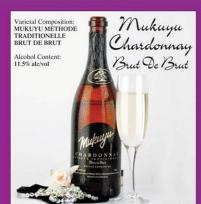


TASTING NOTES: Semi-sweet and delightfully refreshing, this bubbly tropical sun fruit cooler will take you to the tropics without going there.

PARING NOTES: Perfect for all occasions. Enjoy on its own.



TASTING NOTES: Creamy and lush layers of green apple, lime and spice. Smoky, oak and vanilla flavours. A polished wine with a clean finish.

PARING NOTES: Not too rich patés', smoked fish, oysters, mussels or on its own. A classic toast to any occasion.



TASTING NOTES: A richly coloured elegant port with rich chocolate aromas and perfectly married with butterscotch, nutty flavors and hints of oak with a delightful brown toffee finish. A wine with exceptional character.

PARING NOTES: Serve after meals as a dessert wine alone, with chocolate, nuts, olives or cheeses. Ideal cheeses: Blue cheese, mature cheddar, and other strong, hard cheeses.

Mukuyu Wines

Produced by Cairns Foods P.O. Box 1813 Harare, Zimbabwe Southern Africa



Imported by
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www.africanbeersandwine.com

Mukuyu Winery nestles in its vineyards on the slopes of the Ruzawi River Valley in the Mashonaland East region of Zimbabwe. The word "Mukuyu" is the local name for the wild fig tree that is common to the area.

Mukuyu Winery, although relatively young in terms of wine production produces wines of the finest quality. Over the years, the winery has produced some critically acclaimed wines that have won awards both regionally and internationally. The 120ha estate is home to legendary grape varieties, the most predominant being Chardonnay, Sauvingon blane, Chenin blane, Colombard, Pinotage, Cabernet Sauvingon, Merlot and Pinot Noir.

Mukuyu Winery boasts a wide range of wine, from elegant red wines, to fruity white wines, bubbly sparkling wines, to delectable rosé's, a rich tawny port and the well-loved, low alcohol and non alcoholic, refreshing fruit coolers.

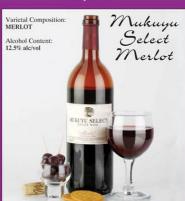
"Compromise is for relationships, not wine"

- Caywood



TASTING NOTES: Deep garnet hue. Sage, earth and dried herb aromas. A medium bodied red with a lovely burst of fruit, moderate tannins and a distinct herbal edge.

PARING NOTES: Complements ostrich meat, biltong, beef stew, and venison.

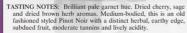


TASTING NOTES: Brilliant garnet-ruby hue; Distinctive cherry, cinnamon and carnation aromas, Medium-bodied, this wine offers fresh ripe cherry fruit, moderate tannins and oak, and a light spicy note in the finish.

PARING NOTES: Complements beef, game, pork, rabbit and pasta dishes.









TASTING NOTES: Brilliant garnet-light ruby red hue. Currant, camphor and earth aromas. Medium-bodied, this has moderate depth of simple cherry fruit, light tannins and moderate acidity.



A wine of stunning finesse.

PARING NOTES: Perfect with turkey,guinea fowl (in cream sauces), pasta with Carbonara and creamy sauces, lobster, fish, calamari, shrimp, chef salad, chicken,



TASTING NOTES: A rich and tangy off-dry wine with a distinctive refreshing ripe guava and granadilla bouquet. Bursting with balanced, ripe fruity acids.

PARING NOTES: Complements salads, pork, plain roast chicken, duck, fish, Japanese dishes.



TASTING NOTES: Delicious avalanche of ripe pineapple, fresh tropical fruit and melon aromas evoke a richness of flavour on the palate with the sweetness adding extra body to this

PARING NOTES: Complements most salads, curries, poultry, quiche, soups.



TASTING NOTES: A delightful citrus, apple fruit and pear bouquet that carries through to the palate. An off-dry clean finish with lively acidity makes this wine extremely popular. PARING NOTES: Patés that are not too rich, veal, fish, and

most poultry dishes

Varietal Composition: SAUVINGON BLANC Mukuyu Sauvignon Blanc Alcohol Content: 11.5% alc/vol MUKUYU SELEC

TASTING NOTES: Fresh lemon grass and fig aromas introduce this well-balanced dry white wine, while the delicate hints of green pepper and fresh asparagus on the palate make this wine the perfect companion to most poultry dishes.

PARING NOTES: Excellent with lentil or pink salads, pasta with pesto, fish, chicken and duck.