

## SAUVIGNON BLANC

2018 Simao & Co, King Valley, VIC 50

2017 Domaine Naturaliste, Margaret River, WA 55

2017 Domaine Vincent Delaporte Sancerre 75

## CHARDONNAY

2017 Woodlands, Margaret River, WA 55

2015 Caledonia Australis, Gippsland, VIC 55

2016 Domaine Naturaliset Artus, Margaret River, WA 90

## WHITE INTERESTS

2016 Inkwell 'Blonde on Blonde', Viognier, McLaren Vale, SA 55

2015 Hiedler 'Langenlois', Gruner Veltliner, Kamptal, Austria 60

2012 Domaine Barmes-Buecher 'Rosenberg', Pinot Blanc, Alsace, France 60

2016 Domaine Seginot - Bordet Petit Chablis 75

2015 Grace Wine 'Kayagatake', Koshu, Yamanashi, Japan 80

## ROSÉ

2018 La Prova 'Aglanico Rosato', Gippsland, VIC 50

2018 Mada Wines, Nebbiolo Rose, Wombat, NSW 50

## PINOT NOIR

2016 Moorooduc Estate, Pinot Noir, Mornington Peninsula, VIC 58

2016 Soumah 'Hexham Vineyard', Yarra Valley, VIC 70

2017 Ashton Hills, Piccadilly Valley, SA 75

2015 Vincent Girardin, Bourgogne, France 75

2016 By Farr Sangreal, Geelong, VIC 180

2013 Yeringberg, Yarra Valley, VIC 180

## SHIRAZ

2016 Inkwell 'Road to Joy' Shiraz/ Primitivo, McLaren Vale, SA 55

2016 Yves Cuilleron 'Les Vignes d'a Cote', Syrah, Rhone Valley, France 60

2017 Adelina, Shiraz, Clare Valley, SA 65

2017 Kalleske 'Greenock', Shiraz, Barossa Valley, SA 90

2015 Rockford 'Basket Press Shiraz', Barossa Valley, SA 190

## CABERNET SAUVIGNON

2016 Howard Park, Margaret River, WA 58

2015 Parker '95 Block', Cabernet Sauvignon/Petit Verdot, Coonawarra, SA 150

2015 Yeringberg, Yarra Valley, VIC 180

## RED INTERESTS

2014 Sevenhill 'Inigo', Grenache, Clare Valley, SA 55

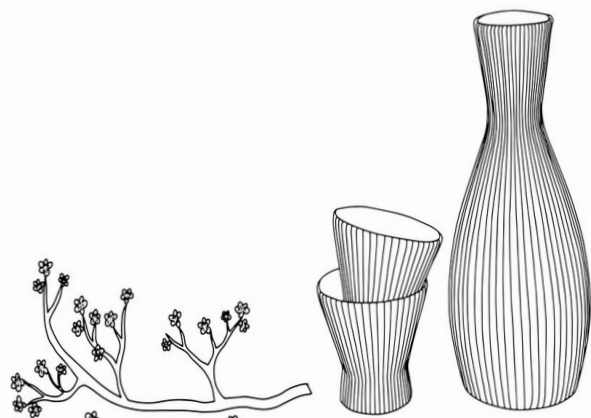
2016 Head 'Old Vine', Grenache, Krondorf-Barossa Valley, SA 60

2015 Domaine de Joncier 'L'O', Grenache, Cote du Rhone, France 65

## Sake

Sake, also spelled saké also referred to as a Japanese rice wine, is an alcoholic beverage made by fermenting rice that has been polished to remove the bran. Unlike wine, in which alcohol is produced by fermenting sugar that is naturally present in fruit, typically grapes, sake is produced by a brewing process more akin to that of beer, where starch is converted into sugars which ferment into alcohol.

One of the indicators of Sake would be its 'polishing ratio'. Rice polishing ratio, called 'Seimai-buai', measures the degree of rice polishing. For example, rice polishing ratio of 60% means that 60% of the original rice grain remains and 40% has been polished away. As a result, sake made with rice that has been highly milled is usually more expensive than a sake that has been made using less polished rice.



## JAPANESE SAKE

### WARM

**Hakushika Junmai, Hyogo** C32  
Smooth, floral, mellow texture, dry

### JUNMAI – POLISHING RATIO 60%

**1. Tengumai, Ishikawa** G12/C32  
Spicy aromas, rich & complex finish

**2. Yoshinogawa Est.1548, Niigata** G13/C36  
Hint of citrus, long & dry finish

**3. Chokyu Kinokuniya, Wakayama** G13/  
C36/  
B80  
Extra fruity, Clean & dry finish

**4. Dewazakura Junmai, Yamagata** G12/C36  
Herb fragrance, hint of mushrooms

**5. Moriki Shuzo, Mie** G14/  
C38/B90  
Pear, brown sugar, balanced acidity & dry finish

### JUNMAI GINJO – POLISHING RATIO 50%

**6. Hakkaisan, Niigata** G12/C32  
Dry & simple, crisp finish

**7. Masumi, Nagano** G12/C32  
Fuji apple, light, fragrant, balance dry

**8. Kubota Koujyu, Niigata** G13/36C  
Dry&elegant, crisp and clean finish

**9. Dewazakura, Yamagata** G16/  
C44/B96  
Hints of herbs, yeast, and mushrooms

**10. Amanoto Est.1917, Akita** G16/C48  
Fruity, zesty citrus, crisp clean finish

**11. Fukuchiyo Shuzo 'Nabeshima', Saga** G24/  
C65/  
B140  
Floral, pear, honeydew melon, spice, dry finish

**12. Kamikatsu, Tokushima** G24/C65  
Fruity aroma, sweet & mild, full bodied

### JUNMAI DAIGINJO – POLISHING RATIO 45%

**13. Houraisen 'Bi', Aichi** G24/C65  
Gentle acidity, light, lively & delicate

**14. Takashimizu, Akita** G24/C65  
Well-balanced acidity, elegant, rich aroma

**15. Dassai, Yamaguchi** G24/C65  
Clean, Soft & subtle, balance aroma

**16. Sawahime, Tochigi** G28/C75  
Apple, pear flavour, light & refreshing

### NIGORI – UNFILTERED

**17. Chikusen Junmai Nigori** G12/C32  
citrus, green apple, elegant & dry

### UMESHU – PLUM WINE

**18. Ota Shuzo 'Dokan Umeshu', Shiga** G15/  
C40/  
B85  
Tart Ume flavours, marzipan & stewed fruit

**19. Heiwa Shuzo 'Tsuruume', Wakayama** G15/  
C40/  
B85  
Cloudy umeshu, sweet, tart, full body and refreshing



## BUBBLE

2017 Freeman Prosecco, Hilltops, NSW 55

NV Andre Jacquart, Extra Brut, Champagne, France 120

NV Bruno Paillard 'Extra Brut' Première Cuvée, Reims, France 125

NV Larmandier-Bernier 'Longitude' Premier Cru, France 145

## RIESLING

2017 Eden Road, Canberra, ACT 50

2016 Head 'Stonegarden', Eden Valley 50

2018 KT Melva, Watervale, SA 60

2017 David Franz, Eden Valley, SA 65

2016 Rockford, Eden Valley, SA 70

## PINOT GRIS

2017 Soumah, Pinot Grigio, Yarra Valley, VIC 50

2018 Ocean Eight, Mornington Peninsula, VIC 60

2017 Mount Majura, Canberra District, ACT 60