

## Expand Your Palate Pack April 2017

**6 Wines for \$84.95!\***  
**Save 30% off this 6-pack**  
**regular \$122.94\***

\*Plus GST and Deposit

[www.highlanderwine.com](http://www.highlanderwine.com)



|            |                              |              |
|------------|------------------------------|--------------|
| North Hill | 2033 16th Avenue NW          | 403.282.2442 |
| Killarney  | 2919 Richmond Road SW        | 403.233.2629 |
| Marda Loop | 2112 33rd Avenue SW          | 403.262.7701 |
| Seton      | #182-19489 Seton Crescent SE | 587.296.3546 |

**Halos of Jupiter Cotes du Rhone, Rhone Valley, France** **\$22.99**  
One of the best Cotes du Rhones on the market, this is a huge customer favourite. There's loads of raspberry, cherry and licorice notes and a soft silky texture. It's delicious wine that's perfect for roast chicken.

**Little Yering Pinot Noir, Yarra Valley, Australia** **\$22.99**  
Australia is not known as the home of great Pinot but this really is amazing value. The cooler micro-climate (for Australia) of the Yarra Valley provides a terrific environment to grow of Australia's best Pinot Noir. This is tangy and elegant Pinot, with notes of rhubarb, strawberry, wet earth and spice. This would be fantastic with duck.

**La Garnachas Salvaje de Moncayo, Navarra, Spain** **\$21.99**  
This is such a fun wine to drink. The red berry fruit is ripe, rich and delicious and there's just enough savoury notes and acidity to keep the wine balanced. This Garnacha based wine is certain to be one of the most popular wines in the palate pack this month.

**Lopez de Haro Crianza, Rioja, Spain** **\$16.99**  
Rioja Crianza wines are wonderful food wines and this is no exception. This has bright fruit flavours of sour cherry and plum, along with savoury notes of tobacco, rosemary and exotic spices. This is a wine that far outperforms its price point.

**Tinto Negro Mendoza Malbec, Mendoza, Argentina** **\$18.99**  
Malbec is wildly popular but so many of them taste exactly the same. That's why we love Tinto Negro. These are wines that have more character than the average Argentinian Malbec. We particularly love the minerality in these wines. Of course there's still loads of dark fruit and chocolate but the wines also possess an elegance that's missing from so many entry level Malbecs. This would be perfect with a grilled Ribeye.

**Protea Chenin Blanc, South Africa** **\$18.99**  
There's so much going on here. This wine features notes of lemon, lime, mandarin orange, honeysuckle and more. The floral aromas are fantastic and the vibrant acidity makes this a terrific pairing for seafood and so much more. The wine has a wonderfully long finish despite its modest price.

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