



MOUNTAIN RIDGE WINES, 11 COOLANGATTA RD BERRY NSW  
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## CELLAR DOOR WINE LIST

### MOUNTAIN RIDGE ESTATE RANGE

#### 2019 Semillon

Tahitian limes, finger limes, kafir limes – a zesty lime fest with herbaceous undertones. A Classic South Coast Semillon, we're very proud of the vintage's continued evolution.

Takeaway: \$32 / Dine In: \$42

#### 2019 Pinot Gris

An expression of its natural colour, this Pinot Gris ("Grey") is on a trial run at the Ridge. Accelerated stone fruits on the nose with nutty almond undertones; mouth rewarding pear palate with great acidity and a lingering crisp luscious finish.

Takeaway: \$32 / Dine In: \$42

#### 2019 The Driveway

*2019 ActewAGL Canberra and Region Wine Show Bronze Medalist*

Estate grown and produced from grapes growing either side of the driveway. Chardonnay brings stone fruit and Arneis supplies pear and custard apple flavours. The finish is long and delicious.

Takeaway: \$28 / Dine In: \$38

#### 2018 Verdelho

We took grapes from the Central Ranges to create tropical, pineapple and passionfruit flavours. A beautiful Verdelho with its Portuguese/Madeiran heritage thriving at Mountain Ridge.

Takeaway: \$30 / Dine In: \$40

#### 2019 Rosé

A coppery red wine, the smell of the summer that we all wish for, with berries and blood plums. A refreshing palate, a go to for any summer fun, delivers buckets of mixed berries and a good long finish.

Takeaway: \$30 / Dine In: \$40

#### 2018 Sparkling Chambourcin

*2020 Sydney International Wine Competition Finalist*

Grapes ripened over the long humid summer of 2018; great conditions for Chambourcin to show off. Dark strawberry in colour, a bubbly delight of strawberry and cherry flavours lingering on the palate. An exemplar Shoalhaven Coast Wine.

Takeaway: \$35 / Dine In: \$45

### MOUNTAIN RIDGE FORTIFIEDS & LIQUEURS

#### Macadamia Liqueur

A Mountain Ridge icon. Best served chilled or poured over ice cream.

#### Strawberry, Tropical or Watermelon Liqueur

Delightful wine-based liqueurs. Serving suggestion:

Mix ½ bottle of liqueur and 2 cans of lemonade.

Freeze overnight, then crush and serve.

#### Bramble

A red wine-based liqueur infused with blackberry and fortified with Brandy. Best enjoyed cold or made into slushie.

### MOUNTAIN RIDGE ORGANIC RANGE

#### 2018 Organic Shiraz

Displaying blackberry, mulberry, dark cherry and mocha spice in a soft and sure way. Made by Windowrie Wines in the Central Ranges and proudly presented as a staple part of the Mountain Ridge Wines line-up.

Takeaway: \$30 / Dine In: \$40

#### 2018 Organic Cabernet Sauvignon

Dark berry fruits backed up with some spice on the palate. With Mint and Thyme aromas. Made by Windowrie Wines in the Central Ranges and proudly presented as a staple part of the Mountain Ridge Wines selection.

Takeaway: \$30 / Dine In: \$40

### MOUNTAIN RIDGE HOUSE RANGE

#### Mountain Ridge Sparkling (NV)

Citrus, stone fruit, creamy flavours created from a blend of Chenin Blanc, Pinot Noir and Chardonnay. Light and lively.

Takeaway: \$32 / Dine In: \$42

#### 2017 Sauvignon Blanc Semillon

A crowd pleaser! Passionfruit, gooseberry, grass and lime flavours with a rich clean finish. SBS has become a classic Australian blend and this is a great example!

Takeaway: \$28 / Dine In: \$38

#### 2017 Moscato

Mostly Gordo with some Frontignac grapes – blended to give lifted muscaty aromatics with hints of summer fruits.

Fermentation halted to give perfect alcohol – sugar balance.

Takeaway: \$25 / Dine In: \$35

#### 2018 Cabernet Merlot

A crowd pleaser – dark plum, cassis, vanilla pod and clove spice. Cab Merlot has become a classic Australian blend; this is a great example.

Takeaway: \$28 / Dine In: \$38

#### Tawny Port

Ideally taken at breakfast, lunch and dinner. Maximum pleasure by drinking with hard cheeses, nuts & ripe figs. Note flavours of citrus rind, raisin, mocha, soft chocolate.

Takeaway: \$28

**ALL WINE BY THE GLASS \$10**

**ALL SLUSHIE BY THE GLASS \$8**

**ALL LIQUEURS \$25 PER BOTTLE**