

Welcome to the Smith & Sheth CRU Tasting Room

Taste our range of Smith & Sheth CRU wines \$15

*\$15 Tasting fee will be waived per \$50 retail spent

SMITH § SHETH

Like wine merchants of the old world, we make wine with a fresh take on great traditions, hand-selecting the best fruit from exceptional vineyards, then nurturing, blending and bottling these wines for you. Our names, Steve Smith MW and Brian Sheth, are the assurance of a wine that expresses the beauty of a place and the passion of its people.

CRU White Wines	Retail	Glass	Dine-In Btl
2017 Wairau Sauvignon Blanc, Marlborough <i>Classic nose with nectarines, tropical fruit and citrus characters. Dry with a bright refined finish</i>	28	11	48
2018 Heretaunga Albariño, Hawke's Bay NEW RELEASE <i>Ripe stonefruit, apricot and peach with pear and honeysuckle. Subtle saltiness brings freshness</i>	28	11	48
2017 Heretaunga Chardonnay, Hawke's Bay NEW RELEASE <i>Grapefruit and nectarine. Mid-weight in style with elegant oak present, adding texture and complexity of flavour</i>	40	14	60
2016 Howell Vineyard Chardonnay, Hawke's Bay <i>Citrus, ripe grapefruit and tropical melon fruit flavours with toasty, nutty oak characters from the influence of barrels</i> 5 STARS WINESTATE MAGAZINE	60	18	80
2015 Mangatahi Vineyard Chardonnay, Hawke's Bay <i>Great aromatic complexity with citrus flavours, roasted nuts and fragrant flinty notes combining with an elegant, textured and seamless palate</i> 5 STARS WINESTATE MAGAZINE	60	18	80
CRU Red Wines	Retail	Glass	Dine-In Btl
2016 Omahu Cantera, Hawke's Bay <i>A blend of Cabernet Sauvignon (44%) Tempranillo (31%) and Cabernet Franc (25%) from the Gimblett Gravels Winegrowing region</i> 4.5 STARS WINESTATE MAGAZINE	60	18	80
2015 Omahu Syrah, Hawke's Bay <i>Intensely fragrant and perfumed aromatics. On the palate dark berry flavours mix with florals and spicy characters to provide great complexity</i> 5 STARS WINESTATE MAGAZINE	60	18	80