

## VARIETAL WINE STYLES

### WHITE VARIETALS

RIESLING	Floral, citrus, elegant with a crisp finish
SEMILLON	Grassy, straw, light flavour when young → honey/butterscotch
SAUVIGNON BLANC	Herbaceous, sappy grass, gooseberry or asparagus
CHARDONNAY	Melon, fig, green apple and tropical fruit → nutty with oak aging
GEWURZTRAMINER	Spicy, nutty, perfume, citrus and crisp finish
CHENIN BLANC	Sappy, fresh apple, lightly flavoured → gym socks
VIOGNIER	Cooked pear, lychee, apricot, peach and blossom
MARSANNE	Citrus, honey, honeysuckle, mineral acidic, slight fruit characters
PINOT GRIS	Delicate, oily wool, pears, apricots

### RED VARIETALS

PINOT NOIR	Raspberry, cherry, strawberry, mushrooms, almonds, violets or game
SHIRAZ or SYRAH	Black pepper, black cherries, blueberries, leather, olives and herbal
CABERNET SAUVIGNON	Blackcurrant, cassis, cedar, eucalyptus or chalky soft tannins
MERLOT	Plummy, nutty fruitcake, rose petal, elegant finish
MOURVEDRE	Ripe cherry, sweet chocolate, leather, pine needle, inky and earthy
CABERNET FRANC	Raspberry, plums, herbs, nutty fruit cake
SANGIOVESE	Strawberries, plums, almonds, sour cherry, orange and sharp acid
NEBBIOLO	Robust tannins, tar and roses → matured stewed fruits, black truffles
DURIF	Big deep tannins, earthy, dark cherries and porty