

# Wines of South Africa Tasting

Monday, July 25<sup>th</sup>, 2016

4:30 – 6:30 PM

with Debbie Schick of Kysela Pere et Fils

## **Riebeek Cellars Viognier**

**Bottle \$10.59\***

**Glass \$5.00**

This unwooded style of Viognier offers an accessible wine with enough body but without wood flavors. The color is a brilliant green-gold and the style is dry but fruity. The perfume of a floral bouquet greets the nose and follows through with lovely tropical flavors in a light but lingering palate. Lovely with most entrees – from crisp salads to creamy soups. Beautiful with chicken and fish – whether served grilled or in a creamy sauce. Perfect with subtle curries, shell fish and creamy pastas.

## **Solms Delta Chenin Blanc**

**Bottle \$13.50**

**Glass \$5.75**

The complexity of this great white contradicts its price tag. Flavors of ripe summer fruits of guava, apple, and banana lead to a juicy mid-palate with hints of stone fruit followed by a fresh, clean finish. Great at any informal occasion, poolside or picnic, and pairs well with fish, chicken, salads, or pizza.

## **Riebeek Cellars Cape Rose**

**Bottle \$10.59\***

**Glass \$5.00**

This dry, yet fruity and fresh rose is made from 100% Pinotage grapes. The palate bursts with flavors of fresh strawberries and ripe cherries. A perfect sipper on a hot summer day with friends, this wine also pairs well with light pasta dishes, salmon, or salads.

## **Solms Delta Shiraz**

**Bottle \$13.95**

**Glass \$6.00**

Dark fruits of plum, prune and cassis. The wine has subtle hints of oak spice with notes of liquorice and mint that leads to a smooth, generous palate. Enjoy it on its own or pair with hearty peasant dishes.

## Please stay and enjoy a glass with us!

### **Tasting Day Discounts**

**3-5 Bottles: 5% off**

**6-11 Bottles: 10% off**

**12+ Bottles: 15% off**

**\*Part of our 3 for \$27 program**

**15% off 3 bottles, 20% off 6 bottles, and 25% off 12 bottles**