

TASTING NOTES

Five Stones Sauvignon Blanc/Semillon \$18.50

A blend for which the Margaret River appellation is well-known. An exotic bouquet of freshly-picked apples with a touch of mango and pineapple. The palate is soft and round showing apple, pineapple and citrus characters, with herbal nuances. Semi-dry.

Five Stones Chardonnay \$19.50

Produced from estate-grown low-yielding vines. A complex wine with aromas of stonefruit and melon. These flavours are mirrored in the palate displaying melon and citrus with a hint of vanilla. A crisp, dry finish.

Five Stones Autumn Harvest \$18.50

A deliciously fruity wine reminiscent of tropical fruits and citrus. A medium sweet white wine which goes well with spicy foods and cheese.

Five Stones Rosé \$18.50

A beautiful pink wine with a bouquet of strawberries and rose petals. The palate shows sweet strawberry fruit with a pinch of mixed spice. Serve *lightly* chilled. Ideal for Kiddush. A good match with spicy foods or for those who enjoy a sweeter style.

Five Stones Cabernet Merlot 2009 \$21.00

The nose displays attractive layers of red fruits with mint undertones. The palate is vibrant with soft spicy fruit and plush tannins. Excellent structure and length.

Five Stones Shiraz 2009 \$21.00

An attractive bouquet with floral and spicy notes. The palate displays ripe plum and red berry fruit with spicy undertones. A long finish with supple tannins.

Méthode Champenoise (Sparkling White) \$35.00

Hand-crafted from estate-grown Chardonnay grapes, and bottle fermented in the traditional method. A creamy mousse leads to a soft and supple palate with a fine bead. Semi-dry. Serve well chilled.

Beckett's Flat **Five Stones** wines are produced under the supervision of Rabbi Mordechai Gutnick of Kosher Australia (www.kosher.org.au), the Kashrut Authority of Western Australia, and the Orthodox Union of New York, and are Kosher for Passover and Mevushal.