

wine.co.za Team Pack

- **Beyerskloof Pinotage:** *"Since my introduction to the wine industry I have always been fascinated by the history of Pinotage. Luckily I was given an opportunity to taste this South Africa's very own variety. The more I got to taste it I found that I enjoyed the lighter style of this wine more and the Beyerskloof Pinotage became my favourite. I enjoy this wine with Pizza or pork belly which I once had when I visited their wine bar in Stellenbosch."* - Frank
- **Spier Seaward Shiraz:** *"The Spier Seaward Shiraz is a smooth, rich, and addictive Shiraz. I love how it offers an intense mix of mulberry, violet and pepper flavours."* - Jeanine
- **Kleine Zalze Vineyard Selection Chenin Blanc:** *I tasted this wine for the first time at our Instagram live tasting at Kleine Zalze and fell I in love! There are flavours of melon, peach, and a hint of minerality in this wine. On hot, sunny days, enjoy this chilled."* - Suheena
- **Eikendal Janina Unwooded Chardonnay:** *"I love to enjoy this wine with a light salad. It brings out the Green Apple and lemon flavours. This wine is easy to drink. best chilled."* - Erica
- **Groote Post Seasalter Sauvignon Blanc:** *"I have to say that I am not normally a Sauvignon blanc fan but the complexity of this wine blew me away making this my immediate go-to. I could not stop sipping on it. It has layers of flavour that really excite my palate! I first tasted this during a meal at Groote Post with Peter Pentz and it really complemented the amazing piece of fish I was eating. A real foodies wine."* - Kevin
- **Villiera Tradition Rose Brut:** *With Summer on its way, this sparkling rosé cocktail is super fresh and perfect for entertaining between family and friends at home."* - Michelle

Rosé Red Fruit Sparkler

6 servings

Ingredients:

1 bottle of Villiera Tradition Rosé Brut NV sparkling wine
150g raspberries
150g strawberries
80g sugar
120ml water
Rosemary sprigs
Additional strawberries and raspberries for garnish

Steps:

The night before, heat the strawberries and raspberries in a pan over low heat with the water and sugar.
Continue stirring as the mixture reduces for 15 minutes. Add some more water if you see it reducing too quickly.
Take the mixture off the heat and crush the strawberries and raspberries through a sieve and collect the juice.
Leave the juice to cool and then pour it into an ice tray. Place the ice tray in the freezer overnight or until the ice cubes are completely frozen.
Place the red fruit ice cubes into Champagne flutes and pour the chilled rosé sparkling wine on top.
Garnish with some extra raspberries and strawberries and a sprig of rosemary.



variety : 0 | various

winery : wine.co.za

winemaker : various

wine of origin :

analysis : alc : 0 % vol rs : 0 g/l pH : 0

type : 0

pack : Bottle size : 750ml closure : 0

We hold stock of these wines so if you need wines delivered in a hurry, or as a gift, this is the selection for you.