

# Cru SPECIALTY

Cru Specialty brings you exceptional dessert wines that are the perfect addition to your own wine collection, but are also ideal for holiday entertaining and gift giving.

Ask your RJS Craft Winemaking retailer to recommend a Cru Specialty wine for you.



Cru  
SPECIALTY



Add dessert to  
your wine collection.



Go to [www.rjscraftwinemaking.com](http://www.rjscraftwinemaking.com)  
for more information.



# Cru SPECIALTY

## Enjoy a sip of something sweet.

Cru Specialty dessert wines satisfy every sweet tooth. Craft winemakers who want to add that extra 'something' to their celebrations, or even to finish off a good meal right, always have a few bottles of Cru Specialty in their wine cellars.

The smaller batch format of Cru Specialty kits makes just enough of these rich and complex specialty wines to satisfy your dessert cravings, and a few bottles left to gift to family and friends. With several dessert inspired flavours to choose from, you can create some truly extraordinary sweet wines for your cellar with Cru Specialty.

Cru Specialty offers a decadent dessert wine experience – because sometimes special meals are only complete with something sweet.

Each kit contains everything you need to make 11.5 litres of your very own succulent dessert wine in as little as six weeks.



\*Labels included; bottles, corks, and shrinks sold separately.



## CRU SPECIALTY DESSERT WINES

### Cabernet Franc Style Dessert Wine

Your palate will be overcome with flavours of sweet and tart red berries and apricots. A lingering honey finish will have you craving more.

### Premium Dessert Wine

Deep ruby-red premium dessert wine smolders with bold aromas and flavours of black cherries and blackberries. A perfect after-dinner delight.

### Riesling Style Dessert Wine

Riesling's acidity adds the perfect balance to the intense sweetness. Sinfully delicious with intense apricots, apples, and pears on the nose, following through to tempting flavours of honey and lychee that linger on the palate.

### Vidal Style Dessert Wine

This golden nectar is full of peach and tropical fruit with a perfectly balanced, honey-like sweetness. Ideal for after-dinner sipping.

## SEASONAL FALL RELEASES\*

### Black Forest Dessert Wine

Bursting with rich aromas of red and dark cherry, this full-flavoured dessert wine style also has a hint of dark chocolate fused with plum and toasted oak on the nose.

### Coffee Dessert Wine

Typical of medium roast coffee, aromas of toffee, burnt marshmallow, and chocolate will entice you and follow through to a palate which finishes with lingering notes of vanilla.

### Raspberry Mocha Dessert Wine

Ruby red with aromas of dark chocolate and coffee blended with ripe juicy raspberry jam. Sweet on the palate with nuances of cocoa powder and coffee balance perfectly with hints of tangy acidity from the raspberry.

### Toasted Caramel Dessert Wine

Intensely creamy and pleasantly sweet, this full-bodied dessert wine combines rich caramel aroma with the robust flavours of red fruit. The buttery caramel notes give this wine a roundness and texture on the palate that is perfectly balanced with rich toasted notes on the finish.

*\*Quantities are limited, while supplies last*