

Welcome back to another month of worldwide wine exploration! This month we've got some great selections to sip with your sweetheart. From romantic France and Italy, to dreamy California and mysterious Chile, we've assembled an array of awesome alcohols to assuage and abate your appetite! (If you were counting, that's not just triple A, that's 8xA!!) The value in this kit is definitely above-par (average price between the four bottles is over \$26!) and it's all because of Valentines Day... just because we *love ya!* 

So pop a cork, kick back with a loved one & enjoy. All the best and Salut!



# Ingredients:

- 2 cloves of minced garlic
- 1 medium onion
- 4 strips of bacon
- 1lbs beef
- 1 cup red wine
- 280g jar sundried tomatoes
- large can of plum tomatoes
- 500g dried spaghetti

- 1. Pre-heat oven to 350F & finely chop onion and bacon
- 2. Heat a dash of olive oil in a casserole dish, then add garlic, onion & bacon. Cook for 5 mins, stirring
- 3. Add beef, breaking it apart and add wine.
- 4. Add drained plum tomatoes to a food processor and blitz to a paste, add with sundried tomatoes to casserole dish. Cover & place in oven for 1hr
- 5. 10 minutes before cook time is complete, add pasta to boiling salted water. Once cooked, drain, toss with bolognese & serve!



- Sandy Jane Jiguor Family

# THIS MONTH'S SELECTION



# Chateau Moulin du Rey 2020 BORDE AUX





## WHIPLASH CHARDONNAY

#### WHITE WINE FROM UNITED STATES

Aromas include stone fruits, vanilla and baking spice. The mouthfeel is a mouthfull, this is a big wine albeit well-rounded and smooth. It's got legs for days and each sip should leave you wanting more. Great with creamy pasta dishes, roasted chicken, scallops or a smooth from a lover.

\$33.50

### CHATEAU MOULIN DU REY BORDEAUX

#### **RED WINE FROM FRANCE**

I must say that this wine improves greatly when aerated. Either decant it and let it sit for 20-30 minutes beforehand, or use your aerator dispenser for this one, trust me. Red berries on the nose, a kiss of tobacco smoke on the palate & a light and refreshing mouthfeel. Great all-around wine for any and all occasions!

\$20

# LOS VASCOS CROMAS CAB SAUV

#### **RED WINE FROM CHILE**

Sweet plums and red berries on the nose, this is a bigger, bolder Cab. Don't let that fool you, though. While oaked and tough, it's wonderfully balanced with deep, fresh flavor and a velvety mouthfeel. Splendid with a steak and asparagus, aged cheeses or spicy Asian food.

\$26

# IDI DI MARZO PRIMITIVO

#### **RED WINE FROM ITALY**

Dark cherries and red berries are on the nose. This is a dry, robust wine from the renowned Montepulciano region, and features the hallmark tasting notes that make them famous; raspberries, dried cherries, lemon zest & herbs. Grab a pizza or some spaghetti bolognese with your sweetheart & have a great night!

\$25