



2006 CHARDONNAY

GREY HAWK CHARDONNAY 2006 IS BRIGHT, CLEAN AND EASY-DRINKING, WITH RIPE FRUIT FLAVOURS BALANCED BY SPRIGHTLY ACIDITY. DRY, BUT NOT MOUTH-PUCKERING, IT IS THE PERFECT ACCOMPANIMENT TO CHICKEN, VEAL AND FISH DISHES, AND PERFECTLY DELIGHTFUL ON ITS OWN.

2006 CABERNET/MERLOT

THIS CABERNET/MERLOT, A JUDICIOUS BLEND OF CABERNET SAUVIGNON, CABERNET FRANC AND MERLOT GRAPES PICKED AT THE PEAK OF RIPENESS, IS SILKEN AND WARM IN THE MOUTH, WITH ROBUST FLAVOURS OF BLACKBERRY, CHERRY AND SPICE. OAK AGEING SOFTENS THE TANNINS AND MAKES OUR CABERNET/MERLOT SUPREMELY “MORE-ISH”.

2006 PINOT GRIGIO

GREY HAWK PINOT GRIGIO 2006 IS BONE-DRY, WITH CITRUS NOTES AND SHARP, CLEAN VARIETAL FLAVOURS THAT MAKE IT THE PERFECT ACCOMPANIMENT TO PASTA DISHES WITH CREAM SAUCE, CHICKEN, VEAL SCALOPPINE AND WHITE FISH. ITS AMPLE FRUIT AND BRACEING ACIDITY ALSO MAKE IT A MOST AGREEABLE APERITIF.

2006 CABERNET SAUVIGNON

A SCENT OF RIPE RED BERRIES HERALDS OUR CABERNET SAUVIGNON 2006, WHICH IN THE MOUTH REVEALS WARMTH, STRUCTURE AND LINGERING SENSATIONS OF VANILLA AND TOAST. PLENTY OF FIRM TANNINS BACK A DELICIOUS CURRANT FLAVOUR, MAKING THIS MEDIUM-BODIED WINE AN EXCELLENT CHOICE FOR HAMBURGERS, STEAKS AND PASTA AND PIZZA WITH TOMATO SAUCES.