

# esome of the second of the sec Boutique Wine Estate

Me are small but we are many.!



Nose: Pungent, in-your-face aromas ranging from freshly cut grass, peas and asparagus, to tropical ripe passion fruit and grapefruit.

Palate: Tart, green apple, sweet melon and peach. Food Pairing: Seafood, chicken, green vegetables, and herb-forward sauces like pesto and chimichurri.

### Chardonnau

Nose: Aromas of ripe citrus, pineapple, yellow apple and whiffs of vanilla, nutmeg and preserved lemon.

Palate: Rich hints of heavier fruit flavours like peach, melon and tropical fruits.

Food Pairing: Pork tenderloin with apples. For vegetarians, lean towards rich or starchy vegetables like corn, pumpkin or squash.

### Chenin Blanc

Nose: Yellow apple, pear, quince, hay, wool and wet stone. Palate: Tropical flavours and undertones of honey. Rich on the palate with a lingering aftertaste.

Food Pairing Creamy chicken, pork dishes, meatier flaky fish and rich seafood (especially white crabmeat and lobster).

### Frankly My Dear (Blanc de Noir)

Nose: A floral Bouquet on the nose with a hint of candy floss

Strawberry on the pallet with a lingering after taste

ng: Sushi, shrimp, mussels, chicken and Thai food.

#### Colombar

Nose: Guava and pear

Palate: Tart green apple, sweet melon and peach, and bitter almond.

Food Pairing: Sushi, fish, cheese plates featuring

cheddar or gruyere.

## Vioqner

Nose: Aromatic grape variety, that develops aromas of apricot, peach, honeysuckle and gingerbread. Palate: Rich aromas of vanilla with spices of nutmeg and clove.

Food Pairing: Chicken Korma, Red Thai Curry, Chicken Pad Thai.

# Our Flower Collection (Cap Classique)

Nose: Light bodied dry wine with high acidity. Pallet: Lemon, white cherry, ginger and cream g: Chicken and pork dishes that play with sweet and sour flavours.

White Wine

**Red Wine** 

Cap Classique



Nose: Cherry, roasted tomato, sweet balsamic, oregano, espresso.

Palate: Dry, and highly acidic, with fruity and savoury flavours.

Food Pairing: With its strong flavours and texture, it lends itself well to savoury carbohydrates, smoky meats and firm cheeses like Provolone, Spaghetti Aglio e Olio.

#### Barbera

Nose: Tart cherry, liquorice, blackberry, dried herbs, black pepper Palate: Flavours of cherries. strawberries and raspberries, and when young can have intense aromas of black berries as well. Food Pairing: Rich dark meats, mushrooms, herbs, herbaceous cheeses like blue cheese.

#### Mourvedre

Nose: Leather, game, truffle.

Palate: Brambly berries, leathery, earthy notes as well as some vanilla bean and chocolate.

Food Pairing: Game stews, slowly braise red meat, grilled red meat, duck, goose.

#### Shiraz

Nose: Aromas strongly of of oak and blueberry. It also has light hints of ripe fruit in its scent

Palate: Expect to taste flavours of pepper, spice and sweet red fruit.

Food Pairing: Lamb shwarma, gyros and darker meats

### Stories Blend

Nose: Beautiful red fruit on the nose. Palate: Fruity with nice spice on the

Food Pairing: Beef, lamb, semi firm

cheese and burgers

#### Pinot Noir

Nose: A variety of scented aromas based on red berry characters closest to raspberry and strawberry, and often tinged with incenses and cola-like

Palate: Earthy, herbal and spicy nose. Flavours of dark cherries, red currants and berries are common, along with notes of mushroom and soil.

Food Pairing: Light enough for grilled fish, it is also complex enough for roast chicken.

### Grenache

Nose: Subtle aromas of orange rinds and ruby-red grapefruit.

Palate: Strawberry, leather, dried herbs and blood orange.

Food Pairing: Smoky flavors like grilled meats spiced with cumin



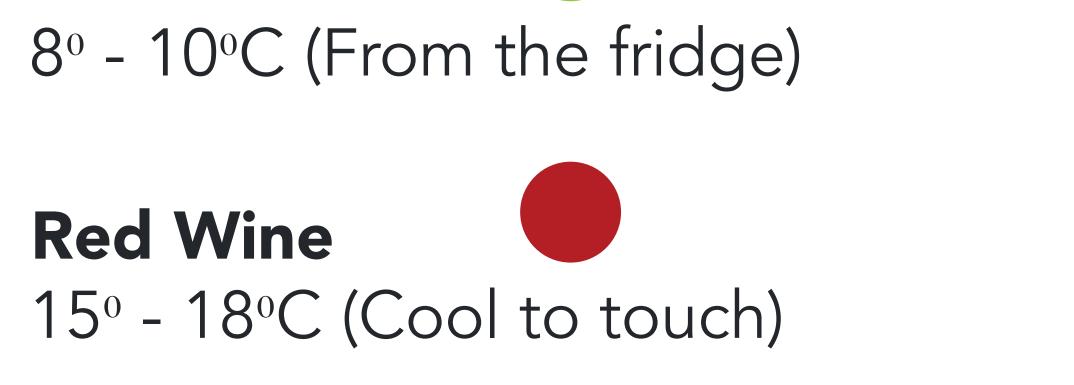




Nose: A dry, light-bodied wine with aromas of lemon-lime, pear and stone fruit like peach and apricot.

Palate: Spicy flavour and notes of tropical fruit, stone fruit. Food Pairing: Fish and shell fish such as Cod, Snapper and

Mussels.



Perfect Drinking Temprature

9 - 8°C (Dipping hands in cold water)