



Wine List 2019

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New Zealand

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Konrad Wines is fully owned by the Hengstler family, Konrad, Sigrun and their two sons, Conrad and Carlo. Hengstlers originally migrated from Germany to Melbourne in Australia, where they settled for a period of over 20 years. While travelling through New Zealand, Konrad discovered Marlborough Sauvignon Blanc and was immediately attracted to this outstanding wine. Konrad planted their first vines in 1996 and produce a range of wines from their two vineyards in the Wairau and Waihopai Valleys of Marlborough, totalling 40 hectares. Every year, after fermentation, wines from the two distinctly different sites are used for the blend of Sauvignon Blanc and Pinot Noir. Quality is the absolute focus of Konrad and it starts in the vineyard where no corners are cut, and continues in the winery where 'handcrafting' is the applied standard. Konrad's philosophy is 'the best fertilizer is the foot of the farmers.

White Wine



Hole In The Water Sauvignon Blanc

Marlborough, New Zealand

Brilliant, pale straw green colour. Ripe Marlborough Sauvignon aromas with classic tropical fruit characters, passionfruit, elderflower and citrus-limes and grapefruit particularly. The palate is fresh and full of vigour. Flavours of passionfruit, melon and grapefruit are balanced by limey acidity and good fruit sweetness. The palate is well structured and tapers to a taut, lingering finish.

Awards:

Air New Zealand Wine Awards, 2013: **Pure Silver**

Air New Zealand Wine Awards, 2012: **Pure Bronze**



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White Wine



Hole In The Water Sauvignon Blush Rose

Marlborough, New Zealand

The Waihopai Valley Marlborough is often referred to as the hole in the water due to it being one of New Zealand's sunniest and driest areas, In these bright, but relatively 'cool' climate conditions the grapes selected for this unique Sauvignon Blanc Blush wine show the advantage of a long slow ripening season.



Hole In The Water Pinot Gris

Marlborough, New Zealand - Alc 13%

Brilliant apricot tinged colour with a watery hue. Ripe pear and red apple aromas laced with honeysuckle are followed by some musk end notes. Showing good richness and a broad creamy like texture the palate has flavours of ripe pear, red apple and honeysuckle with some musk infusions on the medium dry finish. Aftertaste of ripe pears, honeysuckle and subtle musk drink now.



Konrad Gewurztraminer

Marlborough, New Zealand

An intensely aromatic wine showing its signature rose petal, Lychee and spice aromas. The palate is soft and luscious with the barest hint of sweetness. A great wine to enjoy by itself or with spicy Asian cuisine.

Award:

International Aromatic Wine Competition 2009: Bronze Medal

White Wine

Konrad Sauvignon Blanc 2018

Marlborough, New Zealand



A brilliant, pale straw green colour. This is a ripe of Sauvignon showing elements of passion fruit, mango, melon and stone fruit, as well as subtle yoghurt complexity from a whisker of barrel fermentation. The palate is soft, full and dry taking richness from the excellent fruit weight achieved in the vineyard. Classic Marlborough Sauvignon flavours of tropical fruits are under laid by vein of exotic fruits reminiscent of guava and lychee The extract of the wine fills the mouth while acidity keeps the palate alive through to a clean, dry finish. A wine to enjoy now with seafood, poultry, pasta and Asian dishes just by itself.

Awards:

2010 Silver Medal Royal Easter Show Wine Awards 2011

4 Stars Winestate Magazine, Australia

Liquorland Top 100 2009: Bronze Medal

Vintage 1999 Gold Medal at Singapore International Wine Challenge 2000

Vintage 2000 Gold Medal at Air New Zealand Wine Awards

2000 Parkers Wine Advocate, 89 points.

Wine Spectator 89points

Selected: Best values around the world

Konrad Gruner Veltliner

Marlborough, New Zealand



The nose shows a pleasing array of fruit and mineral characters from pear, baked apple, fennel, white peach and raspberry. The palate is full bodied with impressive vinosity, a powerful mid palate crammed with yellow fruits; quince, grapefruit, honeydew melon and ripe gooseberry.

Awards:

4 Stars (86 points) Sam Kim Review, Wine Orbit, Jan 2011

3 Stars Michael Cooper Winestate Review 2011

3 Stars Winestate, Marlborough Review 2011

Konrad Riesling

Marlborough, New Zealand



This Riesling shows aromas of lemon, lime and apple blossom and a lovely mineral earthiness to accentuate the floral aromatics. The palate is taut and dry with just a hint of residual sugar to balance the wine's acid spine. Flavours of mandarin, lemon and lime run through the mid-palate with the characteristic minerality of the vineyard showing on the long clean finish.

Awards:

90 Points Wine Orbit NZ Wine Review

International Aromatic Wine Competition 2009: Gold Medal

Lisa Perrotti Brown in Asia , Jan 2009: 88 points

White Wine



Konrad Riesling Bunch Selection

Marlborough, New Zealand

The nose delivers pure Riesling fruit notes of lime blossom, golden delicious apples, lemon rind and beautiful floral aromatics. The palate is clean and precise with great intensity. Lime, lemon and apples combine to produce a satisfying mouthful of delicious Marlborough Riesling. Made in an off dry finish clean and long.

Awards:

100 Top New Releases Gourmet Traveller Magazine Apr/May 2009: 4 Stars

Gourmet Wine Traveller Magazine April: 91 points

Neal Martine, Wine Advocate Issue 184, Sept 2009: 86 points

International Aromatic Wine Competition 2008: Bronze Medal



Konrad Sigrun Noble Two Riesling 375ml

Indicative blend: 55% Riesling and 45% Sauvignon Blanc.

A full straw gold colour with subtle green hues. Enticing aromas of ripe apples. Fig, dried apricot and quince with a whiff of toffee from barrel fermentation. As the nose opens up further aromas of pineapple, lychee, and guava reveal themselves. The palate is unctuous and thick showing a profusion of dried fruit, toffee and marmalade characters. As the mid palate builds these flavours take on more defined features of oak and fruit extract. The finish is long and rich, oozing with ripe treacly fruit and balanced perfectly with cleansing acidity. A modern classic.

A well-structured wine drinking nicely while young, but with sufficient concentration to warrant cellaring for up to 15 years.

Perfect accompaniment to clean, crisp desserts, blue cheese, chicken, duck or goose liver pates – a dessert wine of pure indulgence.

Award:

2011 Vintage

Pure Bronze

Air New Zealand Wine Awards

Awarded: 2013

Red Wine



Konrad Pinot Noir

Marlborough, New Zealand

Mid-purple blue colour. Plum, dark berry fruit, leathery, cherries, rose Petals on the nose. Ripe cherry plum characters, velvety texture on the mid palate through to finish, sweet fruit on the mid palate has married in well with wonderfully integrated oak character leaving Pinot flavours lingering for a long time. A wine to enjoy with game lamb and poultry dishes, Italian style food and vegetarian cuisine.

Awards:

87 pts Lisa Perrotti-Brown Wine Advocate
Michael Cooper Review May 2011: 3.5 Stars
Silver Medal at Royal Hobart Wine Show 2004, Tasmania
Bronze Medal at Air New Zealand Wine Awards 2004
Bronze Medal at Bragato Wine Awards 2004
Parkers Wine Advocate 90 Points

White Wine



Mt Fishtail Pinot Gris

Marlborough, New Zealand

The nose shows excellent depth and complexity, subtle pear, white stone fruit & baking spices sit well with doughy yeast lees characters on the nose. In the mouth this is a substantial wine with more stone fruit richness, soft acidity, gentle aromatics and full texture. A wine to enjoy with richer types of cuisine such as game birds, duck, pheasant or guinea fowl, firm fleshed fish like Groper, Tuna or grilled Octopus.

Red Wine



Mt Fishtail Pinot Noir

Marlborough, New Zealand

Deep purple magenta colour with crimson hues. An aroma of exuberantly ripe sweet dark fruits, cherry, mulberry & plum touched by toasty oak. The entry is soft and warm with sweet rip Pinot fruit opening to a gently expansive mid palate. The soft but well integrated tannins provide the perfect cradle for the fruit to ease back into as the wine ages. A wine to enjoy with lamb, game and poultry dishes as well as Italian or vegetarian style food.



Hole In The Water Pinot Noir

Marlborough, New Zealand - Alc 12.5%

A pure, fruity and extremely delicious wine. But also a very elegant red wine full of dark cherries, cranberry and prunes and the surprise with light nuances of spices, roasted oak, lore and vanilla. The bouquet is full of black cherries, plums and strawberries