PAIRING WINE & FOOD

POURING

FRONTERA Merlot
USD $15.50

Region: Chile
Varietal: Merlot

Description: Hints of chocolate and spice jump out from this smooth and rich Merlot. A versatile and very easy-drinking wine.

FRONTERA Chardonnay
USD $15.50

Region: Chile
Varietal: Chardonnay

Description: Expressive with aromas of pineapple, citrus and vanilla. A perfect match to seafoods, pastas and light cheeses.

FRONTERA Cabernet Blush
USD $15.50

Region: Chile
Varietal: Cabernet Blush

Description: Semi-sweet with delicate flavours of strawberry, cherries and apples. An ideal aperitif to any evening.

PREMIUM

TRIBU Malbec
USD $20.50

Region: Argentina
Varietal: Malbec

Description: Juicy red fruit burst on the palate with a dash of black pepper and rounded tannins. Great with BBQ'd foods.

TRIBU Pinot Grigio
USD $20.50

Region: Argentina
Varietal: Pinot Grigio

Description: Super crisp with fresh flavours of green apples and citrus. A bright wine with perfect acidity. Pair with seafood and salads.

TWO OCEANS Cabernet Merlot
USD $22.50

Region: California, USA
Varietal: Merlot

Description: Soft tannins, with ripe plum and red fruit flavours. A great match to roasted and grilled meats.

TWO OCEANS Sauvignon Blanc
USD $22.50

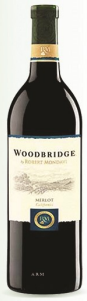
Region: California, USA
Varietal: Sauvignon Blanc

Description: Crisp, fresh and elegant with tropical fruit and tangy gooseberry.

Pairs well with pasta and poultry.

ULTRA PREMIUM

WOODBRIDGE Merlot
USD $27.00



Region: California
Varietal: Merlot

Description: Aromas of blackberries and luscious cherries build on subtle, smooth tannins. Vanilla and smooth oak carry the long finish.

WOODBRIDGE Sauvignon Blanc
USD $27.00

Region: California
Varietal: Sauvignon Blanc

Description: Bright flavours of pineapple, grapefruit and pears burst from the glass. A fruit forward wine that shines alongside food.

PREMIUM SPARKLING

SPERONE PROSECCO
USD $18.50

Region: Italy
Varietal: Prosecco

Description: With a fine bead, this lightly sparkling wine is harmonious with fruit flavours and floral aromas.

SPERONE MOSCATO ROSE
USD $24.50

Region: Italy
Varietal: Moscato

Description: Delicate with sweet, fruit forward flavours. The Moscato brings out a fine bouquet and a fresh palate.

MIONETTO PROSECCO
USD $27.00

Region: France
Varietal: Brut

Description: A light sparkling wine with delicate apple and pear flavours.

Refined and perfectly balanced.

NON ALCOHOLIC SPARKLING

KEROR WHITE GRAPE
USD $9.50

Region: France
Varietal: White Grape

Description: Made with no added sugar, preservatives or colourings. Your guests with love the refreshing taste and juicy flavours of Keror, Non-Alcoholic wine.

KEROR RED GRAPE
USD $9.50

Region: France
Grape Varietal: Red Grape

Description: Made with no added sugar, preservatives or colourings. Your guests with love the refreshing taste and juicy flavours of Keror, Non-Alcoholic wine.

SPECIALTY

FRESITA
USD $25.50

Region: Argentina
Varietal: Moscato, Sauvignon Blanc

Description: A gorgeous, semi-sweet, sparkling wine infused with all natural strawberries. The perfect cocktail in a glass, ready for any celebration

TIPS AND TRICKS

PAIRING
The key to pairing wines is creating a 'Marriage', not a 'Divorce'. You want similar characteristics and richness between the food and wine; so that they compliment, instead of compete against each other.

DRY VS. SWEET
There is a time and place for both. Whilst dry wines tend to be better for pairings with food, sweet wines are ideal for opening the palate before a meal, and for closing the evening with desert.

SPARKLING & STILL
Don't feel that there must be a special occasion to 'pop' the bubbly. Sparkling wines are great as aperitif's, and pair beautifully with light affair. Still wines cover all other bases, so try a combination of both!