

## CRU SPECIALTY DESSERT WHITE

### Premium Dessert Wine

Deep ruby-red premium dessert wine smolders with bold aromas and flavours of black cherries and blackberries. A perfect after-dinner delight.

### Vidal Style Dessert

This golden nectar is full of peach and tropical fruit with a perfectly balanced, honey-like sweetness. Ideal for after-dinner sipping.

### Cabernet Franc Style Dessert Wine

Your palate will be overcome with flavours of sweet and tart red berries and apricots. A lingering honey finish will have you craving more.

### Riesling Style Dessert Wine

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.

## SEASONAL FALL RELEASES\*

### Black Forest Dessert Wine

Bursting with rich aromas of red and dark cherry, this full-flavoured dessert wine style also has a hint of dark chocolate fused with plum and toasted oak on the nose.

### Coffee Dessert Wine

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.

### Toasted Caramel Dessert Wine

Intensely creamy and pleasantly sweet, this full-bodied dessert wine combines rich caramel aroma with the robust flavours of red fruit. The buttery caramel notes give this wine a roundness and texture on the palate that is perfectly balanced with rich toasted notes on the finish.

### Raspberry Mocha Dessert Wine

Ruby red with aromas of dark chocolate and coffee blended with ripe juicy raspberry jam. Sweet on the palate with nuances of cocoa powder and coffee balance perfectly with hints of tangy acidity from the raspberry.

*\*Quantities are limited, while supplies last*