



### **What is Coravin?**

The Coravin System uses technology that keeps the cork in the bottle, where it's been since the bottle was sealed. It allows us to pour glasses and know that instead of oxidising, the remaining wine will continue to age naturally.

### **Access?**

A thin hollow needle, similar to a surgical needle is inserted through the cork to access the wine.

### **Pressurise & Pour?**

The bottle is pressurised with Argon, an inert gas that has no effect on the taste profile of the wine. The wine flows through the needle and pours into the glass.

### **Remove & Seal?**

The needle is removed from the cork and the cork reseals, protecting the wine from oxidation, enabling us to serve the wine glass by glass, days, weeks or even months later.

Coravin by the glass (75ml / 150ml)

**White Wine**

***Gewurztraminer***

2005 Dry River, Lovat 25 / 40  
Martinborough, New Zealand

***Semillon***

2009 Brokenwood, Latara 20 / 30  
Hunter Valley, NSW

2009 Tyrrells', Vat 1 30 / 55  
Hunter Valley, NSW

***Pinot Gris***

2013 Famile Hugel 15 / 25  
Alsace, France

***Chardonnay***

2003 Moorooduc Estate 35 / 65  
Mornington Peninsula, VIC

2016 Vasse Felix, Heytesbury 25 / 40  
Margaret River, WA

Coravin by the glass (75ml / 150ml)

Red Wine

***Pinot Noir***

La Crema 20 / 35  
Russian River, USA

***Merlot***

2014 Hickenbotham, The Revivalist 20 / 35  
McLaren Vale, SA

***Cabernet Sauvignon & Blends***

2004 Mount Mary Quintet 55 / 100  
Yarra Valley, VIC

2005 Zema Estate 15 / 25  
Coonawarra, SA

***Shiraz & Blends***

2013 Kaesler, Old Bastard 50 / 90  
Barossa Valley, SA

2012 Wendouree, Shiraz Mataro 45 / 80  
Clare Valley, SA