







HAWKES BAY

SILENI ESTATES & REDMETAL VINEYARDS WINE OFFER FUNDRAISER FOR

PLIMMERTON BOATING CLUB

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 Plimmerton Boating Club to assist with fundraising for Junior Sailing Equipment.

Included in this offer we have some superb wines to over the summer months. Wine can be purchased by the bottle or in case lots. Your support is greatly appreciated.

OVERSTONE HB Sauvignon

Per bottle RRP \$17.33)

TĀHUNA HB Chardonnay 2014*

\$13.00 Per bottle RRP \$17.33)

SILENI Sparkling Brut*

\$13.00 Per bottle RRP \$17.33

Blanc 2013*

This Hawke's Bay Sauvignon Blanc is a fragrant wine with intense ripe tropical and passionfruit aromas that follow onto the palate.

Food Match:

Great with Seafood and Asian cuisine, or drink as an aperitif with friends. Serve lightly chilled.

Tā-hu-na (n.) –

the New Zealand Maori word for riverbank.

This wine labelled for our overseas markets and sourced from Hawke's Bay grapes has melon and stone-fruit flavours with a hint of almonds.

Food Match:

\$12.00

Per bottle

RRP\$16.00)

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

The Chardonnay for the Sileni Sparkling Brut is sourced from Sileni's Hawke's Bay vineyards.

It is a fruit driven style with fresh melon and apple flavours on the palate. It is a clean and refreshing wine.

Food Match:

Excellent as an aperitif or try with oysters and other seafood.

SILENI CS HB Syrah 2011*

This Hawke's Bay Syrah is light in style with red berry-fruit and cracked pepper characters. Sourced from our Hawke's Bay vineyards it has fine tannins and a soft finish perfect for drinking any time of the year.

Food Match:

Fantastic with hearty pastas, beef and New Zealand lamb. Great for the summer barbeque.

REDMETAL HB Merlot Cabernet Franc

From our Chief Winemaker, Grant Edmonds', vineyard comes a fantastic

Dark purple in colour and bursting with super ripe dark berry and licorice flavours, with a subtle hint of oak. A blend of 92% Merlot spiced up with 8% Cabernet Franc for extra colour, tannin and aromatics.

From another great HB vintage, this wine is ripe, soft and full, with fine, rounded tannins and excellent length. Dangerously drinkable right now, but will cellar for 5-6 years if you can resist the temptation.

Awards:

4 Stars - Sam Kim-Wine Orbit 2015

Per bottle RRP \$19.95