

# Pure indulgence.

Chocolate Raspberry Port & Chocolate Orange Port are back.  
Available for a limited time, by pre-order only.

## Chocolate Orange Port

**Gold medal winner in the Port Style category of the  
2013 WineMaker International Amateur Wine Competition**

This intensely flavoured Port-style dessert wine is full-bodied and rich, with complex aromas of bittersweet dark chocolate, thick with ripe orange and marmalade flavours. Excellent sipped in a comfortable chair by the fire, it is also brilliant with nuts and cheese, or drizzled over vanilla ice cream for a completely decadent after-dinner treat. Ready to drink within three months, Chocolate Orange Port will age for several years, evolving and showing complex layers of flavour over time.

**Oak:** Toasted **Sweetness:** 7 **Body:** Full

**Alcohol by volume:** 15% - 16.5%

## Chocolate Raspberry Port

**Seven time Gold Medal winner in the Port Style category of the  
WineMaker International Amateur Wine Competition 2007 - 2013**

Back by popular demand this wine is bursting with rich, intense flavours and aromas. The traditional Port character of warm, rounded cherries and plums is supported by a racy zing of bright raspberry. Perfumed and gently tart with a luscious liquid chocolate rush in the middle of the palate, it finishes with beguiling dark, bittersweet aromas of coffee, vanilla and toast, all the way to a long, rich finish. Excellent within three months, this wine will age gorgeously.

**Oak:** Toasted **Sweetness:** 7 **Body:** Full

**Alcohol by volume:** 15% - 16.5%

Reserve yours by  
August 2, 2013.

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