

## Classics

A selection of new and old varieties, chosen for their excellent adaptation to our vineyard, producing rich delicate fruit flavours. The medium-dry wines have a rich texture, and connoisseurs are amazed how clean and dry these wines finish. A paradox, but true; a definite must taste and compare.

**Riesling Dry** +265181 (0-dry)  
Has a light fruity bouquet laced with hints of peach & nectarine. The fresh lively acidity suggests touches of apple & kiwi.  
FOOD PAIRINGS: mild curries, cajun & Asian... chicken, pork, turkey, fruit plates & salads.

**Auxerrois** +171496 (1-off-dry)  
Has a classic wine character with soft acidity, rich in subtle flavours & delicate fruit. Vinted in an off-dry style.  
FOOD PAIRINGS: lightly grilled, cream sauces, light oil... chicken, turkey, shellfish, pasta & salads.

**Riesling** +171488 (2-med-dry)  
This wine offers a subtle bouquet laced with hints of peach & nectarine. The lively acidity suggests touches of apple & kiwi. Finishes crisp & clean.  
FOOD PAIRINGS: medium to hot curry, chutneys & Asian... pork, chicken, turkey, fruit plates & salads.

**Ehrenfelser** +171512 (2-med-dry)  
This wine offers a rich honeyed bouquet & tangy apricot acidity with a touch of almond. The sweetness highlights the wine's flavours then subsides to an almost dry finish.  
FOOD PAIRINGS: medium to hot curry, chutneys & Asian... pork, chicken, turkey, pasta & salads.

**Schönburger-Gewürztraminer** +586123 (2-med-dry)  
Exhibits hints of muscat set in a mellow acidity. Tropical fruit flavours are highlighted by this duo's Gewürztraminer spiciness.  
FOOD PAIRINGS: Tandoori, grilled, lightly spiced... pork, chicken, turkey, pasta, salads & various cheeses.

## Cuvées

These wines allow the winemaker to capitalize on the best that each grape variety has to offer. By selecting two or more complementary varieties & carefully blending them, a more consistent wine can be achieved from vintage to vintage. A true cuvée has more complexity than the individual wines used.

**Cuvée Noire** +171504 (0-dry)  
A blend of various red varieties, this wine offers a collection of berry fruits & cherries. Light in style, this unoaked wine encompasses all red wine flavours in a balanced fashion with a soft velvety finish.

FOOD PAIRINGS: grilled, BBQ, tomato base... beef, pork, turkey, pasta & robust cheeses.

**Desert Sun** +398107 (1-off-dry)  
This Auxerrois/Riesling blend offers subtle & delicate fruit flavours that unfold in the palate, finishing in a crisp off-dry style.  
FOOD PAIRINGS: grilled, cream sauces, light oil... chicken, pork, salmon, shrimp, pasta & salads.

### Non-Oaked Wines

#### WHITE

- (0) Private Reserve Pinot Gris  
(1) Desert Sun  
(1) Auxerrois  
(0) Dry Riesling  
(0) Dry Rock Sauvignon Blanc  
(0) Dry Ehrenfelser  
(1) Private Reserve Riesling  
(2) Riesling  
(2) Ehrenfelser  
(2) Schönburger-Gewürztraminer

Increasing Fruit Character ▼

## Private Reserves

The reserve series of wines have received the utmost care in all facets of winemaking from viticulture through to vinification. Developed for the discerning wine drinker, these wines have undergone unique fermentation methods & various aging techniques to best enhance the natural characteristics of each variety. All of these wines are limited in production.

**Pinot Noir** +430306 (0-dry)  
This Burgundian style red wine brings forward subtle fruits in the bouquet. Hints of black cherries & berries are evident throughout this lightly oaked wine.

FOOD PAIRINGS: grilled, braised, BBQ, tomato sauce... beef, veal, pork, turkey, wild game, salmon, pasta & robust cheeses.

**Pinot Gris** +347203 (0-dry)  
This French variety offers a typical earthy character. Finished in stainless steel, hints of green apple & pear are apparent throughout this wine.

FOOD PAIRINGS: lightly grilled, cream sauces, light oil... chicken, pork, turkey, sea bass, shrimp, crab, salads & pasta.

**Riesling** +347492 (1-off-dry)  
This noble grape offers a full bodied full fruit wine. Finished in stainless steel, this wine has hints of nectarine & peach balanced with a crisp acidity.

FOOD PAIRINGS: curries, cajun, tomato & Asian... pork, chicken, turkey, white fish & salads.

**Pinot Blanc** +503748 (0-dry)  
This white Burgundian-style wine has undergone a slow, cool fermentation resulting in rich flavours of apple & pear aged with a light touch of oak.

FOOD PAIRINGS: lightly grilled, smoked, cream sauces... salmon, shellfish, pork, chicken, turkey, smoked meats, salads & pasta.

## Dry Rock Vineyards

In the heart of North America's northern edge of the Sonora desert, is the home of Dry Rock Vineyards, producing premium grapes since 1997. This vineyard is known for its unique microclimate, southern exposure and rocky soils. Maintaining lower yielding crop levels, offers higher concentrations of intense flavours: some of the best fruit in the valley.

**Chardonnay** +536169 (0-dry)  
Distinctive ripe pineapple and pear flavours are highlighted by subtle vanilla notes, all framed in french oak.  
FOOD PAIRINGS: with most of today's lighter cuisine.

**Sauvignon Blanc** +584177 (0-dry)  
Among subtle herbaceous notes of asparagus, celery and gooseberries, are soft tones of melons.  
FOOD PAIRINGS: with most salads and light dishes.

**Merlot** +559583 (0-dry)  
On the nose and palate hints of cassis, plums, spice and sandalwood, wrapped in soft full tannins and finished with new french oak.  
FOOD PAIRINGS: with traditional heavier styled foods.

**Cabernet Merlot** +556001 (0-dry)  
On the nose and palate, essence of plums, cassis, chocolate, leather and spice, framed with new french oak.  
FOOD PAIRINGS: with traditional heavier styled foods.

### Oaked Wines

#### WHITE

- (0) Private Reserve Pinot Blanc  
(0) Dry Rock Chardonnay  
(0) Optimum Pinot Gris  
(1) Optimum Harmony

#### RED

- (0) Private Reserve Pinot Noir  
(0) Optimum Pinot Noir  
(0) Dry Rock Merlot  
(0) Dry Rock Cab/Merlot  
(0) Cuvée Noire