

Top Five Best Selling Wines

Lavriviere Yturbe Malbec



Grape: Malbec 100%

Region: Luján de Cuyo, Ugarteche, Mendoza a 975 msnm.

Aromas: Red-violet colour very brilliant and limpid.

Smooth and agreeable tannins with an intense ending. Mature plums and tasty raisins come to mind.

Food Matching; : Ideal with grilled meats and pastas with red sauce.

Price: \$14.99

Hi Prosecco



Region: Italy, Veneto

Type: White, Sparkling

Color: Crystal clear with a fine and persistent perlage.

Aromas: Sharp green apple nose with underlying notes of citrus fruit. Taste: Pleasantly fresh and mineral, very harmonious with a clean finish. Food Matching: As an aperitif with light dishes, appetizers or desserts.

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Price: \$12.99

Two In A Bush Merlot/Cabernet



Region: Australia » Adelaide Hills

Varietal: Cabernet Sauvignon

Type: Red Wine

Aromas: Lifted aromas include ripe red fruits, fleshy plums and subtle oak. The rich, vibrant palate has hints of blackcurrant, nutmeg, briar and cedar. The intense dark berry flavours of the Merlot balance the length and structure of the Cabernet.

Price: \$15.99

Rio Madre



Region: Spain, Rioja

Grape : Graciano

Type: Red Wine

Aromas: Rich, savory and luscious. An excellent grower of graciano grapes in Rioja Baja from very old vines . A cross between Grenache and tempranillo. Velvet chocolate. The old vine purity is impressive and at this price obscene.

Food Pairing: Beef, Pork, Lamb, Poultry

Price: \$14.99

Boschendal 1685 Chardonnay



Region: Stellenbosch South Africa

Type: Chardonnay

Flavour: profile: vanilla, tropical pineapple, mineral, Citru

Aromas: bold statement wine that is big on aroma and flavours, combining zesty citrus and clean minerality. Balance, good structure, length and lingering citrus minerality promise great potential on further maturation. Enjoy now or cellar up to five years for richer depth, dimension and complexity.

Food Pairing: Ideally served with fish and shellfish, poultry and soft cheeses. Roast turkey, Roast guinea fowl, chicken and tarragon.

Price: \$16.99

