



Gôiya has recently been launched with very striking contemporary packaging which reflects the freshness and vibrancy of the wines. Gôiya is new in the U.S., but it is exported to other countries around the world selling more than two million cases annually, including one million cases in the UK where it is a top 20 import brand.

The white grapes and red grapes are collected, fermented and aged in two completely separate production facilities. Both red and white wines are fermented and stored in stainless steel, with small, selected lots of Chardonnay fermented in oak barrels to add complexity and body to their Chardonnay. All bottling and labeling is done in these facilities.



Chardonnay

Crisp citrus and pear flavors with a touch of toast and cream. Perfect as a social sipping wine and as an accompaniment with seafood, light pasta, chicken dishes and salads.



Shiraz

Balanced spice, plum and cherry fruit on a medium-bodied frame. Dry and slightly spicy on the finish. Very enjoyable when paired with spicy food and BBQ dishes.



Merlot

Smooth and refreshing, fruit forward berry and damson plum flavors. Comparable to a petit-chateau Bordeaux. Enjoy with soft cheeses, white meat dishes and beef. A real crowd pleaser!



Cabernet Sauvignon

Rich, red fruit flavors and a smooth lingering finish. An excellent companion to beef, pork, red sauce pasta dishes or chocolate dessert.



Shiraz/Pinotage

A smooth, medium bodied blend of Shiraz and Pinotage. Vibrant black fruit, spice and red cherry flavors. Grilled, smoked and spicy foods are traditional favorites with this wine.



Chardonnay/Sauvignon Blanc

Dominated by the Sauvignon Blanc, tamed by the Chardonnay. Flinty cotton-candy aroma on the nose, lively and crisp with honey suckle, green apple and citrus flavors followed with fresh herb and mineral nuances and a slightly dry finish on the palate. A great sipping wine and partner with fresh fruit or green-leaf salads, fish, pasta and white meat dishes.