

# LAUGHING BIRD



The call of the Australian Kookaburra sounds just like manic laughter and the bird is often colloquially referred to as the Laughing Bird.

- Contemporary Australian feel, with quirky packaging that stand out on shelf and bring a smile to the consumer.
- Sourced from family owned sustainable vineyards in the heart of New South Wales.
- Expertly made to capture ripe fruit flavours focussing on softly pressed, fruit driven wines.

## 750ML RANGE

**Dry White** • A fresh, vibrant, and crisp varietal White with lifted aromas of pear, nashi and citrus blossom. The palate is light and refreshingly dry, revealing flavours of green apple, lime and lemon zest, lively acids and a subtle textural, yet bright finish. Perfect with fresh seafood, grilled squid, steamed fish with lime, mild curries and lightly spiced stir-fries. Alc 12.0%

**Dry Red** • A classic blend showing harmony and depth. Lifted aromas of blackcurrant, blood plum and blackberry are layered with hints of eucalyptus, dark chocolate, and subtle spice. The palate is rich and full flavoured, combining ripe berry fruits with savoury notes of cedar, earth, and pepper. Fine, structured tannins and balanced acidity provide length and a composed, enduring finish. Enjoy with grilled meats, roast beef or lamb, and richly flavoured dishes. Also pairs well with aged cheeses and mildly spiced Asian cuisine. Alc 13.5%

**Reserve Red** • A distinguished Reserve blend offering depth and refinement. Aromas of ripe blackberry, blackcurrant and blood plum are layered with dark chocolate, mocha and baking spice. The palate is rich and seamless, delivering generous dark fruit flavours framed by well-integrated oak. Round, velvety tannins provide structure, leading to a long and silky finish. A perfect match for slow-roasted lamb, wagyu beef, braised short ribs, and richly sauced red-meat dishes. Alc 14%

**Special Reserve Red** • A complex, composed and refined Special Reserve blend with depth and sophistication. Layers of dark chocolate, mocha and ripe blackberry, support savoury notes of earth, spice and smoked oak. The palate is generous and concentrated, with black fruits, cocoa and espresso, framed by finely textured tannins and a deeply satisfying finish. An indulgent partner to slow braised beef cheek, venison, aged cheddar, and dark chocolate desserts. Alc 13.5%



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