

# Introducing an International Sensation!

Our bold additions to Selection International wines are made with **Crushed Grape Skins**.

The addition of a grapeskin pack to our premium Selection International enhances not only the body, mouth-feel, tannin and colour of the wine, it does so without increasing the need for extra ageing. These wines drink very well soon after bottling, and will improve on the same scale as regular Selection International: 6-12 months to achieve a high peak of flavour, and improvement for several years under good cellaring. You can choose a style of wine that appeals to you most, and explore other regional styles to fill your cellar.

## Sicilian Nero d'Avola with Grapeskins

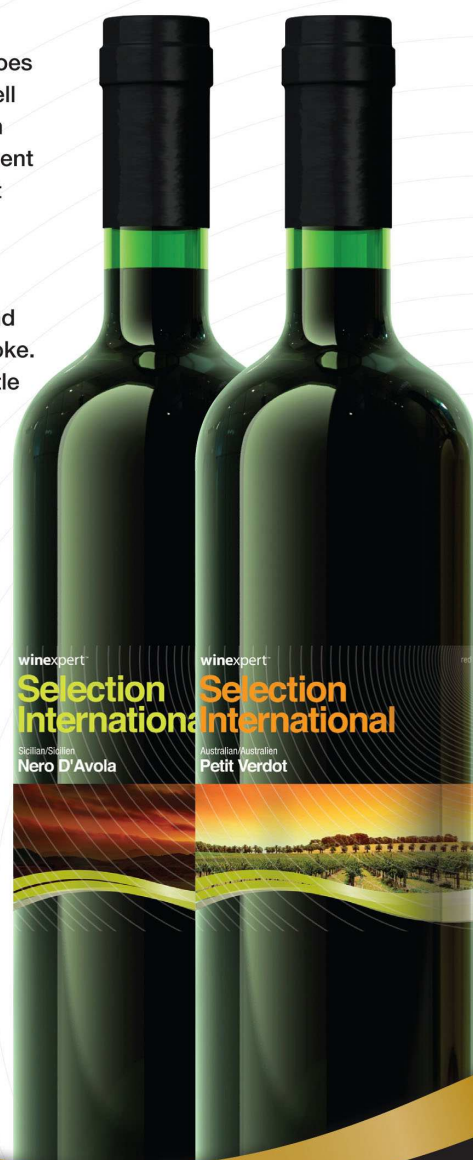
Selection International Grapeskins Italian Nero d'Avola is a deep garnet, and shows ripe, berrylike fruit aromas lent complexity by hints of toast and smoke. The palate features flavours of fresh blackberries, dark chocolate, and a little bit of anise. There's sufficient acidity to give it structure, but the overall impression is soft as velvet. The finish is long and smooth, with ripe and appealing fruit and surprising complexity in the nose. A great wine for hard cheeses, rare red meats and stews.

Oak – Med-Heavy Body – Medium-Full  
Sweetness – 0 Alcohol by volume – 13.0 – 13.5%

## Australian Petite Verdot with Grapeskins

Best described as a 'Super Cabernet', this is a dark, rich wine, with wonderfully concentrated flavours of juicy blackberry and blackcurrant, with smooth, gripping tannins and an elegant structure leading to a magnificent, boldly oaked finish. With intense fruit-forward character, this wine drinks well immediately and it will fully round out in only three months, delivering intense fruit and richness. Serve with grilled steak, roasted lamb, or try it with bittersweet chocolate!

Oak – Med-Heavy Body – Medium Full  
Sweetness – 0 Alcohol by Volume – 13.0 – 13.5%



SELECTION  
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