

## 2018 West Coast Swing White Zinfandel, The Wine Group

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**Region:** California  
**Country:** United States of America  
**Bin Code:** B7936118

### Grape Varieties

Muscat - 3%, - 7%, Zinfandel - 88%

**Alcohol:** 11%

### The Wine Group

The Wine Group's corporate headquarters, located in Livermore, California, are set next to our flagship winery, Concannon Vineyard. The Wine Group markets its products in North America, Western Europe and Asia.

The Wine Group's vision is to thrive as the wine and spirits industry's most admired organization while delighting consumers with unbeatable brand value and continuous innovation to consistently exceed their expectations.

### Tasting Note

Full of ripe fruit aromas such as peaches, mango and melon. Juicy on the palate with strawberry and tropical fruit flavours with fresh acidity balancing the sweetness.

### Wine Making

Soft pressing with skin maceration of up to 12 hours at controlled temperature to enhance colour and preserve primary aromas. Fermentation in stainless steel.

### Food Matching

Spicy, hot food and as a dessert wine. Very good with strawberries and strawberry tarts.

## 2019 Melodias Malbec, Trapiche

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**Region:** Mendoza  
**Country:** Argentina  
**Bin Code:** B1646119

### Grape Varieties

Malbec - 100%

**Alcohol:** 13%

### Trapiche

The history of Trapiche begins in 1883, in a small vineyard called El Trapiche, in the district of Godoy Cruz, Mendoza, where the grapes for the first fine wines were grown. With more than 130 years of experience, Trapiche has earned its place as a pioneering winery in the introduction of French vines, the production of varietal wines, the import of French oak barrels and the use of stainless steel tanks.

True to its origins, today Trapiche is in a continuous quest for the latest best practices. Led by Daniel Pi, Director of Winemaking, Trapiche's winemaking team permanently strives to improve winemaking practices by exchanging experience and knowledge with winemakers from other wine producing countries such as France, the US, Australia and New Zealand.

### Tasting Note

### Wine Making

The grapes are destemmed followed by cold maceration prior to fermentation. Selected yeasts are used to start a controlled fermentation, which takes place at 23-25°C for 15 days. The wine has some contact with oak before being filtered and bottled.

### Food Matching

The ideal wine for grilled meats like the typical Argentinian "asado". It also goes very well with farmhouse cheddar and aubergine bakes.

## 2018 Shiraz, Cable Crossing

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**Region:** South Eastern Australia

**Country:** Australia

**Bin Code:** B1416118

### Grape Varieties

Shiraz - 100%

**Alcohol:** 13.5%

### Cable Crossing

The majestic Murray River brings life to the Riverland region of South Australia, where sun-kissed vineyards laden with Chardonnay and Shiraz weave around the river. The Chardonnay delivers an unmistakably vibrant and fruit-driven style, while the Shiraz is spicy and peppery, with a real sense of place.

### Tasting Note

A classic sun drenched Aussie Shiraz, this powerful version is full of ripe plum and blackberry aromas, has a fleshy palate and finishes long with black pepper notes coming through in harmony with the primary fruit characters.

### Wine Making

Fermented on skins for 5 days between 18-25°C. Wine is matured in stainless steel tanks with a small portion matured in oak and blended into the final wine.

### Food Matching

The black pepper notes make this Shiraz a great match to barbequed red meat, it's a classic for a reason.

## 2018 Merlot Primera Luz

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**Region:** Central Valley

**Country:** Chile

**Bin Code:** B1046118

### **Grape Varieties**

Carmenere - 15%, Merlot - 85%

**Alcohol:** 13%

### **Viñedos Puertas**

Viñedos Puertas, a family-run business, was founded by Jose Puertas Pons in 1950. Jose Puertas Pons originally hailed from the Spanish town of Campo (Huesca province, Aragon), located on the bank of the Esera River in a valley bordered by the lofty Turbon's (2,492m) and Cotiella's (2,912m) peaks. Due to hard work, dedication and a unique vision of development, he has created and enhanced Viñedos Puertas into one of the most important wine producers in the central zone of Chile.

From the outset, the vineyard comprised 80 hectares of fields irrigated by water flowing from the Andes Mountains and a one-million-liter capacity winery known as El Milagro, located at the heart of Curico Valley, in Convento Viejo. The company focused on selling grapes and bulk wines, as well as custom winemaking, lending its services to the country's largest winemakers and fomenting employment and development in the surrounding region.

### **Tasting Note**

Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit. Straight-talking, easy-drinking, moreish.

### **Wine Making**

### **Food Matching**

Lamb chops with coarse-grain mustard and red-tomato chutney, grilled lamb kebabs with cumin and cinnamon, or a duck salad.

## 2018 Sauvignon Blanc, Primera Luz

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**Region:** Central Valley

**Country:** Chile

**Bin Code:** B1036118

### Grape Varieties

Sauvignon Blanc - 100%

**Alcohol:** 12%

### Viñedos Puertas

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### Tasting Note

Pale straw yellow in colour. Aromas of lime and grapefruit core, surrounded by passion fruit notes. Crisp and juicy in the palate, with lime, pear and herbal flavours in delicate balance, with a soft finish.

### Wine Making

The grapes were picked between mid February and mid March. After de-stemming and pressing the, juice was chilled and settled overnight in stainless steel tanks. After racking off the settled solid, the juice was inoculated with a cultured yeast and fermented at a cool 12 - 16 degrees Celsius to retain the fresh and delicate varietal characteristics of Sauvignon Blanc.

### Food Matching

A crisp, refreshing glass on its own or great with salads and light fish dishes.

## NV Prosecco, Stelle d'Italia

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**Region:** Veneto  
**Country:** Italy  
**Bin Code:** 641661NV

### Grape Varieties

Glera - 100%

**Alcohol:** 11%

### Stelle d'Italia

The Stelle d'Italia wines are literally the "stars of Italy". The concept is to source high quality fruit from regions around Italy. The Prosecco's brief is to craft fresh, easy-drinking wine recognisably expressing the characteristics of this Italian classic wines.

### Tasting Note

A lively, crisp Prosecco, with a delicate lemon character and hints of fresh green pears on the palate. Pleasantly refreshing, with persistent bubbles and an aromatic, dry finish.

### Wine Making

Glera grapes are harvested and pressed gently, to produce a high quality and freshly acidic must which is then cold-settled for 12 hours. Following this, the must is fermented to produce a still wine, after which sugar is added. Secondary fermentation takes place in autoclaves under pressure, to ensure that bubbles are formed.

### Food Matching

Perfect on its own as an aperitif, the Prosecco Stelle D'Italia also boasts enough flavour to hold its own against creamy pasta dishes, mushroom risottos, and even lightly barbecued white meats.

## 2018 Pinot Grigio Blush, Via Nova

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**Region:** Veneto  
**Country:** Italy  
**Bin Code:** 51466118

### Grape Varieties

Pinot Grigio - 100%

**Alcohol:** 12%

### Via Nova

Via Nova is a range of modern varietal and dual varietal wines sourced from the Veneto region of Northern Italy. The wines are produced exclusively for Enotria & Coe and we oversee the winemaking process to ensure consistent quality and value for money. The range reflects a growing consumer demand for lighter, easier-drinking wines with contemporary packaging.

### Tasting Note

Light and refreshing with fresh cranberry and raspberry notes on the nose. On the palate the wine is crisp with some citrus flavours coupled with a core of red fruit such as strawberries. Lovely and easy-drinking.

### Wine Making

To make this Pinot Grigio blush, the grapes are crushed upon reception at the winery and instead of separating immediately from the skins the must is left to cold macerate with the skins before fermentation in temperature controlled steel tanks. The different parcels undergo various lengths of skin maceration and the final wine is a blend of these various component parts. There is no oak used at all and fining, stabilisation and bottling are all carried out in the most hygienic conditions on site at the winery, eradicating any risks of spoilage due to transportation or a third party.

### Food Matching

This is the perfect summer drinking wine. It is deliciously refreshing by itself and ideally partners salads and fish but can also be drunk with grilled or barbecued red or white meat, pizza and pasta due to its versatility.

## 2018 Arpeggio Rosso, Settesoli

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**Region:** Sicily  
**Country:** Italy  
**Bin Code:** 32926118

### Grape Varieties

Nero D'Avola - 30%, Nerello Mascalese - 70%

**Alcohol:** 12%

### Arpeggio

Our Arpeggio range continues to go from strength to strength. Sourced as it is from the south west corner of Sicily it offers everything that one could hope for, from sunny tropical fruit characters to well-balanced acidity and tannins.

### Tasting Note

The Arpeggio Rosso is a medium bodied red with ripe fruit character, soft, well-rounded tannins and a concentrated finish.

### Wine Making

The grapes are picked between the end of September and the beginning of October. Then they are crushed delicately and then macerate for 8-10 days. After their transformation into wine, they continue to ferment at a controlled temperature.

### Food Matching

Arpeggio is ideal on its own as it is soft with bags of fruit, but also has enough body to team with pasta, pizza and red meat dishes.



## 2018 Arpeggio Catarratto, Settesoli

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**Region:** Sicily  
**Country:** Italy  
**Bin Code:** 32916118

### **Grape Varieties**

Catarratto - 100%

**Alcohol:** 12.5%

### **Arpeggio**

Our Arpeggio range continues to go from strength to strength. Sourced as it is from the south west corner of Sicily it offers everything that one could hope for, from sunny tropical fruit characters to well-balanced acidity and tannins.

### **Tasting Note**

Lightly aromatic and floral in character with delicate flavours of white blossom and peaches, balanced with refreshing acidity.

### **Wine Making**

The grapes are crushed delicately after an accurate selection. The must obtained is fermented at a controlled temperature after the adding of selected yeasts and bottled without any oak contact.

### **Food Matching**

Ideal as an accompaniment to fish, white meats, starters and salads.

## 2018 Pinot Grigio, Via Nova

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**Region:** Veneto  
**Country:** Italy  
**Bin Code:** 63596118

### Grape Varieties

Pinot Grigio - 100%

**Alcohol:** 12%

### Via Nova

Via Nova is a range of modern varietal and dual varietal wines sourced from the Veneto region of Northern Italy. The wines are produced exclusively for Enotria & Coe and we oversee the winemaking process to ensure consistent quality and value for money. The range reflects a growing consumer demand for lighter, easier-drinking wines with contemporary packaging.

### Tasting Note

Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is a very easy-to-drink dry white with medium alcohol and a gorgeous lingering finish.

### Wine Making

This Pinot Grigio is gently crushed, cold settled, and fermented at controlled temperature in stainless steel. After racking and filtering the wine is left to mature in tank before bottling.

### Food Matching

Lovely on its own as an apéritif, this is also a delicious match for fish, summer salads and white meats.

## NV Prosecco DOC Treviso, Vinicola Serena

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**Region:** Veneto  
**Country:** Italy  
**Bin Code:** A97813NV

### Grape Varieties

Glera - 100%

**Alcohol:** 11%

### Vinicola Serena

Vinicola Serena was founded in 1881 and since then has never ceased to innovate, adapting to the times and the demands of the market while attention to quality, the environment and especially the customer remain unchanged.

Now in its fifth generation under the guidance of two brothers Gerardo and Giorgio Serena, who are helped by their children Chiara and Luca.

Inside the company, more than a hundred years of history and tradition blend with innovation and the most up to date machinery, allowing it to achieve significant production volumes and meet the diverse needs of customers, providing them with the peace of mind to trust a safe and competent company.

### Tasting Note

A young and exciting sparkling wine, full of lively and crisp flavours. It has a delicate lemony character, accompanied by floral aromas of acacia flower and wisteria, alongside fruitier hints of fresh golden apples. Fragrant, fresh and entirely harmonious on the palate, with an aromatic and dry finish.

### Wine Making

Grapes are handled carefully, without exposure to oxygen, in order to preserve the delicate character and aromas within the wine. Fermentation takes place in stainless steel tanks with temperature control, following the classic Charmat method that is typical of the Prosecco region.

### Food Matching

Delicious on its own, this lighthearted wine will also accompany canapés to perfection. In bars in Venice it is served by the glass, which is known as an 'ombra' or shadow. It accompanies 'ciccheti' which are basically tapas. Small portions of salt cod on polenta are a classic!

## 2018 Melodias Winemakers Selection Chardonnay, Trapiche

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**Region:** Mendoza  
**Country:** Argentina  
**Bin Code:** B1666118

### Grape Varieties

Chardonnay - 100%

**Alcohol:** 13.5%

### Trapiche

The history of Trapiche begins in 1883, in a small vineyard called El Trapiche, in the district of Godoy Cruz, Mendoza, where the grapes for the first fine wines were grown. With more than 130 years of experience, Trapiche has earned its place as a pioneering winery in the introduction of French vines, the production of varietal wines, the import of French oak barrels and the use of stainless steel tanks.

True to its origins, today Trapiche is in a continuous quest for the latest best practices. Led by Daniel Pi, Director of Winemaking, Trapiche's winemaking team permanently strives to improve winemaking practices by exchanging experience and knowledge with winemakers from other wine producing countries such as France, the US, Australia and New Zealand.

### Tasting Note

This Chardonnay exhibits crisp pear, lemon blossom, crème brûlée, lemon pie and brioche flavours, which are enhanced by a refreshing acidity.

### Wine Making

The grapes are bunch selected to ensure the best fruit is chosen and cooled before undergoing a gentle pneumatic pressing and cold maceration prior to fermentation. Selected yeasts are used to start a controlled fermentation which takes place at 15°C. 50% of the wine was aged in a mix of French and American oak barrels of second and third use and undergoes malolactic fermentation. The other 50% spent time in stainless steel tanks. The wine is then blended before being filtered and bottled.

### Food Matching

Ideal with white meats especially roast chicken and pasta dishes with creamy sauces.