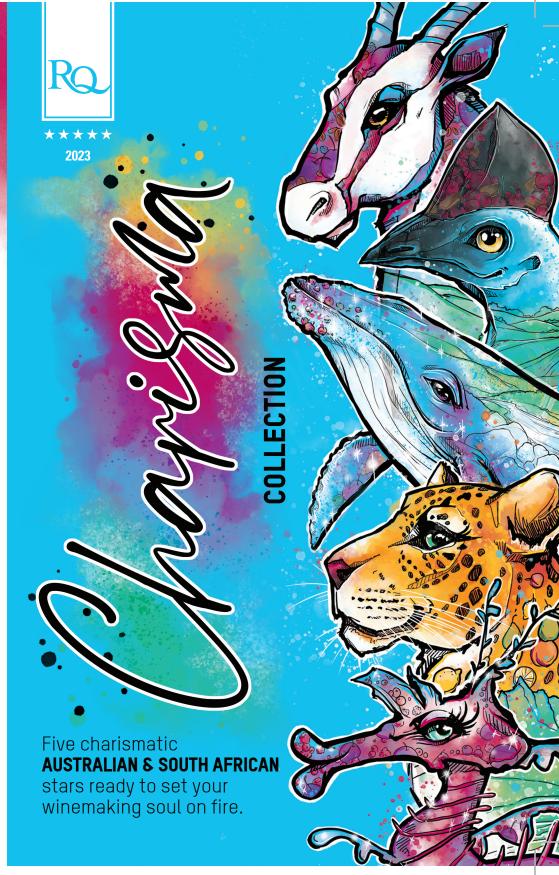




CHARISMATICALLY CRAFTED. EXPRESSIVELY ENJOYED.



Learn more at rjscraftwinemaking.com





This year, **RESTRICTED QUANTITIES** invites you to experience the magic of craft winemaking with an expressive collection of alluring wines that will charm you at first sip but make a lasting impression with their magnetic power.



Deeply energetic, captivating and attractive, these five charismatic creatures hailing from **AUSTRALIA** and **SOUTH AFRICA** —

Vivid, Majestic, Alburing, Dazzling and Elegant are bound to enrapture the winemaker in you.

NOTE: Wine is very subjective to all individuals. Different types of winemaking practices can affect the outcome of your wine. Refer to tasting notes for each wine as a guideline for how we describe the profiles of our finished wines.



RELEASE DATE: THE REFRESHING STAR IN THE CHARISMA COLLECTION!

Making a splash with its premium signature style, MAJESTIC swirls an instant attraction.

Fruit driven and regally crisp, this fragrant **AUSTRALIA SEMILLION SAUVIGNON BLANC** sings harmoniously together. Beautifully balanced with a graceful succulence, never has a spectacular blend been so melodically intriguing.

SEMILLON SAUVIGNON BLANC

OAK: Light BODY: Light SWEETNESS: Dry

Varting Notes

A fresh bouquet of ripe apples, pear and gooseberry with a hint of oak. Delicate grassy and herbaceous flavour notes. Deliciously aromatic with a medium-long finish.

Food Pairings

An enchanted match for Oven Roasted Cherry Tomato Salmon Trout, Grilled Garlic & Herb Prawns or Creamy Chicken Risotto. SEMILLON Sauvignon Blanc

JANUARY 2023

The **HUMPBACK WHALE**, graceful acrobat within Australia's crystal blue Coastlines.

RELEASE DATE: FEBRUARY 2023 HE SMOOTH-TALKER OF THE CHARISMA COLLECTION!

Velvety, sensual and romantic at heart, **ALLURING** sparks an undeniable attraction worthy of turning heads around the globe.

Ripe and plush with a soft finish, this arousing plummy AUSTRALIAN MERLOT pulls you right into the glass. Adored for its wildly popular taste and easy-going charm, it's not surprising that this irresistible beauty captivates winemakers everywhere.

MERLOT

OAK: Medium BODY: Medium SWEETNESS: Dry

Tasting Notes

Wonderfully fleshy with big hits of plum, jam, raisin and red berries. Gently spiced, silky tannins and a smoky oak finish, round out a phenomenally suave demeanor.

Food Pairings

Pairs beautifully with Root Vegetable Pork Roast, Gruyère Potatoes au Gratin or Peppery Sausage Lasagna.



The **LEAFY SEA DRAGON**, spectacular fish camouflaged in cool reefs off the Southern and Western coasts of Australia.

CAPTURE

CAPTURE

THE DYNAMIC LEAD OF THE CHARISMA COLLECTION.

Distinctly striking and audacious, **DAZZLING** fearlessly claims your attention with its stunning profile.

Delivering an unforgettable smoky aroma, this uniquely famous SOUTH AFRICAN PINOTAGE is proudly bolder than its predecessors Cinsault and Pinot Noir. Thrilling palettes with coffee flavours, you can expect this admired powerhouse to entice legions of fans the world over.

PINOTAGE

OAK: Heavy BODY: Full SWEETNESS: Dry

Tasting Notes

Upfront smoky aromas, prunes and blackberries on the nose. Indulgent espresso on the palate makes for a remarkably firm and unique pour.

Food Pairings

Impressive pairing for Coffee Rubbed Ribs, Braai Portobello Burgers or Beef & Mustard Seed Curry.



The **GEMSBOK**, stunning gatekeeper of arid South African Deserts.

RELEASE DATE: APRIL 2023

SAMPLE

THE REVERED STAR OF THE CHARISMA COLLECTION!

Intriguingly floral and luxuriously lithe, **ELEGANT** upholds an impressive and well-balanced swagger.

This exceptionally bright **SOUTH AFRICAN CHENIN BLANC CHARDONNAY VIOGNIER** is exquisitely adaptive and wildly versatile.
Lingering citrus notes and herbaceous aromas inspire a stylish, respected and fiercely beloved blend that lingers long past its first encounter.

CHENIN BLANC CHARDONNAY VIOGNIER

OAK: Unoaked **BODY:** Medium **SWEETNESS:** Dry

Tasting Notes

Divine pink grapefruit, pear, peach, lemon and citrus aromas burst like sunshine on the palate! Floral undertones and delicate spice leave a nuanced mouthfeel.

Food Pairings

Couple with Sage Butter Chicken,
Pan-Roasted Lobster with Chive Beurre
Blanc or Grilled Pork & Apple Salad.



The **CAPE LEOPARD**, legendary survivor of South Africa's rugged Mountain Ranges.