

**SILENI ESTATES & REDMETAL VINEYARDS  
WINE OFFER FUNDRAISER FOR  
LORRAINE LAULAU – PROCEEDS TO BELLEVUE SCHOOL**

By promoting this offer you *know* you are distributing fantastic wines at unbeatable prices and Sileni Estates will donate \$40.00 (incl GST) per case back to Lorraine to assist with fundraising for the Jubilee Corner outdoor learning and play space at Bellevue School.

Included in this offer we have some superb wines to enjoy now or stock up your cellar. Wine can be purchased by the bottle or in case lots. Your support is greatly appreciated.

**TĀHUNA  
ML Sauvignon  
Blanc 2014\***

**\$12.00**  
Per bottle

**Tā-hu-na** (n.) – the New Zealand Maori word for riverbank.

This Marlborough Sauvignon Blanc labelled for our overseas market has ripe tropical and gooseberry fruit flavours with an impeccable balance soft and approachable finish.

**Food Match:**

Seafood and Asian cuisine, or drink as an aperitif with friends. Serve lightly chilled.

**SILENI  
CS HB Pinot Gris 2016\***

**\$13.00**  
Per bottle

The Cellar Selection Pinot Gris has ripe, juicy stone fruit, pear and citrus flavours, with a little spice and beautifully balanced acidity. Serve with seafood, roast chicken or lightly spiced Asian cuisine.

**Food Match:**

Serve with seafood, roast chicken or lightly spiced Asian cuisine.

**SILENI  
CS HB**

**\$13.00**  
Per bottle

**Chardonnay 2015\***

This Cellar Selection wine is sourced from Sileni's Hawke's Bay vineyards. It is a lightly oaked, fruit driven style of wine with layers of citrus and stonefruit characters. Delicious.

**Food Match:**

Try this with fish freshly caught from the sea, poultry, soft cheeses or dishes with a light creamy sauce.

**Awards:**

*Silver* - Los Angeles International Wine Competition 2016  
*4 Stars* - Sam Kim NZ 2016

**SILENI  
Sparkling Brut\***

**\$13.00**  
Per bottle

The Chardonnay for the Sileni Sparkling Brut is sourced from Sileni's Hawke's Bay vineyards.

It is a fruit driven style with fresh melon and apple flavours on the palate. It is a clean and refreshing wine.

**Food Match:**

Excellent as an aperitif or try with oysters and other seafood. Drink well chilled.

**SILENI  
CS HB Pinot Noir  
2016\***

**\$15.00**  
Per bottle

This wine is sourced from Sileni's Hawke's Bay vineyards. The wine is a ripe and deeply coloured food wine with vibrant flavours of red berries and spice and aromas of berry and ripe cherry. A fresh and lively palate with silky tannins and a lingering finish.

**Food Match:**

This is a great wine with hearty pastas, roast chicken or duck, New Zealand lamb and salmon.

**REDMETAL  
HB Merlot Cabernet Franc  
2015\***

**\$17.00**  
Per bottle

From our Chief Winemaker, Grant Edmonds', vineyard comes a fantastic wine. Deep purple in colour and choc full of super ripe dark plum and blackberry flavours, with a touch of oak. A blend of 96% Merlot leavened with 4% Cabernet Franc for extra colour, tannin and aromatics.

From yet another great HB vintage, this wine is soft and mouthfilling, with rounded tannins and great length. Food friendly and hugely drinkable right now, but will cellar for 5-6 years if you feel the need to wait.

**Awards:** *4 Stars* - Sam Kim Wine Orbit July 2016