

Brightwater Sauvignon Blanc

Winery: Brightwater Vineyards

Vintage: 2023

Varietal: Sauvignon Blanc

Origin: Nelson, New Zealand

Located just outside of picturesque Nelson, which is known as the sunshine capital of New Zealand, Brightwater Vineyards is named after the local village of the same name.

The vineyards are situated on the Hope Plains of Nelson, and run across an elevated river terrace. Owners, Gary and Valley Neale, returned to New Zealand after what seemed a lifetime of expatriate life and decided to pursue their passion for making wine. In 1993, they planted their first vines and watched the wine industry in Nelson slowly come to life. In 2003, they built their winery giving them utmost control over every procedure.

Over twenty years in the industry has taught them a thing or two, and with over twenty years experience they are considered leaders amongst their peers.

In 2007, they successfully launched their small volume premium collection. In what seems a short time their wines have built a solid reputation and have numerous awards behind them to back that up.

Their winemaker, Steve Gill, has extensive experience in winemaking, with over twenty years of vintages in Burgundy at Domaine



Dujac, Napa Valley at Saintsbury, in Alsace, and in the Mosel Valley located in Germany.

Flavour Profile: Grapefruit, Lemon, Floral, Apple, Chalk

Food Pairings: Chicken and rice pilaf, arugula and melon salad, and lemon bars.

Serving Temperature: 8

Drinking Window: Now-2028

Retail: \$28.99 Club: \$23.19

Ronceno Viognier

Winery: Sibiliana

Vintage: 2021

Varietal: Viognier

Origin: Sicily, Italy

Sibiliana Vini is a Sicilian wine producer known for its focus on quality and indigenous varietals that scatter the landscape of this rugged island. Sibiliana is a subsidiary of Cantine Europa S.C.A., which is a large cooperative in Southern Italy. It was established in 2014 as a project that focuses solely on producing quality wines from the very best vineyards in the south of the country. Cantine Europa is one of the largest cooperatives in Europe. Established in 1962 and with over 2,000 wine growers as partners, and working with 4,500 hectares of vineyards stretching across three areas of origin: Trapani Agrigento, and Palermo.

The brand focuses on traditional varieties that are native to Sicily such as Grillo, Nerello Mascalese, Nero D'Avola, Catarratto, Perricone, etc. with very few international superstars such as Syrah and Chardonnay. Cantine Europa is based on traditional vinification values and traditions that the farmers believe in, modern winemaking techniques provide a supplementary role in the production of this particular line.

The name "Sibiliana" is inspired by the Sibiliana Tower that presides over Petrosino in Sicily. This tower had a light in it to help



guide the local sailors home. The name symbolizes guidance and the connection to the local area.

Flavour Profile: Pineapple, Honeycomb, Mango, Melon, Nectarine

Food Pairing: Tropical fruit salad, soft cheeses, and sautéed black cod.

Serving Temperature: 9

Drinking Window: Now-2026

Retail: \$25.99 Club: \$20.79

Perdeberg Grenache Blanc

Winery: Perdeberg

Vintage: 2023

Varietal: Grenache Blanc

Origin: Paarl, South Africa

The 2023 vintage was very interesting in this region. The growing season was early and the Spring season was dry with very low rainfall. A cooler growing season allowed for a slow and balanced harvest. The grapes for this wine came from two distinctive vineyard sites that both are around 15 years in age. The soils consist of decomposed granite, sandstone, and Malmesbury shales with no irrigation used. The berries are small with high concentration levels of fruit. The grapes were destemmed following harvest, and had two-hour skin contact. 70% of the juice was fermented in stainless steel and then aged on lees for three months. The remaining 30% was aged on the lees for three months and a further 30% of the wine was fermented and aged for six months in 500 litre French oak barrels on its lees. No malolactic fermentation which ensures the wine's acidity is retained.

White pear is ever present in this bottle with complementary notes of green apple and hints of spices such as cumin. Vegetal notes of fennel, combined with a creamy mouthfeel complete the palate. Fresh mango is in there as well-you don't have to look too hard to see the tropical fruit edge.



Flavour Profile: Pear, Apple, Mango, Nutmeg/Clove, Fennel

Food Pairing: Spicy Maitake mushrooms, creamy polenta with braised chicken and leeks, or tempura sweet potato.

Serving Temperature: 13

Drinking Window: Now-2028

Retail: \$21.99 Club: \$17.59

Château Dey Peyrel Blanc

Winery: Château Dey Peyrel

Vintage: 2019

Varietals: Sauvignon Blanc, Semillon

Origin: Bordeaux, France

Located in the Bergerac region, just east of Bordeaux. Like its famous neighbour, reds made from Cabernet, Merlot, and Cabernet Franc are the most well known, however the whites are this AOC's best kept secret. The fruit for this wine comes from 60 plus year-old vines. Semillon makes up most of this blend, with a small percentage of Sauvignon Blanc and Muscadelle added in. Aged on its fine lees adds depth and texture to this fresh dry white. With no oak the fruit is vibrant and alive, brimming with vivacity.

Chateau De Peyrel was restored to its original winemaking vocation in 2013. The property was abandoned at the end of the second world war and saw its return in the year 2000 when Franck Decouroux purchased the property and sought to reform the land. He purchased 600 hectares of land with 100 hectares of vines within it. Franck Decouroux purchased the property with the objective to raise horses. To manage the estate, he went to the wine school at Montagne Saint-Emilion. In 2013, he purchased 6.5 hectares of old vines, aged between 70 and 100 years, which were part of the origin of the Château. The 2013 vintage marked their first vintage produced. In 2021, the vineyards were officially classified as bio-organic.



Flavour Profile: Melon, Orange, Peach, Almond, Grapefruit

Food Pairings: Thai red curry, Palak Paneer, and grilled prawns with goat cheese.

Serving Temperature: 8

Drinking Window: Now-2026

Retail: \$26.99 Club: \$21.59

Greedy Bird Chardonnay

Winery: Greedy Bird

Vintage: 2019

Varietal: Chardonnay

Origin: South Australia, Australia

Greedy Bird is one of the singular projects by Brand & Sons, a boutique wine producer based in Coonawarra, South Australia. All of their projects are focused solely on small batch wines that highlight very specific terroirs that are scattered around the continent. The Brand family legacy dates back six generations and today is managed by fourth generation vigneron, Sam Brand. The company is based in Coonawarra, a region that is world-renowned as one of the world's finest wine regions, with a strong reputation of producing some of Australia's best reds, with a particular focus on Shiraz and Cabernet.

Chardonnay has a long history in South Australia. It arrived in the 1960s and went into full commercial production in the 1970s. James Busby, the father of Australian viticulture, brought Chardonnay cuttings to Australia in the 1830s. Chardonnay performs really well when it is grown in cooler conditions, like what you would find in the Adelaide Hills. Unfortunately, the boom of Chardonnay in the '80s was only focused on the rich oaky styles that became popular internationally, and really only served to ruin the grape's reputation. In the late 1990s/early 2000s, winemakers began to focus on fresher examples without the



use of oak, or very little of it. Styles which showcased more complexity and brightness of fruit.

Flavour Profile: Peach, Stone, Nectarine, Melon, Apricot

Food Pairings: Ricotta & arugula bruschetta, caramelized onion flatbread, and poached scallops with soft grits.

Serving Temperature: 9

Drinking Window: Now-2027

Retail: \$22.99 Club: \$18.39

Hasher Family Estate Marimist

Winery: Hasher Family Estate

Vintage: 2022

Varietal: Chardonnay

Origin: Hamel-En-Aarde, South Africa

Frederik grew up in Belgium, but spent his summers in Hermanus, South Africa and fell in love with it. He took a vacation with his wife in 2008 to convince her to move to the area, and the couple finally made the move thirteen years later with their three kids. The dream was to own and run their own winery in what is considered one of the most beautiful valleys in the world.

As a fully family-owned and operated venture, Frederik and Celine guide every facet of Hasher Family Wines. They are aided by Celine's uncle, Xavier Haspeslagh and his wife Christine Boukaert, who are co-owners in the estate. Their winemaker is Natasha Williams, who grew up in the town of Saron, which is nestled in the Tulbagh mountains. While studying molecular biology at Stellenbosch University, she became curious about wine. Her travels through France and California deepened her experience with single-vineyard blocks and minimal intervention techniques.

The focus on the estate is prioritizing quality over yield and the varieties grown are of the Burgundian nature. They have embraced regenerative farming practices that minimize their footprint on the land and are always on point with sustainable vineyard



farming which ensures proper treatment of the terroir.

Flavour Profile: Lemon/Lime, Peach, Floral, Stone, Cedar/Oak

Food Pairing: Creamy pasta with prawns, blanched veal with lemon, and pan-seared salmon.

Serving Temperature: 10

Drinking Window: Now-2028

Retail: \$61.99 Club: \$49.59

Brightwater Pinot Noir

Winery: Brightwater Vineyards

Vintage: 2023

Varietal: Pinot Noir

Origin: Nelson, New Zealand

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Dujac, Napa Valley at Saintsbury, in Alsace, and in the Mosel Valley located in Germany.

Flavour Profile: Cherry, Raspberry, Tea, Cranberry, Mint

Food Pairings: Pan-seared duck breast, roasted potatoes in pesto cream, and beef tenderloin with red wine reduction.

Serving Temperature: 17

Drinking Window: Now-2030

Retail: \$36.49 Club: \$29.19

Terra De Asorei Espadeiro

Winery: Terra De Asorei

Vintage: 2021 & 2022

Varietal: Espadeiro

Origin: Rias Baixas, Spain

Terra De Asorei is located in the Galicia region of Spain in the region of Rias Baixas in Northwestern Spain. Asorei farms 60 hectares of vineyards aged between 15- and 80-year-old vines in the sub-region of the Salnés Valley. The winery was formed in 2008 and became a mini-cooperative when six families came together to form one entity.

While remaining true to its traditional roots, Asorei combines modern practices to protect the land they love so much.

Since the 18th century, Espadeiro has been the namesake red varietal in the Salnés Valley. Its quality and prestige made it highly renowned and famous all over Europe. From the 1960s on, however, it fell into decline due to low production and an increase in Albariño production. Adegas Terra de Asorei has revived this traditional varietal with a very limited production, in their commitment to wine diversity and loyalty to tradition. Asorei obtained their grapes from vines over 50 years of age in Cambados and Padrenda-Meaño.

Medium-deep garnet in colour with an overwhelming intensity of red fruit that is dominated by strawberry, raspberry, and blackberry. Hints of vanilla with balanced



acidity and harmonious tannins with a slightly creamy finish. Earthy notes and sun-dried tomatoes with brined olives bring complexity to this wine.

Flavour Profile: Strawberry, Raspberry, Cherry, Tomato, Vanilla

Food Pairings: Creamy portobello mushroom stew, grilled shrimp skewers, Spanish Paella.

Serving Temperature: 15

Drinking Window: Now-2029

Retail: \$54.49 Club: \$44.39

Famille Fabre Château Fabre Gasparets Cru Boutenac

Winery: Château Fabre Gasparets

Vintage: 2020

Varietals: Carignan, Mourvèdre, Syrah

Origin: Languedoc, France

This winery is the flagship of the Fabre family, located in the historical center of Corbière's-Boutenac (cru-classé since 2005). This is Carignan and Mourvèdre. The terroir is located on the Miocene hills which is the start of the Massif des Corbières. Their oldest vines are from 1934. Gasparets is situated in one of the 10 municipalities that make up the famous Golden Triangle of the Corbières-Boutenac. The soils are varied with some siliceous pebbles in a mixture of limestone that dates back to the Miocene period. The rocky soil combined with the austere climate yields wines of intense complexity.

Famille Fabre has been maintaining a respectful relationship with the lands that they farm, since 1991, Louis Fabre began the conversion to organic farming and was one of the first Languedoc winemakers to go 'green'. He continues to prioritize and develop eco-conscious farming and winemaking. He is constantly looking towards developing new solutions to the environmental issues winemakers and viticulturists face daily.

The vines used in this wine are 20 years old and come from very rocky terraces that are 75 meters above sea level. All the grapes



were handpicked and de-stemmed to limit the tannins. The wine saw 12 months in French oak barrels for 80% of the wine and 20% were aged in neutral oak vats then blended together. The nose is intensely spicy with hints of Morello cherry, black fruits, and spices. The finish is long and rich.

Flavour Profile: Cherry, Tobacco, Cranberry, Nutmeg/Clove, Pepper

Food Pairing: Ribeye steak with trumpet mushrooms, grilled venison sausages with creamy polenta, or creamy corn soup with roasted peppers.

Serving Temperature: 17

Drinking Window: Now-2030

Retail: \$43.49 Club: \$34.79

Alexakis Kapiki

Winery: Alexakis Winery

Vintage: 2022

Varietals: Kotsifali, Mandilari

Origin: Crete, Greece

Alexakis Winery is a family business. It was founded by Stelios Alexakis, who is a chemical engineer turned Oenologist, and Sofia Alexaki in the 1970s. It is the largest privately-owned winery in Crete. The winery has been collaborating for decades with all the vine-growers of the island, maintaining long-term relationships with them, thus enabling the winery to get the full benefit of all the truly unique vineyard terroir that exists on the island.

The winery has a strong focus on indigenous varietals that are only found in Greece. Greek wine history takes us back over 6,500 years, with strong evidence supporting winemaking as being practised as early as 2,500 BC. Greece claims over 300 indigenous grape varieties, most of which are only grown in the country. The Greeks were skilled at sea navigation, allowing them to export their wines around the world, becoming famous for their skills in winemaking.

Kotsifali is a red-grape variety widely planted around Crete. The name is in reference to a blackbird that shows a fondness for this particular grape varietal. It is usually blended with the other local grape, Mandilari. This grape ripens fully in gravel soils in elevated sites. The resulting



juice is full of ripe, juicy red fruits like cherry, plum, strawberry, and holds notes of fresh herbs like thyme and bay leaf. Tannins are usually soft and ripe, and the acidity is usually moderate.

Flavour Profile: Cherry, Plum, Licorice, Pepper, Herbs

Food Pairings: Moussaka, lamb kebabs with mint, and hearty beef stew.

Serving Temperature: 16

Drinking Window: Now-2028

Retail: \$25.99 Club: \$20.79

Pasico Monastrell-Shiraz

Winery: Gil Family Estate

Vintage: 2023

Varietals: Monastrell, Shiraz

Origin: Jumilla, Spain

The Gil family celebrated their 100th anniversary back in 2016, 100 years since the inception of the winery and at the start of it all, Juan Gil Jiménez, the great-grandfather who decided to leave his job as a stone cutter and make wine in Jumilla. It was the fourth generation that made a strong commitment to crafting high quality wines. The family has now expanded across Spain, with holdings of over 1,400 hectares of vineyards and bottling over 8 million wines yearly. They now export to over 74 different countries. The wine company is primarily run by Miguel and Ángel Gil, but nine other siblings all have stakes in the company. The Gil Family own and operate 12 different wineries across the country and have collaborations with international winemakers for very specific projects in regions such as Montsant, Priorat, Calatayud, Campo De Borja, Rías Baixas, and Rioja. The family is known for producing wines that are ripe and full of red fruit with soft textures in an easy to drink style.

The family focuses their efforts on preserving their land for future generations. They make every effort to reduce their carbon footprint. The use of clean energy is almost exclusive in all their wineries, and



they utilize the natural diversity of indigenous seeds and vines.

Flavour Profile: Pepper, Currants, Blackberry, Chocolate, Coffee, Herbs

Food Pairings: Chorizo sausages, pecorino cheese, and black bean burgers with mushrooms.

Serving Temperature: 18

Drinking Window: Now-2029

Retail: \$19.99 Club: \$15.99

Dona Matilde Boavida

Winery: Dona Matilde

Vintage: 2020

Varietals: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Francisca, Tinto Cão

Origin: Douro Valley, Portugal

The “Quinta” has been single family owned and operated by the same family for over four generations. Located on the north bank of the Douro River, near the Bagaúste dam, the Domaine has over 28 hectares of really rocky (schist), super steep terraced vineyards, which are all classified with the highest ranking by the Douro region register, “Letter A”. This means that Dona Matilde has traditional old vineyards of the Douro, aged 60-80 years in age. They are also certified sustainable via Integrated Crop Management. The name of this wine literally translates to “The good life” and is based on a visit of an English group who wrote about their adventure in the old guest book. They wrote that when they arrived, they were skinny and one week later when they left the Douro, they left pleased, because of the good food and the great moments enjoying life on their vacation.

This wine is considered a “field” blend. The grapes are harvested by hand and placed in vats made for open air maceration. Fermentation then takes place in stainless steel vats, then bottled after blending and resting. The wine is plump bracing with red currants and floral notes. It has a fruity



character that evolves with spicy mid palate notes and is balanced with soft tannins.

Flavour Profile: Cranberry, Graphite, Jam, Licorice, Strawberry

Food Pairings: Octopus in red sauce with fresh herbs, grilled tuna, and roasted vegetables with fresh goat cheese.

Serving Temperature: 16

Drinking Window: Now-2029

Retail: \$28.99 Club: \$23.19

Château De Tourtes Bordeaux

Winery: Château De Tourtes

Vintage: 2019

Varietals: Merlot, Cabernet Sauvignon

Origin: Côtes De Bordeaux, France

This wine estate is located in the Blaye-Cotes de Bordeaux appellation in France, specifically in the village of Saint-Caprais-De-Blaye. It's part of Vignobles Raguenot, a family-owned wine company that has been producing wines since 1967.

Chateau Des Tourtes' wine estate covers slightly over 70 hectares with 15 of those hectares dedicated to specific vineyard zones. The family business was begun by Lise and Philippe Raguenot and later on their daughters took over, Emmanuelle and Marie Pierre with their husbands. The quartet is dubbed "the four Musketeers". Each partner brings to the table a different set of skills to the wine business team.

Their international reputation is for their meticulous approach to winemaking and for capturing the essence of their terroir in each of their cuvées.

They have a second Bordeaux estate that is located in the Haut Médoc appellation, Château Haut Beyzac which they acquired in 1998.

Their range of wines are characterized by their quality, and are a reflection of the diversity of their vineyards, with a range that includes both classic and prestige cuvées in red, white, and rose. The



company has been certified with the High Environmental Value (HEV). This certification that was created in 2012 is recognized globally for the fact that the entire winery is certified, not the products. HEV brings coherence between consumer expectations, winery practices, and a preserved environment to which we give "value". The values are based on biodiversity, phytosanitary strategy, fertilization management, and water resource management. They have obtained the highest level-Level 3 certification.

Flavour Profile: Black Currant, Olives, Plum, Tea, Leather

Food Pairings: Herbed rack of lamb, Brie and Saint Albray cheese, and beef stroganoff.

Serving Temperature: 17

Drinking Window: Now-2032

Retail: \$29.49 Club: \$23.59

Undurraga Vigno

Winery: Undurraga

Vintage: 2019

Varietal: Carignan

Origin: Maule Valley, Chile

Undurraga is one of the oldest wine producing companies that is situated in Talagante, in the Maipo Valley in Chile. It was founded in 1885 and has a total of 1,700 hectares of vineyards, all of which are distributed in the valleys of Maipo, Rapel, Leyda, and Maule.

With over 135 years of experience, Undurraga was one of the founding pioneers of the Chilean wine industry. The winery was founded by Francisco Undurraga who brought vines over from Germany and France, Cabernet Sauvignon and Pinot Noir, as well as Riesling and Gewürztraminer. Between 1879 and 1883, Francisco began to plan the winery and officially opened Viña Undurraga in 1885. A winery that is still in existence, despite the growth of the company. In 1903, Viña Undurraga became the very first Chilean winery to export their wine to the United States.

Recognition for the brand began when the winery won their very first international award in the Centenario Argentina International Fair. Exports began in the 1930s to other countries, notably around Latin America and by 1960 they exported their wines to over 60 countries.



With all of this growth came the investment into the technology for winemaking and creating sustainable practices in the vineyards. Viña Undurraga has over seven different lines, each line represents a different example of what Chile can produce.

Flavour Profile: Herbs, Raspberry, Blueberry, Mint, Cherry

Food Pairings: Smoky beef brisket, grilled zucchini and risotto, and vegetarian lasagna.

Serving Temperature: 16

Drinking Window: Now-2028

Retail: \$45.49 Club: \$36.30

Montaria Red

Winery: Montaria

Vintage: 2023

Varietals: Trincadeira, Aragonez, Alicante Bouschet

Origin: Alentejano, Portugal

Montaria is made by Parras Vinhos which was founded in 2010 by Luís Vieira and is currently headquartered in Alcobaca, where the group's bottling line is located. Luís began the Parras wine project back in 1998, starting off making what is considered bulk wine in the beginning. Luís credits his family background for his love of the wine business as his father and grandfather were also bitten by the wine bug.

In 1999, the company started to work its own vineyard land in Vilar, which is located in the region of Lisbon. The property has over 200 hectares in total, but only 120 are planted to various traditional vine varieties. In addition to the vineyards, the land also houses the Palácio Dos Marqueses De Pombal, the Chapel of Santa Rita, a wine store, a distillery, and the cellar where all the wines are produced.

In addition to this, Parras Wines have started collaborating in other regions with other producers through partnerships. They are focused on restructuring their wine lines and expanding their offerings from other distinctive Portuguese wine appellations like the Douro Valley, Vinhos Verdes, Dão, Tejo, and Alentejo.



Flavour Profile: Chocolate, Blackberry, Pomegranate, Tea, Nutmeg/Clove

Food Pairing: Veal meatballs, lasagna, and BBQ vegetarian skewers.

Serving Temperature: 15

Drinking Window: Now-2029

Retail: \$22.49 Club: \$17.99

Can't find one of your wines in the list? Feel free to reach out to thecellar@winecollective.ca and we'd be happy to assist you.