

Explore the world of Wines with Campbell's

Reds with a hint of Sweetness

The subjective sweetness of a wine is determined by the interaction of several factors, including the amount of sugar in the wine, but also the relative levels of alcohol, acids, and tannins. Briefly: sugars and alcohol enhance a wine's sweetness; acids (sourness) and bitter tannins counteract it. These principles are outlined in the classic 1987 work by Émile Peynaud, *The Taste of Wine*.

Residual sugar

Residual sugar is usually measured in grams of sugar per litre of wine, often abbreviated to g/l or g/L. Even among the driest wines, it is rare to find wines with a level of less than 1 g/L, due to the unfermentability of certain types of sugars, such as pentose. By contrast, any wine with over 45 g/L would be considered sweet, though many of the great sweet wines have levels much higher than this. For example, the great vintages of Château d'Yquem contain between 100 and 150 g/L of residual sugar. The sweetest form of the Tokaji, the Eszencia – contains over 450 g/L, with exceptional vintages registering 900 g/L. Such wines are balanced, keeping them from becoming cloyingly sweet, by carefully developed use of acidity. This means that the finest sweet wines are made with grape varieties that keep their acidity even at very high ripeness levels, such as Riesling and Chenin Blanc. Residual sugar typically refers to the sugar remaining after fermentation stops, or is stopping, but it can also result from the addition of unfermented must (a technique practiced in Germany and known as Süssreserve) or ordinary table sugar.

How sweet a wine will taste is also controlled by factors such as the acidity and alcohol levels, the amount of tannin present, and whether the wine is sparkling or not. A sweet wine such as a Vouvray can actually taste dry due to the high level of acidity. A dry wine can taste sweet if the alcohol level is elevated. Medium and sweet wines have a perception among many consumers of being of lower quality than dry wines. However, many of the world's great wines, such as those from Sauternes (including Barsac) or Tokaj, have a high level of residual sugar, which is carefully balanced with additional acidity to produce a harmonious result.

	Dry	Medium Dry	Medium	Sweet:
Sweetness	up to 4 g/l	up to 12 g/l	up to 45 g/l	more than 45 g/l
If balanced with suitable acidity	up to 9 g/l	up to 18 g/l		
suitable acidity as g/l tartaric	less than 2 g/l below sugar	less than 10 g/l below sugar		

Evolution Red

CSPC: 749060 Price: \$22.95*

Thirteen years after 'advancing the entire wine universe a notch or two' with Evolution White, Sokol Blosser introduces its worthy companion... Evolution Red.

Fans of Evolution White have been clamoring for its red counterpart since day one. So, why now? It's about time. Simple as that. Anyone with any knowledge of science will tell you that evolution doesn't happen overnight. In fact, in the scheme of things, 13 years is half a blink of an eye.

Evolution Red is a complex, red wine created from an unexpected blend of varietals. We've decided not to give away too much information about what it's made from. Rather than skew your perception, we invite you to try a glass or two yourself and reach your own conclusions. We think you'll love it and we'd love to hear your take.

One sip and you'll agree this soft and balanced wine with notes of dark berries and cloves, which finishes in velvet is exceptional among the red blends available today. Evolution Red pairs best with all kinds of meat (smoked, herbed), ribs, lamb, stews, turkey and even some pizzas.

Kitchen Sink - Red

CSPC: 239525 Price: \$14.95*

Like a great chef who creates a culinary tour de force from whatever mix of flavors and spices the cupboard provides, our winemakers embrace the same "kitchen sink" approach to crafting deeply flavored and harmonious artisan blends from our cellar's diverse selection of vineyard and varietal lots.

Our Kitchen Sink red table wine is a full-bodied, fruit-forward wine that is ripe and lush. On the nose, cassis, plum and crushed berry aromas are layered with a hint of black pepper. The palate features red fruit flavors that carry through the mid-palate with lingering cassis flavors on the lush finish. Our Kitchen Sink wine is fermented warm with regular pump-overs during the ferment to extract color, and dark fruit flavors. Fifteen percent of the wine was aged in oak barrels to give it a complex structure and fine-grain tannins.

Varietal composition: 38% Zinfandel, 34% Merlot, 21% Cabernet Sauvignon, 5% Petite Sirah, 2% mixed red varietals

Appellation: California

Food Pairing: Grilled Lamb Kebabs with Mint Sauce, Prime Rib Sandwich served with Horseradish or Filet Mignon with Roasted eggplant and Tomato Ragout.

Folie A Deux Menage A Trois Red

CSPC: 719908 Price: \$15.95*

Varietal information: 46% Zinfandel, 36% Merlot and 18% Cabernet Sauvignon

Residual Sugar: 12 g/l.

Wine Attitude: Sure, we could have settled for your good old-fashioned double entendre. You know, a not-so-subtle quip accompanied by a sly wink of the eye and a secret titter. But why stop at double when there was a triple entendre just waiting to be had? *Ménage à Trois* examines what happens when you put three attractive, single, young grapes in one exquisite bottle.

Vineyard and Winemaking: *Ménage à Trois* red brings together three strange bedfellows: Zinfandel, Merlot and Cabernet Sauvignon. To add complexity and retain character, each variety was fermented separately, then blended together prior to bottling. On top we've got Zinfandel, a saucy tease that brings blackberry and raspberry jam to the relationship. Merlot, with its generous mouth feel and red fruits, fits perfectly in the middle. The rich flavors and firm tannins of Cabernet Sauvignon make it the ideal candidate for the bottom layer of the trio.

Tasting Notes: *Ménage à Trois* exposes the fresh, ripe, jam like fruit that is the calling card of California wine. Forward, silky and soft, this delicious dalliance makes the perfect accompaniment for grilled meats or chicken.

Franconia

CSPC: 745335 Price: \$25.95*

The Zorzettig family has been making wine in Spessa di Cividale, in the heart of the Colli Orientali del Friuli for generations. It was back in 1986 that Cavalier Giuseppe Zorzettig purchased the ancient farmhouse, which is the current headquarters of the business, with the desire to use the experience gained with his winemaking father.

Today with the same passion as their father, his children, Annalisa and Alessandro continue to produce wine, bringing Friulian wine traditions together with the most modern oenological techniques.

Classification: I.G.T. Venezia Giulia

Grapes Used: Monovarietal Franconia

Vineyard Age: 25 years

Soil Type: Hilly, clayey, and made up of layers of marl and sandstone of Eocene origin.

Training System: Vines are trained using the double arched cane system, with a plant density of 4500/5000 plants/hectare

Harvest Period: October, followed by a moderate raisining period on the plant

Vinification: Destemming and maceration for 8 days at a temperature of not more than 26°C. Followed by de-vatting and soft pressing of the pomace. This is followed by racking and an evolution period until bottling.

Analytic Data: residual sugar 37 g/l.

Sensory Analysis: Ruby red coloured wine. Warm, heady and intense bouquet with aromas of ripe forest fruit. The taste is velvety, full and well-orchestrated.

Suggested Food And Wine Pairing: It accompanies white, spicy meats to dried pastries well.

Best Served At A Temperature Of: 14°-16°C

Jam Jar Sweet Shiraz

CSPC: 392845 Price: \$12.95*

Varietal Blend: 100% Shiraz

Appellation: Western Cape

Analysis: Residual Sugar 62 g/l

Vineyards: The grapes were grown mainly in vineyards surrounding Paarl, a region with a Rhône-like climate that is ideal for Shiraz cultivation. Soils are predominantly eroded shale and loam on top of decomposed clay.

Vintage: 2012 was a long, cool, dry growing season, resulting in balanced, healthy fruit. Harvest was slightly later than usual and longer hang time meant full flavor development and phenolic ripeness at slightly lower sugar levels. Bunches were loose with small berries, packed with intense, concentrated fruit flavors.

Vinification And Maturation: The grapes were handpicked and de-stemmed. They were cold macerated for two days before undergoing natural fermentation in stainless steel tanks, using only indigenous yeasts. Continuous pump overs were performed during fermentation. When the sugar level reached 5°B, the wine was pressed and returned to tank for malolactic fermentation. It was aged on its fine lees, with 30% of the wine in a combination of French and American oak for six months.

Tasting Notes: Crafted in a lighter style than your typical Shiraz, this fresh, fruity, semisweet wine displays aromas and flavors of ripe, juicy berries with dark chocolate undertones. Refreshing and approachable with the perfect balance between sweetness and acidity, it is a versatile food wine. Best served slightly chilled.

Chiarli Lambrusco Castelvetro

CSPC: 604

Price: \$9.95*

Chiarli is the oldest producer of Lambrusco and other wines in Emilia.

The winery was founded in 1860 by Cleto Chiarli who, until that date, managed the "Trattoria dell'Artigliere" in the centre of Modena and was already producing his own Lambrusco for the habitués of his restaurant.

The great appreciation and admiration of his wines encouraged Cleto Chiarli to set up new premises for the production of Lambrusco in greater quantities to sell to a wider market.

Thus was Cantina Chiarli established back in 1860. Chiarli has faithfully handed down from generation to generation the rigorous principles of seriousness, honesty and the greatest respect for quality, thus ensuring the appreciation and affection of an ever increasing clientele.

Over 145 years have passed since its foundation and the Chiarli name is, more than ever, a benchmark for traditional quality Lambrusco. Lambrusco, known even in Roman times, is a wine of ancient origins which thanks to its natural fizziness, is more suitable than ever before to the requisites of modern eating habits. Lambrusco comes in various types and, each being different largely satisfies the various tastes of the consumer.

Region: Emilia-Romagna

Appellation: Lambrusco Grasparossa di Castelvetro DOC

Grape: Lambrusco Grasparossa di Castelvetro

Producer: CHIARLI 1860 is the most ancient producer of Lambrusco and other local wines from Emilia Romagna. The Company was founded in 1860. Through the strictest selection of the best grapes, an experience acquired over more than 150 years and the scrupulous care in all stages of production, from vinification to bottling, the Chiarli brand guarantees quality for a wide range of prestigious wines from Emilia-Romagna.

Characteristics: Semi-sweet wine with an intensely red colour, vinous, with a fruity bouquet. Lively and fading froth of a strong rosé colour.

Vinification: Traditional pressing with a 36-hour long maceration. The fermentation is done at 18°-20° C. Second fermentation ('Pris de Mousse') in "cuves closes".

Serving Temperature: Cool (10° - 12° C).

Accompaniments: Traditional cuisine from Emilia and puddings in general.

Terms used to indicate sweetness of sparkling wine

Sparkling wines have different ratings revised According to COMMISSION REGULATION (EC) No 607/2009 of 14 July 2009

Rating	Sugar content (grams per litre)
Brut Nature (no added sugar)	0-3
Extra Brut	0-6
Brut	0-12
Extra Dry, Extra Sec, Extra seco	12-17
Dry, Sec, Seco	17-32
Demi-Sec, Semi-seco	32-50
Doux, Sweet, Dulce	50+

Explore the world of wines
at Campbell Park Liquor

May 3rd, 3:00 - 7:00 PM

May 4th, 1:00 - 5:00 PM

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Vegan Wines



Bonterra Viognier

Domaine du Bourdieu Rosé



Yalumba Bush Vine Grenache

Finca Cayanta – Reserve Bonarda



Temple Bruer Shiraz/Malbec

Pinnacle Ice Cider



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