



75 Loewen Road, Singapore 248844

Below you will find the proposed wine tasting menu for your kind attention:

Mixed Olives
Marinated Feta Cheese
Tortilla a la Espanola
Mozzarella Sticks
Marinated Chicken Strips
Calamari with Mango
Mayo
Beef Albondigas
Patatas Bravas

Below you will find the proposed wine tasting notes for your kind attention:

Berton Vineyards

"Winemaking is as much about people as it is about practices. We at Berton Vineyards are still young enough to be awed by the tradition but also to feel the need to challenge ourselves by testing the boundaries of winemaking."

From small beginnings the company has expanded it's operations with the purchase of the Yenda winery based in the heart of the Riverina.

Wine Name: Head over Heels Sparkling

Vintage: NV

Varietal: 100% Chardonnay

Region: Riverina

Winemaker: James Ceccato

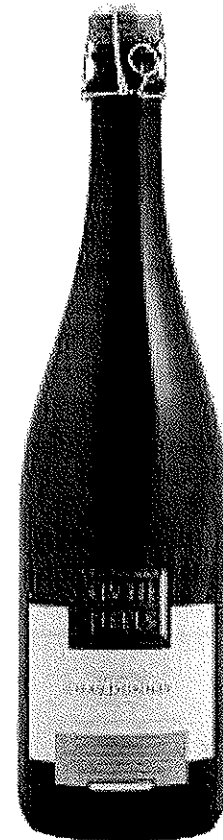
Alc Vol: 13%

Winemaking: A fresh style sparkling made for drinking young.

Tasting Note: Raisins, toffee apple and honey on the nose are complemented by characters of oranges and pink lady apples on the palate. Mouth filling and rich with a wonderfully voluptuous creaminess and well balanced by zingy acidity.

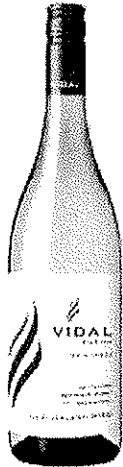
Food Pairing: The perfect aperitif.

Winery website: www.berntonvineyards.com.au





75 Loewen Road, Singapore 248844



Wine Name: Vidal White Series Sauvignon Blanc 2011

Tasting Notes

Aromas of passionfruit and citrus lead into a palate showing intense tropical fruit flavours. This wine is vibrant and flavoursome offering a true expression of a classic Marlborough Sauvignon Blanc

VINEYARD DESCRIPTION

Fruit for this wine was sourced from the Awatere and Wairau valleys where typical warm days and cool nights provide classic flavours, intensity and definition. Vineyard selection for this wine was based on the potential of each site to produce wines which show tropical fruit flavours and generosity.

WINEMAKING

The fruit was gently pressed and the juice was cool fermented to retain as much flavour and aroma as possible. Lees aging of some components prior to bottling has developed mid-palate weight adding to the wine's intense fruit characters.

IDEAL DRINKING

Whilst drinking beautifully now when fresh and young this wine will continue to develop for 2-3 years from vintage.

WINEMAKER'S MATCH

Serve lightly chilled on its own or with seafood, chicken and vegetarian dishes.

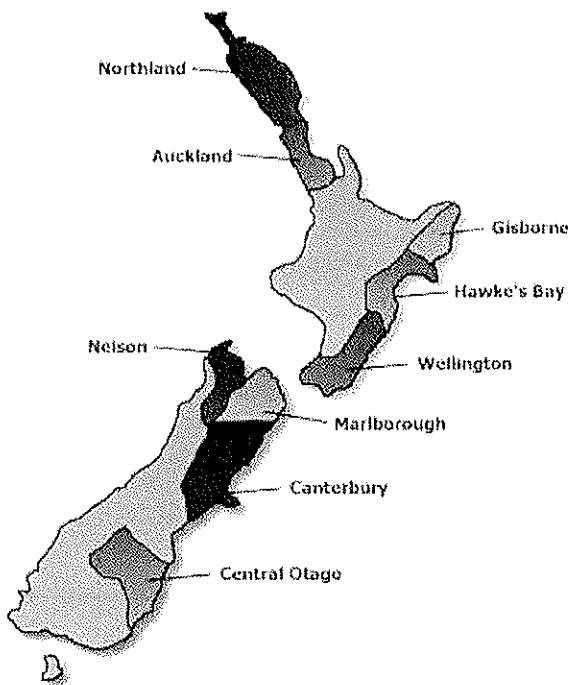
TECHNICAL DETAILS

Region: Marlborough
Alcohol: 13.0%
pH: 3.23
Total acidity: 7.4g/L
Residual sugar: 3.0g/L

Wines of the World; New Zealand

New Zealand is the world's southernmost wine growing area. Wine making and vine growing go back to colonial times in New Zealand. British Resident and keen oenologist James Busby was, as early as 1836, attempting to produce wine at his land in Waitangi. In the 1970s, Montana in Marlborough started producing wines which were labelled by year of production (vintage) and grape variety (in the style of wine producers in Australia). The first production of a Sauvignon Blanc of great note appears to have occurred in 1977. New Zealand is home to what many wine critics consider the world's best Sauvignon Blanc. For

a wine to bear the name of a single varietal, it must contain at least 75% of that varietal. For a wine to be labeled with two or more varietals, the combined total must be greater than 75% and the names of the varietals must appear in descending order. But there are no appellation laws. So, for now, there's no





75 Loewen Road, Singapore 248844

regulatory guarantee that wine grapes were actually grown in the region that's indicated on the bottle. Thankfully, New Zealand's winemakers have taken it on themselves to enforce their own quality standards.

Pink Elephant

An exciting new concept launched in 2007, Pink Elephant is the ultimate new rosé from Portugal. Created by two of the world's top winemakers as the perfect match to spicy foods.

Deliciously refreshing and fruity. Perfect at anytime, anywhere!

Wine Name: Pink Elephant Rosé

Vintage: 2008

Varietal: 50% Touriga Nacional, 20% Alfocheiro, 10% Castelão, 10% Cabernet Sauvignon, 10% Merlot

Region: Extremadura

Winemaker: José Neiva and David Baverstock

Alc Vol: 12%

Winemaking: Pink Elephant is made entirely from black grapes; these were crushed and after short skin contact the free-run juice was run-off and fermented in stainless steel vats at 16°C. This produces a much more aromatic and elegant style of wine. The grapes are harvested from the private estate of winemaker José Neiva.

Tasting Note: Fresh and intense with a full fruity aroma of strawberries and raspberries.

Food Pairing: The perfect match to Asian style food.

Wines of the World; Portugal



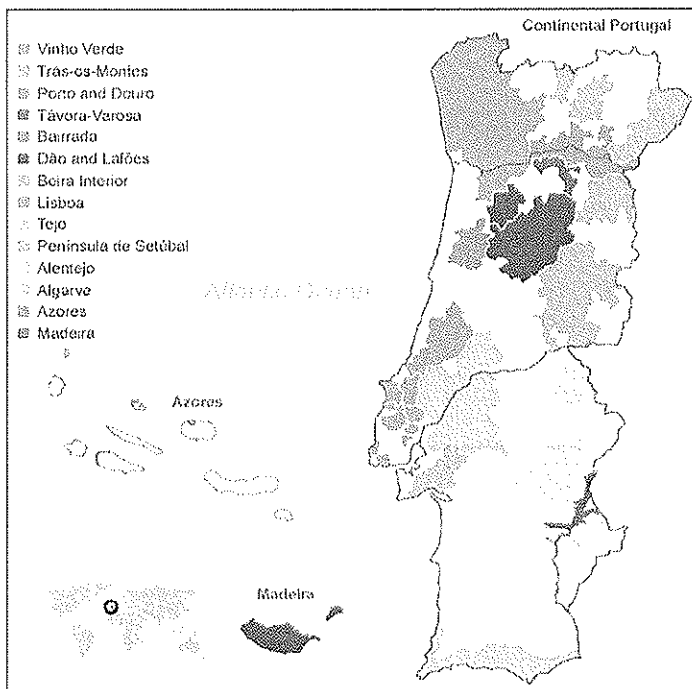
Portugal started to export its wines to Rome during the Roman Empire. Modern exports developed with trade to England after the Methuen Treaty in 1703. From this commerce a wide variety of wines started to be grown in Portugal.



75 Loewen Road, Singapore 248844

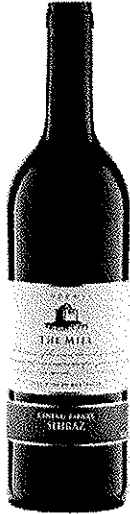
In Portugal only some grape varieties or *castas* are authorized or endorsed in the Demarcated regions, such as:

- Vinhos Verdes - White castas Alvarinho, Arinto (Pedernã), Avesso, Aza! , Batoca, Loureiro, Trajadura; red castas Amaral, Borraçal, Alvarelhão, Espadeiro, Padeiro, Pedral, Rabo de Anho, Vinhão.
- Porto/Douro - Red castas Touriga Nacional, Tinta Amarela, Aragonez, Bastardo, Castelão, Cornifesto, Donzelinho Tinto, Malvasia Preta, Marufo, Rufete, Tinta Barroca, Tinta Francisca, Tinto Cão, Touriga Franca; white castas Arinto, Cercial, Donzelinho Branco, Folgazão, Gouveio, Malvasia Fina, and many more..





75 Loewen Road, Singapore 248844



Wine Name: Windowrie The Mill Shiraz 2010
Region: Cowra Central Ranges N.S.W. Australia
Grape Variety: Shiraz
Oak Maturation: 1, 2 and 3 year old American and French oak
Alcohol Content: 14%
Cellaring Potential: 3 to 5 years

Winemaking

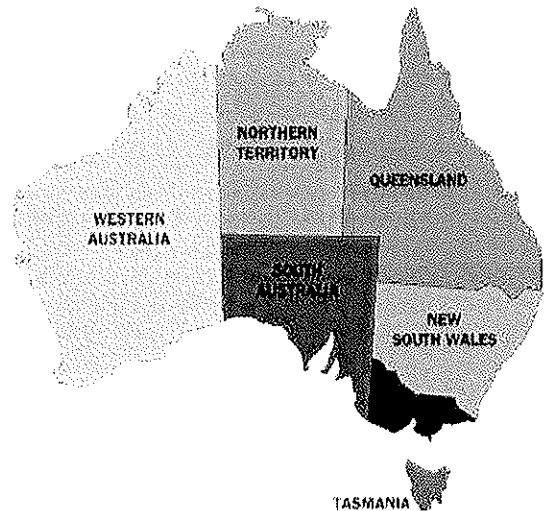
We aim for a medium bodied style with our Shiraz - a wine you can enjoy upon release whilst also benefiting from short to medium term cellaring. Our emphasis is on producing a wine with full fruit flavours and balanced tannin. The Bordeaux red yeast was used and the wine fermented at 20 - 25°C. Fermentation took place in static fermenters and was gently pumped over three times a day in order to extract soft ripe tannins. The wine was then racked off lees and the various components blended to produce a classic regional Shiraz, well balanced with quality French oak.

Tasting Notes

Displays varietal characters of plum, ripe cherry, pepper and sweet aromatic spice. The palate is medium bodied and beautifully balanced with a real generosity of flavour. Flavours of plum and dark berries, complemented with quality French oak and supple tannins, are trademarks of The Mill Shiraz. This is a wine of heritage that complements the Australian way of life; relaxing afternoons with laughter.

Wines of the World; Australia

Vineyards started in late 1700s but winemakers put serious focus only in 250 years later. Strategy 2025 was developed in 1996 to make Australia most influential and profitable supplier of branded wines. French grape variety are popular and Syrah (Shiraz as Australian called it) coming first with Cabernet and Chardonnay after. Others like Sauvignon Blanc, Pinot Noir, Merlot, Chenin Blanc, Semillon are planted in fair amount. Vineyards lands, like the population are clustered in the Southeast and Southwest. The five subregions are Western Australia (Margaret River and Swan District), South Australia (Barossa, Adelaide & Coonawarra) Victoria (Yarra Valley & Grampians), New South Wales (Hunter Valley & Orange) and Tasmania (Coal River & Tamar Valley). Australian Winemakers generally have a fruit forward approach and majority of the wines are oak influenced. On the whole it has a continental climate with maritime influence. By law if the label indicates a single grape variety or region, the wine must be made of 80% of that grape or of that region. Vintage wine must be at least 95% from that vintage. Australian Appellation System (necessary in order to satisfy trade agreements with key trading partners) is known as Geographical Indications (GI).





75 Loewen Road, Singapore 248844

Wine Speaker Profile

Our very own in house sommelier, Mr Mohd Fazil CS, CSW, who is also our Assistant General Manager has been working with wines over a decade.

Mr Fazil achieved the World Gourmet Summit Scholarship in 2009 and an accredited Certified Sommelier by the world renowned Court of Master Sommelier, UK.

In 2010, he had passed the tough Certified Specialist Of Wine by the Society of Wine Educators, USA. This year he managed to secure a Sommelier Diploma from the Sommelier Association of Italy. In the past 10 years, he has been visiting various vineyards in Italy, Portugal, Austria, Australia and New Zealand to keep upgrading himself.

Mr Fazil had also conducted several sessions with most corporate sectors, Singapore Tourism Board and the most recent with Epicure Magazine.

Apart from the above, Mr Fazil's way of conducting wine appreciation workshops is always a fun, interactive and in a relaxed way to share his vast knowledge to the participants.

Wine Appreciation Workshop Proposed Programme Outline

7.00 pm: Introduction to wines & viticulture

7.15 pm: First wine served, wine making techniques

7.30 pm: Second wines served with first flight of food

7.45 pm: Explanation and conclusion of wine analysis and sensory evaluation

8.00 pm: Food and wine pairing guidance follow by Q&A

8.15 pm: 3rd wine served with 2nd flight of food, wine storage and wine faults

8.30 pm: 4th wine served, sommelier service sequence

8.45pm : Wine etiquettes

9.00 pm: Open Bar



75 Loewen Road, Singapore 248844

Topics

1. Different Style of Wines Production
2. Systematic Approach of Tasting
3. Professional Wine Service, Serving Temperature & Proper Storage
4. Food & Wine Pairing
5. Wines of the World; Australia, New Zealand & Portugal
6. Great Wines of Different Regions

The Chemistry of Winemaking

Fermentation is a completely natural, organic process driven by yeasts, which are microscopic fungi. In fact, it has been hypothesized that wine was first made by accident. Crushed grapes, set someplace warm, began to ferment as both airborne yeasts and yeasts present on the ripe skins of the berries themselves began to metabolize grape sugars into alcohol.

Yeasts ingest sugars and metabolize those sugars in a process that involves about 30 successive biochemical reactions catalyzed by 30 specific enzymes. The process is complex. During fermentation, one part grape sugar is converted into two parts ethanol and two parts carbon dioxide through the metabolic action of those yeast enzymes.



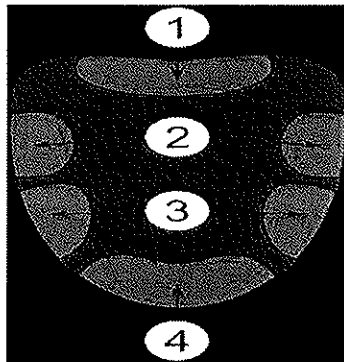
Different Style of Wines Production

1. Still Wines e.g Table white or red wines
Fermenting of grape juice then bottled.
2. Dessert Wines e.g Sauternes, Moscato dAsti, Vendage Tardives
Still wines but the grapes have higher/ intense sugar level due to harvest later, frozen or infected by fungus.
3. Sparkling Wines e.g Champagne, Cava, Prosecco & Cremant
Fermenting grape juice then bottled with bubbles under pressure.
Some has CO₂ appear naturally, some are trapped during the primary fermentation while some are added with.
Different styles are made in terms of sugar level of the end product.
4. Fortified Wines e.g Sherry, Port, Vin Doux Naturels, Marsala, Madeira
Fermenting grape juice with addition of brandy/grape spirit then bottled.
Different styles are made depending on when the addition are made.
Sherry is when fermentation is complete.
Madeira is also after fermentation but heated for a period of time.
Port is when fermentation is 1/3 in progress.
Mistelle is added before fermentation e.g Ratafia from Champagne.
5. Aromatized Wines e.g Martini, Cinzano & Dubonnet
Fortified first then added with herbs or spices flavors.



75 Loewen Road, Singapore 248844

Tongue Map



- 1. tastes bitter
- 2. tastes sour
- 3. tastes salt
- 4. tastes sweet

SYSTEMATIC APPROACH TO TASTING WINE

Appearance

Clarity: clear - dull
Intensity: water-white - pale - medium - deep - opaque
Colour: white colourless - lemon-green - lemon - gold - amber - brown
 rosé pink - salmon - orange red purple - ruby - garnet - tawny - brown
Others: rim vs core, legs/tears, deposit, petillance, tints/highlights

Nose

Condition: clean - unclean (fault:)
Intensity: light - medium - pronounced
Development: youthful - developing - fully developed - tired/past its best- deliberate oxidation?
Aroma: fruit - floral - spice - vegetal - oak - other characteristics

Palate

Sweetness: dry - off-dry - medium-dry - medium - medium-sweet - sweet luscious
Acidity: low - medium (-) - medium - medium (+) - high
Tannin: low - medium (-) - medium - medium (+) - high
Alcohol: low - medium (-) - medium - medium (+) - high fortified: (low/medium/high level)
Body: light - medium (-) - medium - medium (+) - full
Mousse: delicate - creamy - aggressive
Intensity: light - medium (-) - medium - medium (+) - pronounced
Flavour: fruit - floral - spice - vegetal - oak - other characteristics
Length: short - medium (-) - medium - medium (+) - long

CONCLUSIONS

Quality: poor - acceptable - good - outstanding
Price: inexpensive - mid-priced - high-priced - premium
Readiness: needs time - ready to drink, but can age - at peak/drink soon - tired/past its best for drinking

Serving temperature

The temperature that a wine is served at can greatly affect the way it tastes and smells. Lower temperatures will emphasize acidity and tannins while muting the aromatics. Higher temperatures will minimize acidity and tannins while increasing the aromatics.



75 Loewen Road, Singapore 248844

Wine type	Examples	Temperature
Light bodied sweet dessert wines	Trockenbeerenauslese, Sauternes	6-10°C
White sparkling wines	Champagne	6-10°C
Aromatic, light bodied white	Riesling, Sauvignon blanc	8-12°C
Red sparkling wines	Sparkling Shiraz, Frizzante Lambrusco	10-12°C
Medium bodied whites	Chablis, Semillon	10-12°C
Full bodied dessert wines	Oloroso Sherry, Madeira	8-12°C
Light bodied red wines	Beaujolais, Provence rosé	10-12°C
Full bodied white wines	Oaked Chardonnay, Rhone whites	12-16°C
Medium bodied red wines	Grand Cru Burgundy, Sangiovese	14-17°C
Full bodied red wines	Cabernet Sauvignon, Nebbiolo based wines	15-18°C

Storage

Whether you are thinking of a wine cellar or cabinet, proper wine storage can be expensive or inexpensive should you decide to put it in a closet or in your basement. Regardless there are few basic guidelines. A cellar should provide:

Cool temperatures (10-15C), Minimal temperature fluctuations, No vibrations, No light, Moderately humid (65-75%), Storage for wine bottles on the side with label facing up so that cork remains moist and label are not scuffed or stained.

Food & Wine Pairing

Wine is most enjoyed with food. There have been many approaches to it. A good one is when the food or more likely the wine remained unchanged. An excellent pair will be when one or the other or occasionally both enhanced and transformed into a symbolic relationship like Sauternes & Foie Gras, Oyster and Chablis, Smoked Salmon with a Riesling. The key to successful pairing is to understanding how the different components of one affect the other. Here are some basic rules we should follow when we pair wine and food.

Heavy food with heavy bodied wines

Fatty food with acidic or high tannin wines

Bitter food with off dry to medium sweetness wines

Sweet foods with sweeter wines

Salty food with high tannin, bitter or acidic wines

Avoid spicy food with with bitter, tannic wines.

Spicy and hot food with high acids, off dry to medium sweetness wines