



Because Every Day Is Special...

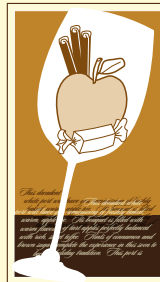
Cru Specialty brings you truly unique and distinctive wines to stock your cellar and are perfect for all your holiday entertaining and gift giving. Cru Specialty has a wine to please every palate!

These wines are available exclusively for the holiday season while quantities last.



COFFEE PORT STYLE **NEW**

Energize your senses with this comforting flavour experience! Dating back to the 15th century, coffee has been enjoyed worldwide as an invigorating elixir. Typical of medium roast coffee, aromas of toffee, burnt marshmallow and chocolate will entice you and follow through to a palate which finishes with lingering notes of vanilla. Our Coffee Port Style is a wonderful end to any meal, paired with dessert or enjoyed on its own.



APPLE TATIN WHITE PORT STYLE

This decadent white port will have you reminiscing of freshly baked warm apple pie. Its bouquet is filled with warm flavours of tart apples perfectly balanced with rich, sweet toffee. Hints of cinnamon and brown sugar complete the experience in this soon to become holiday tradition. This port is extraordinary on its own but will make the perfect addition to your favourite apple martini recipe.



ORANGE CHOCOLATE PORT STYLE

This rich specialty wine is an intricate melange of lively flavours that tempt the nose and reward the palate. Rich aromas of dark chocolate are set gracefully against a frame of refreshing citrus and vanilla notes. The palate is endowed with a full-bodied and balanced combination of delicious chocolate, hints of orange peel and a medium-sweet finish. Reveal your fine taste by sharing your Orange Chocolate Port Style with friends and family this holiday season.



WHITE CHOCOLATE WHITE PORT STYLE

A rare treat, this sweet and creamy port is a must for every wine or dessert lover. The senses are awakened by this thick, honey coloured wine and its rich, fruity nose. Hints of toasted hazelnut and vanilla are balanced perfectly by velvety smooth white chocolate. Irresistibly sweet on its own, serve chilled as an after dinner indulgence or try it half and half with tonic water and a slice of lemon over ice as a refreshing cocktail. Especially delicious paired with dark chocolate, hazelnuts or salted cashews.



CABERNET FRANC ICE WINE STYLE

Its glistening ruby red colour will catch your eye while its nose promises a mouth watering experience. Your palate will be overcome with flavours of sweet and tart red berries and apricots. A lingering honey finish will have you craving more. The rich berry flavours will pair perfectly with chocolate covered strawberries or your favourite dark chocolate dessert.



RIESLING ICE WINE STYLE

A must for every wine cellar, Ice Wine is the perfect end to any meal and a great addition to your favourite cocktails. Riesling's acidity adds the perfect balance to the intense sweetness. Sinfully delicious with intense apricots, apples and pears on the nose, following through to tempting flavours of honey and lychee that linger on the palate. The perfect finish to any meal, pair this nectar with strong cheeses, custard desserts or foie gras.