

wine><pertTM LE24

2024 COLLECTION

Explore the world's most distinguished wine growing regions with the Winexpert LE collection: a Limited Edition series that celebrates the unique, the exciting and the very best – from classic varietals to exceptional blends.

Our most sought-after wines.
Available by reservation only.

RESERVE YOUR LE24 WINES WITH
YOUR WINEXPERT RETAILER BY:
NOVEMBER 10, 2024

Reserve your vintages by
November 10, 2024

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LIMITED EDITION.
UNLIMITED ADVENTURE.



CARMENÈRE CABERNET SYRAH

13.5% | DRY | MED-FULL BODY | MEDIUM OAK

The Carmenère Cabernet blend, a Chilean specialty, shines with the added depth of Syrah. Savour the plum and dark berry aromas. Concentrated plum flavours are woven with cherry, subtle baking spice, and soft tannins, culminating in a chocolaty finish accented by lingering plum and toasty notes.

MAIPO, CHILE

Referred to as the 'Bordeaux of South America,' Maipo is known for producing prestigious wines. The mild Mediterranean climate sees little rainfall, but controlled drip irrigation and fertile clay-based soils work to produce rich red wines. The region's Cab Sauv is celebrated for being especially rich and fruity.

FOOD PAIRINGS

- Grilled steak
- Spicy sausage pasta
- Aged Gouda



DOUBLE BLANC

12.5% | DRY | MEDIUM BODY

A fresh, fruit-driven blend of Chenin Blanc and Sauvignon Blanc. Soft citrus aromas with subtle green notes. Fresh citrus and pear flavours are forefront with notes of gooseberry, tropical fruit, and hints of lemon peel. Serve lightly chilled to emphasize the zesty acidity and crisp finish.

RIVERLAND, AUSTRALIA

The Riverland region in South Australia surrounds the long and winding Murray River. The vital water source contributes to fertile soils and allows for irrigation in the intense dry heat. The Continental climate and long sunny days make for vibrant, fully ripened grapes.

FOOD PAIRINGS

- Smoked salmon crastini
- Cashew chicken
- Summer salads



PETIT VERDOT PETITE SIRAH

14% | DRY | FULL BODY | MED-HEAVY OAK

Petit in name but big in flavour. Aromas of heady plum and soft vanilla set the tone. Black cherry and blackberry flavours lead the way, while undertones of warm blueberry and plum build with each sip. Lush and velvety with a long finish of dark fruit and spice.

LODI, CALIFORNIA

Sitting in the middle of California's Central Valley, Lodi sees warm days and cool nights and benefits from the breezes blowing inland from the Bay area. This climate helps lend grapes a refreshing natural acidity, while the rich, sandy soils and dry growing season promote more concentrated flavours.

FOOD PAIRINGS

- Peppercorn crusted beef tenderloin
- Grilled portobello mushrooms
- Sharp cheddar



BESITO

12.5% | OFF-DRY | MEDIUM BODY

Besito, Spanish for "little kiss", is a vibrant blend of Macabeo and Moscatel (Muscat) with a little kiss of sweetness. Enticing citrus and white blossom aromas introduce a peachy palate woven with tropical fruit and citrus flavours. Subtle notes of honeysuckle and lemon zest round out this smooth and succulent wine.

MANCHUELA, SPAIN

Manchuela is an inland region with a continental climate, but vineyards here are 600-1000m above sea level; the altitude has a cooling effect and combines with fresh Mediterranean winds to moderate the hot summer days. This helps slow ripening, resulting in white grapes that produce fresh, fruity wines with good acidity.

FOOD PAIRINGS

- Chicken enchiladas
- Lemon butter grilled shrimp
- Szechuan stir-fry



FOURTITUDE

14% | DRY | FULL BODY | HEAVY OAK
🍇 GRAPE SKINS

An assertive blend of Cabernet Sauvignon, Shiraz, Mataro, and Merlot that embodies Australia's renowned bold and fruit-forward style. It opens with rich aromas of blackcurrant, cedar, and spice, while intense flavours of blackcurrant, plum, dark cherry, and spice unfold with hints of vanilla. Smooth tannins carry into a lingering finish.

RIVERLAND, AUSTRALIA

Riverland is renowned as a powerhouse of Australian wine. It is home to many varietals, but Cabernet, Shiraz, and Merlot are the region's most prominent reds; they thrive in the endless sunshine and low humidity, producing lush wines with rich texture and ample berry flavours.

FOOD PAIRINGS

- Braised leg of lamb
- Saucy ribs
- Chocolate mousse



Reserve Yours Today