

# Order Form

Quantity *Please place orders by December 12, 2006.*

- \_\_\_\_\_ *January* - South African Shiraz
- \_\_\_\_\_ *January* - Australian Verdelho
- \_\_\_\_\_ *February* - Australian Grenache/  
Mourvedre
- \_\_\_\_\_ *March* - German Gewürztraminer
- \_\_\_\_\_ *April* - Spanish Tempranillo/Cabernet  
Sauvignon

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*Selection*  
LIMITED EDITION



2006

Five Unique Varieties only available at  
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*Don't Miss Out!*

Each year, from January through April, Winexpert releases limited quantities of five very special varieties, giving you the opportunity to create unique wines of great distinction and character.

Now in its 17th year, Selection Limited Edition Series continues to be a highly sought after offering. In fact, wines made from Selection Limited Edition Series have received numerous awards at winemaking competitions throughout North America. Using a combination of 100% pure varietal grape juice and premium grape concentrates, Selection Limited Edition yields wines possessing superior flavour, aroma, and complexity. Due to their immense popularity, reserving your Selection Limited Edition order with your Winexpert Authorized Retailer is strongly advised as each variety is only available during their month of release. To finish off your bottles in style, a package of 30 specially designed, Limited Edition bottle labels are included with each purchase.

Selection Limited Edition wines have established a well deserved reputation for delivering unsurpassed quality year after year. To reserve your Selection Limited Edition wine kits, please use the order form included in this brochure and return it to your Winexpert Authorized Retailer by December 12, 2006. Your retailer will notify you as soon as your reserved wine kit arrives in store. Don't miss out on your chance to enjoy these five exclusive varieties! Make This Your Vintage Year. Make Wine with Selection Limited Edition Series by Winexpert.



Germany's most famous growing region, the Mosel Valley located very close to the town of Zell and produces some of the world's finest off-dry white wines.

The La Mancha is the largest wine region in the country and is located in the South of Spain. The dry hot climate is famous for producing wines with intensely flavoured red grapes, yielding high sugar levels.

East of Cape Town, Stellenbosch produces South Africa's finest red wines, with its cooler, maritime-influenced climate making for lower yields and more intense flavours.

Mularoo Creek, Is located in the Riverlands region of South Australia. It's warm coastal climate that produces amazing fruit forward wine, crisp and elegant with a touch of sweetness.

Overland Corner is located in Southern Australia on the north bank of the Murray River, Its famous for its warm climates that produce wine with strong flavours and aromas of black fruits and bold tannins.

January

**South African Shiraz**  
*Stell-en-bow-shh sure-as pee-no-tahj*

Stellenbosch is South Africa's oldest growing region, the centre for study of viticulture and oenology in Africa, and the heart of the wine industry. Famous for its stunning natural beauty, it has soaring mountains, forests, vineyards, olive groves and veldts.

South Africa's finest red wines thrive in the Cape's moderate climate, and the Shiraz from this region is dense with jammy richness, intense fruit, and complex spiciness, including pepper, plums, red fruit aromas, and abundant tannins that blend wonderfully with barbecue, grilled red meat, and stews, where the robust character shines. This medium/full bodied wine almost begs for early drinking, with spice and rich fruit, but the bold tannins and rich jamminess (typical of Shiraz) will require six months to a year to develop, and it will improve gracefully for three to four years, or even longer. Sweetness Code: 0.



January

**Australian Verdelho**  
*Vurr-dale-o*

Mularoo Creek is a stunning region of South Australia's Murray River. Featuring long open plains and sloping hillsides it has only been planted in grapes since 1960, a clean slate allowed growers to plant only premium grape varieties, only in the best areas. Originally from Portugal where it makes the sweet Madeira and White Port, in Australia it is an increasingly important variety, challenging Sauvignon Blanc as the number-two wine (after Chardonnay)

Verdelho shows pink grapefruit, mineral, floral, green apple and pear notes, but never forgets it was made from ripe, sweet grapes. A wonderful antidote to heavy, oaky Chardonnay it matches with Thai green curry, Butter Chicken, scallops or king crab. Crisp, fresh and bright when young, it will develop floral/mineral aromas after six months, and deepen in flavour for one to two years. Sweetness Code: 0.



February

**Australian Grenache/Mourvedre**  
*Gren-ash Shuh-razz Moo-vedd*

Overland Corner, on Australia's Murray River, is made up of long open plains and sloping hillsides. With beautiful vineyards and ultra-high quality grapes, it's hard to believe the vineyard development has come about only since 1960.

A classic blend from France, Grenache produces ripe purple fruit with dense, lush aromas of black cherry, jam, pepper and liquorice. Mourvèdre, deep blue and thick-skinned, has high sugar, acidity, colour and tannin, and dense structure, working especially well with Grenache's lush fruit, for a blend of length, power, and fruitiness and above all, balanced intensity of flavour. With strong flavours and aromas of black fruit and bold tannins, this wine will develop impressive finesse and complexity after a year in bottle, improving for three to five more, and will pair wonderfully with ribs, filet mignon, and lamb chops. Sweetness Code: 0.



March

**German Gewürztraminer**  
*Moe-zell Guh-wurts-tra-meaner*

With its steep slopes and mineral rich soils, Germany's Mosel Valley produces some of the world's finest cool-climate white wines. Low yields and hand cultivation ensure intense, richly aromatic grapes. Gewürztraminer originated from an ancient grape found in Termeno, a village in northern Italy. German vineyards yielded opulently aromatic grapes, tinged with rosy pink that the winemakers christened 'gewurz', which translates to 'perfumed'. And Winexpert's Mosel Valley Gewürztraminer is a medium bodied wine, redolent with heady perfume and the aromatic fragrance of lichee, tropical fruit & rose petals. Finishing off-dry, its flavours are ample, lusciously fruity and spicy rather than complex. Tempting right away, the deeper floral characters develop further after six months to a year. Matching well with spicy food such as Thai or Szechuan cuisine, strong cheeses and fresh fruits, it also drinks well all by itself. Sweetness Code: 1.



April

**Spanish Tempranillo/  
Cabernet Sauvignon**

Spain's La Mancha is Europe's largest denominated wine region. Named from the Moorish word 'Manxa', which means 'parched earth', the dry growing conditions ensure healthy vines and low yields, producing intensely flavoured, extremely ripe grapes.

Thick skinned, and blue-black, Tempranillo is high in colour and extract but low in acidity. Foundation of the great reds of Rioja, it produces dark lush wines with black cherry, raspberry, and currant aromas, and notes of plum and tobacco. Cabernet Sauvignon adds blackcurrant and blackberry notes along with firm structure. This wine matches well with roast turkey, game birds, stews and aged cheese.

This wine can be consumed under six months of age, but the black cherry/blackcurrant and plum notes take at least six months to show, and will be best after one to two years. Sweetness Code: 0.

