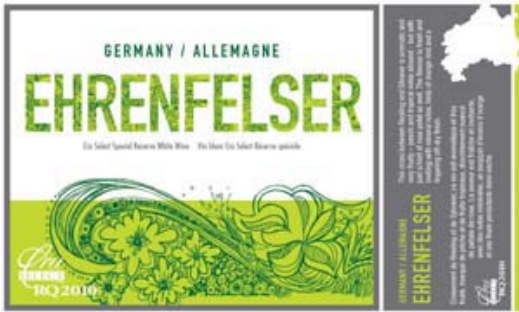


# EXCEPTIONAL WINES MADE BY YOU



## GERMANY EHRENFELSER

**AVAILABLE** January 2010, with a special early release in December 2009

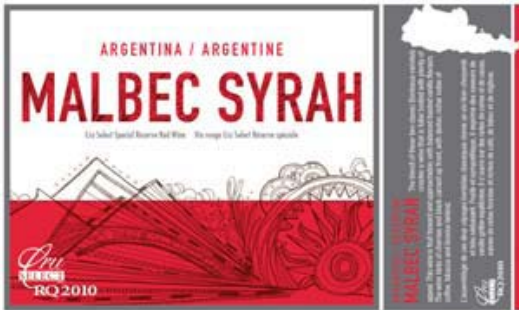
**APPELLATION** Pfalz, Germany

**VARIETAL PROFILE** This cross between Riesling and Silvaner is aromatic and very fruity – peach and tropical notes abound

- but with just a hint of rose petal. The flavour is fresh and inviting with mineral notes, hints of orange rind and a lingering off-dry finish.

**FOOD PAIRINGS** This wine will match well with spicy Indian, Thai or Chinese food or chilled on a sunny patio.

Oak 0 Body 3 Sweetness 1



## ARGENTINA MALBEC SYRAH

**AVAILABLE** January 2010, with a special early release in December 2009

**APPELLATION** Mendoza, Argentina

**VARIETAL PROFILE** A new world spin on an old world wine! The blend of these two classic Bordeaux varietals creates

a wine that is full bodied with plenty of appeal. This wine is fruit forward and approachable, with balanced toasted vanilla flavours from Hungarian oak cubes. The wine hints of cherries and black currant up front, with darker, richer notes of coffee, tobacco and licorice behind. Round and smooth with balanced tannins and a very easy drinking wine.

**FOOD PAIRINGS** A solid match for grilled foods as well as heartier meat dishes like Steak and Kidney pie or Osso Bucco.

Oak 3 Body 4 Sweetness 0



## ARGENTINA TORRONTÉS

**AVAILABLE** February 2010 **APPELLATION** Calchaquies Valley, Argentina

**VARIETAL PROFILE** The signature fragrant white grape of Argentina, Torrontés (related to Muscat) is one of the “aromatic

varietals” distinctive and exclusive to this South American region. It produces a wine with a bouquet rich with tropical fruits, honey and sweet floral notes. The flavour is unexpected – crisp and refreshing with a vibrant acidity, citrus notes and a hint of spice with an enduring finish.

**FOOD PAIRINGS** Great with conversation, but also pairs well with seafood, spicy ethnic foods or the classic Argentinean

hand held snack – Empanadas.

Oak 0 Body 3 Sweetness 0



## PORTUGAL TRIO DO VINHO TINTO

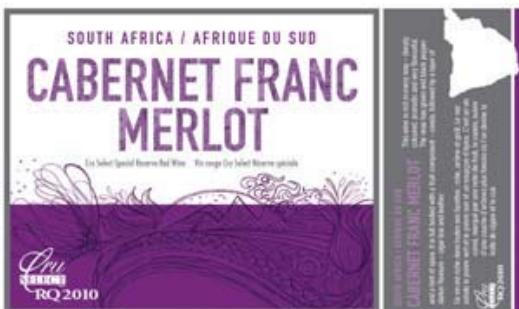
**AVAILABLE** March 2010 **APPELLATION** Alentejo, Portugal

**VARIETAL PROFILE** This dark red wine is an intensely flavourful blend of Aragones (Tempranillo), Cabernet Sauvignon,

and Trincadeira. The bouquet is rich with red berries, anise and black pepper. The palate is well balanced with many layers of complexity. Initially there is fruitiness, followed by notes of mushroom and earth. Rich tannins from the American Heavy Toast Oak spiral and Cabernet Merlot GenuWine Winery Grape Skins help give this wine a long finish.

**FOOD PAIRINGS** Pair this wine with red meats, Chorizo or other cured sausage, or a strong cheese.

Oak 4 Body 5 Sweetness 0



## SOUTH AFRICA CABERNET FRANC MERLOT

**AVAILABLE** April 2009 **APPELLATION** Stellenbosch, South Africa

**VARIETAL PROFILE** This wine is rich in every way – deeply coloured, aromatic and very flavourful. The nose has green

and black pepper and a hint of spice. It is full bodied with a fruit component – cassis, followed by a layer of darker flavours – cigar box and leather. There are hearty, chewy tannins from the Merlot GenuWine Winery Grape Skins.

**FOOD PAIRINGS** This wine will pair beautifully with flavourful foods such as goat cheese, game birds, babaganoush or curries.

Oak 5 Body 5 Sweetness 0