



VINTNER'S CELLAR - *Kawarthas Premium Wines*

999 Lansdowne St. W., Peterborough (at The Parkway)
(705) 741-3767 www.vintnerscellar.ca

Tuesday to Friday: 9:30am – 6pm, Saturday: 9:30am – 4pm
Sunday/Monday: Closed

FRESH JUICE

Fresco Special Edition from

South African!

Vintner's Cellar South African Special Edition is available April 25th, 2018. These premium, fresh, refrigerated grape juices provide Wine Lovers the opportunity to taste the unique flavors and attributes of South Africa. With 4 varieties available, South Africa's exclusive winemaking offerings are proudly displayed within Vintner's Cellar Fresco brand.

ORDER DEADLINE IS APRIL 20TH, 2018

REDS	RETAIL PRICE
Cabernet Sauvignon	\$180.00
Shiraz	\$180.00
Pinotage	\$180.00
WHITES	
Sauvignon Blanc	\$175.00

Cabernet Sauvignon

In the world of wines, the Cabernet Sauvignon is one that does not get neglected – and with good reason! The intense mouthfeel coupled with fruity notes of cassis, plums and cherries make this wine an unequivocal master of provoking the senses. Dry, full-bodied and slightly woody arising from the natural overabundance of tannins. If you are courageous enough to set this South African Cabernet Sauvignon aside for 12+ months, it will give new meaning to the phrase “ages like fine wine”!

Shiraz

Experience one of South Africa’s most renowned grapes: a dry, full-bodied cherry-red Shiraz with fruity, spicy notes when young. As it ages, subtler flavors like coffee, chocolate begin to take over. The nose slowly develops a hint of charcoal, which adds to the mysteriousness of this classic wine. Enjoy it with company if you really want to share it, but don’t be ashamed of keeping it your own little secret!

Pinotage

A South African line-up is not complete without a Pinotage. This bold red wine is synonymous with South Africa and it’s no wonder why – its hints of dark and red fruits combine to produce a medley consisting of blackberries, raspberries and licorice on the palate. More subtle flavors include rooibos, tea leaf and flavorful pipe tobacco. The bouquet exudes hints of wood and spices. Relatively high acidity provides a strong finish, making it the perfect pairing for game meats, gourmet burgers and homemade pizza.