

# 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	\$28	\$168	<b><i>\$302.40</i></b>
<p>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</p>			
<b>Sauvignon Blanc</b> 2017	\$28	\$168	<b><i>\$302.40</i></b>
<p>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 &amp; spice due to part fermentation in French oak puncheons.</p>			
<b>Fiano</b> 2017	\$28	\$168	<b><i>\$302.40</i></b>
<p>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.</p>			
<b>Montville Verdelho</b> 2018	\$30	\$180	<b><i>\$324</i></b>
<p>An exercise in tropical fruit &amp; quince aromatics in glass with trademark clover nuances peering through the curtain. Lip smacking crisp citrus tones balanced by a lingering flint acidity. Absolutely essential drinking with Flame Hill Prawn, Garlic, &amp; fresh garden herb hand made Pasta</p>			
<b>Barrel Fermented Chardonnay</b> 2017	\$30	\$180	<b><i>\$324</i></b>
<p>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 Masterstock Braised Pork Belly and Hervey Bay Scallops.</p>			
<b>Traprock Chardonnay 2016</b>	\$40	\$240	<b><i>\$432</i></b>
<p>Small parcels of outstanding fruit – celebration wine – perfect with Flame Hill Crispy Skin Snapper</p>			
<b>Decadence</b> 2017	\$28	\$168	<b><i>\$302.40</i></b>
<p>An immortal exercise in exotic aromas of heady jasmine, honeysuckle and new raisins. A sweet extravagance – basket pressed fruit from 80 year old matriarchal Muscat Blanc vines. Chill to enjoy with rich guinea hen paté, soft salty blue cheese or Flame Hill Deconstructed Bush Lemon Tart for sheer hedonism.</p>			

# Cellar Door Tasting Notes

## Red Wines

	Bottle	6 Pack	Wine Club Dozen
<b>Bambino 2018</b>	\$25	\$150	\$270
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.			
<b>Barbera 2016</b>	\$35	\$210	\$378
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.			
<b>Tempranillo 2017</b>	\$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			
<b>Kurrajong Cabernet Sauvignon 2016</b>	\$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.			
<b>Traprock Cabernet Sauvignon 2016</b>	\$50	\$300	\$540
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.			
<b>Kurrajong Merlot 2016</b>	\$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.			
<b>Razorback</b>	\$30	\$180	\$324
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			
<b>Kurrajong Shiraz 2016</b>	\$30	\$180	\$324
The ultimate midday Shiraz from genuine old vines on the FlameHill Kurrajong Vineyard. Honest & unpretentious with a bouquet of briar & cedar, lovely balance with luscious berries, silky tannins & a lingering finish.			
<b>Montville Shiraz 2014</b>	SOLD OUT	SOLD OUT	SOLD OUT
Medium bodied with rich berry tones and peppery spice. Aged for up to 12 months in American and French Oak, the perfect match for hearty meat dishes or mature cheeses. Up to six years cellaring.			
<b>Traprock Shiraz 2016</b>	\$50	\$300	\$540
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.			
<b>Wild Child 2016</b>	\$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

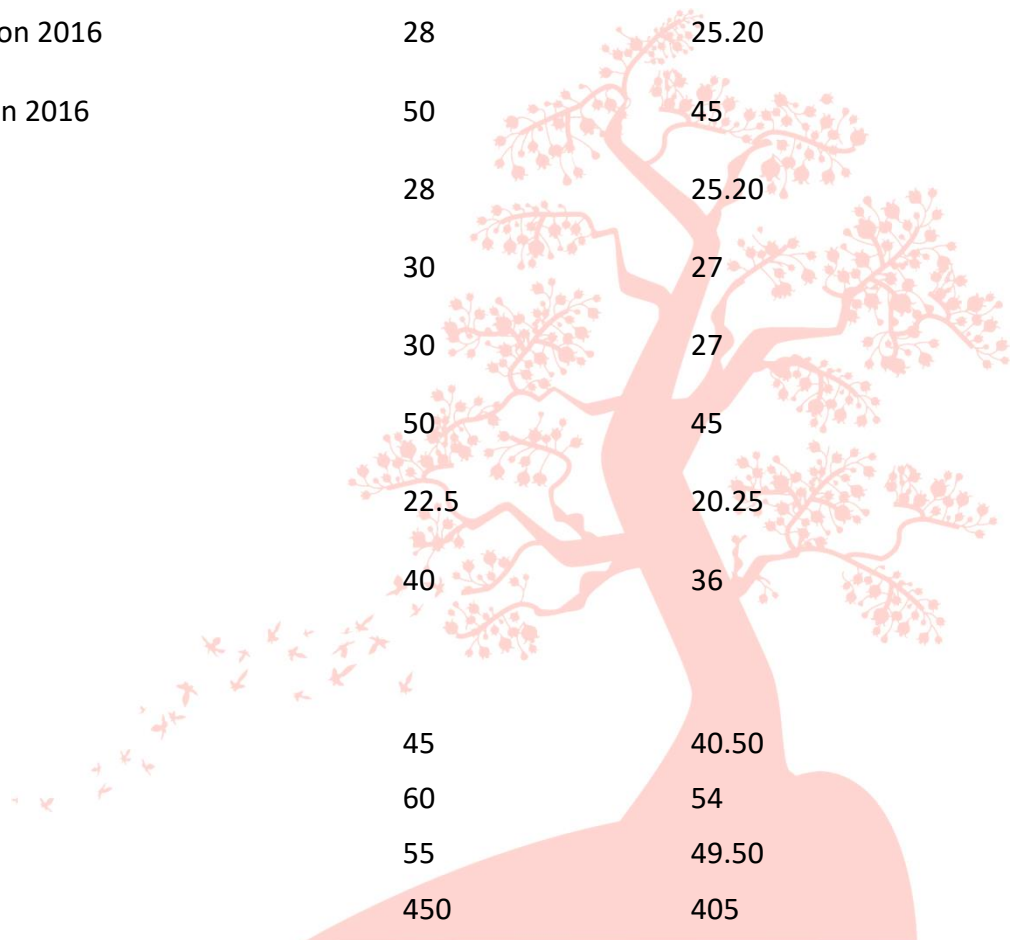
	Cellar Door	Wine Club
Pinot Gris 2017	28	25.20
Sauvignon Blanc 2017	28	25.20
Fiano 2017	28	25.20
Verdelho 2018	30	27
Barrel Fermented Chardonnay 2017	30	27
Traprock Chardonnay 2016	40	36
Decadence 2017	28	25.20
Kondalilla Sparkling White	40	36

## Red Wine

Bambino 2018	25	22.50
Barbera 2016	35	31.50
Tempranillo 2017	28	25.20
Kurrajong Cabernet Sauvignon 2016	28	25.20
Traprock Cabernet Sauvignon 2016	50	45
Kurrajong Merlot 2016	28	25.20
Razorback	30	27
Kurrajong Shiraz 2016	30	27
Traprock Shiraz 2016	50	45
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
Barrel Port 25L	450	405
Tawny Port	45	40.50



# 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.

<b>Queensland</b>	<b>Freight From</b>
Sunshine Coast	10
Brisbane, Gold Coast & Ipswich	15
All Other Areas	25
<b>New South Wales</b>	
All Areas	25
<b>Australian Capital Territory</b>	
All Areas	25
<b>Victoria</b>	
All Areas	25
<b>South Australia</b>	
Adelaide	35
All Other Areas	60
<b>Western Australia</b>	
Perth	65
All Other Areas	65
<b>Tasmania</b>	
All Areas	65
<b>Northern Territory</b>	
All Areas	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

