



N/V SPARKLING ROSE

BLEND

Riesling 81.9%
Malbec 7.5%
Sauvignon Blanc 7.3%
Chardonnay 3.3%

WINEMAKING

Charmat method sparkling fermented in stainless steel, resulting in a delightful and persistent effervescence.

AROMAS & FLAVOURS

Watermelon, tart green apple, orange zest, morello cherry, lemon & lime.

FOOD PAIRINGS

Picnics, summer salads, fish tacos, roasted chicken, grilled rainbow trout, pork tenderloin, Moroccan couscous dishes, braised octopus, calamari, grilled shrimp, but can also stand up to turkey or beef burgers. This wine can do it all!

WHEN TO DRINK

Serve nicely chilled, enjoy young to take advantage of this wines vibrant flavours.

THE
Foreign Affair
WINERY

Please enjoy our wines responsibly
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