



*Charles Reuben
Estate*

Charles Reuben Estate
Distillery, Vineyard
Lavender & Accommodation
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Portfolio Charles Reuben Estate

Charles Reuben Estate is an award winning vineyard and distillery in Tasmania's well known Coal River Valley wine region. Situated 30 km north east of Hobart and only 7 minutes from Richmond, the Estate is in the finest grape growing region of Tasmania. Charles Reuben Estate is a family run business concentrating on the production of award winning premium wines and spirits.

The vineyard was established in the late 1980s making it one of the oldest in the region. The age and quality of the fruit allows the production of exclusive and very complex wines. With an award winning winemaker and award winning wines Charles Reuben Estate produces some of the rarest and finest wines in the Coal River Valley.

Being a small scale producer who does not need to follow trends or marketing plans Charles Reuben Estate can produce wines based on quality which reflect every growing season in a unique style.

The distillery on Charles Reuben Estate focuses on aged brandy (cognac style) and fruit brandies from locally grown fruit where possible. Our fruit brandies (also known as eau de vie or aqua vitae) have won several awards within the first 2 years of production.

These brandies have many uses from cooking and baking to being used as a digestif and as a mixer in cocktails. The fruit brandies taste similar to some flavoured gins with a more natural and complex flavour.



Wine List Charles Reuben Estate

- **Pinot Noir 2018 (Bronze Medal - Melbourne International Wine Competition 2021)**
Dedicated to "Lee" Patrick Carr this unblended single origin Pinot Noir was harvested in late March 2018 from one unique manually maintained vineyard block. After extended barrel ageing (18 months) concentrated dark plum and cherry aromatics lengthen to further red berry and savoury spice flavours.
- **Pinot Noir 2019**
The Pinot 2019 has also had extended barrel ageing. Its earthy notes and red berry flavours combined with a rich structure and exotic spices make this wine round and unique.
- **Pinot Noir 2021**
Charles Reuben Estate is a family vineyard presenting exclusive estate grown wines. Our 2021 Pinot Noir expresses itself with blue fruits, cloves and red cherries. Plum and ripe dried herbs are present with a long savoury texture.
- **Cabernet Sauvignon 2022**
Harvested from 2 blocks close to the original homestead of the Estate, this Cabernet Sauvignon shows all the qualities of a cool climate wine from a mature vineyard. Aged in French oak, flavours of black currant, cigar leaf, plum, black cherry and green pepper perfectly accompany food with intense flavours like grilled meat or strong cheese.

- **Riesling 2021**

This cool climate Riesling presents all the typical flavours of Tasmanian Rieslings. Aromatics of lemon blossom, honey and almond. Dry but generous palate with stone fruit and citrus. Our Riesling is a perfect match to Tasmanian seafood, pork and light Asian dishes.

- **Chardonnay 2022**

This full bodied unwooded Chardonnay has a crisp yet elegant palate with a classic combination of typical buttery notes, citrus and tropical fruit. The ideal food pairings are oysters, creamy soft cheeses and white meat. Further great matches are sashimi, grilled fish and mussels or mushrooms and spicy dishes.

- **Rosé 2022**

Charles Reuben Estate's 2022 Rosé made from Cabernet Sauvignon grapes is a dry fruit driven wine with a traditional French Provencal character. This wine is following years of popular Rosé releases and wine show awards by Charles Reuben Estate. This wine is savoury and textural with aniseed and wild strawberry flavours. Think of crushed apples, thyme and purple flowers.



- **Fortified Wine (Port) 2023**

In 2020 Charles Reuben Estate created a pure vintage, single vineyard and triple cask fortified wine with spirit from the Charles Reuben Estate distillery. Working with spirits inspired the production of a Tasmanian vintage fortified wine which has been created with our premium grape spirit. The result is a well balanced, smooth and very rich fortified wine with a character of intense dark berry flavours. It is true to the land where it was created with no artificial colouring or flavouring added.

GOLD MEDAL for Tasmanian Rosé Winery of the Year 2021



Spirit list Charles Reuben Estate:

- **Tasmanian Pinot Noir Aged Brandy**

Our brandies have been handcrafted and blended from our vineyard's wine and selected local wine. We use mainly french oak american oak and ex bourbon but also other barrels depending on the style and character of the wine and the flavour profile we want to achieve. We released our first Pinot Noir aged Brandy in April 2023. This 3 year aged brandy we believe is the first and most sophisticated Tasmanian brandy from a dedicated brandy distillery.

- **Blood Orange (Silver Medal - Tasting Australia Spirit Awards 2021)**

Described as "Cointreau without sugar" our Blood Orange fruit brandy is very versatile. Try it in cocktails that ask for an orange liquor, with gin, on ice or neat. This blood orange brandy pairs especially well with desserts and dark chocolate and is one of our all time favourites. We only use Australian Blood Oranges and distil this special spirit without the addition of artificial flavours or concentrates. Just pure fruit and enjoyment.

- **Williams Pear**

Williams pear or Poire Williams eau de vie is the crown jewel of fermented fruit spirits in France, Germany and many other European countries. The pear flavour of the Williams variety carries beautifully through into the spirit, making it unique in the world of white spirits. Williams is a flavour rich digestif experience after a first class meal and also pairs perfectly with exclusive cheese platters - in particular soft and rich high quality cheese.



- **Raspberry (Silver Medal - ADSA 2023)**

Raspberry is one of the finest European spirits. The flavour of Raspberry is fine and elegant and not easily extracted in the distilling process. Often we see the addition of sugar or syrup in other products. We believe though that good fruit and best distilling practices don't need artificial additions. The Charles Reuben Estate raspberry spirit is distilled from ripe selected Tasmanian Willamette raspberries. High quality fruit combined with the skill of our German trained master distiller enabled us to create this aromatic fruit brandy with a sensational bouquet. No artificial flavouring or additives are part of this elegant and outstanding small batch fruit brandy. Enjoy pure, on ice with a mint leaf, in cocktails, as a digestif or in cooking for desserts, sauces, glazing and much more.

- **Blackberry**

Charles Reuben Blackberry is distilled in a similar way to the traditional Raspberry spirit. More earthy characters and robust flavours come through from the aromatic Scottish Loch Ness Blackberry variety. A less traditional spirit but modern and elegant to be used like its red sibling the raspberry. Pure, on ice with a mint leaf, in cocktails, as a digestif or in cooking.

- **Cherry spirit (Kirschwasser)**

- (Bronze Medal - Tasting Australia Spirit Awards, 2020)**

There are many ways to appreciate cherry brandy. It is commonly not only enjoyed straight as a digestif, it is also used in cocktails, on ice or with soda water. Its versatility further shows in cooking for both savoury and sweet meals. Common uses in the kitchen are: cakes (e.g. Black Forest Cake), fondue, marinated fruit, "Black Forest Coffee" or "Swiss Coffee", many desserts, sauces, and jam making.

Kirsch is very popular throughout Europe including Switzerland, Germany, Austria, France and adjoining countries. We only use local Tasmanian fruit to distil this traditional fruit brandy, "eau de vie" or "aqua vitae". It takes 8 - 12 times the amount of fruit compared to the volume of the final product in most of our fruit brandies.



- **Apricot**

- (Bronze Medal - Tasting Australia Spirit Awards, 2020)**

The CRE Apricot brandy has the scent of an Apricot orchard in spring. Floral honey like features with a hint of bitter almond. This pure Tasmanian fruit brandy or "eau de vie" has been distilled in the centuries old eastern European tradition to keep elegant fruity flavours and a complex character. This spirit is a rare find and due to its nature is a very limited release. Only ripe selected fruit from Tasmania is fermented naturally and carefully crafted into this spirit by our master distiller once a year during the apricot season. The Apricot spirit is usually enjoyed neat, on ice, with Tonic, in cocktails (e.g. dry Martini), as a digestif or in cooking.

- **Tisco (Pisco style - Grape Brandy)**

- (Bronze Medal - Tasting Aus. Spirit Awards, 2021)**

"Pisco" is traditionally a white or amber fruity spirit produced in Chile and Peru. Pisco is produced from grapes but in contrast to aged brandy must not be matured in oak. Our "Tisco" is the Tasmanian version of Pisco and is produced from Pinot Noir and Chardonnay grapes from Charles Reuben Estate. A very popular cocktail is Pisco Sour but by far not the only one that Pisco is or can be used for. Our Tisco is extremely versatile but also always shows its own character. Why not mix with our Blood Orange?



- **Pink Grapefruit**

The Pink Grapefruit liqueur is a fruity and sweet experience for that chilled out summer day. An ideal mix with tonic or soda to create a tasty, light and refreshing drink for any occasion. This is a sweet liqueur with intense grapefruit flavours and a vibrant colour. At 31% ABV this mixer is almost as strong as a spirit.

- **Gin 112 (Silver Medal ADSA & Bronze Medal - TASA 2021)**

Our very popular Gin 112 is literally flying off the shelves. Made from 12 botanicals we researched our recipe for 2 years before distilling this one of a kind Gin. Light citrus, floral and a modern aromatic Gin were our goals before we went into research and production. We use 12 botanicals from our farm and around the world to bring you this Gin sensation. It is very enjoyable by itself and definitely a great addition to your Gin and Tonic.

- **Cocktail blends (Cosmopolitan and Singapore Sling)**

Charles Reuben Estate's extremely popular cocktail blends contain all the Charles Reuben spirits that a particular cocktail needs pre-blended in the correct ratio. If you are after a refreshing drink after work, want to chill on the deck or impress your friends with a quick but impressive cocktail these blends are perfect. Just use 30 - 40 ml of blend and add cranberry or pineapple juice. If you like, add a squeeze of lemon, lime, simple syrup and a slice of fruit to make an outstanding and tasty cocktail.

There are many more products in planning so please ask if you are missing a product or like an update. We are also specialising in the production of small event specific spirits. Contact us for a quote to distil your very own wedding, birthday, open air concert, theatre or celebratory Gin, Brandy or liqueur...

