

GLOBAL PASSPORT SERIES

VINE  
CO

• 2026 •

## DISCOVERY AWAITS

.....

TOUR DIFFERENT TERROIR, EXPLORE  
THE EXOTIC, AND UNCOVER THE UNIQUE.

Every year, our highly-anticipated **VineCo™ Global Passport Series** takes us on a new adventure to the most prominent well-respected wine regions - from highly touted up-and-coming regions to age-old vineyards with long histories.

A range of classic varietals to charismatic blends, this limited release wine series celebrates creativity and insists on excellence.

Available for a short time by reservation only,  
it's a one of a kind wine experience.

Where will the **VineCo™ Global Passport Series** take you?

Reserve your **2026 VineCo™ Global Passport Series** wines by **Sunday November 2nd, 2025.**

GLOBAL PASSPORT SERIES

VINE  
CO

• 2026 •

## RESERVE YOURS TODAY

.....

Don't miss out on these four exclusive wines from some of the world's most celebrated wine growing regions.

Reserve your **2026 VineCo™ Global Passport Series** wines by **Sunday November 2nd, 2025.**

GLOBAL PASSPORT SERIES

VINE  
CO

• 2026 •



# RESERVE YOURS TODAY



# MALBEC BONARDA • *TWIN PEAKS*

MENDOZA, ARGENTINA

SWEETNESS: DRY | ALC./VOL.: 13% | BODY: MEDIUM - FULL | OAK: MEDIUM - HEAVY

**THE WINE**  
*Twin Peaks* celebrates two of Argentina's most iconic and widely planted grape varieties, Malbec and Bonarda. These two varietals that dominate Argentina's wine region rise together like the two highest peaks of the Andes, that frame the vineyards of Mendoza.

From the sun-drenched foothills of the majestic Andes, *Twin Peaks* is a masterful blend of Malbec and Bonarda that captures the essence of Mendoza's most coveted varietals. This robust red opens with a vibrant bouquet of ripe blackberry, juicy plum, and a delicate whisper of red currant. On the palate, it unfolds with richness and elegance, layers of dark fruit mingle with notes of tobacco, and warm spice, revealing complexity with every sip. Balanced by moderate acidity and smooth well-integrated tannins that lead to a velvety texture and long lingering finish.

**THE REGION**  
Nestled against the striking backdrop of the Andes mountains, Mendoza is Argentina's leading wine region and perfect setting for bold reds, especially Malbec and Bonarda. The high-altitude vineyards, thousands of feet above sea level, create a unique microclimate where intense sunlight is balanced by cool mountain nights. The combination of the diurnal shift and the rustic terroir allows the grapes to ripen slowly, preserving their vibrant acidity all while developing deep, expressive flavours.

**THE FOOD**

- Grilled chorizo sausage
- Mushroom and black bean burgers
- Aged cheddar



# CARMENÈRE SYRAH • *TINTO FUEGO*

MAIPO, CHILE

SWEETNESS: DRY | ALC./VOL.: 13% | BODY: MEDIUM - FULL | OAK: MEDIUM - HEAVY

**THE WINE**  
*Tinto Fuego* embodies the heat and passion of Chilean winemaking. Meaning “red fire”, the name reflects Chile's sun-drenched days and cool Andean nights. This dramatic contrast in temperature brings vibrant acidity and deep, intense flavours.

*Tinto Fuego* a blend of Carmenère and Syrah from Chile's renowned Maipo Valley is a rich, vibrant red that seamlessly marries the depth of Carmenère with the power of Syrah. It offers a plush texture with well-integrated tannins that lend structure without overshadowing the fruit. The nose is inviting and layered, revealing rich aromas of blackberry, black cherry, blueberry, and ripe plum. On the palate, these dark fruits are enhanced by nuances of dark chocolate, black pepper, and a touch of warming spice. The finish is long, savoury, and satisfying, unfolding slowly with lingering notes of earth and spice.

**THE REGION**  
Maipo, known as Chile's most renowned wine region lies at the foot of the Andes, where warm, sunny days and cool nights create the perfect conditions for growing expressive reds. The valley's well-drained alluvial soils lend structure, while the diurnal temperature shifts preserve acidity and aromatics. This unique climate creates wines with ripe fruit character, fine tannins, and distinct earthy undertones. Whether showcasing spicy Carmenère or peppery Syrah, wines from Maipo reflect a balance of ripeness, elegance, and a strong sense of place rooted in the valley's long viticultural heritage.

**THE FOOD**

- Grilled beef skewers with Chimichurri
- Stuffed peppers
- Manchego

# SAUVIGNON BLANC CHARDONNAY • *ALTO BLANCO*

MANCHUELA, SPAIN • MAIPO, CHILE

SWEETNESS: DRY | ALC./VOL.: 12.5% | BODY: MEDIUM | OAK: UNOAKED

**THE WINE**  
*Alto Blanco* reflects the high-altitude vineyards of Manchuela, Spain, and Maipo, Chile. Both mountain regions where cool nights and elevated terrain help preserve crisp acidity in Sauvignon Blanc and develop complex flavours in Chardonnay. These conditions create a bright, white blend with balance, structure, and elegance.

*Alto Blanco*, a transcontinental blend of Sauvignon Blanc and Chardonnay from Spain and Chile, that unites Old World elegance with New World vibrancy. On the nose, vibrant tropical fruit aromas and subtle herbal notes offer a lively introduction. The palate bursts with zesty citrus, crisp green apple, and juicy peach that is complimented by Sauvignon Blanc's signature acidity and energy. Chardonnay rounds out the blend, with a smooth, medium-bodied texture and a gentle richness that softens the finish. A refreshing yet graceful wine that captures the best of both varietals, and continents in every sip.

**THE REGION**  
Tucked between the Júcar and Cabriel rivers, Manchuela in eastern Spain is a rising star known for its dramatic high plateaus, limestone rich soils, and continental climate. Across the globe, Maipo, Chile at the foot of the Andes, with its Mediterranean climate, alluvial soils and cooling mountain breezes is one of the country's most iconic regions. Together, these dynamic regions produce aromatic wines with vibrant fruit character, lively acidity and refined structure.

**THE FOOD**

- Grilled shrimp with lemon and garlic
- Goat cheese salad with citrus vinaigrette
- Feta



# CABERNET MATARO MERLOT • *MURRAY RED*

RIVERLAND, AUSTRALIA

SWEETNESS: DRY | ALC./VOL.: 14% | BODY: FULL | OAK: HEAVY  WITH GRAPE SKINS

**THE WINE**  
*Murray Red* honors Australia's mighty Murray River, that plays a crucial role in supporting Riverland vineyards. It provides essential irrigation, moderates the dry climate, and enriches the regions fertile soil.

A bold and expressive blend of Cabernet Sauvignon, Mataro and Merlot from the sun kissed vineyards of Riverland, Australia. *Murray Red* is full-bodied and structured with intense aromas of ripe blackcurrant and plum, seamlessly layered with notes of red cherry and raspberry. On the palate, dark fruit dominates while subtle spice emerges with hints of cracked black pepper and dried herbs, adding depth and complexity to the fruit-forward profile. Firm but well-integrated tannins pair with balanced acidity, leading to a smooth finish that leaves a lingering impression.

**THE REGION**  
Stretching along the sunbaked banks of the Murray River in South Australia, Riverland is one of the country's largest and most vital wine regions, defined by its warm Mediterranean climate, abundant sunshine, and access to consistent irrigation. These conditions create an ideal environment for reliable ripening and expressive, fruit-forward wines. Robust red varieties like Cabernet Sauvignon, Mataro, and Merlot benefit from the long growing season, ample sunshine and fertile soils.

**THE FOOD**

- Grilled lamb chops with thyme
- Mushroom risotto
- Blue cheese