



Prevedello Asolo Sup Prosecco Extra Dry DOCG, 2018  
Veneto, Italy  
262881 | 12x750ml | 700 cases  
Retail \$16.95 | Licensee \$14.93



Bachelder Niagara Chardonnay VQA, 2017  
Niagara, Canada  
302083 | 12x750ml | 168 cases  
Retail \$24.95 | Licensee \$22.06



Ironstone Lodi Cabernet Sauvignon, 2017  
California, USA  
537597 | 12x750 | 1680 cases  
Retail \$17.95 | Licensee \$15.82



Meerlust Red Blend, 2016  
Stellenbosch, South Africa  
652412 | 6x750ml | 336 cases  
Retail \$19.95 | Licensee \$17.60



The vintners have employed and innovated the French production method called **Charmat** to achieve their form. After an initial fermentation, the second infusion of yeast continues the converting of sugars and provokes the carbonation that provides the wine with its bubbled froth. This key finishing step is done in large, pressurised Stainless Steel tanks rather than the bottle, and so results in a fresh, crisp fruit flavour with less of the toasted character that's more typical in its distant, French Crémant cousins.

**Tasting Note**

This informal sparkler has an abundance of fresh apple, pear, and white peach, with a mildly nutty finish, wrapped up in a creamy body. Try serving with Brunch food fare or as a spritz complement to smoked salmon canapes and savoury pastry appetizers.

**Alcohol: 11% alc./vol**

Grape Variety: Glera

Canada's fruit basket – one of the southernmost parts of Canada - an idyllic little peninsula with a unique microclimate due to the ocean-like Great lakes that surround it. Dolomitic Limestone abounds here - interspersed with clay - giving the wines intense perfume; a rich mouthfeel and a defining iron grip that speaks of the Escarpment where the grapes are grown – the same Escarpment from whence tumble the world-famous 'Niagara Falls.'

The Kautz Family grows Cabernet Sauvignon grapes in several of Lodi's sub-appellations as well as the Calaveras County growing region of the Sierra Foothills. These different locations provide diverse soils and climate that, when combined, create a more complex wine than one region alone.

The Cabernet Sauvignon is rich and complex, but still easily approachable. Its dark cherry and toasted oak aromas tantalize the taste buds that will savour juicy black currant, raspberry and dark cherry flavours. This luscious, well-balanced, wine has a sweet middle palate that finishes with a lovely toasty oak component.

**85% Cabernet Sauvignon, 10% Cabernet Franc, 5% Petite Sirah.**

**Alcohol : 14.5% alc./vol, Two months in New French Oak**

Growing fine wines on the Meerlust Estate has been part of the Myburgh family tradition for eight generations, beginning in 1756. Long recognized for producing world-class wines, the Meerlust Estate is singularly rich in charm and history.

**Blend: 52% Merlot, 27% Cabernet Franc, 12% Cabernet Sauvignon and 9% Petit Verdot**

Residual Sugar: 2.2 g/l | **Alcohol: 14% alc./vol** | pH 3.52 TA 6.2



@LiffordWineandSpirits



@LiffordON



@LiffordGram

416-440-4101 / 1-877-272-1720 | Enquires@Lifford.com | www.Lifford.com

*Prices / Availability subject to change without notice. Licensee prices do not include HST or bottle deposit.*



Astoria Valdobbiadene Prosecco Sup DOCG Extra Dry  
Valdobbiadene, Italy  
648733 | 12x750ml | 500 cases  
Retail \$19.95 | Licensee \$17.60

Grown on the hills of “Astoria” Estate, at 120-150m, above sea level. Astoria sells wines produced at its own “Val De Brun Estate” in Refrontolo, in the heart of the DOCG zone Conegliano – Valdobbiadene. The Company links its name to the product par excellence of the winemaking tradition in Veneto: the PROSECCO; this wine, the Millesimato, was awarded several prizes over the years, including the prestigious Grand Gold Medal at the International Wine Competition at Vinitaly in Verona.

The grapes are harvested by hand in September/ October, when they have the best chemical/ organoleptic properties, and are lightly crushed. The must then undergoes static decantation. Primary fermentation takes place inside steel vats at 18/19°C with the help of selected autochthonous yeasts. The thus obtained wine remains in contact with the grape skins for a month. After being cleared, it is run into pressure tanks, where it becomes sparkling. Secondary fermentation occurs at 16/18°C with the help of selected yeasts and lasts approx. 25/30 days; a further fining process follows, whereby the wine remains in contact with yeasts for some days. After bottling, the wine is allowed to age a couple of weeks.

Grape Variety: Glera

**Alcohol: 11.5% alc./vol** , Sugars: 13g/L

Acidity: 6.50g/L



Colome Estate Malbec, Calchaqui Valley, 2016  
Salta, Argentina  
477315 | 12x750ml | 336 cases  
Retail \$24.95 | Licensee \$22.06

Founded in 1831, Bodega Colomé is one of the oldest wineries in Argentina.

Located in the Upper Calchaquí Valleys in Salta, we are home to the world’s highest vineyards, sitting between 2300 and 3111 meters above sea level and to the exquisite boutique hotel Estancia Colomé. The breathtaking views and the vast expanses of untouched terrain make Colomé one of the jewels in the crown of Hess Family Estates, a family-run business made up of 7 wineries across the world.

**Alcohol: 14.5% alc./vol**

Grape: 100% Malbec



@LiffordWineandSpirits



@LiffordON



@LiffordGram

416-440-4101 / 1-877-272-1720 | Enquires@Lifford.com | www.Lifford.com

*Prices / Availability subject to change without notice. Licensee prices do not include HST or bottle deposit.*



Thorn-Clarke Sandpiper Barossa Shiraz  
Barossa, Australia  
10436 | 12x750ml | 2860 cases  
Retail \$17.00 | Licensee \$14.97

The Thorn-Clarke family has a long history in the Barossa – six generations of involvement in the regions world famous wine industry.

**94 Points** - James Halliday's Wine Companion- "If you think the flavours and texture of this wine more akin to the Eden Valley than the Barossa Valley, you're probably right - three of the four estate vineyards are in the Eden Valley, on in the Barossa Valley. The scented pepper, spice and black cherry of the wine provide a lightness of foot to the medium-bodied palate, balance following the same line. Value+"

**Vinification Notes**

The grapes are crushed and de-stemmed into fermenters. Yeast is added immediately once in fermenter and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferment temperatures remain in the 22-25 degree Celsius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing and the wine is then put into French oak for maturation for up to 12 months.



Ironstone Lodi Merlot, 2017  
California, USA  
704353 | 12x750ml | 728 cases  
Retail \$17.95 | Licensee \$15.82

**Vineyard Notes**

Merlot grapes, for this vintage, were grown in several of Lodi's sub-appellations. These different locations provide diverse soils and climate that, when combined, create a more complex wine than one vineyard alone.

**Winemaker Notes**

The Ironstone Merlot is bursting with luscious fruit and soft tannins with excellent drinkability. Rich, ripe black cherry and black plums leads to a hint of vanilla and toast. Flavours of currants with juicy dark fruit and spicy cedar end with a rounded, well-balanced and complex finish.

**Blend:** 85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc

**Alcohol:** 13.5% alc./vol

Residual Sugar: 2.0 g/L

Aging: 2 Months New French Oak



Hess Select Cabernet Sauvignon, 2016  
Napa, USA  
25080 | 12x750ml | 840 cases  
Retail \$24.95 | Licensee \$22.06

Our grower partners in Lake County represent outstanding examples of wines from California's North Coast. This unique growing region offers a relatively mild Mediterranean climate with predictable heating and cooling cycles. Rolling hillsides and bench lands offer prime vineyard sites producing flavourful fruit with layers of agreeable acids and balanced tannins.

**FOOD + WINE PAIRING**

Dishes incorporating sweet peppers, caramelized onions or roasted Portobello mushrooms, a hearty bacon burger with blue cheese, barbecued shrimp, and mild blue cheeses or cheddar cheese. All these dishes pair well with the Hess Select Cabernet.

**BLEND:** 78% Cabernet Sauvignon, 10% Petite Sirah, 6% Malbec, 3% Merlot, 3% Cabernet Franc

**APPELLATION:** North Coast **AGING:**

Aged in French and American oak for 15 months

**TOTAL ACID:** 0.57 gms/100ml **PH:** 3.77 | **Alcohol:** 13.8% alc./vol



@LiffordWineandSpirits



@LiffordON



@LiffordGram

416-440-4101 / 1-877-272-1720 | Enquires@Lifford.com | www.Lifford.com

Prices / Availability subject to change without notice. Licensee prices do not include HST or bottle deposit.