

2025 COLLECTION

Explore the world's most distinguished wine growing regions with the Winexpert LE collection: a Limited Edition series that celebrates the unique, the exciting and the very best – from classic varietals to exceptional blends.

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**LIMITED EDITION.
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PINOT SHIRAZ

13.5% | DRY | MED-FULL BODY | MEDIUM OAK

An unconventional blend of two distinctly different varietals, masterfully balancing elegance and power. Aromas of mixed berries, florals, and soft spice lead to flavours of sour cherry, dark plum, red fruit, and blueberry. Light licorice and spice add depth, with a lingering finish of silky tannins.

RIVERLAND, AUSTRALIA

The hot, dry climate is ideal for producing richly textured Shiraz with bold berry flavours. Cool nights help Pinot retain acidity, but in this warmer climate it develops richer fruit flavours. This makes it a better blending partner for Shiraz – one reason Australia is one of the few countries to successfully pair these varietals.

FOOD PAIRINGS

- Pork tenderloin with sauteed mushrooms
- Tandoori prawns
- Roasted root vegetables

RELEASE DATE: DECEMBER 2025



BLANC DE NOIR

12.5% | DRY | MEDIUM BODY

A truly distinctive white wine made from black Grenache grapes with minimal skin contact. Blanc de Noir, meaning 'white from black', leans toward white peach, and pink grapefruit flavours with subtle spice. Herbaceous notes, soft echoes of red apple and strawberry, and crisp acidity finish out this showpiece.

LANGUEDOC, FRANCE

Grenache enjoys ideal conditions in this coastal region, where cooling sea breezes moderate the hot, sunny Mediterranean climate. The most common soils are limestone and clay, which help retain moisture in the dry landscape. Limited rainfall and coastal winds yield concentrated fruit, enabling expressive, innovative styles.

FOOD PAIRINGS

- Pork rillettes or cretons
- Lobster risotto
- Grilled peach with mascarpone and honey

RELEASE DATE: JANUARY 2026



MALBEC CABERNET

14% | DRY | FULL BODY | MEDIUM OAK

A bold, charismatic blend showcasing the richness of Malbec and structure of Cabernet Sauvignon. Aromas of violet, dark fruit, and spice lead to a palate of plum, blackberry, and gentle peppercorn. Well-integrated tannins and acidity bring lift, leaving a smooth finish lingering with dark fruit and warmth.

MENDOZA, ARGENTINA

Altitude is key to quality - sitting at the foot of the Andes, these are some of the world's highest vineyards, averaging 900m above sea level. Intense sun ripens grapes fully, while cool mountain nights preserve acidity. Dry, rocky soils stress the vines, yielding smaller, concentrated grapes ideal for bold wines.

FOOD PAIRINGS

- Blue cheese burgers
- Argentine Asado
- Mushroom and roasted garlic flatbread

RELEASE DATE: FEBRUARY 2026



PINOT GRIS VERDELHO

13% | DRY | MEDIUM BODY

Citrus and tropical aromas carry through to a lively palate. Pinot Gris brings melon and pear, while Verdelho adds tropical fruit. Notes of pineapple, guava, and citrus are lifted by green apple and subtle spice. Silky texture, crisp acidity, and a light mineral note create a refreshing finish.

RIVERLAND, AUSTRALIA

Verdelho thrives in Riverland's warm Mediterranean climate. Hot days promote ripening, while cool nights help retain acidity - crucial for Pinot Gris. The winding Murray River provides reliable irrigation in this dry region, nourishing fertile loam and clay soils. These conditions produce fully ripened grapes, yielding fresh, fruit-driven wines.

FOOD PAIRINGS

- Thai red curry chicken
- Shrimp vermicelli bowl
- Pear, walnut, and goat cheese salad

RELEASE DATE: MARCH 2026

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PACIFIC QUARTET RED

14% | DRY | MED-FULL BODY | HEAVY OAK
GRAPE SKINS

Four varietals from four countries: Chilean Carménère, Australian Shiraz, California Cabernet Sauvignon, and New Zealand Merlot create a delectably bold, well-structured blend. Aromas of blackberry, cherry, and spice lead to a rich palate layered with blackcurrant, plum, and dark chocolate. Firm tannins and toasty oak deliver a long, satisfying finish.

PACIFIC RIM

The Pacific Rim's diverse climates offer ideal conditions for premium grape growing. From Chile's coastal vineyards and Australia's sun-drenched regions to California's rich soils and New Zealand's cool maritime zones, this unique blend of terroirs contributes to the wine's vibrant fruit, balanced acidity, and complex character.

FOOD PAIRINGS

- Grilled ribeye with peppercorn sauce
- Smoky paprika vegetable kabobs
- Caramelized onion & gouda puff pastry bites

RELEASE DATE: APRIL 2026