

# Specialty Wines 2012



**BYO Breweries** presents this year's collection of wines from around the world. These wines are done on a pre-order basis and once they are gone, they are gone. A great addition to your wine cellar, these wines will impress even the most critical of your friends and relatives. The best word to describe these wines is "unbelievable". Drop off, Mail, Phone, Fax or Email your choices before it's too late.

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## KenRidge Showcase Collection

**Order Deadline November 30, 2011**

[Global Exclusivity and Sophistication.](#)

KenRidge Showcase Collection is a once a year, limited release of unforgettable wines. Featuring celebrated and acclaimed varietals from world renowned wine producing countries, these one of a kind wine kits deserve a special place in every winemaker's cellar. Every year we scour the globe to create a limited series of unique and distinctive Country of Origin wine kits. This year's collection is an unforgettable selection of four exclusive varietals and blends available on a pre-order basis only with one style released each month beginning in December. Using the highest quality grape juices and concentrates, each 6 week 16 L kit will result in 23 L of wine that delivers the finest bouquet and flavour true to each specific varietal.

[Reserve Your Collection Today!](#)

To reserve your 2012 KenRidge Showcase Collection Wine Kits fill out the attached order form and return it to your BYO Breweries retailer before November 30th, 2011. We will notify you as soon as each of the four wine kits are available.

## Selection Limited Edition Series

**Order deadline December 5, 2011**

Impart your personal artistic touch on this year's five Selection Limited Edition varieties.

Each year Winexpert produces only a limited quantity of five fabulous and unique varieties from around the world from January through April. These very special wines are only available during their month of release and are so immensely popular that they can be acquired by pre-order only.

## RJ Spagnols – RQ 2012

**Order deadline One month Prior to release date**

[A Time for Discovery](#)

Each year, Cru Select offers winemakers outstanding new and exciting wines from the world's leading vineyards. Discerning winemakers eagerly anticipate the Restricted Quantities (RQ) announcement so they can stock their wine cellars with these exceptional and distinctive vintages. These wines have become known as benchmarks of quality for the wine-making industry. RJ Spagnols is particularly proud of this year's selection of Restricted Quantities wines: [Down Under - Syrah](#), [Toro](#), [Down Under - Shiraz](#), [Hang Ten](#) and [Tango](#)! We guarantee that you will be proud to craft and serve these wines as well.

Cru Select RQ products are crafted by our winemakers at RJ Spagnols, and are blended to perfection using high quality grape juice and concentrates from around the world. Each offering contains 16 litres of product. This makes 23 litres, or approximately 30 bottles, of finished wine. Wine can also be crafted at select craft winemaking establishments (where permitted by law) or bought at craft winemaking retailers and crafted at home by you. The process is easy, fun and the advantages are endless!

**Order form is on the back of this page**

# BYO Breweries Special Order Wines 2012 Order Form

Name:

Phone#:

Vineco  
KenRidge Showcase Collection  
**Order Deadline November 30, 2011**

|                            |  |                                |                                  |                           |
|----------------------------|--|--------------------------------|----------------------------------|---------------------------|
| Australian Shiraz Viognier |  | Argentina Torrontes Chardonnay | Spain Penedes Cabernet Sauvignon | Italian Piedmont Nebbiolo |
| December                   |  | Januaray                       | February                         | March                     |
|                            |  |                                |                                  |                           |

Brewking  
Limited Edition  
**Order Deadline December 5, 2011**

|                     |                                         |                                     |                          |                          |
|---------------------|-----------------------------------------|-------------------------------------|--------------------------|--------------------------|
| Washington Meritage | South African Sauvignon Blanc-Semillion | California Petite Sirah/ Zinfandael | German Traminer Spatlese | Spanish Matador Trio Red |
| January             | January                                 | February                            | March                    | April                    |
|                     |                                         |                                     |                          |                          |

RJ Spagnols  
Restricted Quantities  
**Order Deadline 1 month Prior to release**

|                     |  |              |                            |                 |                              |
|---------------------|--|--------------|----------------------------|-----------------|------------------------------|
| California Hang Ten |  | Spanish Toro | Australia Down Under (Red) | Argentina Tango | Australian Down Under (Rose) |
| December            |  | Januaray     | March                      | March           | April                        |
|                     |  |              |                            |                 |                              |



# Kenridge Showcase Collection 2012

## December - Australia Shiraz Viognier

**Body: 5 Sweetness : 0 ALC./VOL: 14.0%**

### The Wine

This is a blend of Shiraz and a small amount of the white grape Viognier. This classic blend of the Cote Rotie area of the northern Rhone wine region has shown tremendous success in Australia. The Shiraz has great structure and depth of flavours including red and black berries, spice, chocolate and violets, while the Viognier contributes acidity and freshness along with enhancement of the bouquet and a note of apricot and floral.

### The Region

The New South Wales region of Australia is a rapidly expanding viticultural area located north, west and southwest of Sydney. A diverse growing region with a generally 'Continental' climate with warm to hot days, cooler nights and dry summers; this provides the perfect conditions for development of rich, fully-ripe grapes. 'The Big Rivers Zone' encompasses the Riverina, Perricoota, and the New South Wales side of the Murray Darling and Swan Hill regions. Water for irrigation comes from the mighty Murray River and the Murrumbidgee River.

### The Food

This full-bodied red would make a great partner for saucy barbecued ribs; short ribs; beef brisket; pulled-pork on crusty rolls; beef stews; Beemster XO Gouda; pot roast; roast leg of lamb; Moroccan spiced lamb; peppercorn steaks.



## January- Argentina Torrontes Chardonnay

**Body: 3 Sweetness : 0 ALC./VOL: 13.5%**

### The Wine

The blending of grape varieties is a way of developing a wine style that would not be possible with only a single grape. This wine combines both Torrontes and Chardonnay. Torrontes is the fragrant white grape of Argentina, which provides refreshing acidity to the blend. Chardonnay, grown the world over, provides additional body and slight richness. This dry, medium-bodied white wine has aromas of apricot, peach, melon, citrus and floral. The

refreshing palate showcases notes of juicy peach and green apple zing, followed by a touch of citrus, spice and floral on the finish.

### The Region

Argentina is the world's fifth largest wine producer, with the region of Mendoza accounting for more than 70% of its wine production. The locals call this the land of 'sol y vino' (sun and wine). With an average of only 200 mm of rain per year, the persistent sunny days and the relief of cool nights offer the perfect growing conditions. Melt water from the glaciers of the Andes Mountains move through an intricate irrigation system of aqueducts and dykes to feed the vineyards with the much needed moisture. The soils of the region consist of loose, sandy, alluvial material with clay substructure, providing great drainage and fertility for the vines.

### The Food

This lively, but easy drinking wine is perfect as a sipping wine, or try it with roast chicken; light cream sauces on chicken and seafood pasta; Cornish hen; battered fish fillets; lightly spiced crab cakes; turkey with garlic aioli on crusty rolls; scallops; cheese empanadas.



## February- Spain Penedes Cabernet Sauvignon



**Body: 5 Sweetness : 0 ALC./VOL: 14.0%**

### The Wine

Since the introduction of Cabernet Sauvignon to the Spanish landscape, thanks to Miguel Torres, Jr, this varietal has shown tremendous success. Look for deep garnet coloured wines with rich, ripe black fruit notes, cocoa, earth, mineral and sweet spice aromas and flavours. In its youth this wine exhibits moderate tannins, which will provide structure for mouth-feel and ageability. Also, for a touch of classic Spanish roots, a small

amount of Tempranillo has been blended in to provide a richer colour and increased structure and complexity.

### The Region

The Penedes (peh-neh-dess) is the largest and most important wine zone in the Cataluna region, near Barcelona in northeast Spain. Penedes rises from the Mediterranean in three distinct zones like a series of steps. Bajo (low), Penedes, along the coast, is the warmest area where sturdy reds are produced from the Garnacha, Carinena and Monastrell grape varietals. The second zone, Medio Penedes, a broad valley, is separated from the coast by a ridge of hills; this zone is a highly productive region for sparkling wines called Cava, and for reds produced from Cabernet Sauvignon and Tempranillo. Penedes Superior, which has the highest elevation, is on the foothills of Spain's central plateau and is the coolest of regions where many white varietals are grown. The Penedes region is also an important region for the production of cork.

### The Food

This full-bodied red would be a great match for roast lamb; a selection of cheeses such as Manchego and Cheddar; game meat sausages; game pates; slow cooked beef with bean stew; beef tenderloin wrapped with double smoked bacon; beef stews.

## March- Italy Piedmont Nebbiolo



**Body: 4 Sweetness : 0 ALC./VOL: 13.5%**

### The Wine

The name Nebbiolo comes from the frequent fogs which appear in the fall which the locals call 'nebbia'. Nebbiolo is responsible for some of the greatest wines of Italy. The ruby red to garnet coloured wine has aromas and flavours of raspberry, strawberry, cherry and plum, accented by notes of floral, earth, licorice and spice.

The palate is rich, with firm tannins, food-friendly acidity, and great length, all on a medium to full-bodied frame.

### The Region

Piedmont, "at the foot of the mountains", is located in the north-western region of Italy, between the Alps and the Mediterranean and produces mainly red wines from three grape varietals; Nebbiolo, Barbera, and Dolcetto. Famous for its mountain vistas, pretty villages, white truffles and premium-quality wines, this region represents the very heart and soul of Italy's wine culture. Nebbiolo is planted in the most desirable locations within Piedmont, on the sunny south facing slopes. The average summer temperatures and rainfall are very similar to those in Bordeaux, France.

### The Food

This wonderful red would complement Osso Bucco; braised meats; stews; marinated leg of lamb; Parmigiano Reggiano; Brasato – beef braised in Nebbiolo; blue cheese crusted filet mignon; red wine braised short ribs; mushroom risotto.



# Winexpert's Limited Edition

## January - Washington Meritage



**Sweetness Code: 0 (dry)**

**The Region:** The Red Mountain AVA is Washington's smallest, at approximately 3,600 acres. Grape growing conditions are almost textbook perfect: slope, exposure, weather conditions, good air drainage, large day/night temperature swings, gravelly soil with high calcium carbonate content and high pH and the nearby Yakima River to moderate temperature extremes—there could hardly be more positive flavour influences to grapes grown here.

**The Wine:** A blend of Cabernet Sauvignon, Cabernet Franc and Petite Verdot, this wine features great extract, deep colour and intense aromatics of dark berry fruit, cassis, peppery spice, cedar and smoke. The seductive nose of this wine foreshadows magnificent texture and flavour, including dark berries, liquorice, vanilla and warm brown spices that glide across the palate. The texture and mouthfeel of the wine offers up silky tannins and a velvety smooth structure.

**The Food:** Marinated & Grilled Flank Steak with Blue Café De Paris Butter.

**Ageing:** The complexity and structure of this wine will require three to six months to unwind, and it will continue improving for several years. Due to the ripe tannins it will also benefit from decanting before serving.

## January - South African Sauvignon Blanc-Semillon



**Sweetness Code: 0 (dry)**

**The Region:** Known as 'Valley of Wine and Roses', South Africa's Robertson Valley has a very hot climate with minimal rainfall—less than a foot per year. Luckily the calcareous red clay loam and clay Karoo soils have excellent water holding capacity, and the gentle slopes and varied microclimates allow for precision planting to maximise grape quality.

**The Wine:** Sauvignon Blanc has wild, herbaceous flavours and tart, grapefruit-like character, which shows strongly in the young wine, while Sémillon has flavours of honeydew melon and sweet honey that take a bit longer to come out. Together the two grapes make a lush, balanced wine with great up-front fruit and a satisfying, rich finish.

**The Food:** Pan Roasted Digby Bay Scallop, Jewel Yam Purée, White Truffle Oil & Salsa Verdé.

**Ageing:** The citrus notes of the Sauvignon Blanc make this wine tempting to drink right away and after three months the Sémillon will rise up to give a mellower white wine. It will improve for at least a year, giving deeper flavours of melon and honey as it goes.

## February - California Petite Sirah/Zinfandel



**Sweetness Code: 0 (dry)**

**The Region:** Nestled in the foothills of the Sierra Nevada Mountains, Amador County is sometimes called 'California's Piedmont'. With vineyards running from 250 to 2900 feet in elevation, and summer temperatures ranging from 80 to over 100 degrees F, the excellent growing conditions have encouraged diversified plantings.

**The Wine:** Grippingly tannic, bold and deeply coloured Petite Sirah complements the jamminess of Zinfandel, taming the abundant blueberries and blackberries with a hint of dark cherry and vanilla. Full-bodied with a lingering palate and peppery spice, this is a wine of unprecedented power and length.

**The Food:** Apple Cider Brined Thick-Cut BBQ Pork Chops.

**Ageing:** This is a wine that shows best with ageing. After one year the blackberries will come out, and at two years will tame the tannin's grip, showing the black pepper and rich dark fruits.

## March - German Traminer Spätlese



**Sweetness Code: 1 (off-dry)**

**The Region:** Germany's most famous growing region, the Mosel Valley, with its mineral-laden soils, produces some of the world's finest off-dry wines. The sheer mountains and rugged steep slopes make the most of the northern sunshine, but they also mean that vineyard work must be done by hand, and yields are very low. This results in carefully crafted, very intensely flavoured wines.

**The Wine:** Traminer is the parent of the more familiar Gewürztraminer and Spätlese is a German wine term meaning 'late harvest', indicating a wine made from fully mature grapes that are picked at least 7 days after normal harvest, so they are riper and have higher sugar levels. This is a gently golden-coloured wine, unmistakable in its heady, aromatic intensity, with a pungent fragrance of lychee, tropical fruit and rose petals. Its flavours are ample, lusciously fruity and spicy.

**The Food:** Vanilla Bean Glazed Peach Cobbler

**Ageing:** The intense fruit character will be apparent immediately in this rich wine making it a tempting sipper right away, but the deeper floral characters of rose petal and lychee will become much more apparent after six months to a year.

## April - Spanish Matador Trio Red



**Sweetness Code: 0 (dry)**

**The Region:** From the green damp north to the arid south, Spain is the country with the most land under vine in the world. Mancha is Europe's largest denominated wine region and its hot, dry growing conditions yield intensely flavoured red grapes.

**The Wine:** Tempranillo are deep blue-black berries, high in colour and extract, with delicate aromas. Cabernet Sauvignon's small berries yield high tannins and intense structure, while Monastrell adds grip, earthiness and ripe red fruit. Lush, tannic and complex, with intense black fruit flavours of black cherry, raspberry, black currant and notes of plums and tobacco, the wine takes gracefully to oak, adding layers of vanilla, cedar and rich coffee nuances.

**The Food:** Mediterranean White Bean Salad, Marinated with Garlic, Extra Virgin Olive Oil, Parmigiano-Reggiano & Fine Herbs.

**Ageing:** With soft acidity and lush tannins, this wine is enjoyed after only three to six months, but the black fruits, cherry and plum notes will take six months to show well, and the vanilla/coffee nuances will show best after one year.



# RJ Spagnols – Restricted Quantities

## December – California Hang Ten



**Oak: 0 Body: 0 Sweetness: 2**

### The Wine

(Release Date: December 2011)

California brings together the best of vine and sea. Surfing and wine are essential elements of Californian culture. This wine blends together three fun loving varietals captured in famous Californian surfing lingo: “Hang Ten”. Sit back, relax and embody Californian lifestyle with this easy drinking wine that is sure to impress. A luscious blend with flavours and aromas of peach, apricot, baked apple, and pear. This soft white wine also has a hint of tropical fruit.

### Food pairing ideas

Pair your Hang Ten with Lobster Bisque, BBQ sausage or Baklava.

### The Culture

Baseball is the oldest of the major American team sports. American football is widely considered to be the most popular sport in the United States. American popular music also contains many styles of music that were developed in the US including hip-hop, rap, dance, swing, jazz, blues, country, R&B, funk, pop, house, rock & roll, and various other styles. Surfing is an extremely popular sport in California due to the state's proximity to the ocean and it influences many aspects of California culture and daily life. It has its own slang which is related to ‘valspeak’, with words such as ‘gnarly’, ‘radical’ and ‘hang ten’.

### The Food

US farms typically produce wheat, corn, fruits, vegetables, cotton, beef, poultry, pork, forest products, dairy products, fish. Traditional American cuisine uses ingredients such as turkey, white-tailed deer venison, potatoes, sweet potatoes, corn, squash, and maple syrup. Slow-cooked pork and beef barbecue, crab cakes, potato chips, and chocolate chip cookies are distinctively American styles.

## January – Spain Toro



**Oak: 4 Body: 4 Sweetness: 0**

### The Wine

It is difficult to envision Spain's culture without their famous icon – the bull or ‘Toro’ as it is known in Spanish. A Toro is bold, aggressive and intense - a fitting name for this unforgettable and powerful wine. Red ripe fruits with a little bit of anise, hay/straw, dried prune, cherries and blackcurrant entice the nose. Coffee with black pepper or dried leaves are layered with the sweetness of fresh cherries and strawberries.

### Spanish Culture

Bullfighting is considered an art in Spain, and is the most controversial sport in the world. It draws international spectators with bull rings in all major cities. It is truly a part of the Spain's history, art and culture. Flamenco is a style of music and dance is native to many regions of Spain, using rapid passages and intricate footwork. Spain likes its sports, but in particular soccer!

### Spanish Food

A significant portion of Spanish cuisine derives from Roman, Jewish, and Arab traditions. The essential ingredient for real Spanish cooking is olive oil, as Spain produces 44% of the world's olives.

A Spanish cook could not do without potatoes, tomatoes, peppers, and beans. These are staple ingredients in a typical meal. Spaniards are credited for ‘inventing’ paella and sangria

## March – Australia Down Under (Red)



**Oak: 3 Body: 3 Sweetness: 0**

### The Wine

The unique red, rich, fruit flavours are topped with aromas of red currants, chokeberry with hints of sour cherry and cherry. Dried fruit notes are present in the nose and dried prunes or figs in taste.

### Food pairing ideas

Enjoy the Down Under Red with Osso Buco or Grilled Prime Steaks

## March – Argentina Tango



**Oak: 4 Body: 4 Sweetness: 0**

### The Wine

A significant expression of Argentine culture, the tango is smooth, sexy and romantic. The Argentine people have gained global attention for their flawless tango and recently received international praise for perfecting their wines. It is their love for both that has inspired our wine 'Tango'. Rich flavours of ripened cherries and dried prunes carry throughout. The dark notes present a hint of chocolate or coffee. Aromas of

eucalyptus, violets, black cherry and black currants entice the nose while the sweet ripe apple finish will have you wanting more especially if you like a blend of French and American oak chips.

### Food pairing ideas

Pair your Tango with tomato soup, vegetable lasagne or Irish stew

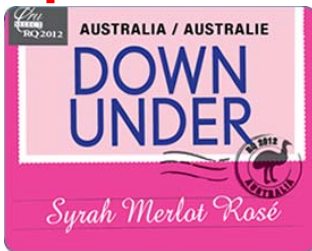
### Argentine Culture

Argentina is credited for the tango. The tango dance is an embodiment of Argentinean culture which has become so famous and popular internationally. The Tango Festival, which was begun in 1999, is held in the capital of Argentina -Buenos Aires. The world's first animated films were made and released in Argentina, by a man named Quirino Cristiani in 1917. Pato is the official national sport of Argentina. It is a combination of polo and basketball.

### Argentine Food

Argentine cuisine is usually European, due to the heavy influence of Italian, Spanish and French settlers. Argentina produces a lot of honey, soybeans, sunflower seeds, maize and wheat. Argentina is known for its asado or grilled beef where meat is placed on a grill and barbecued over charcoal. Another traditional food is the empanada, a circular piece of pastry folded in two around a filling (including chopped meat, olives, hard-boiled egg, and many other variants).

## April– Australia Down Under (Rose)



**Oak:0 Body:2 Sweetness:1**

### The Wine

This Rosé offers floral notes of honey and flavours of strawberry, raspberry, fresh apples and fig. On the finish, it delivers extra light tannins and a slightly sweet finish.

### Food pairing ideas

Pair the Down Under Rosé with Greek salad, mussels or strawberry-rhubarb crisp.