



2022 CHARDONNAY

REGION Riverina, NSW.
COLOUR Light yellow tones.

AROMA Aromas of fresh summer stone fruits.

VINTAGE CONDITIONS

Early spring rains set up growth for an excellent canopy giving the fruit good protection over the warm dry summer. Harvested in late January, when the baume was 12.2 fermented in stainless steel tanks.

TASTING NOTES

A deliciously fresh Chardonnay with crisp fruit flavours accentuated with a pep of buttery oak. For the ultimate Chardonnay experience, serve chilled and enjoyed with roast chicken or pork chops, straight off the BBQ.

AWARDS

BRONZE 2022 Riverina Open Challenge



ALCOHOL	PH	TA	RS
13.0%	3.32	6.95 G/L	5.6 G/L







2022 SAUVIGNON BLANC

REGION Riverina, NSW. COLOUR Pale lime hues.

AROMA Aroma fresh cut grass and cantaloupe.

VINTAGE CONDITIONS

A mild spring and good growth of the canopy protected the fruit from the hot summer this season, producing rich ripe fruit this vintage. Harvested in early February, when the baume was 11.9, fermented in stainless steel tanks.

TASTING NOTES

This Sauvignon Blanc exhibits a dry medium body and intensity of dragon fruit and ripe peach. Combined with an aroma of cantaloupe and fresh green grass. This crisp wine promises to delivery a pure medium to long finish.

AWARDS

BRONZE 2022 Riverina Open Challenge 2022 Riverland Wine Show



ALCOHOL	PH	TA	RS
11.50%	3.31	8.00 G/L	1.2 G/L







2021 SAUVIGNON BLANC

REGION Riverina, NSW.
COLOUR Pale lime hues

AROMA Aroma fresh cut grass and cantaloupe.

VINTAGE CONDITIONS

A mild spring and good growth of the canopy protected the fruit from the hot summer this season, producing rich ripe fruit this vintage. Harvested in early February, when the baume was 11.9, fermented in stainless steel tanks.

TASTING NOTES

This Sauvignon Blanc exhibits a dry medium body and intensity of dragon fruit and ripe peach. Combine with an aroma of cantaloupe and fresh green grass. This crisp wine promises to delivery a lasting finish.

AWARDS

4 STARS 2021 Wine State Magazine



ALCOHOL	PH	TA	RS
11.50%	3.31	8.0 G/L	1.2 G/L







2020 SAUVIGNON BLANC

REGION Riverina, NSW.
COLOUR Pale lime hues.

AROMA Aroma fresh cut grass and cantaloupe.

VINTAGE CONDITIONS

A mild spring and good growth of the canopy protected the fruit from the hot summer this season, producing rich ripe fruit this vintage. Harvested in early February, when the baume was 11.9, fermented in stainless steel tanks.

TASTING NOTES

This Sauvignon Blanc exhibits a dry medium body and intensity of dragon fruit and ripe peach, This crisp wine promises to delivery a lasting finish.

AWARDS

BRONZE 2020 New World Wine Awards 2020 Royal Perth Wine Show



ALCOHOL	PH	TA	RS
11.5%	3.02	6.72 G/L	2.8 G/L









DROVER

2022 SEMILLION SAUVIGNON BLANC

REGION Riverina, NSW.
COLOUR Pale lime hues.

AROMA Aroma grapefruit and passionfruit.

VINTAGE CONDITIONS

A mild spring and good growth of the canopy protected the fruit from the hot summer this season, producing rich ripe fruit this vintage. Harvested in early February, when the baume was 11.9, fermented in stainless steel tanks.

TASTING NOTES

A fresh tasting, zesty white wine with clean, crisp fruity flavours. For the ultimate semillion sauvignon experience, serve chilled and enjoy with tiger prawns or satay chicken fresh off the grill.

AWARDS

SILVER 2022 Riverland Wine Show



ALCOHOL	PH	TA	RS
11.5%	3.06	6.5 G/L	1.5 G/L







2022 PINOT GRIGIO

REGION Riverina, NSW.
COLOUR Light straw hues.

AROMA Aromas of green apple.

VINTAGE CONDITIONS

A mild spring and good growth of the canopy protected the fruit from the hot summer this season, producing rich ripe fruit this vintage. Harvested in early February, when the baume was 11.9, fermented in stainless steel tanks.

TASTING NOTES

Sophisticated and uplifting this Pinot Grigio is a lively fusion of lime, pear and green apple flavours. Delightfully fresh and crisp, It offers the perfect balance of fruit flavours with just the right acidity. Perfectly paired with soft cheese and seafood.

AWARDS

BRONZE 2022 Riverina Open Challenge BRONZE 2022 Riverland Wine Show BRONZE 2022 Royal Queensland Wine Show



ALCOHOL	PH	TA	RS
12.0%	3.23	7.27 G/L	3 G/L







2022 MOSCATO

REGION Riverina, NSW.
COLOUR Light straw tones.

AROMA A bouquet of musk and guava.

VINTAGE CONDITIONS

Cool nights and mild temperature days has lead to a wine with good acid and up lifting fruit flavours.

TASTING NOTES

A refreshingly fruity Moscato with pale straw hues, sweet rosewater and tropical fruit flavours and accentuated with a fine spritz. Serve chilled and enjoy it with fresh fruit and brunch, desserts or a tasty antipasto.

AWARDS

BRONZE 2022 Riverina Open Challenge BRONZE 2022 Riverland Wine Show



ALCOHOL	PH	TA	RS
6.0%	3.01	8.32 G/L	92 G/L







2022 ROSE

REGION Riverina, NSW.
COLOUR Pale salmon hues.
AROMA Raspberries and cream.

VINTAGE CONDITIONS

Mild spring and early summer gave good di-urnal temperatures at night, helping to maintain good acidity and fruit balance.

TASTING NOTES

A Lively aroma of raspberries and cream. this beautifully balanced, dry style rose, carries an abundance of cherry flavour and red berry notes. it is rounded out by a refreshing palate, having a crisp dry finish.

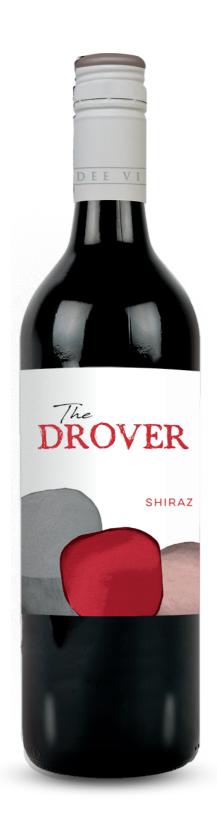
AWARDS

GOLD 2022 Riverina Open Challenge GOLD 2022 Riverland Wine Show SILVER 2022 Riverina Open Challenge



ALCOHOL	PH	TA	RS
12.5%	3.28	6.04 G/L	2.0 G/L







2021 SHIRAZ

REGION Riverina, NSW.
COLOUR Bright Crimson.

AROMA Aromas of plum and blackcurrants.

VINTAGE CONDITIONS

Early spring rains set up growth for an excellent canopy giving the fruit good protection over the warm dry summer. Harvested in mid March, when the baume was 13.5 and fermented in stainless steel tanks.

TASTING NOTES

A medium-bodied Shiraz successfully combining fruit and spice flavours that offer a smooth, pleasing finish. For the ultimate Shiraz experience, serve generously with a cut of perfectly cooked beef steak.

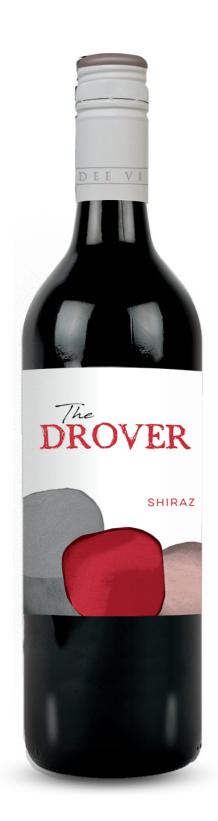
AWARDS

D GOLD 2022 China Wine and Spirits Awards Gold



ı	ALCOHOL	PH	TA	RS
i	13.50%	3.46	6.62 G/L	6.0 G/L







2020 SHIRAZ

REGION Riverina, NSW.
COLOUR Bright Crimson.

AROMA Aromas of plum and blackcurrants.

VINTAGE CONDITIONS

Early spring rains set up growth for an excellent canopy giving the fruit good protection over the warm dry summer. Harvested in mid March, when the baume was 13.5 and fermented in stainless steel tanks.

TASTING NOTES

A medium-bodied Shiraz successfully combining fruit and spice flavours that offer a smooth, pleasing finish. For the ultimate Shiraz experience, serve generously with a cut of perfectly cooked beef steak.

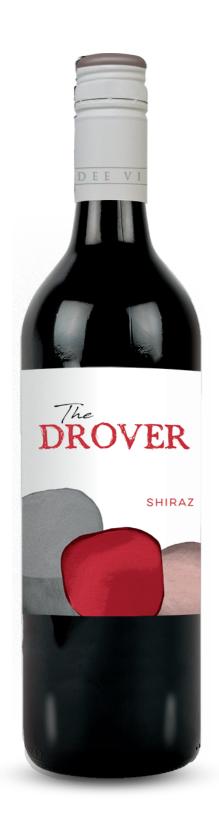
AWARDS

D GOLD 2021 China Wine and Spirits Awards Gold GOLD 2021 Asia Wine Challenge



ALCOHOL	PH	TA	RS
13.5%	3.46	7.5 G/L	5.0 G/L







2019 SHIRAZ

REGION Riverina, NSW. **COLOUR** Bright Crimson.

AROMA Aromas of plum and blackcurrants.

VINTAGE CONDITIONS

Spring rains set up growth for a balanced canopy giving the fruit good exposure over the warm dry summer giving good light exposure for colour intensity. Harvested in mid March, when the baume was 13.5 and fermented in stainless steel tanks.

TASTING NOTES

A medium-bodied Shiraz successfully combining fruit and spice flavours that offer a smooth, pleasing finish. For the ultimate Shiraz experience, serve generously with a cut of perfectly cooked beef steak.

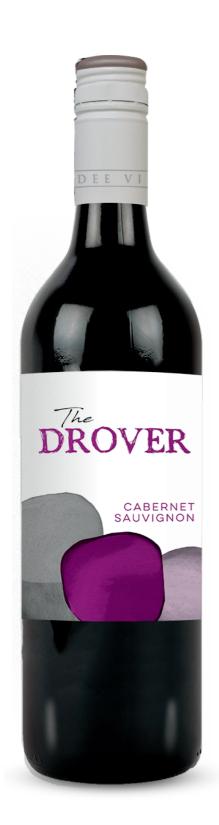
AWARDS

3 STARS 2020 World's Greatest Shiraz/Syrah Wine



ALCOHOL	PH	TA	RS
13.5%	3.46	7.24 G/L	1.5 G/L





DROVER

2021 CABERNET SAUVIGNON

REGION Riverina, NSW.
COLOUR Bright purple hues.

AROMA Aromas of blackcurrant and cherry.

VINTAGE CONDITIONS

A mild spring and good ripening conditions allowed for ideal fruit flavour and colour development. Harvested in late March when the baume was 13.5, fermented in stainless steel tanks and left to mature on French Oak.

TASTING NOTES

A medium-bodied Cabernet Sauvignon with ripe red berries that stimulates the palate and invigorates the senses. Perfect paired with a roast beef and a cheese platter.

AWARDS

D GOLD 2022 China Wine and Spirits Awards 2021 WineState Magazine - 92 Pts London Wine Competition



ALCOHOL	PH	TA	RS
13.5%	3.65	6.20 G/L	6.5 G/L







2022 SWEET RED

REGION Riverina, NSW.
COLOUR Dark violet hues.

AROMA Aromas of blackcurrant and cherry.

VINTAGE CONDITIONS

Early spring rains set up growth for an excellent canopy giving the fruit good protection over the warm dry summer. Harvested in mid March, when the baume was 11.5 and fermented in stainless steel tanks.

TASTING NOTES

Full of dark berry flavours of raspberry and cherries with hints of spice wrapped in the luscious sweetness of jammy red fruits and velvet tannins.

ALCOHOL	PH	TA	RS
11.5%	3.58	5.79 G/L	55 G/L