







**VINE
CO**
GLOBAL PASSPORT
SERIES
• 2023 •



• RESERVE YOURS TODAY •

Reserve Yours Today

Please fill out the form below and return it to your VineCo™ retailer to reserve your wines. Reservation deadline for all four wines is Sunday, November 13, 2022.

	MALBEC CARMENÈRE MAIPO VALLEY, CHILE	QUANTITY:
	BOURBON CHARDONNAY RIVERLAND, AUSTRALIA	QUANTITY:
	PINOT NOIR MERLOT SYRAH RIVERLAND, AUSTRALIA	QUANTITY:
	CABERNET ZINFANDEL LODI, CALIFORNIA (WITH GRAPE SKINS)	QUANTITY:



name: _____

email: _____

phone: _____

Greetings from Maipo Valley



ORIGIN: MAIPO VALLEY, CHILE

ALC. VOL: 13%

| BODY: FULL

SWEETNESS: DRY

| OAK: MEDIUM





MALBEC CARMENÈRE



THE WINE:

Bringing together two of South America's classic grape varieties, this blend of Malbec and Carmenère is rich, ripe and balanced. Aromas of red and black berries are followed with hints of cherry, peppercorn and mineral notes. The palate is full bodied, with persisting red fruit, dark chocolate and earthy notes. As a crowd pleaser the Malbec brings a smooth textured mouthfeel. The Carmenère stands its ground as Chile's signature grape with juicy red fruits, dried herbs and supple tannins.



THE FOOD:

- Grilled skirt steak with chimichurri sauce
- Vegetarian Paella
- Gouda

THE REGION:

The Maipo Valley is one of the most important wine regions in Chile and is known for producing some of the most prestigious Chilean wines. It is situated just south of Chile's capital Santiago and extends east to the Andes Mountains and west to the Coast. The mild Mediterranean climate is dry with warm summers and cold wet winters. The region receives very little rainfall during the hot summer months, therefore viticulturalists rely on drip irrigation to help the vines through the long dry periods. The soils are clay based and very fertile resulting in full bodied red wines.

Welcome to Riverland



ORIGIN: RIVERLAND, AUSTRALIA

ALC. VOL: 12.5%

BODY: FULL

SWEETNESS: DRY

OAK: HEAVY



BOURBON CHARDONNAY



THE WINE:

Diving into the iconic white wines of Australia, this blend of Chardonnay and Semillon has been taken a step further with the addition of bourbon oak. The wine is full bodied with notes of grilled peach, baked pear and tropical citrus. The bourbon oak delivers a twist of caramel, vanilla bean and subtle baking spice. A rich and textured mouthfeel is balanced with fresh acidity and a long lingering finish. A lovely sipper with complex flavours and unique profile that is sure to excite.



THE FOOD:

- Roast pork with apples and root vegetables
- Butternut squash risotto
- Goat cheese

THE REGION:

Southern Australia's picturesque wine region is located east of the Barossa Valley and extends for over 300km along the Murray River. This long-established region has more Chardonnay plantings than all the Southern wine growing regions combined in Australia. Chardonnay from this region is vibrant with ripe flavours and oak is often used to support the richness of the wines and add further complexity. Riverland's continental climate, flat terrain and long hours of sunshine mean the vines receive consistent, quality sunlight, greatly reducing their chance of disease and ensuring fully ripe, flavourful fruit.



Discover Australia

ORIGIN: RIVERLAND, AUSTRALIA

ALC. VOL: 13%

BODY: MEDIUM

SWEETNESS: DRY

OAK: MEDIUM





PINOT NOIR MERLOT SYRAH



THE WINE:

Expressive and smooth with a hint of spice to awaken the senses, this medium bodied assemblage of Pinot Noir, Merlot and Syrah is a playful yet sophisticated wine. Fresh fruit layers of blueberry, ripe cherry and raspberry are complemented by hints of white pepper and earthy notes. A juicy and vibrant mouthfeel lead to a soft and elegant finish. Supple tannins and vanilla oak nuances round out this unique Australian blend.



THE FOOD:

- Meat based pizza
- Grilled portobello burger
- Gruyère

THE REGION:

The Riverland region is the largest producer of wine in all of Australia. The scenic region is located east of the Barossa Valley and extends along the Murray River for more than 300km. The hot, dry continental climate with endless sunshine and cool nights makes the region one of the most perfect places for growing grapes. With minimal rainfall in the region, the Murray River provides much needed water to the area's vineyards to help irrigate the vines to ensure fully ripe and flavourful fruit. It's a place that where citrus and stone fruit trees are abundant and where world class grapes are grown alongside the wildlife-filled wetland and the mighty Murray River.



California Style

ORIGIN: LODI, CALIFORNIA

ALC. VOL: 14%

BODY: FULL

SWEETNESS: DRY

OAK: HEAVY



WITH GRAPE SKINS



CABERNET ZINFANDEL



THE WINE:

Juicy, jammy and seriously bold, this blend of Cabernet Sauvignon and Zinfandel is a winemaker's delight. The Zinfandel brings ripe and dense berry fruit, while the Cabernet Sauvignon brings the backbone and framework to tie it all together. The fruit is layered with tobacco, pepper and spice, creating a distinct profile that is sought after in the finest Californian reds. The palate is rich and full bodied with well defined tannins and a soft mouthfeel. Great crowd appeal!



THE FOOD:

- Bison burger with hand cut fries
- Ravioli with mushroom cream sauce
- Aged cheddar

THE REGION:

Lodi proclaims it is the Zinfandel capital of the world, with over 40% of California's Zinfandel grown in this region. It's part of the larger Central Valley wine region and is located east of the San Francisco Bay. Lodi's vines benefit from the cooling water, air and river breezes that are a result of being located directly east of the meeting point of California's two largest rivers. These rivers that flow through Lodi, originating out of the Sierra Nevada mountains, deposit mineral rich soils that contribute to the complex flavours found in the fruit from this area. Lodi is blessed with a moderate Mediterranean style climate with warm days, low humidity and cool nights creating a perfect climate for growing flavourful, fruit forward grapes.