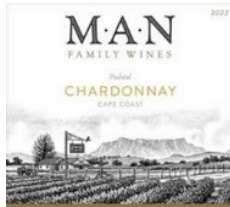


South Africa



Terre Brûlée Chenin Blanc

The Loire Valley meets South Africa's Western Cape in this beautiful white wine. Tania and Vincent Careme are Chenin Blanc specialists making several styles from their respective home countries (South Africa and France). This version is rich with honeysuckle, burnt sugar, and candied lemon. Pairs well with goat cheese and arugula salad, grilled chicken sandwiches, and fish and chips.



Man Vintner's Chardonnay

Man Family winery makes this elegant style of Chardonnay that copies Russian River valley very well. They take full advantage of the cooler climate of the South Africa's Coastal region. This wine is rich with butterscotch, orange marmalade, and white peach with a creamy mouthfeel and texture. Perfect with grilled halibut with peach salsa, buttery scallops, and chicken masala.



Braai Pinotage

Pinotage, a Pinot Noir and Cinsault hybrid, created specifically for South Africa and is their only native grape. This chewy red from the Western Cape is filled with smoky mushroom, black plum and earthiness. Try it with grilled lamb kebabs, mushroom risotto, and smoked brisket.



The Curator Red Blend

Coming from Swartland, this red blend is Cabernet Sauvignon, Shiraz, Cinsault, and Grenache balancing all four varietals very well. The Cabernet Sauvignon and Shiraz are the bolder, expressive components in this wine with structure and a firmness. The Grenache and Cinsault temper the tannins resulting in a wine that's full bodied but easy to drink, are easy to open, and to share. Compliments bacon cheeseburgers, lasagna, and cool evenings with friends.