VINECO

GLOBAL PASSPORT SERIES

2021



BY RESERVATION ONLY

DISCOVER

Tour Different Terroir,
Explore the Exotic, and
Uncover the Unique.

Every year, our highly anticipated Global Passport Series takes us on a new adventure to the most prominent, well-respected wine regions — from highly touted up-and-coming regions to age-old vineyards with long histories. A range of classic varietals to charismatic blends, this limited release wine series celebrates creativity and insists on excellence.

Available for a short time by reservation only, it's a one of a kind wine experience.

WHERE WILL GLOBAL PASSPORT SERIES TAKE YOU?



RIGIN.

FRANCE

REGION: LANGUEDOC ALC. VOL: 13%
BODY: MEDIUM-FULL

SWEETNESS: DRY



A classic pairing of varietal reds from the southern vineyards of Languedoc France, this blend of Grenache and Mourvèdre shows ripe notes of strawberry and blackberry. The palate is vibrant with soft tannins and a rich mouthfeel. Dark berry fruits are layered with hints of pepper and baking spice. A balanced wine with lots of intrigue.

THE REGION:

The Languedoc is one of the largest wine regions in the world. It is in the sunny South of France situated along the French Mediterranean coast. The vineyards benefit from the Mediterranean climate with many hours of warm sunshine and cool nights from the sea breezes. They are known for their plentiful land with soil ranging from rocky sand to thick clay, making it an ideal place to grow grapes.

THE FOOD:

- Duck breast and white bean cassoulet
- · Roasted vegetable lasagna
- · Piave cheese



3 POST WHITE CHARDONNAY CHENIN BLANC RIESLING

SOUTH AFRICA I **AUSTRALIA**

RAWSONVILLE I CLARE VALLEY

ALC. VOL: 12.5%

BODY: MEDIUM SWEETNESS: DRY



THE WINE:

A post gives support for the vine to grow and anchors the vineyard to a specific place. 3 Post White is a blend of Chardonnay, Chenin Blanc and Riesling from three distinct vineyards, spanning from the lush hills of Rawsonville. South Africa to the sun-kissed valleys of Clare Valley, Australia. Together they show aromas of green apple, pear and tropical fruit with undertones of citrus and stone fruits. The palate shows balance and freshness with flavours of tangerine, guava and wildflower honey. Lively acidity and a juicy core make this wine come alive.



Rawsonville is a small wine growing and farming community in the Western Cape Province of South Africa. The Mediterranean climate brings cool rainy winters and warm dry summers creating excellent fruit driven wines. The Clare Valley in Australia lies in the mid north of South Australia just north of Adelaide. The climate is continental with cool to cold nights and warm to hot summer days. The higher altitude of the region ensures the nights are still cool even during the hottest summer months allowing the fruit to ripen slowly and evenly. Each region imparts unique varietal characters that compliment each other seamlessly.

(T) THE FOOD:

3 POST WHITE

SOUTH AFRICA I AUSTRALIA

- Grilled halibut with lemon basil vinaigrette
- Potato pizza with caramelized onions and rosemary
- Triple crème brie



BI FND: **MERLOT**

ORIGIN:

NEW ZEALAND

REGION:

HAWKES BAY

ALC. VOL: 13% BODY. MEDIUM SWEETNESS: DRY



This Merlot is sourced from the renowned Hawkes Bay wine growing region of New Zealand. Bright aromas of blueberry and baking spice are followed by notes of plum, fig and tobacco. A soft mouthfeel leads to well textured tannins. This wine combines the elements of aroma, flavour and balance that Merlot is known for.

THE REGION:

The oldest and second largest wine region in New Zealand is Hawkes Bay which is located on the east coast of the North Island. The area is blessed with a kaleidoscope of fertile soils ranging from gravel to sandy loam. The region is sunny with a warm temperate climate that offers a long growing season which promotes mature tannins and ripe fruit flavours.

(THE FOOD:

- Pork tenderloin with a blueberry reduction over Moroccan couscous
- Roasted root vegetables & braised greens
- Goot brie



ORIGIN:

REGION:

ALC. VOL: 14% BODY: FULL

PIEDMONT

SWEETNESS: DRY



This 100% Barbera shows classic regional character. Aromas of ripe cherry, raspberry and strawberry are followed by hints of pepper and savoury spice. Flavours of blackberry and sour cherry lead to subtle notes of almond and caramel. A juicy mouthfeel is complimented by soft, rich tannins, giving this wine balance and poise.

THE REGION:

Piedmont is in North Western Italy at the foothills of the Alps, sharing borders with France and Switzerland. There are two key factors that impact the climate in Piedmont: the cool Alps and the balmy Mediterranean. These two factors create extreme day and night temperature differences known as diurnal range. Cold nights, foggy mornings and sun-kissed days make for excellent grape growing conditions. The Barbera vines are often planted on the warmer south facing slopes to help ensure optimal ripeness.

THE FOOD:

- Braised lamb ragu over creamy Parmesan polenta
- Wild mushroom and truffle agnolotti
- Grana Padano or Parmesan Reggiano



GLOBAL PASSPORT SERIES

2021

RESERVE YOUR PASSPORT SERIES WINES 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 Friday, November 13, 2020.

DEC 2020	GRENACHE MOURVEDRE FRANCE	Quantity
(* JAN 2021 *)	3 POST WHITE SOUTH AFRICA AUSTRALIA	Quantity
FEB 2021	MERLOT NEW ZEALAND	Quantity
(* 2021 *)	BARBERA	Quantity
Name:		
Address:		
City:		
Province: Postal Code:		
Telephone:		
Fmail.		



RESERVE YOURS TODAY

Wine this good never lasts long.
Don't miss out on these four lush, exclusive wines from some of the world's most celebrated wine growing regions.
Reserve your 2021 Passport Series wines by Friday, November 13, 2020.

