



SILENI ESTATES WINE OFFER FUNDRAISER FOR THE SHED PROJECT KAPITI

By promoting this offer you know you are distributing fantastic wines at unbeatable prices and Sileni Estates will donate \$40.00 (incl GST) per case back to The Shed Project Kapiti to assist with fundraising for the disability and youth programme.

Included in this offer we have some superb wines to enjoy now or stock up your cellar.

Wine can be ordered by the bottle or in mixed dozen case lots.

Your support is greatly appreciated.

CATARATTO Sicilian Organic White Wine 2014*

\$12.00
Per bottle

Imported from Sicily by Sileni Estates this is an organic wine with good texture. There is citrus on the nose supported by melon and white peach, vanilla French oak characters and a long dry finish on the palate.

Food Match:

Enjoy with shell fish, fish dishes or a platter of hard cheeses.

SILENI ES ML "STRAITS" Sauvignon Blanc 2015*

\$14.00
Per bottle

The Straits Reserve Sauvignon Blanc is a wine with texture and depth. It has intense passionfruit, tropical fruit and gooseberry aromatic flavours. A well balanced palate with a long lingering finish.

Food Match:

Delicious with fresh seafood, soft goats cheese or a tomato and basil salad. Serve lightly chilled.

Awards:

Gold Medal - NZ International Wine Show, 2015

Gold Medal - Sydney International Wine Competition, 2016

TĀHUNA HB Chardonnay 2016*

\$13.00
Per bottle

Tā-hu-na (n.) – the New Zealand Maori word for riverbank.

This wine labelled for our overseas markets is sourced from Sileni's Hawke's Bay vineyards. It is a lightly oaked, fruit driven style of wine with layers of citrus and stonefruit characters. Delicious.

Food Match:

Try this with fish freshly caught from the sea, poultry, soft cheeses or dishes with a light creamy sauce.

ASTI ACQUESI Italian Sparkling Rosé*

\$13.00
Per bottle

This sparkling Rosé wine imported by Sileni Estates, is light pink in colour with fine effervescence and a lively foam, this pleasantly rounded sparkling wine has delicate notes of flowers and fruits.

Food Match:

A pleasant aperitif, suitable for any meal it pairs perfectly from appetizers to main dishes.

KAIKOURA BAY HB Merlot 2015*

\$15.00
Per bottle

Great colour and aromas of plum and dark berryfruit, typical of Hawke's Bay Merlot. This wine is sourced from our local vineyards and has silky tannins giving it a soft finish perfect for drinking any time of the year.

Food Match:

Fantastic with hearty pastas, beef and New Zealand lamb.

TĀHUNA HB Pinot Noir 2015*

\$15.00
Per bottle

Tā-hu-na (n.) – the New Zealand Maori word for riverbank.

This wine labelled for our overseas is sourced from Sileni's Hawke's Bay vineyards. The wine is a ripe and deeply coloured food wine with vibrant flavours of red berries and spice and aromas of berry and ripe cherry. A fresh and lively palate with silky tannins and a lingering finish.

Food Match:

This is a great wine with hearty pastas, roast chicken, duck, NZ lamb or salmon. Or enjoy with a platter of creamy soft cheeses.