

GAILS OF TAMAHERE

Wine List

SPARKLING

Having a glass of sparkling wine before the wedding breakfast will help your guests relax, cleanse their palate and create a celebratory atmosphere

Five Flax Chardonnay Cuvée

An appealing refreshing wine ideal for any occasion

Bottle

\$19.50

Jacob's Creek Sparkling Chardonnay Pinot Noir

This Australian is the real life of the party. A crisp, clean sparkling Chardonnay Pinot Noir that can turn any occasion into something special

\$21.00

Lindauer – Brut, Sec, Rosé or Fraise

A true New Zealand classic – unquestionably our most popular wine

\$25.00

Trilogy

Remarkably drinkable, this wine delivers fresh Australian flavours

\$25.00

Lindauer Special Reserve

Gold in colour with a distinctive pinky hue, this wine displays attractive fresh fruit flavours with nutty, yeasty characters and aromas

\$29.50

Lindauer Special Reserve Cuvée Riche

A new addition to the Lindauer range appealing to those who seek a softer, richer, more luscious style of sparkling wine.

\$31.50

Lindauer Special Reserve Blanc de Blancs

A refined and elegant wine with complex yeast characters. This makes an ideal aperitif

\$30.00

Verde

A blend of Chardonnay and Pinot Noir that always satisfies, Creamy and downright sexy. The Perfect wedding bubbly.

\$32.00

Deutz

Deutz is made under licence from Champagne Deutz in France. It is a credit to New Zealand's wine making skills that the wine rates so well that the great champagne house puts their name on it.

\$41.00

CHARDONNAY

Chardonnay is always dry and is usually medium to full-bodied. Most Chardonnays are aged in oak barrels, so vanillin and toasty characters may be evident. It is not a fruity wine, like Sauvignon Blanc or Riesling, although it may have flavours of fruit such as peach, melon or grapefruit. Chardonnay matches well with white meat and creamy sauces.

Settlers Hill	\$23.00
Montana Classic – Gisbourne	\$25.00
Saints – Gisbourne	\$28.00
Stoneleigh – Marlborough	\$29.00
Church Road – Hawkes Bay	\$32.00

SAUVIGNON BLANC

This grape variety is New Zealand's most planted and most exported. The wine exhibits a mix of ripe, tropical fruit flavours and greener, grassier herbaceous characters. Sauvignon Blanc typically has a pungent aroma and zesty acidity. They are dry and light to medium-bodied.

Settlers Hill	\$23.00
Roy's Hill by CJ Pask – Hawkes Bay	\$23.00
Montana Classic – Marlborough	\$26.00
Stoneleigh – Marlborough	\$29.00
Corbans Private Bin – Hawkes Bay	\$32.00
Stoneleigh Rapaura Series – Marlborough	\$33.00

AROMATICS

Pinot Gris tends to deliver a mouth-filling wine with a slightly higher alcohol content than some other white wines and lowish acidity. The wine's silky smoothness and agreeable weightiness is often described as unctuous and is what consumers like most.

Corbans Homestead Pinot Gris	\$26.00
Huntaway Reserve Pinot Gris	\$31.00

Reisling predominant flavours are lime, citrus fruits and apple although riper tropical fruit and floral flavours are common. In terms of wine and food, Reisling displays considerable diversity. Try with roast pork, scallops, seafood, chicken, fish and lightly spiced foods.

Montana Classic Reisling	\$25.00
Timara Riesling	\$22.00

PINOR NOIR

An excellent alternative to full-bodied reds in summer or at lunch time. Because Pinor Noir is generally lighter and varies in intensity it is a very versatile when matching with food.

Montana Classic – South Island	\$26.00
Stoneleigh Marlborough	\$32.00

MERLOT

Merlot is about masculine type flavours. The only fruit flavour that is often described is plum and sometimes mulberry. The wine is usually full bodied and displays a complex mix of spice, licorice, tobacco, smoke and earthly flavours. The tannins are soft and well structured, though there can be plenty. Perfect with most red meats.

Bensen Block – Hawkes’s Bay

\$24.00

Timara

\$19.00

CABERNET SAUVIGNON AND BLENDS

Cabernet Sauvignon often benefits from time in the cellar, however blended with Merlot, it softens to become a perfect wine to complement to strong flavoured cheeses, lamb, beef, goat, venison, wild fowl, green beans, egg plant, stews, casseroles and pizza.

Five Flax Merlot Cabernet Sauvignon

\$19.50

Jacob’s Creek Reserve Cabernet Sauvignon

\$26.00

Saints Cabernet Sauvignon Merlot

\$28.00

Church Road Merlot Cabernet Sauvignon

\$32.00

SHIRAZ AND SHIRAZ BLENDS

A robust wine, Shiraz matches particularly well with braised and grilled meats. Team them up with robust, hearty foods with linking flavours of onions, garlic, field mushrooms, strong cheeses, pepper, cooked tomato and plum/prune flavours

Jacob’s Creek Grenache Shiraz

\$25.00

Richmond Grove Black Cat Shiraz

\$22.00

Wyndham Bin 555 Shiraz

\$26.00