

COUGHLAN ESTATE

DONNYBROOK

Nestled amongst the glorious rolling hills of Donnybrook, is the hidden gem of Coughlan Estate - home to some of the oldest vines in the region. The wines themselves are crafted by the ever-talented Bruce Dukes & Remi Guise.

WINE TASTING MENU

3 WINES \$7.50 pp / 4 WINES \$10.00 pp / 5 WINES \$12.50 pp

2023 SEMILLON SAUVIGNON BLANC

\$11 G | \$32 B | \$28 T/A

A pristine nose of white pear, lychee and jasmine, underpinned by rich tones of mango and gooseberries. Velure and coating textures are balanced by crisp natural acidity and a poised finish laced with flavours of lemon grass and nectarines.

2023 SAUVIGNON BLANC

\$11 G | \$32 B | \$28 T/A

Bold flavours of nectarines, peaches and lychee are gently accentuated by subtle hints of white flowers and wet granite. A bright entry of stone fruits, gooseberries and focused white fruit tannin lead to a finish punctuated by minerality and persistent flavours of white pear and freshly zested limes. *Awarded a Silver medal at the 2023 Labelmakers Group WA Alternative Varieties Wine Show.*

2022 FIELD BLEND

\$11 G | \$32 B | \$28 T/A

Beautifully aromatic on the nose, with a lovely zippy palate, finishing deliciously dry. Green apples, a touch of creamy cashew and a fresh, citrus finish. *Awarded a Silver medal at the 2022 Labelmakers Group WA Alternative Varieties Wine Show. 92 points - Halliday Wine Companion 2024.*

2023 CHARDONNAY - NEW RELEASE

\$12 G | \$38 B | \$34 T/A

Ripe stone fruit, cashews, white pear and jasmine introduce a generous and focused palate. Fine tendrils of white fruit, slate and brioche are balanced by a coating natural acidity, poised and tensile. The finish is powerful and persistent, given direction by a puckering minerality and pumice-like drive.

2020 SEMILLON

\$12 G | \$38 B | \$34 T/A

White pear, mango, lime & freshly cut thyme - mouth watering acidity, well-balanced fruit weight, and a linear finish. *Awarded a Silver medal at the Wines of WA Show 2021 / 95 points Winestate Magazine & 92 points The Real Review - Top Rank and Recommended - 4 Stars Awards. Silver Medal - Decanter World Wine Awards 2023.*

2022 CHENIN BLANC

\$12 G | \$38 B | \$34 T/A

A generous palate of white pears, jasmine and green apples, boasting quenching acidity, minerality and pois. A textural and engaging finish laced with hints of lanolin, limes and dried thyme. *Awarded a Gold medal at the Australian Alternative Varieties Wine Show 2023.*

2022 ROSÉ

\$11 G | \$32 B | \$28 T/A

Currants, strawberries and glazed plums introduce a palate of soft red fruit textures and pristine tannin and acidity. Boasting tones of pink lady apples and subtle cinnamon hints. *91 points - Halliday Wine Companion 2024.*

2022 ZINFANDEL

\$13 G | \$40 B | \$36 T/A

An opulent yet bristling palate of summer berries, red apple skin and cherry blossom flavours, underpinned by coating black tannin, persistent and mineral to the end. *Awarded a Silver medal at the Australian Alternative Varieties Wine Show 2023.*

2021 CABERNET SAUVIGNON

\$13 G | \$40 B | \$36 T/A

A dense array of black fruits and lifted tones of violets greet on the nose, dotted with hints of allspice and dried thyme. Clear lines of red fruit tannin, cassis and red cherries guide the palate, bolstered by a coating core of graphite, blueberries and a persistent and mineral finish. The wine sees 14 months in French oak barriques.

2021 SHIRAZ

\$13 G | \$40 B | \$36 T/A

Aromas of red cherries, cloves and meat spice sit atop a foundation of black fruits and deeper spices. Fine threads fruit and oak tannin drive the palate through an eastern mosaic of allspice, cinnamon and brooding red fruits. A pristine and lingering finish of black pepper and glazed plums.

2022 RESERVE SYRAH - NEW RELEASE

\$15 G | \$55 B | \$49 T/A

Red plums, fennel seed and white pepper on the nose, underpinned by tones of black berries, meat spice and dried thyme. A focused and elegant palate, guided by fine tendrils of red and black fruit tannin and pristine acidity. A finish of quenching minerality, awash with wet granite and subtle hints of black pepper. *Awarded a Silver medal at the 2023 Labelmakers Group WA Alternative Varieties Wine Show.*

2022 CANE CUT SEMILLON (375ML)

\$11 G (100ml) | \$32 B (375ml) | \$28 T/A

Orange rind, sultana and cinnamon aromas introduce a velure palate, delivering poised acidity and a dense core of concentrated grape sweetness. Tones of crème caramel, poached pears, cloves and aniseed deliver a balanced and coating finish.