

Regular Red

#1. FLEGENHEIMER BROS
OUT OF THE PARK SHIRAZ 2016
REGION: MCLAREN VALE, AUSTRALIA

Made by acclaimed winemaker Ben Glaetzer for the Hammerschlag family, this wine is aged in neutral oak, which emphasizes the bright fruit. It's purple, plummy and plush, with floral nuances and a savory and graphite backbone. Without the oak influence, the acidity shines bright, crunching and crackling among briary fruit, black olives, fine tannins and a stony minerality. (\$14.99/reg. price)

Food Pairing: grilled or roast beef with a pepper sauce, spicy sausages, ribs, and smoked briskets, and a big beefy stews with a touch of smoked paprika or chili.

#2. NICOLAS PINOT NOIR 2018
REGION: PAYS DOC, FRANCE

Scents of ripe red berry and cherry fruits are upfront on the nose of this friendly red, with hints of sweet spice, cherry cola, plum sauce and tree bark adding depth and interest. Lightweight and easy drinking, it boasts silky tannins and a fresh-fruited palate. Drink now. This Pinot Noir pairs well with salmon, roasted chicken, or pasta. (\$12.99/reg. price)

#3. LECHTHALER TEROLEDGO
ROITALIANO 2015
REGION: TRENTINO-ALTO ADIGE, ITALY
GRAPE: TERLODEGO

Intense ruby color. Bright nose of ripe raspberry, blackberry, pomegranate, distinct sweet earth and tobacco. The palate is characterized by smooth texture with notes of black cherries, black raspberry, earth, and a touch of spice with ample acidity and medium tannins. Pairs well with vegetarian dishes, fish, poultry, pork and beef.

(\$16.99/reg. price)

#4. PHARAOH CABERNET SAUVIGNON 2017
REGION: NAPA VALLEY, CALIFORNIA

This Cabernet displays aromas of blackberry, cassis, green pepper, forest floor. It has good structure with dusty tannins and a long balanced finish. Drink it over the next 5-7 years. (\$15.99/reg. price)

Food pairing: port wine braised beef short ribs, simple meatballs, roasted duck breast, beef tenderloin with blackberry sauce, and grilled steak with salsa verde.

#5. 1907 MALBEC 2017
REGION: MENDOZA, ARGENTINA

Sourced from 100+ year old vines in Mendoza, this wine has seductive nose bursting with plums, cherries, blueberries, violets and sweet spices. Well-structured, powerful, masculine with great texture, a wonderful fruit character and subtle oaky tones. A delicious Malbec with a lovely purity in the mouth. (\$16.99/reg. price)

Food pairing: Lamb tagines with figs, beef burritos, smoky cured beef, pot roast beef, spicy bean casserole

#6. COLLECTION RHONE
ROAIX COTES DU RHONE 2017
GRAPE: GRENACHE, SYRAH, MOURVEDRE

Aromas of toasted lavender and driftwood and core minerality on the nose. Medium bodied with iron-flecked plum notes, typical of high-altitude Grenache. (\$12.99/reg. price)

Food pairing: Baked beans with bacon, mushroom medley, thin dough pizza, roasted chicken with Brussel sprouts

Regular White

#1. CHATEAU LA GABARRE BLANC 2016
REGION: BORDEAUX, FRANCE
GRAPE: SAUVIGNON BLANC, SEMILLON

The preponderance of Sauvignon Blanc gives the wine its attractive aromatic profile, while Semillon provides additional body, texture, and a smoother, longer mid-palate and finish. Redolent with savory notes of ripe melon, citrus and white peach, the 2016 La Gabarre Bordeaux Blanc captures the nose with its enticing bouquet. (\$14.99/reg. price)

Food Pairing: arugula salad with lemon and parmesan, asparagus risotto, spinach ravioli with pesto, angel hair pasta, yellowtail sushi with avocado.

#2. MARCEL DUBOIS VOUVRAY 2018
REGION: LOIRE, FRANCE
GRAPE: CHENIN BLANC

Medium bodied with plenty of zip, this crisp white from the Loire Valley evokes the feeling of warm sunshine on a spring day. Juicy red apple and green pear tasting notes are met with good acidity for a balanced wine that's delicious with grilled chicken breast, salmon filets and mushroom risotto. (\$12.99/reg. price)

#3. PHARAOH CHARDONNAY 2017
REGION: NAPA VALLEY, CALIFORNIA

Opens with aromas of citrus and tropical fruit. Toasted oak and hints of lime add wonderful notes to this medium-weight and clean California Chardonnay.

Food pairing: creamy soups, grilled fish or chicken, and salad with buttermilk dressing. (\$15.99/reg. price)

#4. FONTES DA CUNHA MONDEGO 2016
REGION: DAO, PORTUGAL
GRAPE: ENCRUZADO, GOUVEIO

Attractive and fresh. Aromatic intensity with apples, pears and tropical fruit and mineral components. The intensity of its flavour dominated by lemons and fresh fruit. With its blend including Encruzado, this richly impressive wine is ripe and creamy. Filled with white fruits, acidity and spice, it is developing well but should age further. Drink from 2019. Best served with fresh seafood and light appetizers. (\$15.99/reg. price)

#5. NICOLAS SAUVIGNON BLANC 2018
REGION: GASCOGNE, FRANCE

Bright and clean, with lemony aromas. Slightly mineral on the palate, the wine shows flavors of apple with a hint of grapefruit. Lingering citrus aromas, with crisp acidity on the finish. (\$12.99/reg. price)

Food pairing: Good wine to match with fresh seafood, green vegetables, creamy goat cheeses, and salad with white balsamic vinaigrette

#6. MULDERBOSCH CHENIN BLANC 2018
REGION: STELLENBOSCH, SOUTH AFRICA

This is a great example of richly flavored Chenin Blanc from an excellent vintage. It has wonderful ripeness yet freshness and vibrancy from the first nose right through to the lasting finish. Ripe tropical aromas of mango, pineapple and papaya are lifted by a crisp, refreshing apple note. The palate is defined by a delicious fine mineral texture leading onto a succulent mid-palate. The final impression is one of a full flavored, yet precisely poised Chenin Blanc. (\$15.99/reg. price)

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Premium Red

**#1. GIULIANO ROSATI AMARONE
DELLA VALPOLICELLA 2015
REGION: VENETO, ITALY**

Dark, garnet-edged ruby; scents of wild cherry, dried rose petals, and cocoa powder; well balanced, with supple tannins. Two years of aging in French barrique have helped to craft a layered, complex Amarone with syrupy richness in the mouth, sweet smoke overtones and aromas of bacon, cola, leather and dried fruit. (\$35.99/reg. price)

Food Pairing: classic burgers, red sauce pasta, roast chicken, braised meats, and aged Italian hard cheeses

**#2. CHATEAU DE FRANCS LES CERISIERS 2016
REGION: BORDEAUX, FRANCE**

Deeply ripe dark berries with a fragrant, violet note and chalky, stony notes, too. There's a very plush and cool-fruited feel to the palate, as well as a freshness of fruit and tannins to close it out in style. A blend of 90 per cent merlot and ten per cent cabernet sauvignon. Try from 2023. (\$21.99/reg. price)

Food Pairing: Charcuterie, especially pate and terrines, steak with garlic and rosemary fries, and roast beef sliders with blue cheese.

**#3. MAXALE APPASSIMENTO PRIMITIVO 2016
REGION: PUGLIA, ITALY**

Maxale is intense garnet red in colour, with a complex bouquet reminiscent of cherries, raspberries and red currants. The oak ageing adds a pleasant roasted and spicy aroma. Full-bodied, it is supple and well balanced, with layers upon layers of dark fruit, fine tannins and a long and lingering finish. Perfect with roasted red meats, game and hard cheeses.

(\$21.99/reg. price)

**#4. PILIZOTA PLAVINA 2016
REGION: DALMATIA, CROATIA**

Made from 100% Plavina, a varietal that is a crossing of Verdeca and Zinfandel and is traditionally used to make light red wines. Piližota's Plavina displays flavors of fresh red fruit and berries with a hint of chocolate and earth. On the palate, the tannins are solid, yet soft and the acidity is lively and lean. Enjoy with cured meats and cheeses, sausages and sauerkraut, or lamb burgers. (\$18.99/reg. price)

**#5. PALACIOS REMONDO LA MONTESA 2017
REGION: RIOJA, SPAIN
GRAPE: GARNACHA**

2016 La Montesa showcases the freshness, purity and elegance that Alvaro Palacios achieves from his family's estate in Alfaro. Juicy notes of cherry, raspberry and orange peel meld with herbal undertones to create a wine that is balanced, bright and lively. (\$24.99/reg. price)

Food pairing: game meats with truffle sauce, seared duck with cassis, and hearty beef or bean stews.

**#6. VAN ARDI 2017
REGION: ASHTARAK, ARMENIA
GRAPE: ARENI, KAKHET, HAGHTANAK**

The wine begins with a vivid ruby hue, accompanied by note of various fruity and floral aromas, transforming into lush coffee and chocolate aromas. A richly structured, classy palate that yields a smooth elegant and lingering finish. A wine born to be aged.

Try with extra aged gouda and sheep cheese. (\$29.99/reg. price)

Premium Mixed

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**#4. KOOR VASKEHAT 2017
REGION: DALMATIA, CROATIA
GRAPE: VASKEHAT**

Voskehat – it is an indigenous grape, grown and cultivated in Armenia for millennia. This year's vintage is extremely tropical, with hints of pineapple and mango. The signature and subtle mineralic notes come from the unique soil of the region – a combination of volcanic sedimentary and limestone. It can be enjoyed on its own or paired wonderfully with most cheese platters, appetizers, seafoods and fruit or vanilla-based light desserts. (\$28.99/reg. price)

**#5. TRAMIN PINOT GRIGIO 2018
REGION: ALTO-ADIGE, ITALY**

This wine displays a straw color with aromas of citrus fruits, pears, apples and white flowers. The rich and velvety texture of the wine is balanced by refreshing acidity leading to a long, lingering finish. Fantastic as an aperitif but also a versatile food wine that can complement anything from a simple salad of lightly-dressed greens to richer dishes like seafood quiche. (\$17.99/reg. price)

**#6. LAPOSTOLLE CUVÉE ALEXANDRE
CHARDONNAY 2016
REGION: CASABLANCA, CHILE**

Incredible expression. Florals and sweet spices as honey, apricot, vanilla and delicate notes of fresh fruit such as papaya and quince. Drink now or cellar for several years. The palate is intense and elegant, with high volume in the mouth, fresh acidity and vibrant finish.

Enjoy with homemade pastas such as beetroot capeletti stuffed with cheese and pistachios or turkey panzotti and bolognese sauce. (\$27.99/reg. price)