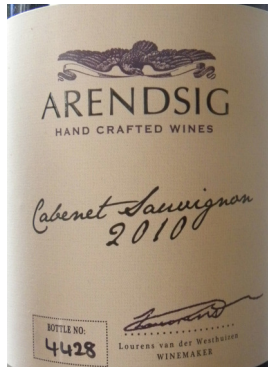




Carte - du - Vin

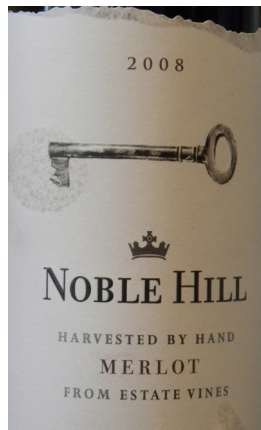


Robertson - Arendsig - Cabernet Sauvignon 2010

Grape Variety - 100% Cabernet Sauvignon - 14.9% Vol

This wine has mint and plums on the nose. The palate is rich, full, fruity and structured on the mid pallet.

Try with filet on bruschetta with a reduced plum or berry sauce.



Franschhoek - Noble Hill - Merlot 2008

Grape variety - 100% Merlot - Vol 14%

This wine has a deep, luscious flavour with an austere, elegant structure. Intense smoky aroma and fruitful structured flavour.

Pair with stuffed dates with chorizo and served with paprika sauce or try venison Carpaccio

Franschhoek - La Chataigne - Marron 2009

Grape Variety - 54% Merlot, 25% Cabernet Sauvignon, 21% Pinotage - Vol 14.5%

This wine has a cherry and light almond nose; with a full bodied, soft velvet palate combining, black currant and blackberry flavours - a creamy well rounded and lengthy finish.

Try a mushroom risotto, white meats and lighter stews, paella

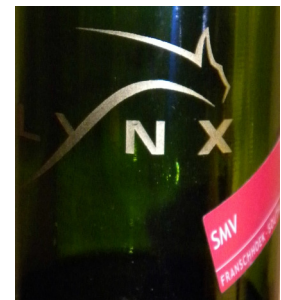


Franschhoek - Lynx Wines - SMV 2010

Grape Variety - 80% Shiraz, 14% Mourvèdre, 6% Viognier
Vol 14%

This wine has all the richness and body of a Shiraz, with rustic Mourvèdre to fill the gaps! With a splash of Viognier to soften - rich and lengthy.

Coq au Vin, roasted Mediterranean vegetables, mushrooms and other fungi dishes



Carte-du-Vin - Ramblers, Hawthorn Close, Micheldever, Winchester SO21 3DQ

01962 774382 / 07714 759227 - www.carte-du-vin.co.uk - torq@carte-du-vin.co.uk