



Dine with NSW Wine

*Steamed wild caught barramundi served in a ginger & shallot broth, garnished with a fresh Thai herb salad with chilli & coriander
Served with jasmine rice*

Matched with

De Iuliis Semillon 2009

The excellent growing conditions in NSW's Hunter Valley led to the production of this outstanding wine. Lifted tropical fruit and citrus characters dominate the aroma, while excellent natural acidity adds balance and length of flavour. A great match for seafood or any delicately flavoured dish.

Pale yellow in colour. Lifted aromas of fresh cut grass combined with intense lemon and lime. Overall a crisp, clean wine with balanced acids and intensity of fruit flavours that add length to the palate.

\$30