

Ora-Ora  
WINE SELECTIONS

NEW YEAR  
WINE  
GUIDE 2012



## CHAMPAGNE PIERRE MONCUIT

Implemented for more than one century at Mesnil-sur-Ogier, in the heart of the Cotes de Blancs, the PIERRE MONCUIT Family is committed year after year: Elaborated quality Champagnes that represent the appellation of Grand Cru Blanc de Blancs, with respect of the Champagne Tradition. Pierre Moncuit, great winemaker, was convinced that his terroir was great quality. Helped by his wife Odile Moncuit-Delos, he started to sell his wine to the international market. Since 1977, Nicole and Yves Moncuit are in charge of the development of the Champagne family house, selling their Champagne in France and the rest of the World. Nicole Moncuit, since 1977, is the person who takes care of the vinification and the vineyard. Passionate person, Nicole will put all her passion in each of the produced bottle like a signature.



### DELOS GRAND CRU NV

NOSE: citrus nose (lemon, grapefruits)

PALATE: mineral palate

GRAPE VARIETY: 100% Chardonnay,

FOOD PAIRING: aperitif with toasts and smoked salmon, lobsters cassolette

AWARDS: Gold Medal at the Macon Competition in 2007, 92 points Robert Parker

*Normal Price: \$500.00*

**HOLIDAY PRICE: \$420.00**



## ROSÉ GRAND CRU NV

**PALATE:** very fresh and lively thanks to the

Chardonnay with some red fruit flavours

**GRAPE VARIETY:** 75% Chardonnay, 25%

Pinot Noir, Ambonnay Grand Cru

**FOOD PAIRING:** desserts with red fruit  
flavours, can be drank on its own

*Normal Price: \$560.00*

**HOLIDAY PRICE:** \$470.00

## CUVÉE MILLENAIRE 2000 GRAND CRU

**NOSE & PALATE:** round and frest with  
some buttery and almond aromas, nice  
length with a perfect finish

**GRAPE VARIETY:** 100% Chardonnay,  
Grand Cru Mesnil

**FOOD PAIRING:** aperitif, scallops in  
creamy sauce

**AWARDS:** Gold Medal at Concours  
des Champagnes de Propriete 2008,  
Silver Medal at Concours des Vinalies  
Internationales 2008, 91 points Robert  
Parker

*Normal Price: \$670.00*

**HOLIDAY PRICE:** \$560.00

PIERRE SPARR



The Alsace region of France is known worldwide for the production of stellar wines, and in the heart of Alsace, the Pierre Sparr winery engages a tradition of winemaking that began during the reign of King Louis XIV. Since 1680, each member of the Sparr family has passed on the passion and talent for making wines to their children.

It is this incredible heritage – now being carried on by the ninth generation – that continues the drive for perfection through tenacity, devotion and hard work.

Today, Pierre SPARR's philosophy of success can best be described as "we have never been too big to do the little things brilliantly".

The memory of a great bottle of Pierre SPARR lingers for a long time.

## GEWURZTRAMINER 2009

**COLOUR:** sun-yellow

**NOSE:** holds back in the nose, while later notes of rosewood, licorice and some reveal; with some air fruity floral aromas with apricot and acacia

**PALATE:** juicy sweetness entices the delicate acid and the strong body gives together with the minerality

**GRAPE VARIETY:** 100% Gewurztraminer

**FOOD PAIRING:** oysters with curry sauce, duck a la orange, Quiche Apricot, wolf perch on lemon grass, fowl curry, different blue cheeses

**AGING POTENTIAL:** 6 to 8 years

*Normal Price: \$200.00*

**HOLIDAY PRICE: \$170.00**



## GEWURZTRAMINER RESERVE 2009

**COLOUR:** sun-yellow

**NOSE:** opulent aromas reminding of rosewood, orange peel and english yellow roses, followed from notes like licorice and exuberant oriental aroma like orange oil and cardamom

**PALATE:** strong body with a touch minerality and the delicate acid dance harmoniously, paired with a great rosy final

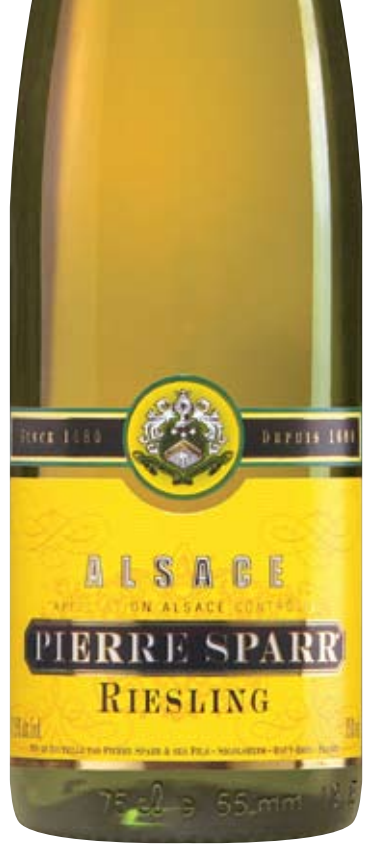
**GRAPE VARIETY:** 100% Gewurztraminer

**FOOD PAIRING:** Munster cheese, pears-Roquefort-tarte, turbot in sesame crust, sweet-sour Asian dishes, caramelized pumpkin with cinnamon ice, Tajine with Arab Couscous.

**AGING POTENTIAL:** 4 to 5 years

*Normal Price:* \$250.00

**HOLIDAY PRICE:** \$212.00



## RIESLING 2009

**COLOUR:** pale light yellow with green reflexes

**NOSE:** aromas of lemon peels and green apples, followed by a little bit light yellow banana and delicate marks of light green grenadilla; with some air coltish notes of sweet cherry blossoms framed by charismatic mineral firestone aromas

**PALATE:** very smooth with soft acid, well-balanced light body with a softly spicy finish

**GRAPE VARIETY:** 100% Riesling

**FOOD PAIRING:** chop-suey, salmon fillet on fennel sauce, chard-casserole, shellfish, light fish terrine, aperitif

**AGING POTENTIAL:** 5 to 6 years

*Normal Price:* \$190.00

**HOLIDAY PRICE:** \$160.00

GAJA



The name SPARR has been prominent among Alsace wine growers for nine generations, defining the region's classic, dry style that encourages aging. Today, the PIERRE SPARR estate owns 80 acres, including parcels in nine Grand Cru areas and four Estate single vineyards. Grapes also are purchased under strict quality control with other growers, for which SPARR pays a premium. SPARR wines are rich in fruits and firmly structured. The family believes their wines are much more exciting when given a chance to mature, so the winery will regularly hold back the top wines from the market until the family feels they are ready to drink. Today, under the leadership of Pierre Sparr and cousin Bernard Sparr, PIERRE SPARR wines continue to receive accolades by the press and worldwide recognition.

### SITO MORESCO 2009

**NOSE:** a good pure nose, loaded with red fruit aromas

**PALATE:** a fruity, elegant taste; good balance in the mouth; a fresh, fruity finish with very fine, silky tannins that make it ideally suited to drink upon its release

**GRAPE VARIETY:** 35% Nebbiolo, 35% Merlot, 30% Cabernet

**AGING POTENTIAL:** 4 to 5 years

*Normal Price:* \$450.00

**HOLIDAY PRICE:** \$380.00



## **CA' MARCANDA MAGARI 2006**

**NOSE:** lust Merlot fruit and spicy Cabernet aromas; blackcurrent, fresh mint and a hint of coffee

**PALATE:** rich, round, yet elegant and silky in texture

**GRAPE VARIETY:** 50% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc

*Normal Price:* \$520.00

**HOLIDAY PRICE:** \$430.00

## LEEWIN ESTATE

Founded in 1974, Leeuwin Estate is a boutique, family owned and operated winery located in the picturesque Margaret River district, 360km south of Perth, Western Australia. One of the icon wineries of Australia, it has earned an international reputation for making wines that rank alongside the world's finest and now exports to over 30 countries.

On three occasions Leeuwin has been included in the prestigious category of "International Winery of the Year" by US "Wine & Spirits" magazine and included in the prestigious French publication, "100 Vins De Legende", as one of the world's great wine legends. Australia's largest wine auction house, Langtons, includes Leeuwin's Chardonnay in the top 'exceptional' category, whilst Leeuwin has been featured on the front cover Wine Spectator and included amongst the "Classic" wines of the World. With a point score of 98/100 WINE SPECTATOR listed Leeuwin's 2001 Art Series Chardonnay



at number 24 in the Editor's selection of their top 100 wines of 2004, whilst Editor at Large, Harvey Steiman, has written, "This gets my vote for the greatest white wine Australia has ever produced."



## **SIBLINGS SHIRAZ 2008**

**COLOUR:** ruby red

**NOSE:** dark cherry, chocolate and blood plum flavours with some spice and cracked people notes; rich and generous with a hint of fine French oak

**PALATE:** medium weight; peppery spice at the start leading into rich blackberry, mulberry and dark cherry spectrum with soft, fine tannins providing good length

**FOOD PAIRINGS:** veal, lamb

*Normal Price: \$275.00*

**HOLIDAY PRICE: \$230.00**

## **ART SERIES RIESLING 2010**

**COLOUR:** very pale straw

**NOSE:** lifted aromas of citrus blossom, musk, green apple, lime and quince mixed with a delicious mineral edge

**PALATE:** displays classic Riesling flavours of lime, grapefruit and green apple; finishes with clean crisp succulent acidity

*Normal Price: \$275.00*

**HOLIDAY PRICE: \$230.00**

LEEWIN ESTATE



### **ART SERIES SHIRAZ 2008**

**COLOUR:** deep violet with brilliant purple edges

**NOSE:** fresh cracked pepper with sweet ripe blackberry, plums and mulberries with hints of chocolate and dusty oak

**PALATE:** full bodied with plum and blackberry; the fine tannis draw flavours across the palate creating a crescendo of flavours which remain in your mouth minutes after drinking

*Normal Price: \$370.00*

**HOLIDAY PRICE: \$309.00**



## **ARTSERIES CABERNET SAUVIGNON 2006**

**COLOUR:** deep garnet

**NOSE:** aromas of plum, blackberry, blackcurrent, and liquorice

**PALATE:** intense, linear and elegant with flavours of Blackcurrant and liquorice which linger in the mouth to produce an incredibly long finish

*Normal Price: \$520.00*

**HOLIDAY PRICE: \$432.00**

SELECTED REDS



### **I GROTTI CHIANTI DOCG 2009**

**COLOUR:** bright ruby colour

**PALATE:** ethereal, warm, velvet, smooth taste

**GRAPE VARIETY:** 90% Sangiovese, Canaiolo and Trebbiano toscano

**FOOD PAIRING:** pasta, pizza, sausages, grilled and roast meats, cheeses; serve at room temperature

**AGING POTENTIAL:** 3 to 4 years

*Normal Price: \$165.00*

**HOLIDAY PRICE: \$140.00**



### **CHATEAU BEAUMONT 2004**

**NOSE:** ripe fruit, black fruit; subtle vanilla aromas

**PALATE:** generous in mouth, with suave tannins

**GRAPE VARIETY:** 46% Cabernet Sauvignon, 48% Merlot, 4% Cabernet Franc, 2% Petit Verdot

*Normal Price: \$335.00*

**HOLIDAY PRICE: \$280.00**

### **CHATEAU POTENSAC 2005**

**COLOUR:** deep ruby, purple

**NOSE:** bouquet of sweet red and black fruits

**AGING POTENTIAL:** 10 to 15 years

*Normal Price: \$475.00*

**HOLIDAY PRICE: \$395.00**

## WINE PACKAGES

ORA-ORA WINE SELECTIONS presents special twelve bottle wine packages, handpicked especially for the holiday season.

Perfect as gifts for friends and loved ones, these wines are a great addition to any wine lover's collection and a treasure to have at home.



### FRENCH ATTRACTION

- Chateau Tour de Mons 2007  
*Price/btl: \$350.00*
- Chateau Pontet Fumet Grand Cru 2006  
(2 bottles) *Price/btl: \$260.00*
- 3x Chateau de Sales 2006 (3 bottles)  
*Price/btl: \$367.00*
- Jean Bouchard Chablis 2009 (2 btls)  
*Price/btl: \$175.00*
- Maison Pierre Sparr Gewurztraminer  
GC 2006 *Price/btl: \$380.00*
- Deladoucet la Pouilly Fume 2008  
*Price/btl: \$300.00*
- Drappier Carte d'Ore Brut (2 bottles)  
*Price/btl: \$375.00*

*Normal Price: \$3750.00*

**HOLDIAY PRICE: \$2700.00**



## OLD WORLD CHARM

- Gaja Barbaresco 2007  
*Price/btl: \$1,750.00*
- Gaja Sito Moresco Langhe DOC 2009  
(2 bottles) *Price/btl: \$375.00*
- Gaja PSR Brunello Di Montalcino 2005  
*Price/btl: \$550.00*
- Gaja Ca'Marcanda Magari Toscana  
2006 (2 bottles) *Price/btl: \$425.00*
- Drappier Millesime Exception 2004  
*Price/btl: \$550.00*
- Chateau Le Prieure Grand Cru 2001  
(3 bottles) *Price/btl: \$450.00*
- Jean Bouchard Chassagne Montrachet  
Premier Cru "La Maltroie" 2006  
(2 bottles) *Price/btl: \$575.00*

*Normal Price: \$6950.00*

**HOLDIAY PRICE: \$4600.00**

Ora-Ora  
WINE SELECTIONS

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