

# FLAME HILL

vineyard

## **Welcome to Flame Hill Vineyard**

Please enjoy 3 complimentary wine tastes

Try up to 6 wines of your choice for \$6

# Cellar Door Tasting Notes

## White Wines

	<b>Bottle</b>	<b>6 Pack</b>	<b><i>Wine Club Dozen</i></b>
<b>Pinot Gris</b> 2017 The result of sophisticated wine making with premium cool climate fruit – crispness with texture – minerality with complexity. Focused aromatics dominated by a potpourri of stone fruit featuring ripe white peach with a hint of baby white roses, all underpinned by ample texture and balanced by cleansing acidity. A hint of citrus and a touch of spice in conclusion. Drink with Flame Hill Farm Charcuterie	\$28	\$168	<b><i>\$302.40</i></b>
<b>Sauvignon Blanc</b> 2017 Text book varietal with a hint fresh clover. Aromatics and palate dominated by tropical fruits, passionfruit a feature with a nuance of citrus. Elegant texture, a kiss of cedar & spice due to part fermentation in French oak puncheons.	\$28	\$168	<b><i>\$302.40</i></b>
<b>The Assemblage</b> 2018 An assemblage of aromatics, majorly Sauvignon Blanc & Pinot Gris in concert with minor performers. Delicate native flower nuances a feature. A Benchmark texture with seamless acidity tendon connected to a sally lime conclusion. A Blanc with Bicep fit for purpose with Hot Smoked tuna & Flame Hill Sorrel Oil.	\$25	\$150	<b><i>\$270</i></b>
<b>Fiano</b> 2018 A Southern European migrant that is flourishing in the Traprock and Granitic geology of the Flame Hill Kurrajong Vineyard. Aromas of cider, marmalade and elderflower. Wickedly varietal – chalky minerality, preserved lemon, tingling acidity and a lingering savoury grin. Essential with Flame Hill Seared Hervey Bay Scallops, Cauliflower and Truffle Panna Cotta with Pork Crackle.	\$28	\$168	<b><i>\$302.40</i></b>
<b>Montville Verdelho</b> 2018 An exercise in tropical fruit & quince aromatics in glass with trademark clover nuances peering through the curtain. Lip smacking crisp citrus tones balanced by a lingering flint acidity. Essential drinking with Flame Hill Prawn, Garlic, & fresh garden herb handmade Pasta	<b>SOLD OUT</b>	<b>SOLD OUT</b>	<b>SOLD OUT</b>
<b>Viognier</b> 2018 Fresh lively apricot and cumquat blossom bouquet. Organically complex citrus- musk – blonde tobacco- native honey palate. Gentle acid on the horizon. Drinks at its best with Flame Hill Guinea Hen & Stone fruit sauce.	\$25	\$150	<b><i>\$270</i></b>
<b>Barrel Fermented Chardonnay</b> 2017 Aromas of delicate sweet creamy white fleshed nectarines and citrus. On the palate elegant white peach and grapefruit with French Oak on the horizon, supporting and creating layers of interest, all in concert, backgrounded by a fine acidity. Drink with Flame Hill Master stock Braised Pork Belly and Hervey Bay Scallops.	\$30	\$180	<b><i>\$324</i></b>
<b>Traprock Chardonnay 2017</b> Small parcels of outstanding fruit – celebration wine – perfect with Flame Hill Crispy Skin Snapper	\$40	\$240	<b><i>\$432</i></b>
<b>Summersalt</b> Perfect for a sunny summer afternoon- a wave of late harvest Muscat Blanc underpinned with a reef of Mendoza Chardonnay. Aromatics meets body & texture. Off dry by design for an exotic green curry or creamy blue cheese.	\$25	\$150	<b><i>\$270</i></b>

# Cellar Door Tasting Notes

## Red Wines

Bottle

6 Pack

*Wine Club Dozen*

### **Bambino 2018**

SOLD OUT

SOLD OUT

SOLD OUT

A Rose of rare pedigree – Barbera et al. A lip smacking concert of everything strawberry, modest tannin, a natural acidic spine with a glance of fresh herbs on conclusion. Drink with Flame Hill Goats Cheese Soufflé.

### **Barbera 2016**

\$30

\$180

\$324

A black mulberry conspiracy of glazed cherry, exotic spice & dried strawberry. Bursting with personality, great length, bright sweet fruit with fresh sage & rosemary peering through. Drink with Flame Hill venison medallions in forest mushroom jus.

### **Tempranillo 2017**

\$28

\$168

\$302.40

An Angus Black amalgam of ancient Australian herb & spice – native plum, bush tomato and desiccated cherries. Drink with Flame Hill Braised Kangaroo Backstrap, wild herbs & Rhubarb Jus

### **Kurrajong Cabernet Sauvignon 2016**

\$28

\$168

\$302.40

A text book example of cool climate Cabernet. Quintessentially distinctive, full bodied with sweet black current and fresh tobacco, ample tannin and a tight structure. Derived from our duo of distinctly different Cabernet Sauvignon blocks at our Kurrajong Vineyard. A perfect accompaniment to Flame Hill Rare Smoked Beef Brisket.

### **Traprock Cabernet Sauvignon 2016**

\$45

\$270

\$486

Traprock is an ancient soil at our Kurrajong Vineyard. The term is derived from the almost impenetrable base rock that would trap the tools of early miners. An appropriate descriptor of benchmark small batch wines from fruit identified as outstanding. A superb wine for a social celebration. Drink with Aged Smoked Cheddar and House made Cabernet Paste.

### **Kurrajong Merlot 2016**

\$28

\$168

\$302.40

A complex wine from the Pumpkin Patch block at the Kurrajong Vineyard – aromas of ripe black mulberry leading to dark forest fruits, stewed bush plums, sweet cedar, the signature lingering mocha conclusion & a whiff of smallgoods. All in harmony. At its best with Flame Hill Venison Rump & Mulberry Jus.

### **Razorback**

\$28

\$168

\$302.40

The Flame Hill Razorback res like its namesake the Wild Razorback Boar is an outcome of evolution – borne from a blend of Merlot, Cabernet Sauvignon & Shiraz – like the Boar it can excel in any company and survive most epicurean situations. Balanced pristine dark and red fruits framed with French Oak – essential company with a Flame Hill Station Black Angus Sirloin – gutsy wine for gutsy fare

### **Kurrajong Shiraz 2016**

\$30

\$180

\$324

The ultimate midday Shiraz from genuine old vines on the Flame Hill Kurrajong Vineyard. Honest & unpretentious with a bouquet of briar & cedar, lovely balance with luscious berries, silky tannins & a lingering finish.

### **Montville Shiraz 2017**

\$32

\$192

\$345.50

A Rhone style Shiraz of rare balance, poise and organic elegance. Desiccated apricot, coffee, blood plums, and Northern African Spice. Briary- Musky undertones with a velvet conclusion. Complex and lip smacking with Peking Duck

### **Traprock Shiraz 2016**

\$45

\$270

\$486

Traprock is an ancient geological soil type on the southern portion of the Flame Hill Kurrajong Vineyard. We believe the term is an appropriate descriptor to benchmark small batch wines produced from parcels of fruit identified as outstanding in the old blocks of our vineyard. A superb wine for a social celebration, enjoy Traprock Shiraz with Flame Hill Station Black Angus Rump with red wine jus.

### **Wild Child 2016**

\$22.5

\$135

\$243

This aromatic off-dry wine faithfully represents Summer in a bottle. Not too sweet, not too dry with generous confectionary flavours of luscious muscat grapes, this wine was made with wild indigenous yeast. It is truly a “wild child” ready to appeal to the playful nature in us all.

# Cellar Door Tasting Notes

## Fortified Wines

### Muscat

\$45

Basket pressed from the patriarchal 1950's black muscat vines in the Kurrajong vineyard. Mahogany red with a Christmas cake and butterscotch bouquet. Complex yet focused palate of citrus peel, dried apricot and lingering rich native honey – classical music in a bottle. Drink with Flame Hill muscat cheesecake.

### Barrel Port

2L Glass Bottle \$60

A rich and spicy tawny Port, made from a blend of Shiraz, Cabernet and Merlot grapes. Aged in oak for 4 years this Port has smooth berry flavours and jammy nuances. We sell this Port directly from our barrel.

### Tawny Port

\$45

Made from Shiraz grapes and fortified with brandy spirit, this port style wine is aged for an average of 8 years in 150 year old oak barrels. The result is a rich and smooth tawny Port with liquorice and berry flavours and jammy nuances. Our Tawny Port is the perfect after-dinner drink.



# Cellar Door Wine List

Join the Flame Hill Vineyard Wine Club by purchasing ANY 12 bottles from our range. Membership includes a 10% discount on all wine purchases for 12 months.

## White Wine

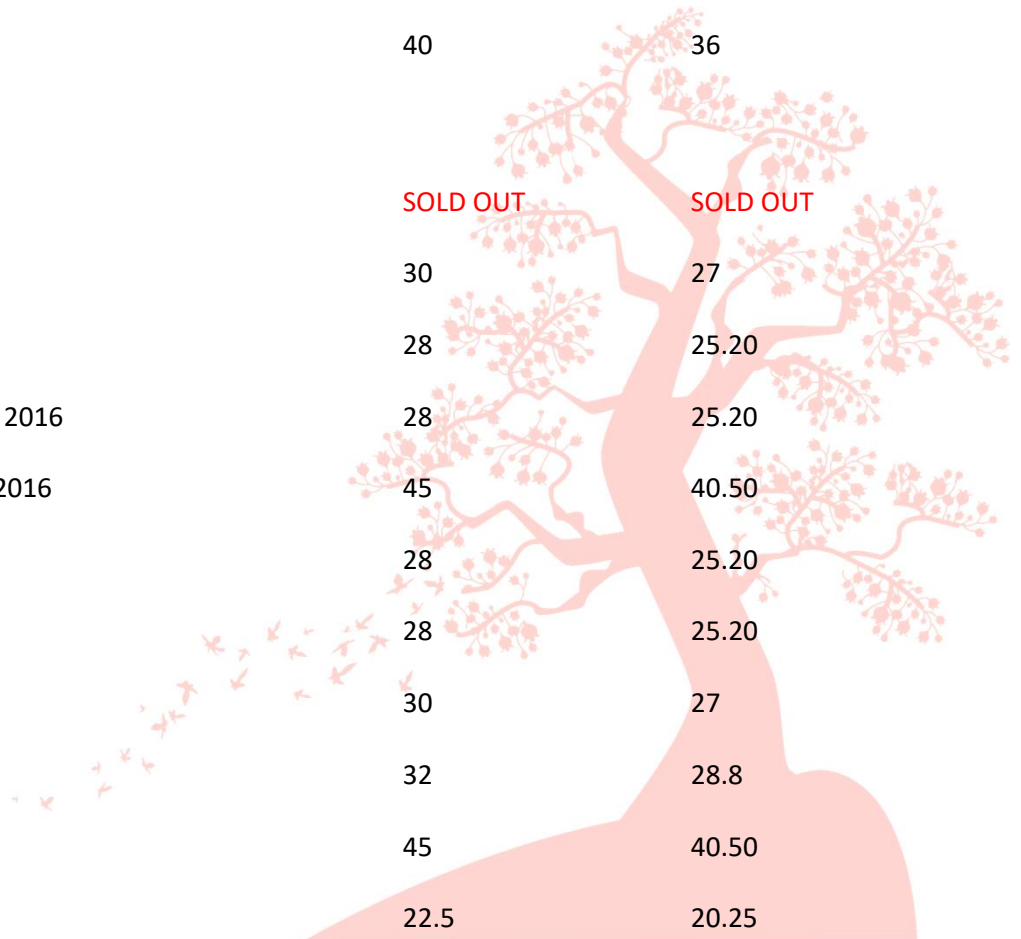
	Cellar Door	Wine Club
Pinot Gris 2017	28	25.20
Sauvignon Blanc 2017	28	25.20
Fiano 2018	28	25.20
Verdelho 2018	SOLD OUT	SOLD OUT
Viognier 2018	25	22.50
Barrel Fermented Chardonnay 2017	30	27
Traprock Chardonnay 2016	40	36
Summersalt	25	22.50
Kondalilla Sparkling White	40	36

## Red Wine

Bambino 2018	SOLD OUT	SOLD OUT
Barbera 2016	30	27
Tempranillo 2017	28	25.20
Kurrajong Cabernet Sauvignon 2016	28	25.20
Traprock Cabernet Sauvignon 2016	45	40.50
Kurrajong Merlot 2016	28	25.20
Razorback	28	25.20
Kurrajong Shiraz 2016	30	27
Montville Shiraz 2017	32	28.8
Traprock Shiraz 2016	45	40.50
Wild Child 2016	22.5	20.25
Obi Sparkling Red	40	36

## Fortified Wine

Muscat	45	40.50
Barrel Port 2L	60	54
Barrel Port 2L Refill	55	49.50



# Cellar Door Freight Costings

If you would like to purchase some Flame Hill Vineyard Estate wines and would like them couriered to your residence or place of work simply ask one of our team members to organise this for you. All freight costings are as priced below and are per case of wine.

When purchasing a case of wine you will also receive instant membership to our exclusive Wine Club which includes a 10% discount on all wine purchases for the next 12 months.

## Queensland

Sunshine Coast  
Brisbane, Gold Coast & Ipswich  
All Other Areas

## New South Wales

All Areas

## Australian Capital Territory

All Areas

## Victoria

All Areas

## South Australia

Adelaide  
All Other Areas

## Western Australia

Perth  
All Other Areas

## Tasmania

All Areas

## Northern Territory

All Areas



### Freight From

10

15

25

25

25

25

35

60

65

65

65

65

Please allow up to a week for your wine to be delivered depending on your location.

Wine Club discount does not apply to freight charges