

sparkling whites

	Cellar Door Takeaway	Members
<u>2008 Juul Sparkling Blanc de Blancs</u>	\$69	\$55.20
<p>Made by "Methode Traditionelle". This wine is delicate with a nice balance of acid. It has the aromas of lemon & apples and a few smells of the bakery. The palate is long with a lovely soft fruit character. The wine finishes crisp & bone dry which works brilliantly as a hunger inducing aperitif wine or as a partner for oyster natural.</p> <p><i>A/C 12.5%, 96 pts, Trophy Winner Australian Sparkling Show 2019</i> <i>Trophy Winner Australian Sparkling Show 2018</i> <i>Gold Australian Sparkling Show 2016</i></p> <hr/>		
<u>2019 Hollydene Estate Semillon</u>	\$24	\$19.20
<p>This classically styled young Semillon offers vibrant citrus characters on the nose, leading into a palate framed by crisp acidity. Outstanding natural balance, length of flavour and purity of fruit point to a bright future in the cellar.</p> <p><i>A/C 10%</i></p>		
<u>2016 Hollydene Estate Semillon</u>	\$27	\$21.60
<p>This young Semillon offers a vibrant lemon & lime character on the nose while the palate shows great flavour intensity & poise. A crisp line of acidity balances this wine beautifully & carries the flavour into a long finish. Enjoy now or after several years of careful cellaring.</p> <p><i>A/C 11%</i></p>		
<u>2013 Hollydene Estate Semillon</u>	\$32	\$25.60
<p>This beautiful aged Semillon is clear, pale straw in colour with attractive citrus lemon, lime and tropical aromas. The wine features flavours of pineapple as well as the lemon & lime characteristics following through onto the palate. The well-balanced mouth drying acids adds fullness & structure to the back palate leaving the drinker with a long crisp finish. Enjoy now or after several years of careful cellaring.</p> <p><i>A/C 11.5%</i></p>		
<u>2015 Juul Seven Plus One Sauvignon Blanc Semillon</u>	\$22	\$17.60
<p>This wine is dedicated to our eight grandchildren Kade, Charli, Luca, Cody, Isla, Gracey, Willow plus Maverick who have given so much joy in life like this wine. Bright fruit characters on the palate with fresh Semillon acidity. Aromas of passionfruit, lemon & lime a wine offering great length of flavour & refreshment. Enjoy now with a variety of dishes.</p> <p><i>A/C 12.5%</i></p>		
<u>2015 Hollydene Estate Classic Dry White</u>	\$22	\$17.60
<p>A vibrant blend of Chardonnay, Semillon and Verdelho. Aromas of melon, peach & pineapple for a fresh & citrus palate of excellent intensity, balance & length. Enjoy now with fresh seafood.</p> <p><i>A/C 13%</i></p>		
<u>2016 Hollydene Estate Verdelho</u>	\$25	\$20
<p>Youthful yellow-green in colour. Bright aromas of passionfruit, lychee & aniseed. This wine is light to medium in body, with clean fruit-driven palate framed by crisp acidity. Great intensity of flavour & natural balance are the hallmarks of this high quality vintage. This is an enjoy now versatile, modern Hunter style.</p> <p><i>A/C 13.5%</i></p>		

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<u>2016 Hollydene Riesling</u>	\$30	\$24
Sourced from Eden Valley in South Australia this Riesling is from a vineyard 455m above sea level. This wine has a bright and vibrant colour with elegant lifted citrus tones and minerals. It is a balanced dry wine which will also benefit from careful cellaring. <i>A/C 12.8%</i>		
<u>2014 Juul Four Storms Chardonnay</u>	\$24	\$19.20
This is a very elegant chardonnay made by tank fermentation only. This chardonnay has aromas & flavours of melon & peach with a striking balance between fruit driven flavours, acidity & alcohol. Enjoy now with seafood, spicy chicken & fine cheeses. <i>A/C 13.8%</i>		
<u>2014 Show Reserve Chardonnay</u>	\$36	\$28.80
This Chardonnay was produced from a single block of old, low-yielding vines. It is Hollydene Estate's most complex white wine, offering an array of aromas including cashew, melon, peach, & spice. A smooth, seamless palate is delivered with lashings of stone fruit & quality French oak, directed by a crisp line of natural acidity. Enjoy now or after several years of careful cellaring. <i>A/C 13.8%</i>		
<u>2015 Hollydene Wooded Chardonnay</u>	\$27	\$21.60
This wine offering great complexity on the nose, with cashew, melon and smokey French oak aromas. The palate is medium bodied but offers great depth of flavour and intensity. French oak and crisp acidity feature on the finish to deliver a bright, modern style of Hunter Valley Chardonnay. <i>A/C 13%</i>		
<u>2012 Wybong Chardonnay</u>	\$30	\$24
Hand picked fruit from Wybong Vineyard with fermentation in French oak barrels for 8 months. This wine is elegant and well balanced, offering peach, melon and citrus. Enjoy now or a wine that will mature gracefully. <i>A/C 12%</i>		
<u>2016 Juul Loaded Fox Rosé</u>	\$22	\$17.60
This Rosé shows vibrant strawberry, cherry & spice with crisp acidity. This is designed to be a refreshing food friendly style of Rosé. Serve chilled and enjoy. <i>A/C 13%</i>		
<u>2015 Juul Wicked Semillon</u>	\$22	\$17.60
This is a new age Off-Dry Semillon with aromas of lime leaf, green apple & white peach. It features a semi-sweet entry with crisp acidity and lingering finish. Enjoy now with spicy dishes. <i>A/C 10.5%</i>		

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<p><u>2016 Wybong Sangiovese</u></p> <p>Medium bodied wine produced from fruit grown in cool climate high country adjacent to Orange NSW. It is a savoury style of Sangiovese, with enticing array of dried fruit and spice aromas. This wine carries fine poise and freshness across the palate. Enjoy now or after years of careful cellaring.</p> <p><i>A/C 14.5%</i></p>	\$25	\$20
<p><u>2015 Hollydene Estate Shiraz Tempranillo</u></p> <p>Bright crimson in colour, this medium bodied Hunter blend combines the traditional beauty of Shiraz with the modern charm of Tempranillo. Savoury notes of leather, spice & charry oak combine with bright plum & cherry note on the nose to deliver a wine of impressive complexity, the palate offers great depth of flavour combined with savoury tannins and soft acidity. Enjoy now or after several years of careful cellaring.</p> <p><i>A/C 13.5%</i></p>	\$28	\$22.40
<p><u>2015 Juul Blue Cloud Shiraz</u></p> <p>Bright crimson red in colour, this medium bodied Hunter Shiraz offers savoury notes of leather, spice, & cherry oak on the nose. The palate shows great depth of flavour combined with savoury tannins & soft acidity. Enjoy now or after several years of careful cellaring.</p> <p><i>A/C 12.5%</i></p>	\$26	\$20.80
<p><u>2014 Hollydene Estate Shiraz</u></p> <p>This medium bodied Hunter Shiraz is bright crimson red in colour with leather, spice and charry oak on the nose. The palate shows great depth of flavour combined with savoury tannins and soft acidity. Enjoy now or after several years of careful cellaring.</p> <p><i>A/C 13.5%</i></p>	\$34	\$27.20
<p><u>2014 Show Reserve Shiraz</u></p> <p>This reserve tier Hunter Shiraz delivers a nose of impressive intensity and complexity. Plum, blackberry, and charry French oak, aromas lead onto a medium bodied palate offering bold flavour, fine tannin, and excellent length. This is a classic style that can be enjoyed now, or cellared carefully for 5 to 10 years.</p> <p><i>A/C 13.5%</i></p>	\$45	\$36
<p><u>2016 Hollydene Estate Cabernet Sauvignon</u></p> <p>Sourced from the Hilltops region in South Western NSW, this cool-climate Cabernet Sauvignon boasts vibrant and complex aromas of plum, blackberry, charry French oak and spice. The medium bodied palate offers great intensity of flavour in careful balance with fine tannins. This is a classic style that can be enjoyed now, or cellared carefully.</p> <p><i>A/C 14.5%</i></p>	\$35	\$28

2012 Hollydene Estate Liqueur Verdelho

\$28 \$22.40

Golden amber in colour, with a complex bouquet of honey, butterscotch and toasted nuts. The palate carries similar tones, with great richness and depth of flavour in combination with balanced sweetness and acidity.

A/C 18%

Hollydene Muscat Liqueur

\$32 \$25.60

This is a blend of carefully selected parcels of Rutherglen (VIC) Muscat. Each component wine has between 10-15 years maturing in barrel. With complex aromas of toffee, chocolate and Christmas cake. It is rich and luxurious with the balanced flavours of hazelnut, raisin and dried fig. Ready to enjoy now, will pair brilliantly with your favourite dessert.

A/C 17.5%

Points relate to James Halliday Wine Companion ratings. All wines tasted have been recommended to drink, rating highly with no faults.

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