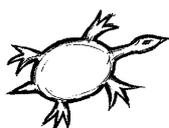


Edgecombe Bros. Wine List



Est. 1925

(\$5* tasting fee for 6 samples)

N/V Sparkling Chardonnay \$26.50

A traditionally made bottle fermented 'Blanc de Blanc' style sparkling chardonnay. With fresh fruit characters of apple & pear. A refreshing and easy drinking wine suitable for all occasions.

2015 Semillon \$19.50

Hint of citrus fruits and honey. Still fresh and clean, yet starts developing matured characteristics. Drink now or cellar another 1 to 2 years.

2017 Semillon \$22.50

Made from hand-picked fruit from our Swan Valley Vineyard. Only free-run juice and light pressings were used in the wine making process giving us a wine with spicy lemon and lime characters, which dominate the nose. The wine is crisp on the palate and has great fruit weight which finishes long and fresh. Drink now.

2017 Chenin Blanc Late Harvest \$24.50

A combination of tropical fruit characters, with a delicate residual sweetness and crisp finish make this ideal wine to be enjoyed on a balmy Swan Valley day. Delicious with Asian cuisine, chilli dishes, fresh fruit and Romano cheese. Cellaring potential up to 5yrs.

2018 Muriel (Rosé) \$22.50

Our first ever rosé is made from Shiraz and Semillon variety. This beautiful wine has brilliant light scarlet in colour, vibrant nose of crushed strawberries and sarsaparilla, and soft palate with a flavoursome sweet fruit. Drink now.

2017 Shiraz \$25.50

This Swan Valley Shiraz has an aroma of cherry and raspberry combined with a bouquet of vanilla and smokey oak. The palate is soft with a finish of black pepper and spice. Match this with a rich tomato based pasta dish, red meat or chicken with a pepper sauce, spicy spare ribs or a cheesy pizza. Cellaring potential up to 5 yrs.

2018 Cabernet Merlot \$28.50

Our 2018 Cabernet Merlot is made from hand-picked fruit ripened in our West Australian sun. Merlot from our Swan Valley vineyard has been blended with Margaret River Cabernet Sauvignon. The wine displays a lovely bouquet of toffee apple, plum pudding and anise. The balanced palate shows generous characters of complex fruit with subtle structured tannins on the finish. Cellaring potential of up to 8yrs.

* \$10/head for the group of more than 10 people. Booking is essential.

Fortified Wine

Muscat \$27.00

A luscious dessert wine made from our very sweet Muscat grapes picked at semi raisin stage and matured in oak casks. Sip a glass with a wedge of lemon tart, drizzle over ice-cream or enjoy with a soft blue cheese.

Walter (Fortified Chenin Blanc) \$35.00

Named after Walter Edgecombe, who greatly contributed to establish our business (famous asparagus, natural honey, olives, grapes and so on), this lightly fortified dessert wine has a pale gold colour with a palate of creamy peach, pear and toffee flavours. Sweet yet complex finish and good palate length.

Fortified Shiraz \$32.00

Fruit picked from our oldest vines at the semi raisin stage then crushed and matured in small oak casks. Fortified Shiraz is ideal for enjoying at the end of a meal or with cheese.

Reserve

2015 Old Vine Shiraz \$72.00

Produced from our oldest Shiraz vines planted in the 1950s by Don & Frank Edgecombe. This numbered limited-edition wine is only made in years of exceptional vintage. These old vines produce a limited quantity of deeply coloured berries which is full of flavour. Handpicked for flavour and ripeness the berries are gently crushed and lightly pressed to extract highest quality juice. After fermentation on skins, the wine is matured in new Bordeaux oak hogshead barrels for 24 months before bottling.

Raspberry, plum and fruits of the forest with a hint of cinnamon and all spice on the nose followed by dark berry fruits and rustic tannins on the palate. A full bodied lingering wine.

Cellaring potential of up to 10 yrs and beyond.

Muscadelle \$76.00

Handpicked grapes from our original Muscadelle vines planted on the red alluvial soils on the property. This fertile soil and long Swan Valley summers allows the grapes to ripen to their fullest potential. Picked in a semi raisin state, open fermented with wild organic yeasts before being transferred to barrel and incorporated in our solera system. This aged wine has been bottled in individually numbered bottles with a limited-edition artwork by renowned West Australian artist Karen Blandford.