

WINE MENU

TWO islands



S A M A R A



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Sauvignon Blanc



Grapes: Sauvignon Blanc / Australian wine



A dry Clare Valley Riesling with intense floral aromas, crisp acidity, and a long, refreshing finish.



Pairing with: Cheese platter, Shellfish, Vegetarian



3.5 / Vivino rating

IDR 520.000



Pinot Grigio



Grapes: Pinot Grigio / Australian wine



A spicy and aromatic white with robust fruit character and a crisp, textural finish.



Pairing with: Pork, Spicy food, Mushrooms, Cured Meat



3.5 / Vivino rating

IDR 520.000 | IDR 125.000



Rosé



Grapes: Pinot Grigio & Grenache / Australian wine



A dry Clare Valley Riesling with intense floral aromas, crisp acidity, and a long, refreshing finish



Pairing with: Cheese platter, Vegetarian, Poultry, Pork, Rich fish, Appetizers and snacks



3.5 / Vivino rating

IDR 550.000 | IDR 130.000



Cabernet Merlot



Grapes: Cabernet Merlot / Australian wine



A characteristically full-bodied blend with aromas of cassis and ripe plum, fine tannins, and a seductive finish enhanced by French oak maturation.



Pairing with: Beef, Lamb, Poultry, Pasta, Game (deer, venison)



3.3 / Vivino rating

IDR 550.000 | IDR 130.000



Reserve Shiraz



Grapes: Shiraz / Australian wine



A big, bold, and voluptuous red with ripe berry and spice aromas, TWO Islands Shiraz embodies both the warm, dry climate of the Barossa Valley and the brown loam-clay soils of our vineyard.



Pairing with: Beef, Lamb, Poultry, Game (deer, venison)



3.2 / Vivino rating

IDR 720.000



Reserve Cabernet Sauvignon



Grapes: Cabernet Sauvignon / Australian wine



While Coonawarra fruit forms the savory and structural backbone of Reserve Cabernet Sauvignon, the Mount Benson grapes add a robust, round and fruity body.



Pairing with: Beef, Lamb, Poultry



3.3 / Vivino rating

IDR 720.000