

TASTINGS

All wine 20ml pours | Spirits 15ml pours
(Please note that we cannot mix tastings)

Spirits (Gin & Vodka) \$15

Select 4 styles, served with tailored mixer

Spirits with Paired Tapas \$19

Add on matching tapa for each spirits

Half Monty \$10

A balanced selection of 5 wines

Half Monty with Paired Tapas \$23

Add on matching tapas for each wine

Full Monty \$18

A premium selection of 8 wines

Full Monty with Paired Tapas \$38

Add on matching tapas for each wine

Indulgence \$26

An extensive selection of 12 wines

Indulgence with Paired Tapas \$55

Add on matching tapas for each wine

No split bills & 10% surcharge on public holidays

HALF MONTY

Priscilla Queen of the Pinot Gris

Clean and crisp, with hints of citrus fruit and melon on the nose and palate, underscored by sterling silver acidity.

Paired tapas: goats cheese

Viva La Verdelho

Fun tropical fruit flavours like pineapple and passionfruit, with a refreshing burst of lemon and lime acidity.

Paired tapas: dried fig

Coming Up Rosés

A Shiraz-based rosé exuding blueberry aromas with spicy red berry and watermelon on the palate.

Paired tapas: chilly cheese

Premium Shiraz

Rich, full-bodied with a deep velvety purple colour, black cherry flavours, hints of chocolate, pepper notes and nice rounded tannin.

Paired tapas: prosciutto

Premium Cabernet Sauvignon

Deep velvet purple colour that sticks to the glass. Despite being a dry wine, the richness of the berry flavours comes through on the palate giving it a deceptively sweet profile.

Paired tapas: beef pastrami

No split bills & 10% surcharge on public holidays

GF: Gluten-Free V-Vegetarian

FULL MONTY

Priscilla Queen of the Pinot Gris

Clean and crisp, with hints of citrus fruit and melon on the nose and palate, underscored by sterling silver acidity.

Paired tapas: goats cheese

Chardy Party

Lemon aromas with subtle hints of green apple and a wonderful full-fruit flavoured mouthfeel.

Paired tapas: triple brie cheese

Premium Chardonnay

Aged 15 months in oak, revealing green apple and toasted oats that evoke apple strudel flavours on the palate.

Paired tapas: smoked Sicilian chicken

Viva La Verdelho

Fun tropical fruit flavours like pineapple and passionfruit, with a refreshing burst of lemon and lime acidity.

Paired tapas: dried fig

No split bills & 10% surcharge on public holidays

GF: Gluten-Free V-Vegetarian

FULL MONTY

Coming Up Rosés

A Shiraz-based rosé exuding blueberry aromas with spicy red berry and watermelon on the palate.

Paired tapas: chilly cheese

Premium Shiraz

Rich, full-bodied with a deep velvety purple colour, black cherry flavours, hints of chocolate, pepper notes and nice rounded tannin.

Paired tapas: prosciutto

Premium Merlot

Full-bodied with dominant plum and black cherry flavours, hints of graphite and earthy undertones.

Paired tapas: beef tartare with black sesame cracker

Premium Cabernet Sauvignon

Deep velvet purple colour that sticks to the glass. Despite being a dry wine, the richness of the berry flavours comes through on the palate giving it a deceptively sweet profile.

Paired tapas: beef pastrami

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INDULGENCE

Give Me One Good Riesling

Displays lemon and lime aromas that come through and resonate in the middle of the palate with fresh zesty acidity.

Paired tapas: garlic cheese

Viva La Verdelho

Fun tropical fruit flavours like pineapple and passionfruit, with a refreshing burst of lemon and lime acidity.

Paired tapas: dried fig

Priscilla Queen of the Pinot Gris

Clean and crisp, with hints of citrus fruit and melon on the nose and palate, underscored by sterling silver acidity.

Paired tapas: goats cheese

Premium Pinot Gris

Aged 15 months in oak to provide a unique structure, This Pinot Gris displays flavours of Pink Lady apples with hints of toasted oats, with nice upfront fruit and acidity providing a soft finish.

Paired tapas: triple brie cheese

Chardy Party

Lemon aromas with subtle hints of green apple and a wonderful full-fruit flavoured mouthfeel.

Paired tapas: vintage cheese

Premium Chardonnay

Aged 15 months in oak, revealing green apple and toasted oats that evoke apple strudel flavours on the palate.

Paired tapas: smoked Sicilian chicken

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INDULGENCE

Coming Up Rosés

A Shiraz-based rosé exuding blueberry aromas with spicy red berry and watermelon on the palate.

Paired tapas: chilly cheese

Holy Shiraz

Deep red and displaying a perfume of plum, cherry and black pepper, which carry through in the mouthfeel and taste via the support of balanced tannins.

Paired tapas: Contentious Chutney

Premium Shiraz

Rich, full-bodied with a deep velvety purple colour, black cherry flavours, hints of chocolate, pepper notes and nice rounded tannin.

Paired tapas: prosciutto

Premium Merlot

Full-bodied with dominant plum and black cherry flavours, hints of graphite and earthy undertones.

Paired tapas: beef tartare with black sesame cracker

Cellar Release Merlot

A robust wine with deep earthy tones underpinned with structured dark fruits of the forest flavours.

Paired tapas: piccante salami

Premium Cabernet Sauvignon

Deep velvet purple colour that sticks to the glass. Despite being a dry wine, the richness of the berry flavours comes through on the palate giving it a deceptively sweet profile.

Paired tapas: beef pastrami

No split bills & 10% surcharge on public holidays

GF: Gluten-Free V-Vegetarian



TAKE HOME LIST

	EACH	THE BUDDING TIPLERS	THE CULTIVATED QUAFFERS	THE EPICURISTS
ROSÉ				
COMING UP ROSÉS	\$29	\$26.10	\$24.65	\$23.20
WHITE				
GIVE ME ONE GOOD RIESLING	\$29	\$26.10	\$24.65	\$23.20
CHARDY PARTY	\$29	\$26.10	\$24.65	\$23.20
PREMIUM CHARDONNAY	\$45	\$40.50	\$38.25	\$36
PRISCILLA QUEEN OF THE PINOT GRIS	\$29	\$26.10	\$24.65	\$23.20
PREMIUM PINOT GRIS	\$45	\$40.50	\$38.25	\$36
VIVA LA VERDELHO	\$29	\$26.10	\$24.65	\$23.20
RED				
HOLY SHIRAZ	\$29	\$26.10	\$24.65	\$23.20
CELLAR RELEASE MERLOT	\$80	\$72	\$68	\$64
PREMIUM MERLOT	\$45	\$40.50	\$38.25	\$36
CELLAR RELEASE SHIRAZ	\$80	\$72	\$68	\$64
PREMIUM SHIRAZ	\$45	\$40.50	\$38.25	\$36
PREMIUM CABERNET SAUVIGNON	\$45	\$40.50	\$38.25	\$36

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@CONTENTIOUSCHARACTER



CONTENTIOUS WINE CLUB

WINE NOT RECEIVE A REGULAR DELIVERY OF OUR FABULOUS WINES?

Join the Contentious Collectors Club and receive a 6 pack wine delivery every 2 months, 3 months or 6 months and receive up to 20% off wine, gifts, dining experiences and events (for yourself and invited family or friends when dining with you).

You will also have access to our exclusive Wine Club member-only events, and when visiting our winery, You will receive personalised VIP treatment from our Wine Club Host.



Every 6 months, enjoy our drops delivered to your doorstep & more:

- 10% off: wines online & cellar door
- 10% off: events with exclusive event invites too
- 5% off: restaurant dining, up to the valued of \$50
- Be the first to know about new wines
- Complimentary shipping
- Customisable wine delivery



Every 3 months, it'll be high tide with new wines sent from us to you, plus:

- 15% off: wines online & cellar door
- 10% off: events with exclusive event invites too
- 10% off: restaurant dining, up to the valued of \$100
- Be the first to know about new wines
- Complimentary shipping
- Customisable wine delivery



The ultimate. Every 2 months, take a trip to cloud wine with us:

- 20% off: wines online & cellar door
- 10% off: events with exclusive event invites too
- 15% off: restaurant dining, up to the valued of \$150
- Be the first to know about new wines
- Complimentary shipping
- Customisable wine delivery

- THE BUDDING TIPLERS (EVERY 6 MONTHS)
- THE CULTIVATED QUAFFERS (EVERY 3 MONTHS)
- THE EPICURISTS (EVERY 2 MONTHS)

CREDIT CARD DETAILS

Visa Mastercard American Express

Name On Card

Card Expiry

Card Number

CVV

Home Address

Suburb

State

Postcode

Billing Address (if different)

Suburb

State

Postcode

Email

Mobile

Birthday

Red White Mixed

Special Delivery Instructions

Terms and Conditions

- Minimum order commitment is 3 deliveries including sign up case.
 - Delivery dates are:
 - Bi-annual - June & December
 - Quarterly - March, June, September & December
 - Bi-monthly - February, April, June, August, October & December
 - Also note, additional wines ordered outside of standard deliveries are received at the member listed discounted price of 10%/15%/20% respectively.
- Orders are sent on a Bi-annual, Quarterly or Half Yearly basis starting from the month based on the sequence from said period. Members have the option to tailor their delivery to their preference. Members can select more than 6 bottles.
- In the event a member wishes to skip or re-schedule a scheduled delivery, you may do so at the time your order is due to be fulfilled through notifying Contentious Character.
- First charge is on sign up with first delivery within seven days, and charges thereafter per delivery.
- If you cancel a membership where the minimum delivery requirement has not been met, members will be required to pay outstanding dues for which you will receive equal product value for.