, Lemonade \$4.00

### Juice

Apple \$3.00  
Orange

### Beer

Peroni \$8.00  
James Boags Light \$8.00  
Great Northern (super crisp) \$8.00

### Spritz Cocktail

Strawberry Spritz \$18.00  
Limoncello Spritz \$18.00  
Elderflower Spritz \$18.00  
Mango Spritz \$18.00  
Aperol \$15.00



## Bolle NV Shiraz Durif

A favourite is back! Fresh raspberry, blood plum, with traces of maraschino cherry characterise our new Sparkling red, which has a deep crimson ruby tint. This wine's main flavour is a powerful upfront mulberry fruit with cloves, anise, and rhubarb. Finishes with a pleasing lengthy effervescence and delicate chocolate and savoury refined tannins.

\$9.00

Glass

\$30.00

Cellar door

**NEW RELEASE**



## LIMITED RELEASE 'BLACK LABEL' WINES

Every bit of loving care has gone into this wine. Handpicked and fermented in new large French Oak rotating barrels for 8 weeks on skins before being pressed and gravity fed back into the same barrels for 12 months maturation in the cellar door. Production of these wines is limited to under 100 dozen bottles.

\$5 Tasting fee applies. Refundable on purchase.



### 2016 Nebbiolo

A classic haunting bouquet of rose petal and violets with early undergrowth flavours on the palate. As is tradition the finish is loaded with fine ripe tannins that linger. A wine to be enjoyed over the next 15-20 years.

**\$65**   **\$58.50**   **\$55.25**  
Cellar door   Club10%   Premiere 15%



### 2018 Sangiovese

Displaying typical savoury and dark cherry characteristics with fine earthy tannins. Gentle handling from harvest to bottling with minimal intervention in the process. The finished wine is unfiltered with its soul intact.

**\$60**   **\$54**   **\$51**  
Cellar door   Club10%   Premiere 15%



### 2019 Barbera

An approachable soft, lighter style of dry red, a wine that could be served chilled or matched with lighter style white meats. Vibrant cherry red in colour with fresh aromas of dark fruits and spice. Enjoy over the next 7 years.

**\$10.00**   **\$45.00**  
Glass   Cellar door



### 2018 Sangiovese Barbera

Soft yet firm. Lovely cherry and berry fruit flavours are enhanced by the gentle use of French Oak. The wine finishes long and well rounded. Enjoy now or cellar for 5-7 years, that is if you have the patience to leave it in the cellar!

**\$10.00**   **\$35.00**  
Glass   Cellar door



### 2021 Tempranillo

Classic dark cherry and spice aromas are balanced well by the brooding ripe plum and tobacco leaf flavours on the palate. A wine with substance that will match well with fuller flavoured meals.

**\$10.00**   **\$30.00**  
Glass   Cellar door



### 2014 'Girls Block' Cabernet Franc, Malbec & Petit Verdot

Gentle wine making has resulted in a classic blend of four Bordeaux varieties, each contributing its own personality. A little bit like a family in a bottle. Sourced from the 'Girls Block' nearest the Cellar Door.

**\$12.00**   **\$55.00**  
Glass   Cellar door



### 2016 Dolcetto

A Dry style of Dolcetto that reflects its heritage, displaying classic juicy fruit with mild acidity and soft ripe tannins. Purplish ruby-red colour, black cherry fruit flavours encased in sweet spices of lavender and violets with a hint of almond on the finish. A wine style that suits classic Italian cuisines, antipasto and slow cooked red meats like Osso Bucco. To be enjoyed over the next 5 years.

**\$10.00**   **\$40.00**  
Glass   Cellar door



### 2019 Rosso

From our Ballerina Range, A bright, fresh blend of Sangiovese and Shiraz. Displaying a spicy berry forward palate, finishing with some nice clean acidity.

**\$10.00**   **\$25.00**  
Glass   Cellar door



### 2019 'TNT' Tempranillo, Nebbiolo, Tannat

A multicultural blend crossing 3 borders of some of the most passionate cultures we know and love. The juicy fruit flavours of Tempranillo balanced by the powerful finesse of Nebbiolo and the monstrous personality of Tannat.

**\$12.00**   **\$55.00**  
Glass   Cellar door



### 2019 Durif

Showing a dense colour with a bright purple hue. Earthy dark berry aroma this classic variety has a subtle yet powerful palate that is suited for hearty meals.

**\$10.00**   **\$35.00**  
Glass   Cellar door



### 2021 Pinot Noir

Displaying a distinctive cherry red hue with bright varietal aromas. The palate is soft and complex with the different winemaking techniques each adding a layer of structure that balances the wine and provides a lingering silky finish.

**\$10.00**   **\$40.00**  
Glass   Cellar door



### 2019 'Super King' Sangiovese Cabernet

The Super King Eighth release, displaying a delicious ripe berry aroma, then followed by a Sangiovese savoury palate rounded off from the depth of the Cabernet.

**\$10.00**   **\$35.00**  
Glass   Cellar door



### 2019 Tannat

Displaying powerful berry fruit flavours and subtle yet distinct tannins which is the hallmark of this unique variety. A wine that can be enjoyed over the next 15 years.

**\$10.00**   **\$40.00**  
Glass   Cellar door

Limited Release

## Botcha

Botrytis Liqueur  
Chardonnay

# \$45