

uncorked.

The Vino & Veritas Quarterly



Hello from *Verdante Vale!*
Where every bottle tells a story...

... and so does every page.

Inside, you'll find bold pairings, vineyard secrets, and deliciously unexpected ideas to sip and savour. Whether you're here for the wine, the design, or the doughnuts. We're glad you popped by.

Cheers!

- The Vino & Veritas Team

What is in this issue:



Through the grape vine:
Life on the farm



Pairings that break the
rules



The cellar door:
Wine of the season



Fun Wine Facts - Around
the world



Events & Bookings

Through the Grapevines



This year's late-summer harvest delivered a surprise: a bumper crop of Cabernet Sauvignon thanks to cooler evenings and just the right balance of sun and sea breeze.

Our vineyard team worked sunrise to moonlight, hand-picking clusters at peak ripeness. The vibrant, plump grapes promised a vintage to remember, their deep hues hinting at the rich flavors to come. As the sun dipped below the horizon, casting a warm glow over the vines, our team gathered to toast the season's success with glasses of last year's finest. The air was filled with laughter and the soft rustle of leaves, creating a magical moment suspended in time.

With the harvest complete, the winemaking process began in earnest. Grapes were destemmed and gently crushed, releasing their precious

The cellar filled with the intoxicating aroma of fermenting wine, a testament to the artistry and dedication of our team. Each day, the wine evolved, drawing on the unique terroir of our land to develop its character and complexity.

As the first tastes of the new vintage were sampled, there was a collective nod of approval. Notes of blackcurrant and plum danced on the palate, layered with hints of oak and a subtle spice that lingered long after the final sip. It was clear that this Cabernet Sauvignon would not only meet expectations but exceed them.

We eagerly anticipate sharing this exceptional wine with family, friends, and connoisseurs alike, confident that each bottle will tell the story of a remarkable harvest and the passion that brought it to life.



Truth in the glass

We caught up with *Liana Vermeer*, Our Head Winemaker on the farm.

"This vintage has something poetic about it," she shared, "You'll taste layers of blackberry, elderflower, and if you're lucky a touch of coastal air."

We've also just bottled a new limited-edition rosé: "**The First Crush**", available only in the tasting room this season.

Pair It Sweet

Cabernet Sauvignon or Merlot



Dark Chocolate



Why it works:

The tannins in red wine pair beautifully with the richness of chocolate. A chocolate-glazed doughnut brings out the wine's berry notes and adds a creamy finish.

Bonus pairing note:

Add a sprinkle of sea salt on the doughnut to balance the tannins even more.

Sauvignon Blanc or Chardonnay



Vanilla & Lemon



Why it works:

A lemon-glazed doughnut echoes the citrus zest in white wines. A vanilla glaze pairs well with buttery Chardonnays or floral Rieslings.

Bonus pairing note:

Choose a fluffy yeast doughnut for lighter wines, or a denser cake

Dry or Sparklin Rosé



Raspberry Jam-Filled



Why it works:

The fruity notes of a jam-filled doughnut mirror the berry flavors in rosé. The acidity in the wine cuts through the sweetness of the jam.

Bonus pairing note:

A dusting of powdered sugar adds a romantic, picnic-perfect touch.

The Cellar Door

Wine	Flavor Notes		
Cabernet Sauvignon	 Mulberry	 Oak	 Spice
Chardonnay	 Vanilla	 Green Pepper	 Citrus
Rosé	 Strawberry	 Floral	 Raspberry

Vineyard Events

Picnic, Pairings & Movie Night

Date: Saturday, July 13

Time: 18:00 – 23:00

Movie: Under the Tuscan Sun

Price: ¥520 per basket (serves 2)

Scan the QR Code to find out more and book your picnic and Pairing basket!



Wine Tasting

SAVOUR THE SIP, SHARE THE STORY

Join us for a guided tasting experience that swirls together the stories of our grapes, land, and winemaking craft. Whether you're a bold red explorer or a curious white wine wanderer, there's a glass waiting just for you.

Tasting Times

- Mondays - Closed
- Tuesday - Friday
11:00 AM, 2:00 PM & 4:30 PM
- Saturday and Sunday
10:00 AM, 13:00 PM - 16:00 PM
- Location
The Old Cellar Room



"Wine makes every meal an occasion, every table more elegant, every day more civilized."

— André Gimon