



2022 ROSÉ



Riverina, NSW.

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 rosé, carries an abundance of cherry flavour and red berry notes. It is rounded out by a refreshing palate, having a crisp dry finish.

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



MOUNT



MOUNT BINGAR

2022 SAUVIGNON BLANC

REGION COLOUR Riverina, NSW.

Pale lime hues.

AROMA

Aroma fresh cut grass and cantaloupe.

VINTAGE CONDITIONS

A mild spring and good canopy growth protected the fruit from the hot summer 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 deliver a pure medium to long finish.

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



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2021 CABERNET SAUVIGNON

REGION COLOUR

Riverina, NSW.

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.

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



MOUNT



MOUNT BINGAR

2022 SHIRAZ

REGION

Riverina, NSW.

COLOUR

Bright Crimson.

AROMA

BINGAR

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.

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







MOUNT BINGAR

2022 PINOT GRIGIO

REGION Riverina, NSW.
COLOUR Light straw hues.
AROMA Aromas of green apple.

VINTAGE CONDITIONS

A mild spring and good canopy growth protected the fruit from the hot summer 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.

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

MOUNT

CHARDONNAY





2022 CHARDONNAY

REGION COLOUR Riverina, NSW.

Light yellow tones.

AROMA

BINGAR

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.

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

