



# DUNSTAN VINTNER

## TYRIAN CLOUDS

Sauvignon Blanc

New Zealand

**PROMO S\$45.00**



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# ABOUT US

At Dunstan Vintner, we pride ourselves on being more than just a wine supplier - we are your trusted partner in elevating the wine and liquor experience for your business. Our team of passionate experts is committed to providing exceptional products and services that meet the highest standards of quality and sophistication.

From Wine Solutions for F&B Establishments, Corporate Gifting, Pantry Services, Supply to online and physical retailers, to Events, we offer a comprehensive range of services tailored to meet your specific needs.

We continuously curate a selection of brands that we personally enjoy and champion because we believe that wine is an experience that should be shared and cherished. We are here to help you create that experience for your clients and guests.



Next Day Delivery (Monday-Friday)



Manageable MOQ



10+ Years Experience  
in the Industry



Curated Global Collection  
by WSET-Trained Professionals





**CABERNET  
SAUVIGNON**

Red berries with subtle cocoa

**\$50.00**

**SHIRAZ**

Cool climate Shiraz with Middle Eastern spice, pepper & dark plums

**\$50.00**

**TYRIAN CLOUDS**  
2014 | CABERNET SAUVIGNON  
WINE OF AUSTRALIA

**TYRIAN CLOUDS**  
2018 | SHIRAZ  
MANJIMUP | WINE OF AUSTRALIA

**TYRIAN CLOUDS**  
2018 | MERLOT  
MANJIMUP | WINE OF AUSTRALIA

**MERLOT**

Bouquet of Blackcurrant, pepper and herbaceous influences

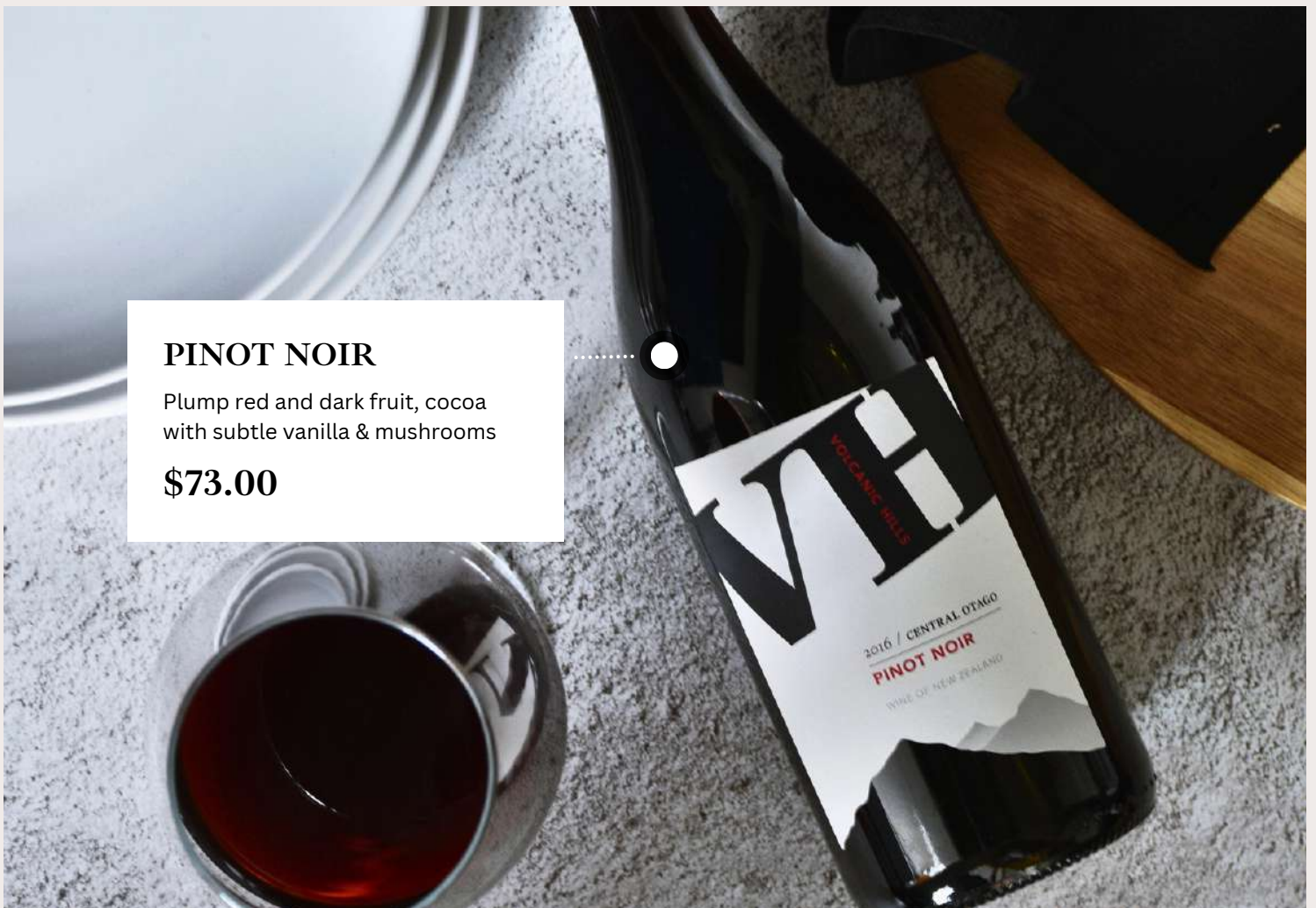
**\$50.00**



## ROSÉ

Fresh blackcurrant jam, raspberry zinger tea, and summertime berries

**\$65.00**



## PINOT NOIR

Plump red and dark fruit, cocoa with subtle vanilla & mushrooms

**\$73.00**

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# SPECIAL DEALS

Embrace the new year with a comforting glass of wine! Explore a diverse range of reds, whites, and sparkling wines from across the globe.

SAVE UP TO  
**45%**

A top-down photograph of two wine bottles on a table. The bottle on the left is a 2017 Marlborough Sauvignon Blanc, and the bottle on the right is a 2018 Marlborough Pinot Gris. A glass of white wine is partially visible on the right. The table is set with a white textured tablecloth, a wooden cutting board, and a silver napkin. Small white flowers and green buds are scattered around the bottles. Two white callout boxes with black text are overlaid on the image, one for each bottle. The background is a light-colored wall.

## SAUVIGNON BLANC

Bright tropical aromas  
New Zealand

**PROMO \$45.00**

## PINOT GRIS

Ripe nashi pear flavours  
New Zealand

**PROMO \$45.00**



## McHENRY HOHNEN

MARGARET RIVER

McHenry Hohnen in Margaret River focuses on site-expressive wines through biodynamic farming and minimal intervention. Their family-owned vineyards yield Chardonnay, Bordeaux varieties, and unique selections like Marsanne and Grenache. Founder Murray McHenry advocates for organic farming, and with careful winemaking, they create distinctive, evolving wines.



### ROLLING STONE 2015

**S\$ 159.50**

The nose is a display of fragrant violets, black currants and blueberry confectionery complemented by savoury notes of black olive tapenade, tobacco leaf and dusty dark chocolate. The palate is opulent yet refined combining intense dark fruits and sweet spice with firm gravelly tannins providing impressive length. Pairing: Simple semi hard aged cheese, Olives, Steak, simple foods



### BDX HAZEL'S VINEYARD 2016 & 2017

**S\$ 75.00**

Aromas of lavender and crushed violets. Sweetened spices, dark cherries and mulberries are complemented by more savoury notes of balsamic herbs and mocha. The palate is voluminous and soft with a ripe frame of tannins providing structure and length to this deliciously fragrant wine. Pairing: Simple semi hard aged cheese, Olives, Steak, simple foods



### HAZEL'S HILL ZINFANDEL 2016

**S\$ 72.00**

A lifted nose of red plums, raspberries and minted chocolate combine with sweet spice box and red liquorice. The medium bodied palate displays spiced cranberry confection, sour cherry and dried prunes driven by lovely acidity and silky, chocolate dust tannins. Pairing: Indian Butter Chicken, Turkish Kebab, Korean BBQ



### HAZEL'S VINEYARD GSM 2018

**S\$ 72.00**

Aromas of mulberry and cherry confection over notes of fragrant violets and myrtle pepper. Extra lift to the nose with sweetened chai spice aromas, perfectly balanced by a touch of dry herbs and savoury jamon. Pairing: Masala Chicken, Steaks, Mediterranean dishes



### TIGER COUNTRY TEMPRANILLO 2015

**S\$ 70.00**

The wine displays aromas of cherry cola and ripe black plum with underlying sweet spice and savoury peanut husk notes to complete the complex bouquet. A supple palate brimming with ripe plum and sweet cola nut fruit gives way to red strap liquorice and dusty cocoa tannins.



### BURNSIDE CHARDONNAY 2017

**S\$ 80.00**

Notes of cashew and roasted almonds set the benchmark, followed by aromas of pink grapefruit, melon, and nectarine. The palate combines power and grace with brioche, lemon curd, and a core of creamy acidity, framed by oyster shell-like minerality.

Pairing: Fresh Oysters, fish, seafood, soft cheeses



### ROCKY ROAD SEMILLON SAUVIGNON BLANC 2017

**S\$ 50.00**

Fresh snow pea and cut grass notes are balanced by more tropical aromas of passionfruit and ruby grapefruit. Ginger spice, white pepper and citronella oil combine with roasted almond nuances from extended lees contact and regular batonnage.

Pairing: Goat's Cheese Salad, Creamy Pasta, shellfish, seafood



### ROCKY ROAD CHARDONNAY 2018

**S\$ 55.00**

The palate delivers both freshness and flavour with a saline acidity complementing an abundance of white flesh nectarine and fresh citrus peel, whilst subtle toasted almonds linger on the finish.

Pairing: Roast Chicken with Gravy, Crab Cake, soft cheeses



### ROCKY ROAD SHIRAZ 2016

**S\$ 65.00**

A seductive bouquet of fresh blueberries with strawberries and cream confection give way to cherry cola and fragrant white pepper notes.

Pairing: Barbecue Sambal Stingray, Black Pepper Steak, red meats

# MYATT'S FIELD

VINEYARDS

Nestled in the Perth Hills, the Bickley Valley vineyard mirrors the climate of Spain and Portugal's inland regions. Varied grape varieties such as Verdelho, Mourvedre, Touriga, Brown Muscat, Durif, as well as Shiraz, Cabernet Sauvignon, Merlot, and Petit Verdot thrive in this diverse setting.



### DURIF 2017

**S\$ 65.00**

As a full-bodied dry red, this wine will handle heavy meat dishes very well and its really begging for a rich, full bodied juicy steak. With such a full bodied dry red long term cellaring is definitely the way to go - upwards of 10 years.

Pairing: Marbled Steak, Barbecued Beef Ribs, heavy meat dishes.



### CHARDONNAY 2016

**S\$ 55.00**

The Chardonnay is a complex dry white. It derives its flavours and texture not just from the natural compounds of the grape but with the introduction of Oak and batonnage.

Pairing: Creamy Salmon Pasta, Smoked Salmon, white meats





# AZIENDA AGRICOLA MARIO GIRIBALDI

A family-run biodynamic winery with a three generation old legacy of producing exceptional Italian wines that reflect their passion for the land and its traditions.

## 2019 LANGHE ARNEIS DOC



**VARIETAL:**  
Arneis

**PROMO:**  
S\$50.00

**TASTE NOTES:**

Rather deep straw yellow color, almost golden, with slightly greenish reflections, intense floral perfume with particular note of white flowers and wild flowers, dandelion, peach, hints of melon and passion flower; with a full, soft and harmonious taste, reminiscent of apple, and evident melon.

**PAIRINGS:**  
Aperitif, seafood, and delicate cheeses  
SERVICE TEMPERATURE: 13-16 ° C

## 2015 LANGHE CHARDONNAY DOC "CAMPO DEL PERO"



**VARIETAL:**  
Chardonnay

**PROMO:**  
S\$60.00

**TASTE NOTES:**

Straw yellow in colour with green reflexes, a floral perfume with clean hints of pineapple, vanilla, and sage. In the mouth it is fresh, lively, a great structure with notes of exotic fruit (passion flower) and a slight exotic aftertaste.

**PAIRINGS:**  
Fish starters, white meat, and delicate cheeses  
SERVICE TEMPERATURE: 14 ° C

## 2017 BARBERA D'ALBA DOC SUPERIORE CAJ



**VARIETAL:**  
Barbera

**PROMO:**  
S\$60.00

**TASTE NOTES:**

It is an intense ruby red wine. Very vinous nose with hints of violet and black cherry sensation in the mouth, dry, warm with spicy notes, light vanilla and red fruit pulp.

**PAIRINGS:**  
Cheese and first courses  
SERVING TEMPERATURE: 18-20 ° C

## 2017 BARBARESCO DOCG



**VARIETAL:**  
Nebbiolo

**REGULAR PRICE:**  
S\$115.00

**TASTE NOTES:**

Medium intensity ruby red color with garnet reflections, floral scent with particular notes of wild rose, raspberry and cinnamon; a dry, balanced tannic taste with hints of vanilla, leather, tobacco and green tea leaves. This

**PAIRINGS:**  
Red meat dishes and cheeses  
SERVING TEMPERATURE: 18-20 ° C

## 2015 BAROLO DOCG



**VARIETAL:**  
Nebbiolo

**REGULAR PRICE:**  
S\$135.00

**TASTE NOTES:**

Ruby red in color to which brick reflections are added after a few years of refinement, on the nose a sweet scent of red fruit, strawberry, cherry and wild berries with a hint of white pepper, typical of these crus and of the land of Novello.

**PAIRINGS:**  
Braised and roasted red meats like game  
SERVING TEMPERATURE: 18-20 ° C

# BULGARIAN



## 2018 MERLOT BRESTOVITSA

**PROMO: S\$29.00**

Dark coloured Merlot. Main aroma and palate of cherry, touch of vanilla. Fairly dry finish. A good value BBQ wine.



## 2020 VILLA YUSTINA 4 SEASON SPRING

**S\$75.00**

Tender hay color with deep tropical aromas and fresh body with fine mineral aftertaste.



## 2019 NOBILE LOCAL VARIETAL SELECTION

**PROMO: S\$35.00**

Straw-yellow with green shades in colour, this wine is straight on the nose, with hints of fresh fruit and citrus aromas.



## 2020 NOBILE ROSE

**S\$75.00**

The nose is very clean with aromas of wild flowers. And the palate is bright and fresh with notes of peaches and pear.



## 2018 CABERNET SAUVIGNON

**PROMO: S\$29.00**

Deep garnet colour. Aroma of oak, vanilla, honey, and raisin. Dry, medium acidity, tannins, and body.



## 2017 ERIGONE RUBIN

**S\$70.00**

Peppery with fruity character, hints of blueberry and ripe red fruits.



## 2020 CHARDONNAY & VERMENTINO

**PROMO: S\$38.00**

Straw-yellow in colour, is fresh and structured because of its good acidity level. It is very agreeable on the nose.



## 2015 MONOGRAM MAVRUD & RUBIN

**S\$105.00**

The wine displays deep ruby color with complex nose and nuances of well ripe black fruits, chocolate and vanilla. It has full and elegant body with mild tannins.



## 2019 VILLA YUSTINA 4 SEASONS WINTER

**PROMO: S\$58.00**

Bright ruby color and intensive nose with cherry and spices. Smooth body with tender tannins and elegant finish.



## 2018 VILLA YUSTINA MONOGRAM CHARDONNAY

**S\$95.00**

It has intensive golden color with warm touch, elegant and complicated nose with accents of butter, nuts and sweet vanilla.



# PODERE IL COCCO

Indulge in the rich history and tradition of Tuscany with Podere Il Cocco, where a young agricultural entrepreneur has intensified the production of wine and olive oil with organic farming methods, producing world-renowned Brunello di Montalcino and Rosso di Montalcino wines grown without herbicides or chemical fertilizers on their three hectares of vineyards.

NEW VINTAGE  
AVAILABLE



BRUNELLO DI MONTALCINO

**VARIETAL:**

Sangiovese

**VINTAGES:**

Limited Stock: 2015, 2016  
New Vintage: 2018

**PRICES:**

S\$ 135.00  
S\$ 120.00

**TASTE NOTES:**

2015

This wine reflects the unique terroir of Montalcino in Tuscany. On the palate, it boasts intense red fruit flavours, complemented by hints of spice and tobacco, with a long and velvety finish.

2016

Brunello di Montalcino is an elegant wine that invites you to enjoy the moment in evenings when time passes slowly, a journey where you can share pleasant talks with friends. Excellent with fine meat dishes such as Bistecca Fiorentina, roasts and stewed wild boar.

2017

Bright ruby red with a faintly brighter hue at the rim. Medium intensity on the nose, with hints of cranberry and light leather. On the palate vibrant, lush fruit, medium-weight, showing delicacy imparted from the wood, with minimal dryness on the finish.

PROMO  
OFFER



ROSSO DI MONTALCINO

**VARIETAL:**

Sangiovese

**VINTAGES:**

2019

**PRICES:**

S\$ 62.00

**TASTE NOTES:**

Rosso di Montalcino is not the younger brother of Brunello, but it is a wine with great hidden qualities, which guarantees fantastic sensations on the palate. The Rosso is a young, lively and tasty wine; exclusive of the territory of Montalcino. This wine comes from pure Sangiovese grapes and is placed on the market typically one year after the harvest.

The grapes follow a fermentation of fifteen days in stainless steel tanks and an aging in oak barrels that give fabulous aromas of vanilla and licorice. Rosso di Montalcino from "Il Cocco" is a wine that can be paired with typical Tuscan cuisine and tasted on all occasions when you want to satisfy the desire for a good wine.



### VINO SPUMANTE LAILA

**S\$ 68.00**

A very delicate bubble excellent as an aperitif and with vegetable-based foods. It has a beautiful intense pink color, almost pomegranate, unfiltered. On the nose it has hints of fresh fruit, strawberry, raspberry and watermelon. On the palate it is fresh and pleasantly drinkable.



### WHITE GRAPPA OF MONTALCINO

**S\$ 95.00**

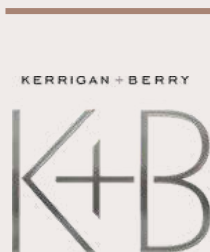
Crafted by the Alboni distillery using discontinuous stills, yields a sweet nectar with delicate aromas. Made from fresh Brunello grape pomace, it captures the essence of our vines and brings the taste of Tuscan excellence to wherever our customers are.



### GRAPPA DI BRUNELLO RISERVA

**S\$ 120.00**

Aged for at least 12 months in wood at the Alboni distillery, offers a sweet, delicately aromatic experience. Ideal for post-dinner sips or relaxing moments, it captures the essence of Tuscan excellence.



## KERRIGAN & BERRY

KERRIGAN + BERRY wines, a collaboration between Gavin Berry and Michael Kerrigan, embody the essence of Western Australia. With a focus on passion and quality, they craft wines that showcase the region's best without being swayed by market trends or commercial considerations.



### 2012 CABERNET SAUVIGNON

**S\$ 95.00**

Crafted from two venerable vineyards in Mt Barker and Margaret River, the heart of Western Australia's grape cultivation, the KERRIGAN + BERRY Cabernet Sauvignon merges the renowned international standing of Margaret River with the subtle, complex cabernets quietly produced in Mt Barker. The wine's appearance is a dense blood red with a black heart. On the nose, it exudes intense berry aromas from Margaret River, complemented by dusty and earthy notes typical of Great Southern Cabernet Sauvignon. The palate is substantial, boasting a full, intense flavor profile, with ripe, fleshy fruits dominating the mid-palate and a lingering extension driven by mature tannins. Despite its robust mouthfeel, the tannins are smooth, promising a wine with depth and potential for the development of complex aromas over time.



## *Le Bèrne*

Le Bèrne farm is situated in southern Tuscany, in the province of Siena, where it is perfectly located in the beautiful countryside of Montepulciano, an area that has been well known since 1400 for the production of the “Vino Nobile”.

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# NEW ARRIVAL

## 2022 ROSSO DI MONTEPULCIANO DOC

### VARIETAL:

Sangiovese

### TASTE NOTES:

Entry level wine made with a blend of young vineyards of Sangiovese, here the producer wants to produce a fruity and juicy wine. Gentle processing of the grapes, daily pumping overs for a period of skin contact for about 15 days, then it ages 6 months in big large Oak Barrels. It's fruity on the nose, with violet and cherry notes and it's fresh and juicy in the mouth.



## 2020 NOBILE DI MONTEPULCIANO DOCG

### VARIETAL:

Sangiovese

### TASTE NOTES:

The key word of this wine is "Balance", it's made with a blend of old vineyards of Sangiovese, here the producers want a very balanced wine, not too strong and not too light. Gentle processing of the grapes, daily pumping overs for a period of skin contact for about 25 days, then it ages 24 months in big large Oak Barrels and a small part in barrique. It's complex on the nose, first of all you smell the cherry of Sangiovese and then leather and tobacco from the aging, in the mouth, it's full body with very elegant tannins.



## NOBILE DI MONTEPULCIANO RISERVA DOCG 2019

### VARIETAL:

Sangiovese, Colorino

### TASTE NOTES:

Powerful and full bodied. The grapes come from a single vineyard planted by Grand dad Giuliano in 1969, it's 97% Sangiovese and 3% Colorino, with a white calcareous clay and southeast exposure. The grapes take a lot of sun and there is a good concentration of the berries. Gentle processing of the grapes, daily pumping over for a period of skin contact for about 30 days, then it ages 30 months in french barriques and a small part in big Slavonian Oak barrels 15 HL. It's very complex on the nose with black berry, dark chocolate and spicy notes, in the mouth it's full body, soft, smooth and very deep. It's a very special wine.



## 2019 NOBILE DI MONTEPULCIANO CERVOGNANO ALTO DOCG

### VARIETAL:

Sangiovese

### TASTE NOTES:

Elegant and refined. The grapes come from the highest vineyard of the estate where they harvest just the top of it. Here the soil is unique, clayey loam, rich in small limestone rocks with a Northwest exposure. The grapes take less sun, have more acidity and less sugars. 100% Sangiovese. Gentle processing of the grapes, daily pumping over for a period of skin contact for about 30 days, then it ages 24 months in Slavonia Oak barrels 10 HL. It's very elegant and refined, with fruity and balsamic notes, peel of orange, lime and mint on the nose, in mouth it's straight and very deep with a beautiful elegant tannin.





# NEW LAUNCH & VINTAGES

Quinta da Raza wines unite tradition and innovation, merging age-old techniques like manual grape harvesting and stomping with modern technology for delicate, unique results.

## 2021 GOUVEIO

**TASTE NOTES:** Intensely mineral with white-fleshed fruit aromas that emerge as the wine evolves in the glass. Notes of sea salt make the wine gain another dimension in the mouth where it is surprisingly pure and delicate. This wine has a good aging potential, developing additional complexity, mouth feel and flavour.

s\$ 55.00





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# NEW LAUNCH



## 2022 AVESSO

**TASTE NOTES:** An elegant citron-coloured single variety with a fruity and floral bouquet which has a harmonious and persistent flavour. This wine has a good aging potential, developing additional complexity, mouth feel and flavour.

**s\$ 50.00**



## 2022 RAZA ORANGE NAT

**TASTE NOTES:** Due to the prolonged contact with the skins and seeds during fermentation, the wine has a golden color and a greater structure. On the nose, aromas of laurel and tangerine peel stand out, in the mouth it is dry with great structure and persistence.

**s\$ 60.00**



## 2020 VINHA DE CERDEIREDO VINEYARD COLLECTION

**TASTE NOTES:** Ruby red wine. Light, soft and dry, with berry fruit aromas. Delicious served with light meats, smoked eel and pork. Especially pleasant with barbecues.

**s\$ 80.00**



## 2022 VINHA DE LAMELAS VINEYARD COLLECTION

**TASTE NOTES:** Intense aromas of white-fleshed fruit evolve in the glass. Rich, mature fruit notes add depth to the smooth, delicate mouthfeel. With good aging potential, the wine gains complexity and flavour over time.

**s\$ 80.00**

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# NEW VINTAGES

BEST SELLERS



## AVESSO ALVARINHO

**TASTE NOTES:** Intense, with a fruity and floral aroma, high complexity and persistent flavour. It is a powerful wine with good aging potential.

**VINTAGE:** 2020

s\$ 60.00

## ALVARINHO TRAJADURA

**TASTE NOTES:** Citric coloured, clear and bright, fresh with a fruity fragrance and with a pleasant and long-lasting aftertaste.

**VINTAGE:** 2022

s\$ 50.00



## FAMILY COLLECTION

**TASTE NOTES:** Intense, with a fruity and spicy aroma, the oak flavours are well integrated resulting in a high complexity wine with persistent flavour. It is a powerful wine with good ageing potential

**VINTAGES:** 2019 and 2020 (NEW!)

s\$ 90.00



*Valduero*

# EXCLUSIVE COLLECTION

Unlock a world of exceptional wine with Bodegas Valduero: Our exclusive partnership offers award-winning flavours and exclusive entry to their members-only club. Savour the secrets of Spain's most prestigious wines, available only through us in Singapore.

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# FINCA VINTAGES

Äzaya Chosen as the best wine in the World at Decanter 2019 UK. Produced in the “Äzaya La Grande” and “Las Barridas” estates, two high-altitude vineyards (+950 meters above sea level), which give it the characteristics of a unique climate and sandy pebbles terrior.



1.

**2019 FINCA AZAYA**  
LIMITED STOCK: 2017

**S\$80.00**  
**S\$70.00**

Ruby colored wine. It has a fine and persistent aroma, the result of its stay in toasted oak barrels, where we highlight menthol, licorice and roasted coffee aromas. On the palate it is a perfectly balanced and combined wine, which conveys a sensation of maturity and power.



2.

**2016 FINCA AZAYA PREMIUM**  
**S\$85.00** LIMITED STOCK

It is a full-bodied but silky wine, with a deep purple color, almost black. Very aromatic with deep notes of coffee, toasted notes and ripe fruit. On the palate it is round, elegant, juicy and very well balanced.

**2015 VALDUERO RVA**  
**PREMIUM 6 ANOS**

**S\$170.00**

*"Best wine from Ribera del Duero for the second consecutive year at VINUM (SWITZERLAND, 2019)"*

A high layer wine. Intense garnet colour. With marked aromas of toffee and hints of cedar wood. Complex on the palate, it is a complete wine. Wide, fleshy and enveloping, which opens in the mouth with a very Ideal serving temperature: between 14oC and 18oC.



3.

## 2001 VALDUERO GRAN RESERVA 12 ANOS

**S\$1,280.00** LIMITED STOCK

### VARIETAL:

Tempranillo

### TASTE NOTES:

Garnet red color with an evolution towards brick tones. On the nose it is clean with slightly minty, leather and tobacco aromas from different origins and with soft cedar perfumes. Its entry into the mouth is silky, with acidity present and perfectly integrated with the tannins. With a harmonious journey, the aftertaste sensations are long-lasting and full of memories of the aromas discovered.



4.

# UNA CEPA WINES

Experience the exquisite craftsmanship of Una Cepa Wines, where each vine yields only one bottle, ensuring unparalleled quality and exclusivity. With international accolades ranging from 95 to 97 points, our wines stand proudly among the top contenders, competing with the world's most renowned and expensive vintages.



5.

## 2018 VALDUERO UNA CEPA

**S\$95.00**

A cherry red wine with a very high layer, in a still glass, we can notice a complexity of aromas and an extraordinary intensity. A well-structured wine with a long finish that runs through the mouth, opening and filling the palate.



6.

## 2010 VALDUERO UNA CEPA PREMIUM

**S\$580.00**

Intense garnet color, with a very high layer, which indicates the greatness of this wine. Notes of black fruit, blackberry and fruit compote. Amazing balance with velvety touch and power, a reflection of time spent in the bottle.



*Tenuta* dal 1961  
*Olim Bauda*®

The Bertolino family owns about 100 hectares of organically farmed land, about a third of which is planted with vines. The vineyards are planted with varieties chosen according to the characteristics of the soils.

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# FOUR GENERATIONS WITH THE SAME PASSION

The Tenuta Olim Bauda brand was born in 1961, the year Agostino Bertolino purchased the historic mansion in the heart of Monferrato. The first references to the name Bauda appear in writings from 1220, and it was the ancient name of the family that owned this land for centuries.

From being the summer residence and musical salon of tenor Giovanni Battista De Negri to a refuge and infirmary for wounded soldiers during World War II to becoming a wine cellar, the estate has experienced several changes of ownership and different uses over the centuries.

Even today, two 19th-century inscriptions on the pillars of the gate remind us of the old and "new" name: Villa Denegri, Olim Bauda.

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## SUSTAINABILITY AND ORGANIC FARMING

*"We have started limiting the use of chemicals since 1998 by obtaining organic farming certification on all our agricultural production."*



## MONFERRATO

Generally composed of clayey-sandy marls of marine origin and limestone, the soils in this area offer the possibility for the different grape varieties to express their characteristics to the maximum thanks to the different percentages of the main component. The marine origins are evidenced by the numerous fossils, mainly shells that can be seen while walking among the vines.



*Tenuta* dal 1961  
**Olim Bauda**®

\$56.50

## 2021 GAVI DEL COMUNE DI GAVI DOCG

**VARIETAL:** Cortese 100%

**VINEYARD:**

Great historic white wine from Piedmont whose grapes come from the area recognized for excellent Cortese production since 1856. Vineyards in the Gavi area, comprising only 11 municipalities in the Province of Alessandria. The soil is composed mainly of clay marls.

**VINIFICATION:**

The grapes are destemmed and crushed the same evening of the harvest, and then placed in stainless steel vats at a temperature of 12°C where a short maceration of the skins in contact with the must begins. After separation from the skins, alcoholic fermentation begins at a temperature of 15-16°C, necessary to preserve the delicate aromas. A long aging in steel on fine lees follows. This wine balances freshness with good structure and complexity.

**PAIRINGS:**

Try it with risotto with Swiss chard, chickpea tempura and crispy potatoes, or chicken cutlets in wine.

**NOSE** Fine bouquet of good intensity and persistence giving slightly floral scents

**VIEW** Straw yellow color

**MOUTH** The taste is fresh, graceful and well structured



*“In my opinion, cortese is among the best Piedmontese white wines. In the past it was said that ours was exclusively a land of reds-I disagree! Whites can also be of a great level. Try uncorking a bottle after three to four years and you will be amazed... A dry white wine with citrus notes, hawthorn and herbs.”*

Diana



Tenuta  
*Olim Bauda* dal 1961®

\$55.00

## 2021 GRIGNOLINO D'ASTI DOC "ISOLAVILLA"

**VARIETAL:** Grignolino 100%

**VINEYARD:**

A very demanding vine in terms of climate and soils, difficult to vinify, but able to give an original, unpredictable and whimsical wine.

**VINIFICATION:**

Grape selection generally takes place in late September or the first week of October and is conducted entirely by hand. The grapes are pressed the same evening and placed in stainless steel vats for alcoholic fermentation with an assisted temperature not exceeding 28°C. Maturation of the wine continues in the stainless steel vats until bottling

**PAIRINGS:**

Try it with zucchini omelet with ricotta and mint, fried anchovies or tomato ricotta and mint ravioli.

**NOSE**

The nose gives a delicate and fine scent with notes of underbrush, dried flowers and often accompanied by characteristic hints of white pepper

**VIEW**

Brilliant ruby red color with subtle amber highlights

**MOUTH**

The palate is lively and savory yet refined, dry due to the typical presence of tannins with a pleasantly almondy aftertaste.



*"Grignolino is the reddest of white wines and the whitest of red wines," Veronelli seems to have said. A red with a rather light color, but never so light as to remind one of a rosé. In spring or summer try it fresh with fava beans and salami or some fried anchovies—my favorite."*

Elisabetta

Tenuta  
*Olim Bauda* dal 1961®

S\$65.00

## 2019 BARBERA D'ASTI DOCG SUPERIORE "LE ROCCHETTE"

**VARIETAL:** Barbera 100%

**VINEYARD:**

One of Piedmont's most representative grape varieties, accounting for 30 percent of the regional vineyard area. Generally the yield per hectare does not exceed 60 quintals, a figure strongly influenced by the climatic differences of each vintage

**VINIFICATION:**

Grape selection generally takes place in late September or the first week of October and is conducted entirely by hand. The grapes are pressed the same evening and placed in stainless steel vats for alcoholic fermentation with an assisted temperature not exceeding 28°C. Maturation of the wine continues in the stainless steel vats until bottling and subsequent aging in the bottle, which lasts for several months

**PAIRINGS:**

Try it with fritto misto, rabbit in bagna nera or agnolotti in topinambur cream.

**NOSE**

Complex, fine, intense and pleasant aroma. Well-harmonized hints of ripe fruit, plum, cocoa and spices.

**VIEW**

Purple-red color with purplish highlights

**MOUTH**

The palate is soft and graceful with good structure and just the right alcohol content with fine, sweet tannins that give the right fullness.



*"A consistently pleasant and very elegant wine. A little more sand in the soil than the Barbera vines that give us the other 2 wines. The result? The Republic called it – Velvety, Spicy, immediate but not any, this is Barbera for everyone -. And it is my favorite."*

Diana

Tenuta  
*Olim Bauda* dal 1961®

\$125.00

## 2017 NIZZA DOCG RISERVA BAUDA

**VARIETAL:** Barbera 100%

**VINEYARD:**

The grapes come from our historic vineyard at the Estate in Incisa Scapaccino, planted in 1961.

**VINIFICATION:**

After hand selection, the grapes are crushed within hours of harvest and placed in temperature-controlled stainless steel vats. After alcoholic fermentation is finished and maceration with the skins, the wine is racked several times and then introduced into French oak barrels for aging for about 30 months. This is followed by bottle aging, which continues for at least 1 year.

**PAIRINGS:**

Try it with stracotto al Barbera, rabbit with chestnuts or agnolotti with roast sauce.

**NOSE**

Intense and complex aroma of red fruit typical of the grape variety. On the nose in addition to cherry notes also spicy notes of cloves

**VIEW**

Purple-red color with garnet hues

**MOUTH**

The taste is firm, full but balanced with a long and pleasant finish. Perfectly balanced between tannin and acidity.



*“Only in the best vintages do we select a few rows of our Nizza vineyards for the Bauda Reserve, to dedicate the best of our Earth and the most of our experience.”*

*Dino*

Tenuta  
*Olim Bauda* dal 1961®

\$95.00

## 2019 NIZZA DOCG RISERVA

**VARIETAL:** Barbera 100%

**VINEYARD:**

Grapes come from our historic vineyard at the Estate in Incisa Scapaccino, planted in 1961. By specification, the grape yield must be less than 70 quintals per hectare.

**VINIFICATION:**

After hand-selection of the grapes between the first and second week of October, the grapes are crushed the same evening of harvest and placed in temperature-controlled stainless steel vats. After alcoholic fermentation is finished, the wine is introduced into 25HL French oak barrels for aging for about 30 months. After bottling, the wine begins bottle aging.

**PAIRINGS:**

Try it with Tajarin with white truffle, fried porcini mushrooms or with braised meat.

**NOSE**

With an intense and complex aroma of red fruit typical of the grape variety, the bouquet gives memories of blackberries, cherries and a delicate hint of wood.

**VIEW**

Deep purple-red color

**MOUTH**

The taste is firm, full but balanced with a long and pleasant finish.



*“A wine born of the pride of producers in the Nizza area who have fought together to establish a super appellation for the beloved grape variety that is the star of these hills. If you have the chance, try a bottle from a vintage older than 6/7 years...only then will you have the experience of how much elegance and complexity this varietal can develop. It does not fear comparison with the greatest Piedmontese wines, it just needs its “place” next to the food it deserves.”*

Dino

*Tenuta*  
**Olim Bauda** dal 1961®

\$37.50

## MOSCATO D'ASTI DOCG "CENTIVE"

**VARIETAL:** Moscato 100%

**VINEYARD:**

The grapes come mainly from our farmstead in Fontanile, one of the most vocated areas for the production of this wine. Historically, in fact, this area was recognized for growing aromatic grapes including Moscato and Brachetto as well as white grapes.

**VINIFICATION:**

After soaking on the skins for a very few hours at low temperature, the must is separated and undergoes an initial filtration to clarify it. Fermentation takes place in autoclaves at fairly low temperatures for a period of about 20 to 30 days. During fermentation, foam taking takes place. To stop fermentation, the must is then cooled further and microfiltered for bottling, which occurs as early as November, two months after the harvest.

**PAIRINGS:**

Try it with spinach and strawberry salad, bruschetta with figs, gorgonzola and honey or berrines with ricotta and berries.

**NOSE** The intense typically aromatic bouquet gives floral and fruity sensations, with notes of sage, elderflower and citrus.

**VIEW** Typical straw yellow color

**MOUTH** The palate is fresh and fragrant partly due to the right balance between sweetness and acidity. The fine development of carbon dioxide makes it delicately creamy and gives it a lingering and elegant finish.



*"Ah ... this unknown ... we think we know everything about Moscato and yet we are only at the beginning. It seems that once upon a time, Moscato was consumed after a period of bottle aging that took place in underground cellars. So we were tempted...result? It's true! It is really interesting to uncork a good Moscato d'Asti after 5/6 years from its bottling. Try it to believe."*

*Dino, Diana e Gianni*

*Tenuta* dal 1961  
**Olim Bauda**®

## 2006 PIEMONTE MOSCATO PASSITO DOC

**VARIETAL:** Moscato 100%

**VINEYARD:**

The grapes come from our farmstead in Valle San Giovanni, between Nizza Monferrato and Canelli.

**VINIFICATION:**

Moscato grape selection takes place late in the fall. At the time of harvest, the grapes are decidedly overripe and already begin the drying phase on the vine. The harvested grapes are then placed on racks and set out to dry in the estate's farmhouse. Immediately after crushing, the must is introduced into small barrels, in which fermentation takes place and lasts for a long period. It is bottled after a long aging in small oak barrels.

**PAIRINGS:**

Try with Meliga pastries, baked stuffed peaches or Krumiri. Great for pairing with a natural gorgonzola, stilton or roquefort.

It is generally marketed 10 years after harvest, and this fine wine is produced only in excellent vintages.

**NOSE**

Intense and pleasant fine bouquet. A progression of olfactory sensations reminiscent of dried fruits such as fig and apricot and candied fruits such as orange peel, accompanied by sweet notes

**VIEW**

The deep amber color immediately manifests the wine's texture.

**MOUTH**

Very persistent in the mouth without becoming cloying thanks to a good balance between acidity and residual sugar.

\$100.00



*"It is one of the first wines we produced since we took over the winery. I remember we went to several local wineries, in the erbaluce area and in Pantelleria to see how they made some of the great dessert wines."*

Diana



With its 70 hectares, the Dopff Estate is the most prestigious in the very heart of the Alsace Grand Cru Appellation.

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# A DYNASTY OF DEDICATION & A FLAIR FOR FINE WINES

Dopff Au Moulin, an authentic family heritage since 1574, is still today a 100% family-owned Wine Estate. The estate has since 1998, been managed by Etienne Arnaud Dopff, the 13th generation of a dynasty dedicated to the production of fine wines in Alsace.

Dopff was the first application of the Methode Traditionelle in Alsace. Cremant d'Alsace, pioneered by Julien himself, was, in 1976 conferred AOC. Julien Dopff was also the inventor of the "flute" bottle in 1913.

Dopff Au Moulin is a sustainability committed winery. Quality is guaranteed with 100% manual harvest (minimizing inputs in the cellar) with green works (disbudding, green harvest, direct seeding, etc.) managed to minimize influence on the yields. Dopff is HEV 3 certified with organic conversion completed and is vegan friendly.



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## A UNIQUE VINEYARD

The estate owns 70 hectares and partners with 80 winegrowers in the Alsace region, all having the most privileged location and climate right in between the Vosges Mountains and the German Black Forest.

The climate is semi-continental with unique soil varsity enhanced especially in our 3 Grand Crus. Schoenenbourg de Riquewihr having clay limestones and gypsum soil. Sporen de Riquewihr with mari limestone stoil and Brand de Turckheim with granistic soil.





# THE ORIGINAL

Our best seller and flagship



## CREMANT D' ALSACE

Cuvee Julien

A blend of Pinot Blanc & Auxerrois

Minimum 24 months on lees

**PROMO S\$55.00**

Medaille d'OR 2019  
Concours des Cremants de France  
Commended Winner  
IWC 2020

  
**Dopff**  
DEPUIS 1574



**\$55.00**

## CREMANT D' ALSACE

### Cuvee Julien Brut

Original recipe by Julien DOPFF, initiator of the « méthode traditionnelle » in Alsace

#### GRAPE VARIETY

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50 % PINOT BLANC and 50% AUXERROIS - Manual harvesting.

#### WINE MAKING

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We pick the grapes suitable for Crémant d'Alsace at the very beginning of the harvest season in order to preserve the vividness responsible for a perfect balance.

During the long pressing of the grape berries, only the Cuvée, the first pressing juices are selected for the making of Crémants. After the first fermentation in vats, the crucial step of blending starts and the second fermentation takes place in the bottles according to the « méthode traditionnelle ».

Our cuvées age quietly on slats for 24 months in order to increase the complexity and to ensure the finest possible bubbles. (AOC requires a minimum of 12 months-ageing on slats.)

*The famous World Encyclopédia of Champagne awarded this Cuvée with two stars meaning "extraordinarily exceptional".*

#### ANALYTICAL DATAS

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**ALC./VOL.:** 12.2%vol.

**RESIDUAL SUGAR:** 4.6 g/l

**TOTAL ACIDITY:** 5.21 g/l (H2804) /7.97 g/l in A.T

#### TASTING

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**APPEARANCE:** Very pale golden robe with bright reflections, column of fine bubbles.

**NOSE:** Fresh and elegant with a slight floral touch.

**PALATE:** Generous notes. The great finesse of Pinot Blanc and the full body of Auxerrois enhanced by the "methode traditionnelle".

#### FOOD AND WINE PAIRING

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A sophisticated aperitif wine, perfect with fish terrine. In Alsace, it pairs beautifully with Choucroute Royale.

Cuvée Julien is available in 37.5cl and in Magnum  
Serving Temperature : 8°C

## CREMANT D' ALSACE

Cuvée Blanc de Noirs Brut 2019

### GRAPE VARIETY

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PINOT NOIR - Manual Harvest – Drawing on June 29<sup>th</sup> 2020.

### WINE MAKING

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We pick the grapes suitable for Crémant d'Alsace at the very beginning of the harvest season in order to preserve the vividness responsible for a perfect balance.

During the long pressing of the grape berries, only the Cuvée, the first pressing juices are selected for the making of Crémants. After the first fermentation in vats, the crucial step of blending starts. A second fermentation takes place in the bottles according to the «méthode traditionnelle».

Our cuvées age quietly on slats for 24 months in order to increase the complexity and the ensure the finest possible bubbles. (AOC requires a minimum of 12 months-ageing on slats.)

### ANALYTICAL DATAS

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**ALC./VOL.:** 12.8%vol.

**RESIDUAL SUGAR:** 4.5 g/l

**TOTAL ACIDITY:** 5.1 g/l (H2SO4) /7.85 g/l in A.T

### TASTING

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**APPEARANCE:** Light yellow, slightly salmon pink robe. Fine bubbles with a thick and persistent corolla.

**NOSE:** Typical and elegant nose with notes of flowers and red fruits.

**PALATE:** Well balanced attack, generous and dry vinous wine with a very nice substance and a tight and straight acidity. A crémant full of character with the typicity of the Pinot Noir and a nice freshness.

### FOOD AND WINE PAIRING

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The perfect aperitif wine. Its fruity freshness makes it also the perfect match for a mushroom casserole, furred or feathered game, in terrine or casserole or on a roasted poultry.

Serving Température : 8°C



**\$70.00**



# DOMAINE FAMILIAL

The wines of the Domaine Familial range are made from the grapes coming exclusively from our Estate. The guideline of this range is indeed the respect of the family know-how. Those wines are elegant, authentic and of high class as well.

1.



PROMO: S\$65.00

## 2018 PINOT NOIR

### ANALYTICAL DATAS

**ALC./VOL.:** 14%vol.

**RESIDUAL SUGAR:** 0.3 g/l

**TOTAL ACIDITY:**

3.4 g/l (H<sub>2</sub>SO<sub>4</sub>) / 5.1 g/l in A.T

### TASTING

**APPEARANCE:**

Deep, vivid red color.

**NOSE:**

Elegant and expressive with notes of cherry and spices.

**PALATE:**

Aromatic and complex wine with a silky attack, well-balanced tannins, fine and persisting acidity. A racy wine with great freshness.

### FOOD PAIRING

Perfect throughout the meal.  
Best pairing with red meat.

Serving Temperature : Between 12 and 14°C

2.



PROMO: S\$65.00

## 2018 RIESLING

### ANALYTICAL DATAS

**ALC./VOL.:** 13.8%vol.

**RESIDUAL SUGAR:** 2.6 g/l

**TOTAL ACIDITY:**

4.1 g/l (H<sub>2</sub>SO<sub>4</sub>) / 6.2 g/l in A.T

### TASTING

**APPEARANCE:**

Bright yellow robe.

**NOSE:**

Fine and expressive, mineral and flowers notes.

**PALATE:**

Silky attack, precise and complex wine with a salty length  
A great gastronomic Riesling, with mineral, pepper, fruity notes and as well as a nice bitterness.

### FOOD PAIRING

A great wine that will spice up seafood, shellfish, and fish.

Serving Temperature : 12 °C

3.



PROMO: S\$65.00

## 2019 GEWURZTRAMINER

### ANALYTICAL DATAS

**ALC./VOL.:** 14%vol.

**RESIDUAL SUGAR:** 1.1 g/l

**TOTAL ACIDITY:**

3.1 g/l (H<sub>2</sub>SO<sub>4</sub>) / 4.7 g/l in A.T

### TASTING

**APPEARANCE:**

Nice golden robe.

**NOSE:**

Expressive bouquet with flowers, spice, and smoky notes.

**PALATE:**

Full-bodied, this wine presents a great elegance with spicy and floral aromas. Harmonious and complex palate with a great acidity.

### FOOD PAIRING

Perfect Gewurztraminer to be served with foie gras or strong cheeses.

Serving Temperature: 12°C



# GRAND CRU

The appellation Grand Cru identifies exceptional wines and preserves the living memory of the Alsatian vineyards. As a result of their exceptional geological and climate characteristics, they ensure unique, delicate and complex wines.

1.



PROMO: S\$80.00

## 2017 RIESLING GRAND CRU SCHOENENBOURG

### ANALYTICAL DATAS

**ALC./VOL.:** 13.5 %vol. **RESIDUAL SUGAR:** 3.1 g/l  
**TOTAL ACIDITY:** 4.3 g/l (H<sub>2</sub>SO<sub>4</sub>) / 6.6 g/l in A.T

### TASTING

**APPEARANCE:** Beautiful golden robe.  
**NOSE:** Elegant and expressive with notes of over-ripe yellow fruit evolving into notes of spices (Pepper)  
**PALATE:** Fresh attack, racy and distinguished wine. Great aromatic complexity with notes of candied citrus and pepper. Very long persisting finish with long and fine acidity, with enjoyable and bright salinity.

### FOOD PAIRING

This wine is perfect with sea fish or river. Its personality will mark the most refined tables.

Serving Temperature : 12°C

2.



PROMO: S\$100.00

## 2018 GEWURZTRAMINER GRAND CRU BRAND

### ANALYTICAL DATAS

**ALC./VOL.:** 14.2 %vol. **RESIDUAL SUGAR:** 2.3 g/l  
**TOTAL ACIDITY:** 2.6 g/l (H<sub>2</sub>SO<sub>4</sub>) / 3.9 g/l in A.T

### TASTING

**APPEARANCE:** Intense golden yellow color.  
**NOSE:** Elegant nose opening up with aromas of fig, honey, and spices.  
**PALATE:** Attack on the fat, rich and full-bodied wine, great finesse with a beautiful substance, notes of candied fruit, honey, salting and spices. Beautiful expression of the Brand terroir.

### FOOD PAIRING

Perfect with foie gras, strong cheeses, white meat, foie gras, game, or an aperitif.

Serving Temperature : Between 12 and 14°C

A minimalist still life featuring a white ceramic bottle and two matching cups on a white surface against a dark background. The bottle is tall and slender with a textured, speckled surface. The cups are wide and shallow, also with a speckled texture. The lighting is soft, creating subtle shadows on the white surface.

# ASIAN LIQUORS

Discover the rich and diverse world of Asian liquors, where centuries-old traditions and exotic flavors blend harmoniously to create an unforgettable drinking experience.

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# ITO SAKE

Ito Sake Brewery has a warehouse near the Kuzuryu River, the family temple of the Fukui domain, "Daianzenji". From the Meiji era to the Taisho era, brewed sake was carried by riverboat from the river to Mikuni Bay, and from there, the transportation industry such as Kyoto and Niigata thrive. They take advantage of Fukui's climate with sake rice and water, from the great nature of Fukui - fully drawing out the aroma of Junmai Ginjo and the umami of rice.



**PROMO:**  
**S\$78.00**

## DRY JUNMAI GINJO (越の鷹 辛口純米吟醸)

This sake is Koshi no Taka's main product, "Dry Junmai Ginjo"! It has a lime-like ginjo aroma and rice flavor - refreshing and sharp. You can enjoy the refreshing taste of cold sake and the mellowness of rice with hot sake.



**PROMO:**  
**S\$88.00**

## SILVER HAWK (越の鷹 純米大吟醸)

The first Junmai Daiginjo sake of the Koshitaka brand that uses 100% "Koshi no Shizuku" that can only be found in Fukui prefecture. A gorgeous and refreshing scent coexist while retaining the soft taste of "Koshi no Shizuku". There is also a sharp aftertaste that is characteristic of Koshi no Hawk.



**PROMO:**  
**S\$78.00**

## RED HAWK (越の鷹 純米吟醸)

Junmai Ginjo Sake is made from 100% Sakahomare sake rice developed by Fukui Prefecture for Daiginjo. It is a sake that makes the best use of the umami of the specially cultivated rice "Sakahomare". The fruity fragrance that is born from it is irresistible.



# KINMEN KAOLIANG

KL is best known for their international multi award winning standard 58% and 38% liquors. The much sought after KKL has not only become synonymous with the outlying island but more importantly, it has formed an integral part of the economy and a significant role in the culture of Kinmen.



## FIRST QUALITY (特級高粱酒)

This liquor series has been recognized and won in many outstanding international awards and accolades such as the Monde Selection and San Francisco World Spirits Competition just to name a few.

2002: S\$308.00  
1998: S\$378.00  
1986: S\$1,348.00  
1985: S\$1,488.00



## RED LABEL 58° (金門高粱酒 – 紅標)

Adhering strictly to the use of an exclusive fermentation practice crafted in accordance to ancient methods and top quality local spring water as its foundations, resulting in an intense myriad of alluring aromas followed by a long finish, ending with lingering hints of sweetness and floral after taste.

2018: S\$200.00



DUNSTAN VINTNER

## ORDER DETAILS

- Retail Prices includes GST 9%
- Free delivery provided for any mixed bottles bundle of min. S\$ 300.00
- WhastApp +65 9674 9368 to order
- An invoice will be sent to your email/WhatsApp

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## FOR FURTHER ENQUIRIES PLEASE CONTACT

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