

THE AMOS EXPERIENCE

These wines are only produced in exceptional vintages, from the best fruit in the best blocks in our vineyards

All the fruit is hand-picked, basket pressed and put into the finest French oak barrels

These wines deliver exquisite balance and elegance and represent the pinnacle of our vineyards and winemaking

Howard Vineyard Executive Chef
Chang Koog Lee (Cookie) has created a pairing of amouse bouche to enhance and complement your Amos Experience wine tasting

\$30 per person (wine)

\$70 per person (wine and food pairing)



HOWARD
VINEYARD

2021 AMOS MÉTHODE TRADITIONNELLE BLANC DE BLANCS NO.2

Beautiful Valley Vineyard Charleston

Disgorged August 23. With traditional fermentation in bottles and kept on lees for 24 months. Vibrant lemon rind, stone fruit, key lime and grape fruit flavours. A layered wine showing delicate use of oak and complexity from the malo lactic fermentation. Finishing dry with a hint of creaminess

2023 AMOS CHARDONNAY

Beautiful Valley Vineyard Charleston

The wine delivers flavours of lemon zest, stone fruit and blossom. These primary characters are then complimented with a nutty, vanilla-cream character from the use of the new French oak. A lemon compote flavour lingers on the palate producing a well-balanced prime example of a cool climate Chardonnay

2023 AMOS PINOT NOIR

Beautiful Valley Vineyard Charleston, Clones: 115, MV6, 777

Ferments were hand plunged twice per day, ensuring maximum oxygen for healthy yeast and soft pick up of colour and flavour. Cherry, rhubarb and raspberry, hints of earth, mushroom and truffle. The oak adds complexity with hints of vanilla, and a earthy forest floor

2021 AMOS SHIRAZ

Clover Farm Vineyard, Mt Barker

The grapes are harvested in the cool of the night. The wine was then matured for 16 months in 50% new French oak and 50% 2nd and 3rd use French oak Puncheons. The palate has a delicious intensity of dark fruits, dark red cherry, blueberry, blackberry and plum

2021 AMOS CABERNET SAUVIGNON

Clover Farm Vineyard, Mt Barker

Picked from the oldest vines on our Mt Barker estate. Whole berry fermented with a long cold soak prior to fermentation. 13 days on skins, with hand plunging and O2 spearing. Basket pressed and 16 months in 60% new French oak. Savoury notes of roasted capsicum, black pepper and clove greet the palate with well balanced and silky tannins