



MATUBA VINEYARDS SELECT, IN-STORE SHELF TALKERS

HEMINGWAY & HALE MATPSST 1A-06

Vineyard Specific Sauvignon Blanc

This is a medium bodied, 100% Sauvignon Blanc filled with crisp citrus flavors, grapefruit and lime. Perfect when paired with pork, poultry or seafood, especially good with oysters. Ready to drink now or bottle age a further 12 - 18 months for added complexity.

WINES
MATUBA

HEMINGWAY & HALE MATPSST 2A-06

Vineyard Specific Chardonnay

9 months barrel aged, this crisp white wine shows rich butterscotch with pear, pineapple and peach flavors. Pleasant tropical aromas followed by a smooth, creamy finish. Great as an aperitif or when paired with seafood, white sauce pastas, or a fruit salad dessert. Ready to drink now or bottle age a further 3 -4 years in the cellar.

WINES
MATUBA

HEMINGWAY & HALE MATPSST 3A-06

Vineyard Specific Shiraz/Viognier

A blend of 94% Shiraz and 6% Viognier. Matured separately in French oak barrels for 16 months prior to blending and bottling. Soft, delicate floral nose, black cherry flavors of the Shiraz balanced with spicy floral tones of the Viognier. Firm structure and tannins with a slightly sweet, silky-smooth finish on the palate. A versatile partner, would complement a broad range of dishes. Especially good with savory stews, grilled meats, hearty pastas and spicy foods. Ready to enjoy now or bottle age a further 6 years for added complexity and concentration.

WINES
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