

# 2025 Autumn Wine List



RRP

Silver

















Gold

Order






## Sparkling

	<b>NV Stone Circle Sparkling Blanc de Blanc*</b> Notes of melon, citrus, apple, fresh, crisp and clean. Fruit sourced from New South Wales		\$24.00	\$19.20	\$16.80	<input type="checkbox"/>
	<b>NV Stone Circle Sparkling Rosé</b> Strawberries, red cherries, with a semi-dry palate. Fruit sourced from New South Wales		\$24.00	\$19.20	\$16.80	<input type="checkbox"/>

## White

	<b>2022 Stone Circle Sémillon Sauvignon Blanc</b> Passionfruit, cherry blossom, crisp, and refreshing. Fruit sourced from New South Wales		\$18.00	\$14.40	\$12.60	<input type="checkbox"/>
	<b>2023 Stone Circle Chardonnay</b> Lemon peel, vanilla, melon and a touch of oak. Fruit sourced from New South Wales		\$18.00	\$14.40	\$12.60	<input type="checkbox"/>
	<b>2024 Seasons Summer Sauvignon Blanc</b> Passionfruit, green apple, white peach, herbaceous, and a zesty acidity. Fruit sourced from Central Ranges NSW		\$25.00	\$20.00	\$17.50	<input type="checkbox"/>
	<b>2023 Seasons Summer Pinot Gris</b> Pear, melon, spice, floral, and honey. Fruit sourced from Murray Darling and Hilltops NSW		\$24.00	\$19.20	\$16.80	<input type="checkbox"/>
	<b>2024 White Label Verdelho</b> Stone fruit, pear and banana. Savoury with crisp acidity. Fruit sourced from Hunter Valley and Central Ranges NSW		\$28.00	\$22.40	\$19.60	<input type="checkbox"/>
	<b>2024 White Label Chardonnay</b> Citrus, tropical, touch of oak. Rock melon, citrus, savoury. Fruit sourced from Central Ranges and Hunter Valley NSW		\$28.00	\$22.40	\$19.60	<input type="checkbox"/>
	<b>2024 Edition Noir Piquepoul Blanc</b> Peach, grapefruit, lemon. Crisp, elegant finish. Fruit sourced from Central Ranges NSW		\$35.00	\$28.00	\$24.50	<input type="checkbox"/>
	<b>2024 Edition Noir Three Tiers</b> Confectionery, spice, citrus. Round, complex, savoury, crisp. Fruit sourced from Hunter Valley and Central Ranges NSW		\$35.00	\$28.00	\$24.50	<input type="checkbox"/>
	<b>2023 Edition Noir Viognier</b> Apricot, peach, rose, lemon. Balanced, crisp. Fruit sourced from Rylstone in the Central Ranges NSW		\$32.00	\$25.60	\$22.40	<input type="checkbox"/>
	<b>2023 Edition Noir Sémillon</b> Fresh citrus and honeydew aromas. Peach and pear on the palate. Fruit sourced from Rylstone in the Central Ranges NSW		\$32.00	\$25.60	\$22.40	<input type="checkbox"/>
	<b>2023 Edition Noir Chardonnay</b> Stone fruits, peach, rockmelon. Fresh lemon acidity. Fruit sourced from Rylstone in the Central Ranges NSW		\$32.00	\$25.60	\$22.40	<input type="checkbox"/>
	<b>2018 Reserve Fromenteau Chardonnay</b> Full flavoured, elegant, minerality, melon and apple. Integrated French oak. Fruit sourced from Tumbarumba NSW		\$60.00	\$48.00	\$42.00	<input type="checkbox"/>

## Rosé & Blush

	<b>2023 Seasons Spring Rosé</b> Strawberries, red cherries. Crisp, savoury palate. Fruit sourced from Hilltops and Murray Darling NSW		\$25.00	\$20.00	\$17.50	<input type="checkbox"/>
	<b>2024 Seasons Spring Rosé</b> Rose, strawberry, sweet cherry. Balanced, savoury palate. Fruit sourced from Central Ranges and Hilltops NSW		\$25.00	\$20.00	\$17.50	<input type="checkbox"/>
	<b>2024 Edition Noir Pinot Vierge</b> Stone fruit, pear, grapefruit. Savoury palate, crisp finish. Fruit sourced from Central Ranges NSW		\$35.00	\$28.00	\$24.50	<input type="checkbox"/>

\*temporarily unavailable for tasting

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## Red

	<b>2021 Stone Circle Merlot</b> Rich, stewed red fruits, delicate rhubarb freshness. Fruit sourced from New South Wales		\$18.00	\$14.40	\$12.60	<input type="checkbox"/>
	<b>2021 Stone Circle Shiraz Viognier</b> Smooth, ripe black cherries, forest berries, a hint of sweet vanillin oak. Fruit sourced from New South Wales		\$18.00	\$14.40	\$12.60	<input type="checkbox"/>
	<b>2023 Seasons Autumn Sangiovese</b> Red cherry, dried herbs, earthy, subtle oak. Delicate tannins, savoury palate. Fruit sourced from Hilltops NSW	<b>New</b>	\$25.00	\$20.00	\$17.50	<input type="checkbox"/>
	<b>2022 Seasons Winter Cabernet Sauvignon</b> Blueberry, capsicum and vanilla. Delicate tannins. Fruit sourced from Hilltops NSW		\$24.00	\$19.20	\$16.80	<input type="checkbox"/>
	<b>2023 White Label Shiraz</b> White pepper, raspberry, cherry, touch of spice. Savoury tannins. Fruit sourced from Tumbarumba and Central Ranges NSW		\$28.00	\$22.40	\$19.60	<input type="checkbox"/>
	<b>2023 White Label Cabernet Sauvignon Merlot</b> Capsicum, blackcurrant, subtle French oak. Savoury tannins. Fruit sourced from Hilltops and Central Ranges NSW		\$28.00	\$22.40	\$19.60	<input type="checkbox"/>
	<b>2021 Edition Noir Nebbiolo</b> Sweet fruit, nutmeg, dark cherry. Fine tannins and subtle oak. Fruit sourced from Hilltops NSW		\$40.00	\$32.00	\$28.00	<input type="checkbox"/>
	<b>2023 Edition Noir Pinot Noir</b> Dark cherry, earthy, a hint of cedar, with well balanced oak. Fruit sourced from Rylstone in the Central Ranges NSW		\$45.00	\$36.00	\$31.50	<input type="checkbox"/>
	<b>2023 Edition Noir Chambourcin</b> Red cherry, raspberry, forest floor, dried spice, subtle oak. Fruit sourced from Hastings River NSW		\$40.00	\$32.00	\$28.00	<input type="checkbox"/>
	<b>2023 Edition Noir Cabernet Franc</b> Pepper, black cherry, touch of chilli, oak, hint of earthy characters. Fruit source from Central Ranges NSW		\$45.00	\$36.00	\$31.50	<input type="checkbox"/>
	<b>2023 Edition Noir Malbec</b> Redcurrant, leather, black pepper, tobacco, French oak. Spicy tannins. Fruit sourced from Cowra in the Central Ranges NSW		\$45.00	\$36.00	\$31.50	<input type="checkbox"/>
	<b>2022 Edition Noir Graciano</b> Black olives, red cherries, pomegranate, subtle oak. Savoury tannins. Fruit sourced from Hilltops NSW		\$40.00	\$32.00	\$28.00	<input type="checkbox"/>
	<b>2023 Edition Noir Shiraz Viognier</b> White pepper, rhubarb, dark fruit, apricot. Delicate tannins, long finish. Fruit sourced from Central Ranges NSW	<b>New</b>	\$45.00	\$36.00	\$31.50	<input type="checkbox"/>
	<b>2019 Edition Noir Petit Verdot Merlot Cabernet Sauvignon</b> Dark fruits, black pepper, roasted capsicum. Fruit sourced from Central Ranges NSW		\$40.00	\$32.00	\$28.00	<input type="checkbox"/>
	<b>2019 Reserve Pinot Noir</b> Mocha, dark cherry, vanilla, savoury finish. Delicate tannins. Fruit sourced from Rylstone in the Central Ranges NSW		\$90.00	\$72.00	\$63.00	<input type="checkbox"/>
	<b>2018 Reserve Shiraz</b> White pepper, raspberry, hazelnut, complex. Lingering tannins. Fruit sourced from Central Ranges, Hilltops, and Canberra District NSW		\$80.00	\$64.00	\$56.00	<input type="checkbox"/>
	<b>2018 Reserve Falerne</b> Roasted chestnut, plums, and blueberry. Lengthy tannins. Fruit sourced from Hilltops and Central Ranges NSW		\$80.00	\$64.00	\$56.00	<input type="checkbox"/>

## Dessert & Fortified

	<b>NV Cassaé</b> Honey, toffee, caramel, and butterscotch. Fruit sourced from New South Wales		\$35.00	\$28.00	\$24.50	<input type="checkbox"/>
	<b>NV Old Yarras</b> Cocoa powder, vanilla, and stewed plums. Fruit sourced from New South Wales		\$35.00	\$28.00	\$24.50	<input type="checkbox"/>