

RJ Spagnols has been helping winemakers perfect the art of winemaking for over 50 years. We start by visiting the world's leading wine regions, where we select the very best grapes for our juice and concentrates. Our Research and Development team craft our distinctive wine kits with the perfect blend of varieties. The result is superior tasting wines for you to enjoy and feel proud to share with your family and friends.

LOOK FORWARD TO THE CRU SELECT™ RQ PROGRAM EVERY FALL



Bottle the experience™

Ageing Tips

Temperature: 12-15°C is a great temperature to store your wines. Most importantly, reduce frequent temperature fluctuations.

Storage: Bottles are best stored on their sides to keep the cork moist.

Humidity: A relative humidity of 50-70% will keep the corks in a supple condition and keep air out.

Sulphite Level: If your wine is being aged for more than 6 months, add an extra 1/4 tsp to 23 litres of wine. This will ensure the safety of your wine.

Light: Try to keep the cellar dark when not in use. Avoid fluorescent lights – they emit UV light that can be harmful to your wine.

Movement: Constant agitation tends to disturb sediment, creating a haze.

Corks: Synthetic corks are great for long-term storage of 1-5 years. They eliminate problems such as leakage and random oxidation, and are commonly used by commercial wineries. Agglomerated corks, supplied by RJ Spagnols, are suitable for wines for up to 1 year of ageing. Check with your retailer for recommendations.

★ Award Winning Wines

RJ Spagnols is a proud sponsor of the Winemaker International Amateur Wine Competition. Each year, winemakers showcase their winemaking abilities by entering their RJ Spagnols wines in the competition. We are proud to share their results from the 2004, 2005 and 2006 competition.

Cru
SELECT
TM/MC



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CRU SELECT™ SUPER PREMIUM 6-WEEK WINE KIT



From the full-bodied and robust, to the soft and refined, Cru Select™ wines are a delightful dinner companion and a real treasure for wine enthusiasts looking to complete their personal cellar.

Our 12 litre Cru Select™ Specialty wine kits contain and produce 12 litres of product and are made to the same exacting standards of all of our wine kits. No addition of water is required, allowing for a simplified winemaking process. You will find that these rich and complex specialty wine kits will allow you to create some truly unique and distinctive wines.

Our 16 litre Cru Select™ wine kits make 23 litres and are made to exacting standards – with pure varietal grape juice in addition to European and Australian grape concentrates (no sugar is added or required)! Many of our premium wine kits include toasted oak chips to impart rich, succulent shades of oak and smoky vanilla. The result is superb wine you will be delighted to share with friends and family.

We offer a diverse collection of white and red premium varieties from around the world – from the noble Chardonnay to the alluring Amarone – you'll discover all Cru Select™ wines have just the right body, flavour, clarity and bouquet to satisfy even the most discerning palate.

Six weeks takes you from the box to bottling where you'll find Cru Select™ wonderfully delectable. We do, however, recommend your patience, because the gift of time will reward you with a wine of elegance, finesse and character. With Cru Select™, the best is yet to come.

MI-PAK WINERY SERIES

Now, through a new technological advancement we have perfected the way in which home winemakers can ferment their wine on winery grape skins. Mi-Pak Winery Grape Skins™ are dried virgin winery grape skins. We have developed a proprietary gentle drying process that quickly locks in the natural flavour, colour and tannin of the grape skins which allows you to ferment your wine on pure winery grape skins. The result is a better tasting wine for your enjoyment.



Watch for the launch of our Cru Select™ RQ program every fall. This program showcases four exciting wines sourced from some of the most premium wine growing regions around the globe. From January to April, one of these innovative wines is launched each month on a limited release basis. Preorder your favourites so you don't miss out!



Visit www.rjspagnols.com for more information on Cru Select™ wine kits.



Bottle the experience™



SUPER PREMIUM 16 LITRE, 6-WEEK WINE KITS

PLATINUM WHITE WINES

Australian Chardonnay

Clean, crisp and rich in varietal character; fruit flavours abound. It's golden-hued and slightly tart while flavours of vanilla, cloves and butterscotch tantalize the palate.

CODES

3 | 4 | 0

Australian Semillon Sauvignon Blanc ★

This full-bodied white wine of remarkable intensity combines the refreshing citrus lift of Semillon with vibrant tropical fruit flavours of pineapple and grapefruit from the Sauvignon Blanc. Well structured and fruit focused, this straw coloured wine offers a persistent finish.

0 | 5 | 0

French Viognier ★

This dry, full-bodied wine has a powerful, rich and complex aroma of ripe apricots, orange blossoms and tropical fruit flavours. Deep gold in colour, this wine is best consumed young.

0 | 3 | 0

German Gewürztraminer *with Süss Reserve Pack™* ★

This wine delivers delicious aromas of roses, lychees and tropical fruits, as well as the infamous spicy notes characteristic of Gewürztraminer. Our proprietary Süss-Reserve Pack™, along with added elderflowers, brings out intense fruity characteristics and inviting spicy tones which complete the experience.

0 | 4 | 1

German Riesling Traminer

The fresh, crisp flavours of Riesling combined with the exotic spiciness of Gewürztraminer produce a full, dry wine with immense character and a round and well-balanced finish.

0 | 3 | 0

Italian Pinot Grigio *New!*

An exquisite balance of citrus fruit and acidity is the foundation for this popular Italian white wine. The bouquet reveals bright citrus and green apple aromas with honeydew tones. The balanced acidity gives it a great refreshing and crisp quality, with just a touch of light spice. Medium to full-bodied, it makes a great pre-dinner sipper or a refreshing wine on a hot afternoon.

0 | 2 | 0

Italian Trebbiano di Soave ★

Traditionally made from the garganega and trebbiano grapes, this Italian white displays a crisp, flinty and persistently fruity nose. Delicately bitter, this medium-bodied wine is elegantly light and refreshing on the palate.

2 | 2 | 0

New Zealand Sauvignon Blanc ★

Crisp and light, with intense flavours of grapefruit peel and freshly cut grass and an accent of light oak on the finish. The wine presents soft hues, with a slight tinge of green.

1 | 3 | 0



PLATINUM RED WINES

Australian Cabernet Sauvignon ★

Australian Cabernets are typically softer and fruitier. This wine shows complex varietal fruit flavours including cherry and blackberry.

CODES

3 | 4 | 0

Australian Cabernet Shiraz Merlot ★

The spicy flavour from Cabernet, sweet berry fruit of Shiraz and softening effects of Merlot result in a hearty, tightly structured and well-balanced wine. Aromas of leather and black pepper give way to intense jammy flavours of blackberries and ends with an elegant and long finish.

5 | 5 | 0

Australian Shiraz ★

This full-bodied red wine is deep and dark in colour with a rich bouquet of fruit and a hint of cassis. It ages gracefully into a velvety wine of pure elegance.

5 | 4 | 0

California Old Vine Zinfandel ★

This complex wine shows a deep ruby red colour with firm tannin structure. Luscious black cherry, tobacco and leather aromas burst into flavours of cherry and raspberry, followed with spicy black pepper.

3 | 4 | 0

California Pinot Noir ★ *New!*

Recognized as a premier grape growing region, California is known for intensely flavourful Pinot Noirs. Medium to full-bodied, this wine presents a bouquet of rich tobacco, ripe blackberries and spices. The palate is treated to a heady experience of dark cherries, a hint of oak and velvety tannins.

3 | 3 | 0

French Grenache Syrah Mourvèdre ★

Full and flavourful, this wine is supported by intense blackberry, black cherry and plum aromas. Toasted French oak further accentuates the fruit-filled aroma.

4 | 5 | 0

French L'Collage ★

A collection of the finest red varietals: Cabernet Sauvignon, Merlot and Cabernet Franc. Dark, intense and brilliant ruby red in colour, this blend shows a nose rich in cassis and spice. On the palate, the spice is enhanced by flavours of vanilla.

3 | 4 | 0

French Merlot ★

This Merlot is a full-bodied red wine with impressive aromas of farm fresh strawberries, violets and vanilla framed with soft silky tannins. On the palate, it presents powerful notes of ripe raspberries, cradled by notes of cherries and dark fruit to complete the graceful tasting experience.

3 | 3-4 | 0

Italian Amarone ★

Unique to the Valpolicella region of Italy, our Amarone is packed with rich raspberry, blackberry and cassis flavours. Deep, dark and inviting, the finish is long, lingering and full of ripe tannins.

5 | 5 | 0

Italian Barolo ★

This bull-bodied dry wine has intense flavors of violet, cherries and cocoa. Undertones of toasted oak dominate the long finish along with dark fruit and firm acidity.

2 | 4 | 0

Italian Brunello ★

Big hearted and assertive, this deep ruby red wine is blessed with expressive aromas of tobacco, ripe plums and black cherries. The palate offers explosive notes of blackberries, prunes and vanilla. A wine sure to mature brilliantly!

4 | 5 | 0

Italian Chianti Riserva ★

A rich, robust and complex wine with spicy black and red cherry aroma with notes of chocolate. A fine young wine but time lends grace and subtlety to this masterpiece.

4 | 3 | 0

South African Pinotage Cabernet ★

Pinotage is a cross between Pinot Noir and Cinsault resulting in a classic perfumed nose, hinting at strawberries, oak and spices. Blended with the rich Cabernet, this full-bodied wine has a velvety texture, refreshing berry fruit and complex flavours.

2 | 4 | 0

Spanish La Rioja Nueva ★

Rich and simple fruit flavours deepen to reveal layers of cherry, blackberry and vanilla. The experience ends with flavours of mint and licorice. A vibrant wine that requires little ageing, yet combines the enthusiasm of youth with the grace and generosity of age.

3 | 3 | 0



MI-PAK WINERY SERIES

Valpolicella Ripassa *New!*

CODES

We have selected a classic Italian wine to showcase our new Mi-Pak Winery Grape Skins™. Italian winemakers have been using dried grapes to enhance their wines for centuries. We have included the proprietary Mi-Pak Winery Grape Skins™ so you may experience the Italian tradition. You will discover that fermentation with Mi-Pak Winery Grape Skins™ brings out the wine's firm tannins, supported by dark fruit tones and smokey undertones. The result is an Italian classic with all the makings of a powerful full-bodied red wine. The aroma in the glass is reminiscent of farm fresh cherries backed by streaks of dark chocolate and toasted oak, which ages well into a wine of award winning potential.

4 | 4 | 0

SPECIALTY WINES

PREMIUM 12 LITRE, 6-WEEK WINE KITS

Port Style ★

CODES

Steeped in tradition, Port is one of the most comforting drinks in the world. This classic wine is complex, with deep plum, raisin and chocolate flavours.

1 | 4 | 5

Red Ice Wine Style ★

Deep rich garnet in colour, this wine is perfectly balanced with crisp acidity and luscious sweetness. With forward berry character, serve with your favourite dessert, especially chocolate.

0 | 4 | 5+

Sherry Style

From the rich golden hue to the enchanting bouquet of burnt orange and caramel, this wine will produce a classic wine that is ideal as an aperitif, with meals or as an after dinner drink.

1 | 4 | 5-

White Ice Wine Style ★

This rich wine is loaded with flavours of apricot, peaches and honey. Serve well chilled with your finest desserts, or as the dessert itself!

0 | 4 | 5+

ALL SCALES BASED ON FINISHED WINES

CODES

OAK	BODY	SWEETNESS CODE
light >>> heavy	light >>> full	dry >>> sweet
1 2 3 4 5	1 2 3 4 5	0 1 2 3 4 5

Zero indicates no oak

*All wines can be sweetened to taste following fermentation

★ Award Winning Wines

™ CHWTA-used under licence † RJ Spagnols



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