



Enjoy two flights of the below wines, paired with a charcuterie box from the Restaurant at Unsworth Vineyards for \$65 + tax

2023 UNSWORTH PINOT GRIS

This year marks the second vintage of our estate Pinot Gris. It is dry and bright on the palate with a great breadth of flavour and even more vibrant notes of salinity, ripe citrus and apple.

2022 CHARDONNAY

The cool climate expression of this most noble grape is dry and poised on the palate with an elegant integration of fruit. In the glass it reveals complex notes of spice, nutty and chalky minerality.

2023 SUNNYDALE ROSÉ

This rosé is bone dry and savoury in style with fruit playing in the background behind sage, heather, and notes of warm hillside slopes from which the fruit originates.

2022 PINOT NOIR

A light and vibrant expression of coastal Pinot Noir with a depth of flavour and complexity. Bright cherry, violet and baking spices on the nose give way to a palate full of wild berries and earthy, forest floor notes.

2022 SAISON PINOT NOIR

A snapshot of a special place to grow Pinot Noir. This wine is complex and full of dark cherry and floral notes with undercurrents of earthy complexity.