



shoya fully licensed
melbourne nouvelle wafū cuisine

We are delighted to present to you the

Shoya Wine List

Whilst Traditional Japanese Cuisine has not customarily been matched with wine, Master Chef Shigeo Nonaka's innovative *Nouvelle Wafu* cuisine, which explores the culinary boundaries of Japanese and European traditions, requires a selection of wines that compliments the subtlety and intricacy of the dishes created.

The wines chosen display pure and delicate fruit flavour in each varietal spectrum, as well as excellent balance, and particular care has been taken to ensure they match well with the complex cuisine.

In keeping with Shoya's inventive style, our constantly evolving wine list will feature only wines of the highest quality, including iconic as well as boutique wines, all selected for their respective harmony with the various elements of Chef Shigeo's cuisine.

The wines are arranged by grape variety, featuring their most renowned regions. We have included suggestions for each wine style's best-suited dishes.

To further enhance your enjoyment, wines are served in elegant and stylish Riedel 'O' Series Wine Tumblers and Stemware.

Wines and Sakes are on the front or alternatively, located at the back are our other beverages that may inspire; cocktails, beers, whiskies and non-alcoholic drinks are on offer

As with all extensive drink lists, the items, prices and/or vintages may differ, If in doubt or need assistance, please feel free to speak to us



SAKE & SHOCHU

What is SAKE?

SAKE is called as Rice Wine of Japan, going through the process of rice milling, steaming, Koji making, yeast starter, mashing, pressing, filtration, pasteurization, and then aging. The crucial elements involved in brewing sake are water, rice, technical skill, yeast, land and weather. Therefore, the quality of rice and water determines the final quality of SAKE.

Some mill and throw away 40 to 60 % of the quality rice to get very fine core part as the major part of ingredient, others use mountain water and special techniques with homemade Koji and yeast starter to make differences.

The alcoholic content is 14-16%, so it is very similar to the one of wine but without all the preservatives that wine uses during the production process.

We recommend chilled SAKES for Sashimi and our entrees before enjoying warm SAKE for our Tempura, Wagyu and other main dishes.

What is SHOCHU?

SHOCHU is Japan's other indigenous alcoholic beverage, but unlike sake, SHOCHU is distilled. It is also made from one of several raw materials, such as barley, potatoes, corn, and even from chestnuts, raw sugar, citrus fruits, whatever people are willing to try to make with. You can enjoy some of the unique ingredients and flavours at SHOYA.

The alcoholic content is usually 25%, although sometimes it can be as high as 40% or more. Some can be enjoyed best on the rock, others with hot or cold water with a slice of lemon, a sour plum, etc. Find out the suitable way for you to enjoy with or without your meal.

All SAKE and SHOCHU are carefully selected from all over Japan by our owner-master-chef Shigeo Nonaka to amuse and please you with the beautiful match with any of the traditional and creative dishes he presents in SHOYA. Some bottles of our SAKE are hard to get even in Japan and those empty bottles have special value and price to some of the collectors. You can purchase the whole bottle to keep with your name tag on, to enjoy upon your next visit to SHOYA.

If in doubt or if there are any questions please feel free to ask us...

Wines

By the glass

Champagne

Sparkling

Sauvignon Blanc Semillon

Viognier

Riesling

Pinot Gris

Chardonnay

Other White

Rose

Pinot Noir

Shiraz

Cabernet Sauvignon Blend

Other Red

Sweet

Soft Drinks

Plum Wines

Beers

Spirits

Wines by the Glass 150ml unless specified

	Vintage	Glass
<i>WHITES</i>		
Jansz Premium Cuvée - Pipers Brook, TAS	100ml	NV \$12
Moët & Chandon Brut - Épernay, Champagne	100ml	NV \$28
M.Chapoutier 'Schieferkopf' Riesling - Baden, Germany	2018	\$12
Tiefenbrunner Merus Pinot Grigio - Alto Adige, Italy	2020	\$13
Nautilus Sauvignon Blanc - Marlborough, New Zealand	2021	\$12
Deviation Road Sauvignon Blanc - Adelaide Hills, SA	2021	\$11
Domaine William Fèvre Petit Chablis - Chablis, France	2019	\$16
Bass Phillip Estate Chardonnay - South Gippsland, VIC	2016	\$28
Minuty M Rosé - Côte de Provence, France	2020	\$14
Dunes & Greene Moscato 'Split pick' Sparkling Rosé - Eden Valley, SA	100ml	NV \$9
<i>REDS</i>		
Tarra Warra Estate Pinot Noir - Yarra Valley, VIC	2019	\$15
Dandelion Vineyards 'Lioness of McLaren' Shiraz - McLaren Vale, SA	2019	\$11
Heathcote Winery 'Slaughterhouse Paddock' Shiraz - Heathcote, VIC	2020	\$23
Bowen Estate Cabernet Sauvignon - Coonawarra, SA	2020	\$14
Rockford 'Moppa Springs' Grenache, Mataro, Shiraz - Barossa Valley, SA	2018	\$22
<i>SWEET and DESSERT</i>		
Rockford White Frontignac (Semi sweet white wine) - Barossa Valley, SA	150ml	2014 \$12
Mas Amiel Maury Vintage Rouge VDN - Languedoc, France	60ml	2020 \$14

Note- We use the *Le Verre de Vin wine preservation system* to provide optimal serving quality after the wine is opened, for your tasting pleasure there are also many digestives and whiskies on the back pages.

Champagne

The rich, bready, nutty, and finessed complexity of these champagnes makes them perfect aperitifs, and additionally they would match beautifully with Chef Shigeo's appetizers, sashimi and more delicate seafood dishes.

Its freshness entices us; our ears listen to the whispering bubbles as they rise to the surface of this golden, pink or pale crystal liquid. Bottling precedes its secondary 'spring ferment', which captures the famous effervescence. Celebratory and luxurious, these are wonderful examples of the various styles of France's most famous invention.

	Vintage	Bottle
Moët et Chandon Brut Impérial - Épernay	NV	\$155
Besserat De Bellefon 'Cuvée des Moines' Brut - Épernay	NV	\$207
Dom Pérignon Champagne Cuvée - Épernay	2009	\$590
Dom Pérignon Champagne Cuvée - Épernay	1996	\$1120
Krug Grande Cuvée - Reims	NV	\$670
Louis Roederer Cristal Brut - Reims	2012	\$950
Dom Ruinart Blanc de Blanc - Reims	2004	\$640
Duval Leroy Femme de Champagne Brut Grand Cru - Vertus	1996	\$1560
Bollinger 'Vieilles Vignes Françaises' - Aÿ	1990	\$2850
Louis Roederer Cristal Brut - Reims	1.5L 2009	\$2400
Taittinger Prélude Grand Cru - Reims	1.5L NV	\$680
Moët et Chandon Rose - Épernay	NV	\$185
Besserat De Bellefon 'Cuvée des Moines' Brut Rosé - Épernay	NV	\$232
Veuve Clicquot Rosé - Reims	NV	\$220
Krug Rosé - Reims	NV	\$980

Sparkling Wine

These wines are delicious as an aperitif, with richness and complexity, and their persistent acid and structure likewise match well with the seafood dishes presented.

The New World has always been fascinated by the sparkling fantasy of Champagne, now producing the elegant, graceful méthode champenoise from the cooler regions of the antipodes. Their attractive spine of acidity supports full fruit and yeasty characters.

Jansz Premium Cuvée - Pipers Brook, TAS	NV	\$ 65
Petaluma 'Croser' - Adelaide Hills, SA	NV	\$ 65
Dunes & Greene Moscato 'Split pick' Sparkling Rosé - Eden Valley, SA	NV	\$ 45
Rockford Sparkling Black Shiraz - Barossa Valley, SA	NV	\$174
Veuve Ambal 'Crémant De Bourgogne' - Burgundy, France	NV	\$ 60
Bandini Prosecco - Veneto, Italy	NV	\$ 48

Sauvignon Blanc and Semillon

Rather than selecting highly acidic examples, we have chosen wines with more depth, dimension and fruit complexity, which match well with delicate white fish, shellfish, sashimi and crustaceans, and handle some spice.

In the Loire Valley, sauvignon blanc produces the famous Sancerre. The grape is sometimes described as exhibiting 'kiwi fruit' because of its fruit-driven herbaceousness, so it is often blended with great success with semillon, whose generosity benefits from its piercing acidity and spice. In New World expressions, its flavour spectrum is dramatic: from the zesty acidity of Marlborough, to the funky vegetal elements of the Adelaide Hills.

	Vintage	Bottle
Deviation Road Sauvignon Blanc - Adelaide Hills, SA	2021	\$ 45
Cape Mentelle Sauvignon Blanc Semillon - Margaret River, WA	2021	\$ 53
Pierro LTC Semillon Sauvignon Blanc - Margaret River, WA	2017	\$ 62
Rockford Local Grower Semillon - Barossa Valley, SA	2016	\$ 87
Cloudy Bay Sauvignon Blanc - Marlborough, New Zealand	2021	\$ 89
Nautilus Sauvignon Blanc - Marlborough, New Zealand	2021	\$ 48
Ata Rangi Sauvignon Blanc - Martinborough, New Zealand	2018	\$ 58
Sébastien Treuillet Pouilly-Fumé - Loire Valley, France	2020	\$ 89
Pascal Jolivet Sancerre - Loire Valley, France	2020	\$128

Viognier

Highly aromatic, with a luscious palate and some cleansing, citrus acidity, these wines would match best with the richer seafood, grilled and deep fried, and noodle and rice dishes.

Now virtually confined to the tiny Condrieu and Côte Rôtie regions in France, Australian producers number amongst the few champions keeping this wonderful variety alive. Exotic, luscious, seductive, full-flavoured, musk, spice, apricots, peaches; citrus blossoms and lychees are just some of the descriptors of this mysterious and alluring wine.

	Vintage	Bottle
Yalumba Samuel's Collection - Eden Valley, SA	2018	\$ 60
Tuners Crossing - Bendigo, Vic	2018	\$ 54
Guigal Condreau - Cotes de Rhone, France	2018	\$180
Stags Leap - Napa Valley, USA	2012	\$ 75

Riesling

Perhaps the most sublime wine match to Japanese cuisine, Riesling expresses racy, aromatic, minerality well suited to vibrant and fresh flavoured dishes. Its freshness and length will companion with delicate sashimi, white fish, sushi and spicy-pepper flavours.

The jewel of Germany's Mosel and France's Alsace, this variety exudes its terroir through its exquisite, bright flavours, luxurious texture and crisp acidity. In the Southern Hemisphere we have made dry Riesling our own, with the finest examples hailing from the cool Clare and Eden Valleys, Adelaide Hills, Tasmania, Great Southern and Central Otago.

	Vintage	Bottle
Rockford 'Museum Release' - Eden Valley, SA	2014	\$ 80
Kanta 'Museum Release' - Adelaide Hills, SA	2013	\$ 90
Parish Vineyard - Coal River Valley, TAS	2021	\$ 72
Dom Schlumberger Grand Cru - Alsace, France	2015	\$132
M.Chapoutier 'Schieferkopf' - Baden, Germany	2018	\$ 54
Reichsgraf von Kesselstatt Piesporter Goldtropfchen Spatlese - Mosel, Germany	2007	\$ 89

Pinot Gris and Pinot Grigio

The exotic, spicy, floral aromas, ample texture and long, clean finish make these wines particularly well suited to sashimi, dumplings, tofu, fish and crustacean dishes.

Pinot Gris from Alsace is steely and refreshing, and can have a citrus aroma. The Alsatian style has richness with spicy aromatics; spicy, peach kernel and honeysuckle are common descriptions. The same grape in Italy is called Pinot Grigio, though is presented in a much drier style, showing more savoury nuttiness and minerality. New World wines tend to declare their particular style by labelling either in the French or Italian terminology.

	Vintage	Bottle
Brokenwood - Beechworth, VIC	2021	\$ 63
Yabby Lake Pinot Gris - Mornington Peninsula, VIC	2020	\$ 75
Roaring Meg by Mt Difficulty - Central Otago, New Zealand	2020	\$ 56
Hugel Pinot Gris - Alsace, France	2016	\$ 89
Tiefenbrunner Merus Pinot Grigio - Alto Adige, Italy	2020	\$ 63

Chardonnay

Rather than choosing tropical, buttery chardonnays, this selection tends towards the complex, mineral, nutty spectrum that would best suit crustacean, shellfish and fish dishes, tempura, dumplings, chicken and sashimi.

Perhaps the most famous wine of all, chardonnay expresses a true gamut of flavours and thrives in virtually any climate. Its progeny range in style from exquisite, warm, oak-aged, savoury White Burgundies of Meursault; the lean, flinty wines of Chablis; to the generosity and complexity of the best New World chardonnays.

	Vintage	Bottle
Shaw and Smith 'M3 Vineyard' - Adelaide Hills, SA	2012	\$126
Bass Phillip Estate Chardonnay - South Gippsland, VIC	2016	\$135
Giant Step Tarraford Vineyard - Yarra Valley, VIC	2019	\$105
Bindi 'Quartz' - Macedon Ranges, VIC	2017	\$186
Bindi 'Kostas Rind' - Macedon Ranges, VIC	2021	\$148
Kooyong 'Clonale' - Mornington Peninsula, VIC	2019	\$ 71
Yabby Lake Single Vineyard - Mornington Peninsula, VIC	2019	\$ 91
Pierro - Margaret River, WA	2020	\$189
Forest Hill Vineyard Estate - Margaret River, WA	2019	\$ 68
Dog Point Vineyards - Marlborough, New Zealand	2016	\$ 71
Felton Road - Central Otago, New Zealand	2019	\$150
Domaine Rolet L'étoile - Jura, France	2015	\$ 92
Trenel Saint Veran - Maconnais, France	2019	\$ 88
Trenel Pouilly Fuissé Blanc - Maconnais, France	2016	\$ 98
Domaine William Fèvre Petit Chablis - Chablis, France	2019	\$ 75
William Fèvre 1er Cru Chablis Montmains - Chablis, France	2017	\$172

Other White Wine Varieties

The world of 'other white varieties' offers a range of complementary flavour spectrums and new experiences. We have selected a group from Australia, France, Italy and Spain, all chosen to enhance the complexity and balance of the dining experience. These wines were selected to complement the delicacy of the seafood dishes, sushi and sashimi.

	Vintage	Bottle
Heemskerk 'Abel's Tempest' Traminer - White Hills, TAS	2010	\$ 45
The Lost Plot Roussanne - Nagambie, VIC	2019	\$ 58
Rockford White Frontignac - Barossa Valley, SA	2014	\$ 48

Rosé

These examples, which are savoury, dry and clean on the palate, will work well with the highest quality sashimi, sushi, tofu, abalone and pork dishes.

Created by the gentle crushing and swift removal of red wine skins or, conversely, the 'bleeding off' (saignée) of blushed juice, these wines make for a delicious transition from white to red. They are warming, with delicate tannins and bountiful, clean flavours suggesting wild strawberry, ripe cherry and forest floor complexities.

	Vintage	Bottle
Rockford Alicante Bouchet Rosé - Barossa Valley, SA	2021	\$ 66
Port Phillip Estate 'Salasso' Shiraz Rosé - Mornington Peninsula, VIC	2021	\$ 57
Minuty M Rosé - Côte de Provence, France	2020	\$ 65
Chateau Des Ferrages Roumery - Côte de Provence, France	2020	\$ 45

Pinot Noir

The elegance and intensity of pinot noir means that it is a versatile match to food. These wines would work well with more strongly flavoured fish, dumplings, tofu, pork and lamb, and particularly mushroom, miso, seaweed and soy flavours.

Notoriously difficult to grow and make, pinot noir has been dubbed the 'Holy Grail'. The great Red Burgundies of France achieve the cherished aromas and flavours of cherry, mint, raspberry, truffles, subtle leathery oak and the ubiquitous gamey odour in new wines often referred to as 'animalé'. It has been called the iron fist in the velvet glove because of its powerful intensity but silken, fine mouth-feel.

	Vintage	Bottle
Freycinet Louis - Bicheno, TAS	2018	\$ 85
Vinteloper - Adelaide Hills, SA	2017	\$ 79
Bindi 'Dixon' - Macedon Ranges, VIC	2021	\$148
Bindi 'Original Vineyard' - Macedon Ranges, VIC	2017	\$191
Bindi 'Kaye' - Macedon Ranges, VIC	2019	\$231
Bass Phillip 'Crown Prince' - South Gippsland, VIC	2018	\$ 98
Yabby Lake Single Vineyard - Mornington Peninsula, VIC	2019	\$120
Tarra Warra Estate Pinot Noir - Yarra Valley, VIC	2019	\$ 60
Rob Dolan 'True colours' - Yarra Valley, VIC	2020	\$ 48
Felton Road Bannockburn - Central Otago, New Zealand	2019	\$185
Grasshopper Rock - Central Otago, New Zealand	2018	\$ 98
Faiveley Gevrey Chambertin - Côte de Nuits, France	2013	\$218
A & ARLAUD Aux Reas Vosne-Romanee - Côte de Nuits, France	2015	\$375
Jean-Marc Bouley Pommard 1er Cru Fremiers - Côte de Beaune, France	2011	\$364

Magnum (All 1.5 Lt unless stated)

Bannockburn - Geelong, VIC	1995	\$285
Felton Road Bannockburn - Central Otago, New Zealand	2009	\$435
Felton Road Estate Cornish Point - Central Otago, New Zealand	2009	\$455

Shiraz

Each of these shirazes has been selected for its elegant complexity, rather than tannic power, and would best suit the dishes that take as their main component beef, pork, lamb or abalone.

This grape produces austere, aromatic, peppered, cool-climate Rhône-styles, and New World expressions of rich, inky, smoky, black fruits. The classic verbosity and potency of our famed Australian shiraz has also begun to give way to more restrained, smoky, spicy, cool climate shiraz, reminiscent of Southern France's Côte-Rôtie.

	Vintage	Bottle
Rockford 'Basket Press' Shiraz - Barossa, SA (375ml)	2015	\$125
Rockford 'Basket Press' Shiraz - Barossa, SA	2018	\$211
Rockford 'Basket Press' Shiraz - Barossa, SA	2017	\$215
Rockford 'Basket Press' Shiraz - Barossa, SA	2016	\$225
Rockford 'Basket Press' Shiraz - Barossa, SA	2015	\$240
Rockford 'Basket Press' Shiraz - Barossa, SA	2014	\$260
Rockford 'Basket Press' Shiraz - Barossa, SA	2013	\$280
Rockford 'Rod & Spur' Shiraz Cabernet - Barossa Valley, SA	2018	\$120
Penfolds RWT - Barossa Valley, SA	2008	\$300
Penfolds St. Henri - Barossa Valley, SA	2001	\$240
Penfolds St. Henri - Barossa Valley, SA	1992	\$260
Teusner 'The Wark Family' Shiraz - Barossa Valley, SA	2020	\$ 52
Rockbare 'RB1' - Barossa Valley, SA	2016	\$ 88
Yalumba Hand Picked Shiraz Viognier - Eden Valley, SA	2016	\$ 75
Dandelion Vineyards 'Lioness of McLaren' Shiraz - McLaren Vale, SA	2019	\$ 48
Wirra Wirra 'RSW' - McLaren Vale	2011	\$140
Mount Langi Ghiran 'Talus' Shiraz - Grampians, VIC	2017	\$150
Domain Terlato & Chapoutier Shiraz - Pyrenees, VIC	2014	\$ 70
Pyrette by Bindi Shiraz - Heathcote, VIC	2020	\$ 79
Heathcote Winery 'Slaughterhouse Paddock' Shiraz - Heathcote, VIC	2020	\$ 92
M.Chapoutier 'La Bernardine' - Châteauneuf-du-Pape, France	2010	\$140
Maison De Grand Esprit 'Les Seize Galets' - Crozes-Hermitage, France	2007	\$ 95

Magnum (All 1.5 Lt unless stated)

D'Arenberg 'The Dead Arm' - McLaren Vale, SA	2007	\$390
Hanging Rock - Heathcote, VIC	1992	\$350

Cabernet and Blends

These cabernets have been selected for their long, fine tannin structure and pure fruit and herbal characters. The most difficult companion to Japanese food, this selection would be best suited to lamb, beef or pork dishes.

Cabernet Sauvignon enjoys warmer climates; though in cooler areas, it shows herbaceous, green qualities. The wines paradoxically retain delicacy, whilst showing brambly, smoky flavours and length. It's often blended with the 'orphans': Merlot, Mourvedre, Petit Verdot or Cabernet Franc, which add richness and satisfy its mid-palate.

	Vintage	Bottle
Rockford 'Rifle Range' - Barossa Valley, SA (375ml)	2009	\$ 88
Rockford 'Rifle Range' - Barossa Valley, SA	2018	\$145
Rockford 'Rifle Range' - Barossa Valley, SA	2016	\$155
Rockford 'Rifle Range' - Barossa Valley, SA	2005	\$190
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	2002	\$205
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	1998	\$240
Penfolds 'Bin 389' Cabernet Shiraz - Regional Blend, SA	1994	\$225
O'Leary Walker Cabernet Malbec - Clare Valley, SA	2013	\$ 55
Katnook Estate 'Odyssey' Cabernet Sauvignon - Coonawarra, SA	2006	\$198
Parker 'First Growth' Cabernet Sauvignon - Coonawarra, SA	1998	\$248
Hollick 'Ravenswood' Cabernet Sauvignon - Coonawarra, SA	2010	\$160
Hollick 'Ravenswood' Cabernet Sauvignon - Coonawarra, SA	2000	\$185
Bowen Estate - Coonawarra, SA	2020	\$ 68
Yalumba 'The Menzies' - Coonawarra, SA	2015	\$110
Xanadu Premium Cabernet Sauvignon - Margaret River, WA	2015	\$ 82
Cullen ' Diane Madeline' Cabernet Merlot - Margaret River, WA	2010	\$185
Dominique Portet 'Fontaine' Cabernet Sauvignon - Yarra Valley, VIC	2018	\$ 68
Château Pontoise Cabarrus - Haut Merdoc, France	2013	\$100
Château La Graves Figear - St Emilion, France	2007	\$160
Clos Fourtet - St Emilion, France	2007	\$256
Torres Mas La Plana 'Black Label' - Penedes, Spain	2008	\$125

Magnum (All 1.5 Lt unless stated)

Chateau Pontet-Canet 5me cru classe - Pauillac, France	2004	\$425
Rockford 'Home Block' Cabernet Sauvignon - Barossa, SA	2013	\$280
Yalumba 'Menzies' Cabernet Sauvignon Coonawarra, SA (Jeroboam 3Lt)	1992	\$340

Other Red Wine Varieties

This selection of 'new wave' red wine varieties and blends offer different and interesting food and wine matching possibilities. While varying in style, each has been selected for its purity of flavour, subdued tannins, and soft, seamless palate profile. They are best suited to the richer, soy, mushroom and teriyaki flavours of the pork, lamb and beef dishes.

	Vintage	Bottle
Rusden Chookshed Zinfandel - Barossa Valley, SA (375ml)	2007	\$ 64
Rockford 'Moppa Springs' Grenache, Mataro, Shiraz - Barossa Valley, SA	2018	\$ 94
S.C.Pannell Granache Shiraz Touriga - McLaren Vale, SA	2013	\$ 58
M.Chapoutier 'La Bernardine' - Châteauneuf-du-Pape, France	2010	\$140

Dessert Wine

Often created in the image of the great Sauternes of France affected by the 'Noble Rot' (Botrytis Cinerea), which leaves concentrated, flavoursome and sweet juice. In France, the principal variety used is Semillon, though in Australia, a range of other grape varieties are used to excellent effect. Spain's medium sweet, raisiny, smooth Moscatel is made in a vibrant and fresh style; and wines influenced by the Italian Moscato are sweetly fruity, low alcohol and lightly fizzy.

Wines are presented in 375 millilitre bottles, unless otherwise stated.

Château de Cros - Lupiac, France	2010	\$ 65
M.Chapoutier 'Muscat' - Beaumes de Venise, France	2007	\$ 75
Château de Fargues 'Lur Saluces' - Sauternes, France	750ml 1990	\$390
Château Gravas - Sauternes, France	750ml 2007	\$180
Mas Amiel Maury Vintage Rouge VDN - Languedoc, France	750ml 2020	\$125
Telmo Rodriguez MR Moscatel 'Mountain Wine' - Malaga, Spain	2004	\$105

Fortified Wines

The rich, historic and artisinally-crafted wines make a delicious end to a meal. Iberia's great legacy to the world. In Spain, the common processes of fortification and barrel ageing within a solera system yields many distinct types with subtle variations within each; and from Portugal, we find inspiration for our fine vintage tawny.

60ml Per serve

Rockford 'P>S>Marion' Tawny Port - Barossa Valley, SA	\$12
McWilliams's Hanwood Tawny Port - Hanwood, NSW	\$10
Peter's Port J. BARTTER VINEYARDS Tawny Port - Riverina, NSW	\$14
Valdespino - Pedro Ximénez, Spain	\$ 9