

# RQ

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QUANTITIES

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2013  
RESTRICTED  
QUANTITIES

GRENACHE SYRAH

CABERNET SAUVIGNON

RIESLING

PINOT GRIS

SANGIOVESE MERLOT



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## Chilean Style CABERNET SAUVIGNON

Oak 4 Body 4 Sweetness 0

Chilean Cabernet Sauvignon styles are known to range from fruity and approachable for everyday occasions to big and bold wines with plenty of "wow" factor.

Notes of fresh black fruit and ripe red fruit are the perfect aromatic combination for this rich red wine. Spice and hints of vanilla on the palate lend a pleasant intensity while soft tannins create a perfect finish.

Includes GenuWine Winery Dried Grape Skins.

**Food Pairing:** Gouda, smoked meats, short ribs, chocolate cake.

RELEASE: DECEMBER 2012

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## Alsatian Style RIESLING

Oak 0 Body 3 Sweetness 0

Undeniably aromatic, Alsatian style Rieslings burst with charm and character. Its refreshing palate and versatility in food pairing is what appeals to wine enthusiasts.

Lead by intense aromas of citrus, green apple, grapefruit, and slight hints of minerality on the nose, this refreshing white wine is sure to be a favourite. The back note of peach and apricot is the perfect finish to this food friendly wine.

**Food Pairing:** Smoked salmon, sweet potatoes, lamb, turkey, lemon meringue pie.

RELEASE: DECEMBER 2012



## Australian Style GRENACHE SYRAH

Oak 3 Body 4 Sweetness 0

A respected leader in combining tradition with new ideas, the Australian style Grenache Syrah is the perfect example of an innovative wine style.

The fragrant blend of exotic spices, pepper, and earth notes on the nose perfectly compliment the full flavour of dark fruit on the palate. This easy-to-drink wine features hints of herbaceous notes, adding a savory edge to the finish.

Includes GenuWine Winery Dried Grape Skins.

**Food Pairing:** Brie, lamb chops, grilled red meat.

RELEASE: FEBRUARY 2013



## Italian Style SANGIOVESE MERLOT

Oak 4 Body 3 Sweetness 0

Combining old world charm and new world flair, Sangiovese Merlot styles are blended to create wines with soft texture and are more approachable in their youth.

This medium-bodied wine shows a complex bouquet of dark fruit, dark chocolate, and cloves. With medium tannins and a long finish, this blend delivers a perfect punch on the palate.

**Food Pairing:** Grilled meat, poultry, pasta in tomato sauce, beef stew.

RELEASE: MARCH 2013



## New Zealand Style PINOT GRIS

Oak 0 Body 3-4 Sweetness 0

Rich, flinty, and fruity in character, New Zealand style Pinot Gris are easy drinking and approachable. Known for their beautiful blend of ripe tropical fruit, all the flavours are subtle on the palate.

The delightful scent of apple, pear, and pineapple on the nose creates a wonderfully complex aromatic profile. The intense fruit flavours on the palate of this medium-bodied wine, complimented by light spice notes on the finish, are simply brilliant.

**Food Pairing:** Artichoke dip, calamari, snapper, sweet and sour pork.

RELEASE: APRIL 2013

