



## **Evans & Tate – Classic Chardonnay**

**Origin :** Australia

**Appellation :** Western Australia

**Grape Varieties :** Chardonnay

**Tasting Note :** Pale to mid straw with a fresh green tinge – typical of young Margaret River Chardonnay. An intensely upfront flavoured wine with ripe stonefruit, honeydew and rockmelon with fresh apple pie and shortbread notes. The finish is long, well balance and gives an excellent clean lasting length.

**Food Matching :** Fish & chips, salads, Moroccan-style chicken, freshly grilled seafood or Mediterranean pastas



## **Evans & Tate - Classic Shiraz**

**Origin :** Australia

**Appellation :** Western Australia

**Grape Varieties :** Shiraz

**Tasting Note :** Deep purple red colour with a dark red rim. Ripe with intensely varietal Shiraz characters of blood plums, mulberry, earth with a bright spice and peppercorn lift. A style with lovely texture and a silky mid palate with rich, ripe flavours through the palate.

**Food Matching :** Pepper steak, lamb rack, red meat, aged cheeses



## **Evans & Tate - Gnangara Cabernet Sauvignon**

**Origin :** Australia.

**Appellation :** Western Australia.

**Grape Varieties :** 100% Cabernet Sauvignon.

**Tasting Note :** Intense aromas of redcurrant, plum and cherry with a leafy note adding freshness and lift.

Oak use is limited so as to showcase the fruit character of the wine.

**Food Matching :** Roast beef and crisped potatoes.



## **Evans & Tate - The Redbrook Cabernet Sauvignon**

**Origin :** Australia.

**Appellation :** Margaret River.

**Grape Varieties :** Cabernet Sauvignon.

**Tasting Note :** Dense, vibrant ruby red colour. Intense aromas of redcurrant. Seamless, long and memorable. The palate starts with great fruit intensity and sweetness which continues through to the finish of the wine.

**Food Matching :** A good food match with juicy, sweet fruit enhancing the sweetness of the and the acidity cleansing the palate.