



At Style International LTD 品尚國際有限公司



Hawke's Bay Pinot Noir 2005

- **Colour:** bright, deep young red.
- **Wine Region:** NZ Hawke's Bay
- **Varietal:** 100% Pinot Noir

Awards: Bronze medal – Mercedes Benz and air NZ wine award 2005

Review:

Keith Stewart – Cool, dark cherry fruit impact moderate freshness and a firm texture. Juicy in mid palate, with mild density of flavour, a good kick of tannin and gentle, dry finish.

Tasting Note

Aromas of ripe fruit together with the notes of toasted oak introduce a tightly structured Pinot Noir with loads of spicy, chocolate flavours opening up to rich cherry and plum. A stunning, complex wine, which has the tannin structure and depth of fruit flavours to mature gracefully.

Winemaking

Fruit from low-yielding vines was hand harvested, gently crushed and chilled for a pre-fermentation cold soak to extract colour and fruit flavour. The must was then warmed, inoculated with selected yeast and fermented over 7 days to dryness with a daily routine of traditional hand plunging to maximise tannin extraction.

Oak aging

After pressing the wine was matured for 10 months in new French (90%) and Hungarian (10%) oak barrels.

Cellaring Recommendations

This spicy fruity Pinot Noir is starting to open up now but will be really blossoming by late 2007. This is a good wine to put away and taste periodically over the next ten years.

Food Matching

Moroccan lamb, Barbequed wild venison, or a rich Beef Stroganoff would be my pick to accompany this delicious Pinot Noir.





At Style International LTD 品尚國際有限公司



Hawke's Bay Pinot Gris 2006

- **Colour:** light yellow strew
- **Wine region:** NZ Hawke' s Bay
- **Varietal:** 100% Pinot Gris
- **Oak aging** - None

Awards: Bronze medal – Mercedes Benz 05/06 and air NZ wine award 2006

Review:

Keith Stewart – Fresh impact has hints of pear. Mid palate is light and frim, with touches of fruit. Light, dry finish delivers a last wave of pear.

Tasting Note

A pale gold coloured wine with rich aromas of sweet pears and lyncheese. Spicy pear flavours shine through in the palate supported by underlying flinty citrus notes. The mid palate is full and rich and the acid balance ensures a lingering finish.

Winemaking

Fruit was selectively hand harvested at optimum ripeness with, gently pressed, and free run and pressings fermented separately between 12-15°C to maximise freshness and aroma. Some parcels were left on yeast lees after ferment and stirred periodically to enhance the wines natural mid palate fullness. The parcels were then blended to create a rich, balanced wine.

Cellaring Recommendations

Starting to open up and show its full potential the 2006 Pinot Gris will develop richness and enhanced aromas as it matures and will be drinking well through to 2008 and beyond.

Food Matching

Great with spicy Thai food, lemon pepper baked trout or pre-dinner with salmon based nibbles.





At Style International LTD 品尚國際有限公司



castalia

Hawke's Bay Sauvignon Blanc 2006

- **Colour:** light Straw
- **Wine region:** NZ Hawke's Bay
- **Varietal:** 100% Sauvignon Blanc
- **Oak aging:** None

Awards: Bronze medal – Mercedes Benz and air NZ wine award 2005

Review:

Keith Stewart – Fruit depth is the main point on impact, backed with clarity and melon- like fruit. Deep and juice middle with a nice supple feel and good flavour spread. Dry finish, excellent wine.

Tasting Note

A clear light gold colour tinged with green, this wine has intense gooseberry aromas with a hint of passionfruit and lime. Gooseberry & passionfruit also dominate the flavour profile with underlying citrus flavours adding complexity and length. This Sauvignon Blanc has a rich full mid palate and a superb acid balance.

Winemaking

Fruit from our own vineyard was harvested at optimum ripeness, free run and pressing juice was fermented separately between 12-15°C with yeast selected to maximise the natural fruit flavours. A portion of the wine was left sur lie to add complexity and enhance the richness of the wine. The parcels were then blended to achieve a fresh, full bodied Sauvignon Blanc.

Cellaring Recommendations

A wine suitable for drinking now, it's freshness and acidity will ensure that it continues to develop and it will be coming into it's own by the middle of 2007.

Food Matching

The perfect accompaniment to light nibbles on a hot summer's day, or just the thing to liven up creamy seafood pasta.





At Style International Ltd 品尚國際有限公司

Hawke's Bay Merlot/Malbec/Syrah 2005



BRIDGE PA
VINEYARD



Hawke's Bay Merlot/Malbec/Syrah
13% Alcohol

Tastion Note:

The 2005 Hawke's Bay Merlot/Malbec/Syrah is an assemblage of Merlot and Malbec contributing classical red berry flavours, overlaid with subtle spice and violet notes of Syrah. A medium bodied, elegantly structured fruit driven wine with a full round palate supported by fine oak tannins.

Our Story:

A classic Hawke's Bay Merlot, this wine is made from high quality, hand picked fruit grown on the Ngatarawa Road vineyard. Traditional gentle winemaking techniques were employed followed by maturation with a combination of oak staves and seasoned oak baroques. The wine was then bottle aged for a further four months prior to release at an optimal stage for drinking or cellaring.

Warren Barton:, "VALUE: Made by one of Hawke's Bays leading red winemaker's for a small and relatively new and instantly successful producer, this is a round and fruity middleweight blend that represents excellent value for money. Floral, spicy and alive with berry fruit."

Unit 03, 3/F., Kwong Fat Commercial Building, No. 582 - 588 Canton Road, Jordan, Hong Kong

Skype: leungvanessa

Email: vanessaleung@atstyleint.com

MSN: vanessaleung@astyle.biz

wine.atstyleint.com