



Grover La Réserve

**Grape:**

Cabernet Sauvignon-Shiraz

Colour:

Very deep garnet purple.

Aromas:

La Réserve has a powerful bouquet of luscious ripe red and black fruits with an exquisite hint of spice.

Palate:

This full bodied wine combines grace and splendour on the palate, the tannins are smooth and flavours intense. The finish is long, persistent and almost magical. It combines grace and splendour on the Palate with chocolate, coffee beans and vanilla.

Ageing:

Minimum 6 months in French oak barrels.

Food Pairing:

It is an attractive wine that complements well with roasted lamb, tenderloin, pasta dishes, game, pâté, soft full flavour cheeses and will also perfectly match Indian specialties such as lamb kebabs and mutton biryani.

Serving Temperature:

Serve at 16°C- 18°C.

La Réserve, has been conferred the distinction of "Best New World Red Wine" by Decanter magazine in 2005.

Bronze at 2013 Decanter "Asia Wine Awards".



Grover La Réserve Blanc



Grape:

Viognier

Nose:

Nose of honeysuckle, some oaky notes leads to gentle notes of apricot and pineapple with a bright but smooth citrus finish.

Palate:

20% barrel aged in French oak, in mouth an ample and powerful wine, with richness, a great deal of substance and a roundness in the end notes.

Food Pairing:

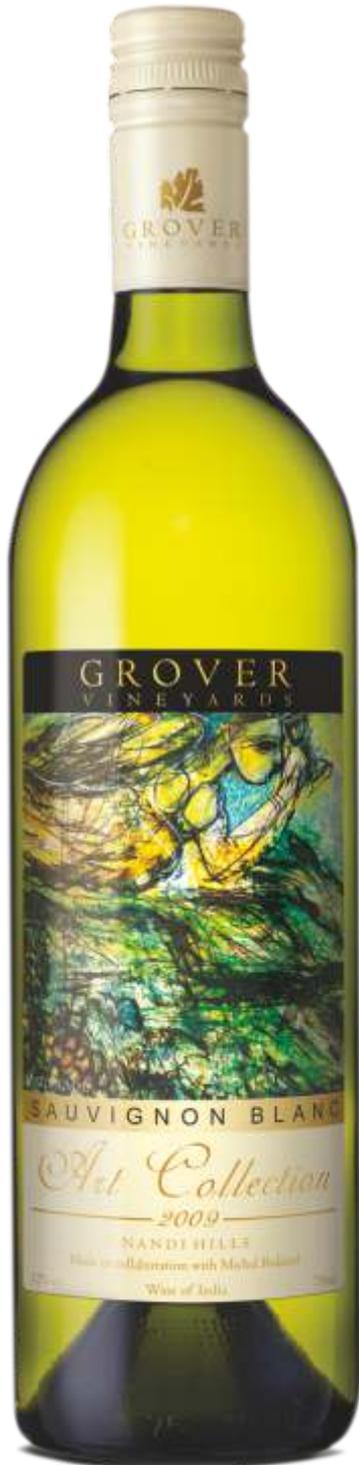
Can be appreciated before meal as a apéritif, on a creamy fish or even on a blue cheese.

Serving Temperature:

Serve at 16°C- 18°C.



Grover Art Collection Sauvignon Blanc

**Colour:**

Straw-yellow with light green accents.

Aromas:

Delicate, grassy and fruity with hints of apple, lemon and peach.

Palate:

Clean, refreshing with good length. The taste is a whirlwind of freshness, complexity and finesse.

Food Pairings:

Pairs well with salads, light fish, seafood, mushrooms and cheese appetizers.

Serving Temperature:

Serve chilled at 8°C- 10°C.

Bronze at 2013 Decanter "Asia Wine Awards".



Zampa Chêne

**Colour:**

Deep and intense ruby colour .

Aromas:

With subtle and elegant notes, the nose opens up to ripe dark fruit aromas such as blackberry, currant and ripe Plums, complemented by charming hints of spices and well integrated oak bouquets such as vanilla, liquorices, chocolate and roasted coffee beans.

Palate:

Wine has an abundance of dark fruit and nuances of vanilla and cinnamon on the palate, with a great structure, well-balanced tannins, acidity and an elegant finish.

Food Pairings:

The vintage can be enjoyed every day with a wide variety of dishes right from roasts, stews and grilled meats to rice dishes grilled vegetables and pasta.

Ageing:

Relish this exquisite wine, made with a signature blend of Tempranillo and Syrah. The vintage is aged for a minimum time of 15 months In French oak barrels.

Serving Temperature:

Serve cool at 16°C-18°C.

Bronze at 2012 Decanter "World Wine Awards".



Zampa Soirée Brut



Colour:

Pale straw, fine bead (bubbles), persistent mousse.

Aromas:

Reveals a nose of floral, fresh lemon and white fruit such as pear.

Palette: Light and creamy, clean, fresh lemon, crisp acid with dry finish in classic brut style.

Food Pairings:

Brilliant served as an aperitif. Great pairing with mildly spiced Indian, Japanese, Chinese or Thai cuisine. A great aperitif.

Serving Temperature:

Serve at 6°C.

**Gold at 2012 the All Things Nice Indian Wine Consumer's Choice Awards.
Bronze at 2013 Decanter "Asia Wine Awards".*