

## **In Vino Veritas Elegance Wedding Wine Selection**

### **La Chamiza Reserva Wines – Argentina Best Seller!**

In 1918, at the same time Hurlingham won the celebrated Argentina Polo Open, Don Martín Alsina founded La Chamiza Estate, a place where he could fulfill his dream of raising polo horses. As time passed, given the excellent qualities of the terroir, what once began as a meeting place for playing polo among friends, became the birthplace of the wines we produce today. The winemaking project began in 2003, with the objective of achieving excellence in high-end wines, reflecting in every bottle quality, elegance and the essence of Argentina. The vineyards that give origin to our grapes are located in the three most important winegrowing regions of Mendoza: Lujan de Cuyo, Maipu and Tupungato.

#### **A1. La Chamiza Polo Professional Reserva Malbec (Red Wine) Add +\$5 Per Bottle**

Tasting Notes: This Malbec Reserve, sophisticated and complex like Professional Polo, is intense, almond flavoured and nocturnal. The colour is brilliant carmine red with aromas of plum and raspberry marmalade, with notes of vanilla from the oak. The wine is well balanced, with sweet tannins and a velvety finish. Ideal to accompany red meats such as lamb or pork and spicy sauces dishes.

### **Canepa Reserva Wines – Chile**

Almost 100 years ago, Giuseppe Canepa set sail from his beloved Genoa in northern Italy. In Chile, he put his entrepreneurial and innovative spirit and all of his skills into getting his Chilean Wines renowned worldwide. Vina Canepa started making fine wines in 1930.

#### **C1. Canepa Famiglia Reserva Sauvignon Blanc (White Wine)**

Tasting Notes: The greenish-yellow Famiglia Sauvignon Blanc offers attractive citrus aromas with mineral notes. The palate is fresh with well-balanced acidity. Ideal with appetizers, salads, seafood and fish.

#### **C2. Canepa Famiglia Reserva Cabernet Sauvignon (Red Wine)**

Tasting Notes: Ruby-red Famiglia Cabernet Sauvignon offers attractive aromas of strawberries, blueberries, and cherries. The fresh palate has good structure and persistent finish. Ideal for red meats, lamb, pasta, paella and cheese.

### **Sensation du Chateau Grand Bourdieu Wines – France Best Seller!**

Since 1985, Dominique Haverlan has taken over this property. The 20th march 1729, Léon de Pontac assigns its properties including the lordship of La Prade, current site of the Château Grand Bourdieu. The current name began to appear in the writings of the early nineteenth century under the name Grand Métayrie Bourdieu. Today, the production of this property is commercialized under the name “Château Grand Bourdieu”.

#### **F1. Sensation du Château Grand Bourdieu Blanc (White Wine)**

Tasting Notes: Pale yellow robe. Delicate but very expressive, the wine is very fruity at the nose as well as at the palate. Round and lively.

#### **F2. Sensation du Château Grand Bourdieu Rouge (Red Wine)**

Tasting Notes: Nice deep garnet robe. The wine is aromatic. The nose is nice and very expressive with notes of red fruit (strawberry and blackberry) and woody.

### **WhiteBox Wines – Australia**

Stuart Wines Company's Whitebox vineyard is located at Cornella in the famed Heathcote wine region of Victoria. Heathcote has earned a reputation as one of the most exciting red wine producing regions in Australia, turning out wines of outstanding colour, varietal definition, robustness and ageing potential.

A partnership between Stuart Wines Company and the Department of Sustainability and Environment is ensuring this ecosystem is preserved for a multitude of plant life, birds and animals that make this their home.

#### **AU1. WhiteBox Heathcote Shiraz (White Wine)**

Tasting Notes: The 2008 Whitebox Heathcote Shiraz is a great example of why the region is the perfect place to grow this variety. Deep purple-red in colour, this wine displays intense aromas of blueberry, plum and spice. The rich, complex palate shows impeccable balance, with lashings of sweet fruit underpinned by well-integrated French oak, soft approachable tannins and a lingering aftertaste. We recommend serving this wine with rich red meat dishes or strongly flavoured cheeses. It is equally at home with a barbeque, or a hearty winter casserole. The combination of fruit intensity and completely ripe tannins makes it extremely versatile as a food match.