Home Wine Delivery October 2017

Free Wine Tasting (Wednesday, 4 October 2017) 18:30 – 20:30

SPARKLING	$/Bottle	Qty	Amount
VALDO Prosecco DOC Rose, Valdobiaddene, Veneto, Italy Pale salmon pink, with notes of cherries and blackberries on the nose. A light, dry and elegant sparkling Rose with plenty of finesse. Perfect with salad, as an aperitif or enjoyed on its own.	HK$102		
WHITE WINE			
Serafino Goose Island Semillon Sauvignon Blanc 2016, Mclaren Vale, Australia 70% Sauv Blanc, 30% Semillon. The bouquet features kaffir lime leaf, tropical and fresh cut citrus character. This easy drinking, fresh and fruity wine has a crisp mouth feel.	HK$102		
SOHO Stella Sauvignon Blanc 2016, Marlborough, New Zealand Hints of fresh herbs, elderflower and river stone, bursting with melon, white peach, passionfruit and citrus peel. Lovely saline focus, yet generous in expression and texture.	HK$96		
Chateau De Messey Ier Cru Chablis 2015, Chablis, France This is a fruity wine with a hint of vanilla nose that offers a tight, minerally texture, lively acidity and an apple- and grapefruit-like crispness. Elegant and sophisticated.	HK$178		
RED WINE			
Pannunzio Reserva Malbec 2015, Mendoza Argentina Smooth mouth entry, medium bodied and very well balanced. Flavours of blackberry with a spicy touch.	HK$102		
Bodegas Rioja Vega (Ugalde) Reserva 2011, Rioja, Spain – one of oldest wineres in Rioja The nose is alive with wonderful bright fruit, typical of Tempranillo. The palate is smooth, silky, elegant and sophisticated. It is balanced with subtle oak and lingers long on the finish.	HK$118		
Serafino Estate Reserve Grenache 2014, McLaren Vale, Australia The palate is rich and thickly textured, but displays life and energy with an attractive liquorice note to conclude on the warm finish. *95 points James Halliday*	HK$214		
Sagrantino Di Montelfaco DOCG 2011, Umbria, Italy This is produced from 100% Sagrantino grapes grown in Montefalco DOCG. A complex red wine, with style, balance and grace, and a long lingering finish.	HK$198		
*Minimum order-12 bottles and mixed case is allowed.	Total:		

Member Name: Mr. / Ms / Mrs. _____ Membership Number: _____

Tel No: (Office) _____ (Home) _____

Delivery Address: _____

Delivery Date: _____ Member Signature: _____

Total amount will be charged to Member's account. Order accepted by mail, fax or in person.
Contact the Food & Beverage Department at 2555 6216 or Fax: 2873 2945.
FREE delivery will be offered for purchase over 12 bottles, pleased allow 3 working days for delivery.
All wines are subject to availability.