



LEEWIN ESTATE  
THE ART OF FINE WINE

**French baguette – rustic white and rye**

**Crisp bread wafers**

**Estate mixed marinated olives**

**Leeuwin Estate chicken, pistachio and cranberry terrine**

**Local baby cos salad, cherry tomatoes, Grana Padano**

**Estate made Chardonnay vinaigrette**

**“Ora King” cured salmon**

**Celeriac remoulade**

**Black Angus roast beef, horseradish cream**

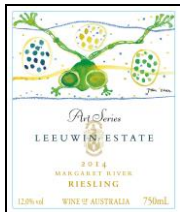
**“The Farms House” selection of cured meats**

**Woodside “Charleston Ash Jersey” brie style cheese**

**Sweet olive tapenade**

**“Bahen & Co” stone ground organic 70% chocolate**

**Leeuwin Estate Lemon Madelines**



#### **2014 Art Series Riesling**

Delicate with subtle perfume. A precise fruit spectrum of freshly cut limes and lemon skin weave harmoniously with elevated floral notes, hints a sweet spice and fragrant kaffir lime leaf. The palate has tension, it is taut and fine. The natural acid line gives definition and precision. Lime flesh, lemon sherbet and Granny Smith apples grab the palate, which leads to a mineral and slightly chalky and elegant finish



#### **2015 Siblings Sauvignon Blanc Semillon**

Bright and floral with a myriad of primary fruits, that features white peach, green melon, just plucked passionfruit, lime zest and lemon curd. The perfumed floral lift is noted with subtle elderflower and white jasmine. Nuances of a touch of nettle, vanilla and cardamom pod creates both depth and complexity. Finely focused, the palate opens to soft and supple middle and is underpinned by a taught and fresh finish. Layers of lemon, lime, guava, fig, quince and green apple feature throughout with delicate floral and savoury notes laced between. Overall a youthful and vibrant blend.



#### **2014 Siblings Shiraz**

The bouquet has incredible intensity befitting a great Shiraz year. There are concentrated mulberry, raspberry and potted plum fruits with coffee beans dipped in chocolate and lovely spice infused black pepper and liquorice to add further complexity. The palate has a wonderful textured feel, displaying juicy blueberries, mulberries, Asian spice and liquorice. The flavours are seamless across the whole of the palate showing a soft, round and approachable wine with fine tactile and mocha tasting tannins.



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### **Woodside “Charleston Ash Jersey” cheese**

The Charleston is a rich flavorsome brie style cheese made from Jersey cow milk, sourced from the Adelaide Hills.

The unique flavor and development of the Charleston is influenced by the co-existence of different moulds on its surface. These moulds ripen the cheese from the outside to the center over a period of about six weeks from the make date.

When the cheese is ripe it is soft and creamy in texture and develops rich complex “farm yard” and mushroom characters. The cheese will develop strong flavours and oozing custardy body.

As it ages the Charleston may develop some brownish spots on the outer surface. This is a natural part of its maturation. Should this occur you will notice that the flavours will be stronger and more distinctive.

### **“The Farm House” selection of cured meats**

“The Farm House Margaret River” is a family owned butchery, smokehouse and small goods maker.

We source free range and grass fed animals from traditional breeds. Our herbs and spices are freshly prepared for our recipes, which have evolved over years, using no artificial flavours or colours.

We use shavings from local fruit trees to smoke and impart a sweet smokey flavour and aroma.

David Honen and his team prepared for you – “Farm House Charcuterie Selection” of Beef Pastrami, Danish Salami, and Smoked Capicola.

### **“Ora King” cured salmon**

Ora king salmon is regarded as the wagyu beef of the salmon family.

‘King Salmon’ is award winning producer of Ora King salmon. Heralded as the very best salmon in terms of texture, taste and nutritional profile. This wonderful produce is farmed in the pristine waters of Marlborough Sounds in the most sustainable and environmentally friendly way.

We are delighted to present you with this superb, lightly cured salmon with our in-house made roulade.

### **“Bahen & Co.” 70% Venezuelan chocolate**

Bahen & Co. makes stone ground chocolate from bean to bar.

It’s founder, Josh Bahen, has a decade of experience in the making of fine wine and a wine-makers attention to craftsmanship.

For us it’s a case of addition by subtraction. Doing less to make better chocolate by allowing the cocoa bean to express its own wild signature. In the hunt to capture the decisive personality of bean origin, we take additional care in the crafting process.

Using vintage machines, we make chocolate the old fashioned way, in small batches with only two ingredients – cocoa bean and cane sugar. By taking no shortcuts, we are able to eliminate additives like fats, cocoa butter and emulsifiers.