



NIKOLA

ESTATE

Getting There

148 Dale Road,
Middle Swan

Contact Details

Tel: (08) 9374 8050

Email: cellardoor@nikolaestate.com

Website: www.nikolaestatewines.com

Cellar Door

Open daily from 10am to 5pm

Restaurant

Woodcutters Restaurant

Modern Australian Cuisine

Open Wednesday to Sunday 11am to 4pm

Open Friday and Saturday to 9pm

Weddings & Functions

Yes – up to 260 guests

Accommodation

No

Additional Features

Online wine sales and regular cellar door and wine club specials. All wine club members receive 25% off all orders



Founded in 2019 by the Yukich family and situated on one of Australia's oldest wineries with original grapevine plantings dating back to the 1830s, Nikola Estate produces over thirty wines annually with seventy hectares under vine. Apart from the traditional varieties of chenin blanc, chardonnay, verdelho, sauvignon blanc, shiraz, tempranillo and grenache, Nikola Estate also crafts wines from its experimental vineyard of fiano, nero d'avola, mencia, tinto and montepulciano grapes and uses old fortifieds that date back to 1976 for its exclusive Rare Fortifieds range.

With chenin blanc as the hero varietal for the Swan Valley, Nikola Estate crafts three chenin sparklings as well as its traditional chenin blancs. This year alone it has achieved several prestigious awards including Best Boutique Winery 2023 and chief winemaker Damian Hutton receiving WA Winemaker of the Year 2023.

This is a winery forged on tradition, while embracing contemporary wine styles. It will continue to expand its tempranillo and Italian varietal plantings as it crafts wines conducive to Western Australia's balmy Mediterranean, relaxed climate and lifestyle.



The modern cellar door at Nikola Estate offers guided wine flights, paired with charcuterie or a cheese board. Woodcutters Restaurant, which opened in May this year, has a particular focus on the symbiotic relationship between food and wine. This stylish modern Australian restaurant, which overlooks the majestic lawns and vineyards, incorporates cuisine driven by the Swan Valley's unique agricultural heritage.

Locally sourced, seasonal produce is the dish of the day as is the range of locally grown preserves, pickles and fermented products that have been harvested at optimum ripening periods. Each expertly curated dish evokes a sense of place with every delicious bite.

Visitors can dine at the restaurant or relax on the estate's manicured lawns under the shade of its majestic jacaranda trees. Its iconic wedding chapel opened in 2022 and is ensconced amidst the chardonnay vines – one of several gorgeous locations on the estate that plays host to a variety of weddings and functions.



◀ 2022 Estate GSM



Vibrant, cherry red in color, this medium-bodied style of wine exudes cherry spice and savory aromatics with generous and supple low to medium tannins while remaining beautifully balanced. Expect aniseed, black licorice, and pepper characteristics on the palate and a delightfully lingering finish.

◀ 2021 The Modernist



A modern take on a GSM, Tempranillo dominant blend 43%, Shiraz 37%, and Grenache 20%. Separate ferments then blended prior to oak maturation spending 4 months in New Seasoned French Oak. Floral, raspberry and plum on the nose, subtle chalky tannins, with a fine acid lift. Dry, dusty dried herb character on the palate leaving a dry savory finish.

◀ NV Sparkling Chenin Blanc



This refreshingly balanced wine displays enticing aromas of nashi pear and lemon blossom that weaves into an intoxicating combination of fresh yellow fruits and crunchy green apple on the palate.

◀ 2022 Regional Chenin Blanc



This wine is an appealing pale straw with green hues in color. Expect to be greeted with delicious wafts of floral wildflower, green nashi pear and lemon wax, leading into a palate of honey lemon and citrus, finishing with subtle hints of vanilla from the oak influence.

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