



TAWSE WINERY

UNSULFURED/UNFILTERED WINES 2015 - PRE-RELEASE

- “Quarry Road Vineyard” Chardonnay
- “Quarry Road Vineyard” Pinot Noir
- “Redfoot Vineyard” Gamay

This is the second year that Winemaker Paul Pender makes unsulfured/unfiltered wines; his unfiltered Quarry Road Chardonnay was so popular last year that he decided to make a Pinot Noir and a Gamay from the 2015 vintage. Each wine was made without the addition of sulphites at any stage, and was fermented with indigenous yeast, aged in new French oak barrels and bottled without any filtration.

“Quarry Road” Vineyard Chardonnay 2015 (Prod: 1,000L) *Available now*

Retail; 750 ml - \$35.95 1.5L – 71.9
Licensee; 750 ml - \$30.35 1.5 L - \$60.74

- Notes of crème brûlée, lemon, almond, peach, slate and caramel, finishing with lively acidity.

“Redfoot” Vineyard Gamay 2015 (Prod: 1,000L) *Available now*

Retail; 750 ml - \$28.95 1.5L – \$57.95
Licensee; 750 ml - \$24.44 1.5 L - \$48.92

- Notes of barnyard, black cherry, cola, forest floor and field berry, all completed by fresh acidity and fine tannins.

“Quarry Road” Vineyard Pinot Noir 2015 (Prod: 1,000L) *Available late May*

Retail; 750 ml - \$35.95 1.5L – 71.9
Licensee; 750 ml - \$30.35 1.5 L - \$60.74

- Notes of vanilla, fresh currant, wild raspberry, mushroom, autumn leaf and pizza crust. The finish is crisp, showing medium tannins.



Please contact the winery or your local sales representative to order your wines!