

the Cabaret at the square

Wine Flight
February 7, 2018

All Over
Down Under



Australia has no native wine vines and vinifera (winemaking) grapevines first came to the country in 1788 from South Africa. These first vines were planted in Sydney on a site called Farm Cove and unfortunately, due to intense heat and humidity, the vines rotted. However, the introduction of wine grapes marked the beginning of wine making in Australia.

All artwork is by Dan Withey, an Englishman who immigrated to Australia in 2004. Visit at danwithey.com

2015 Holm Oak Pinot Gris Northern Tasmania

With its original home in Alsace, Grigio and Gris are the same grape; coming from “grey” in French and illustrated by the dusky color of the grapes at full ripeness.

This wine is “wild fermented” meaning that it is fermented from indigenous yeast. All yeast, whether cultured or wild, is natural. Cultured yeasts have only been in the wine making process within the last century. For thousands of years, all wine was fermented with wild yeast.

Tasting Notes:

With pear and jasmine on the nose, this powerful white is creamy with a lovely acidity and anise, pear, apricot and honeysuckle on the palate.

Food Pairing:

Pair with Riskin Chicken, an Asian dish of egg noodles, twice fried chicken and served with iceberg lettuce with fresh spring herbs. Serve with traditional Vietnamese Nuoc Cham sauce which has variations, but mostly includes lime juice, white sugar, red pepper flakes, fish sauce and garlic.

PLCB SLO 583266 @ \$21.99
13.4% ABV

2017 Cape Mentelle Sauvignon Blanc Semillon Margaret River

This wine is Cape Mentelle’s biggest seller in the United States market. The blend is 61% Sauvignon Blanc and 39% Semillon.

Tasting Notes:

With a pale straw color with green hues, this blend has herbal, lime, honeydew and passion fruit notes on the nose. It is juicy and fresh with flavors of lime and pink grapefruit. It is crisp and has a silky texture with a clean finish.



Food Pairings:

A perfect match for Pork Bahn Mi, a crispy roll filled with sliced pork, pate, pickled carrot and daikon and laced with cilantro and a sauce of fish sauce, sugar, soy, lemongrass and garlic.

PLCB SLO 581632* @ \$17.99
12% ABV
*2016 vintage available

2014 Yering Station Village Shiraz Viognier Yarra Valley

The inspiration for this blending comes from the Côte Rôtie appellation of the Rhône Valley in France. There, they add a small proportion of Viognier to Syrah to enhance the scent of the wine.



Tasting Notes:

With a vibrant purple color and a nose of white pepper, black cherries and hints of rum and chocolate, this wine has flavors of black berries coated in dark chocolate. There is a hint of cedar and oak as well as velvety tannins.

Food Pairings:

Try with North Indian lamb pilaf, an aromatic mix of well spiced and slow cooked meat buried in lots of saffron scented rice and chili.

PLCB 78641 @ \$13.99
Chairman’s Selection
14% ABV

2012 Voyager Estate Girt by Sea Cabernet Merlot Margaret River

Cabernet Sauvignon provides structure, tannins and acidity, while the Merlot brings more fruity flavors of plums and cherries. This wine is 62% Cabernet Sauvignon, 31% Merlot and 7% Shiraz that is aged in both American oak, which shows hints of vanilla, and French oak, which imparts tones of spice and cedar.

Tasting Notes:

A crimson purple color, this wine has floral and berry fruit aromas and hints of vanilla and cedar, with a rich, smooth palate and layers of dark cherry and blackcurrant fruit. It ends with notes of vanilla and spice with fine tannins.

Food Pairings:

Since this blend contains more Cabernet Sauvignon, that is the important factor in pairing with food. Try it with poached pears in spiced red wine.

PLCB SLO 586153 @ \$20.49
13.8% ABV