



## FINE WINE, GOOD LIVING

Greetings from **WINE ATELIER**, provider of fine wines to those who enjoy the vinous experience as much as we do. Whether you are a novice or connoisseur, Wine Atelier has a selection of fine wines to suit almost any taste.

Wine Atelier operates online and does not have a retail store, so savings are passed on to our customers. This means customers enjoy competitive prices for excellent vintages.

Wine Atelier caters for every occasion. Our products are the perfect accompaniment to a wedding reception, corporate function, or private party.

## RANGE OF PRODUCTS

Wine Atelier offers a selection of vintages from the reputed vineyards of Australia, France, Italy and South Africa. Our wines come from the famous wine-making regions of Coonawarra, Barossa and Cowra in Australia, Bordeaux, Burgundy, Loire and Rhone in France, to Tuscany and Piedmont in Italy, and the Western Cape in South Africa.

We also offer alcoholic beverages that come in a variety of fun flavours and colours. Great for a barbecue or poolside party, or just to chill out with friends. A sure way to put you in the mood to party!

## WINE APPRECIATION

Wine appreciation is an art in itself and while most of us may not be aiming to be experts, it is good to understand the basics to know the finer points of tasting wine.

If you are interested in holding a wine tasting session at a venue of your choice, Wine Atelier can assist in providing the expertise.

## CONTACT US

Please email your enquiries to sales@[wineatelier.com](mailto:sales@wineatelier.com) or call 6323 0801. We look forward to hearing from you.

## WINE CATALOGUE

## AUSTRALIAN WINES

**Billygoat Hill Shiraz 2004**Item code: **AU01-BS**Price: **S\$20.00** / 750 ml

The bouquet displays rich, ripe, spicy plum characters with fresh fruit characters. The palate is medium bodied with sweet fruit and spice, balanced with a soft tannin finish.

**Billygoat Hill Cabernet Sauvignon 2004**Item code: **AU02-BCS**Price: **S\$20.00** / 750 ml

The bouquet exhibits rich, ripe blackberry and cassis characters, balanced by a hint of mintiness. The palate is medium bodied with sweet blackberry fruit and soft mint characters, finishing smoothly with rounded tannins.

**Billygoat Hill Merlot 2004**Item code: **AU03-BM**Price: **S\$20.00** / 750 ml

A soft, ripe berry wine with moderate tannins. Smooth and light in style to be enjoyed for all occasions. Serve with flavoured meat dishes like roasts, stir-fry, curries or game birds.

**Billygoat Hill Chardonnay 2005**Item code: **AU04-BC**Price: **S\$20.00** / 750 ml

A soft and creamy palate with ripe, full flavours derived from the fruit but supported by the vanillin flavours from the oak and the soft, nutty and creamy flavours developed from less aging and partial malolactic fermentation. Great with fish, chicken and salads.

**Billygoat Hill Shiraz**Item code: **AU05-BS-can**Price: **S\$160.80** per carton of 24 cans  
250 ml per can**Billygoat Hill Cabernet Sauvignon**Item code: **AU06-BCS-can**Price: **S\$160.80** per carton of 24  
cans 250 ml per can

## AUSTRALIAN WINE

**Red Deer Station Cabernet Sauvignon 2004**Item code: **AU07-RDCS**Price: **S\$22.00** / 750 ml

This wine has flavours of blackcurrant, musberry and a cedar nose, along with the spice and chocolate, creating a flavoursome wine.

**Red Deer Station Shiraz 2004**Item code: **AU08-RDS**Price: **S\$22.00** / 750 ml

This Shiraz has aromas of concentrated berry fruit. The palate is rich, full-bodied and soft, which contributes to a well-balanced wine.

**Red Deer Station Merlot 2004**Item code: **AU09-RDM**Price: **S\$22.00** / 750 ml

Created from herbaceous cool climate merlot fruit, the palate is full of flavours which are fruit-driven with a soft persistent finish.

**Rock Art Cabernet Merlot 2004**Item code: **AU10-RACM**Price: **S\$25.00** / 750 ml

A rich, medium-bodied Cabernet Merlot showing deep red-purple colours with ripe, sweet red currant and small berry aromatics and flavour. There is also subtle American oak with soft natural grape tannins.

**Rock Art Shiraz 2004**Item code: **AU11-RAS**Price: **S\$25.00** / 750 ml

This medium bodied Shiraz exhibits ripe, sweet berry flavours of blackcurrant and cherry. There is also American Oak to balance the fruit and natural grape tannins. The plate is full and soft and delicious to drink now with food.

**Rock Art Merlot 2004**Item code: **AU12-RAM**Price: **S\$25.00** / 750 ml

A wine showing medium red-purple colour with mint, berry and leave aromas. Gentle oak treatment ensures a rounded palette flavour that builds on the natural sweet berry, mint characters of the Merlot fruit used to make this wine.

## AUSTRALIAN WINE

**Rock Art Chardonnay 2005**Item code: **AU13-RAC**Price: **S\$25.00** / 750 ml

The rich medium-bodied Chardonnay has ripe peach fruit aromas with a hint of French oak. The palette is lush and mouth-filling and delicious to drinks now either on its own or with food.

**Penfolds Koonunga Hill Chardonnay 2000**Item code: **AU14-PC**Price: **S\$45.00** / 750 ml

## FRENCH WINE

**St. Estephe Chateau La Vicomtesse 1998**Item code: **FR01-SES**Price: **S\$68.00** / 750 ml

Dense purple colour and a bright, blackcurrant fruit on the palate with high acidity and a juicy finish. Some tannin. Highly recommended.

**St. Emillion Puissenguin Chateau Tour Lejet 1999**Item code: **FR02-SEM**Price: **S\$45.00** / 750 ml

Aromas of old oak chests and cinnamon sticks are quickly followed on the nose by a hint of dried apricots. The palate is no less intriguing with blood plums and a well balanced oak-inspired finish.

**J. Moreau & Fils Chateaufeuf Du Pape Rouge 1998**Item code: **FR03-JMCR**Price: **S\$69.00** / 750 ml

Rich, velvety layers of ripe black cherry, wild berry and peppery spice unfold and end in a velvety finish. Barrel aging lends mature flavours and integrates warm vanilla tones with the expressive Zinfandel character. Perfect with grilled meats, Provencal or Italian dishes, as well as with cheeses.

## FRENCH WINE

**J. Moreau & Fils Pouilly-Fuisse 2000**Item code: **FR04-JFUI**Price: **S\$55.00** / 750 ml

Fruity nose with aromas of hazelnut and a touch of vanilla. A distinguished wine, forward, fat and smooth with floral & white peach flavours, and a clean structure. To be enjoyed with cold salmon with mayonnaise or smoked salmon, trout, haddock, seafood and spicy exotic dishes.

**J. Moreau & Fils Pouilly Fumé 2000**Item code: **FR05-JFUM**Price: **S\$45.00** / 750 ml

Fine nose of blackcurrant buds and spices, typical of the Sauvignon grape variety. Lovely and fruity in the mouth with floral and white peach flavours, and a clean structure. To be enjoyed with cold salmon with mayonnaise or smoked salmon, trout, haddock, seafood, as well as with spicy, exotic dishes.

## ITALIAN WINE

**Anforio Barolo Vendemmia 1993**Item code: **IT01-AB**Price: **S\$88.00** / 750 ml

The famous wines of Barolo are made from the red grape of Piemonte called nebbia, which takes its name from the fogs in the region. Like Pinot Noir, this grape is color-poor, yet it can be more fiercely tannic than a Cabernet. Garnet red in color with orange reflections; characteristic, intense, appealing and ethereal odor; dry, full, hardy and austere but velvety flavor.

**Pegaso (Si Pegaso Ferar Volatu) Valpolicella Classico Rosso 2000**Item code: **IT02-PEG**Price: **S\$35.00** / 750 ml

The elegant, dry, tannic red wine has a delightful robust aroma with the perfect scent of fruit and a herbal, leafy nose. An attractive palate with bitter red fruits, it is suggested to accompany savoury dishes, pasta and red meats.

**Tenuta Santedame Chianti Classico Tenimenti Ruffino 1999**Item code: **IT03-TEN**Price: **S\$45.00** / 750 ml

Elegance and structure find a perfect balance exalting the soft tannins and the intriguing spicy notes integrated in the fruity body. The fruity notes are dominated by aromas of cherry and small red berries that blend beautifully with the spicy scents of vanilla, liquorice and coffee. Enjoy with traditional Italian pasta dishes, pork chops or roast chicken.

**Aziano Chianti Classico Rosso (Ruffino) 1999**Item code: **IT04-AZI**Price: **S\$17.00** / 375 ml

Medium ruby in colour with an aroma of fresh black cherries, bitter chocolate and hints of tobacco. The palate is medium weight, smooth and silky, with black cherry fruit, medium tannin, and invigorating acidity. Good concentration and complexity. Ideal with veal, chicken, mild cheeses and lightly spiced pastas.

## SOUTH AFRICAN WINE

**Stormy Bay Cabernet Sauvignon 2005**Item code: **SA01-SBCS**Price: **S\$24.00** / 750 ml

This well balanced wine has a pleasing bouquet, a rich plum flavour and crisp after taste that is excellent on the nose and on the palate. Ideal with roasts and game dishes, as well as stir-fry and curries.

**Stormy Bay Merlot 2005**Item code: **SA02-SBM**Price: **S\$24.00** / 750 ml

A medium-bodied red wine with subtle black berry aromas, which carry through to a well-structured and juicy palate. Ideal with spicy beef, pork, lamb or game dishes.

**Stormy Bay Shiraz 2005**Item code: **SA03-SBS**Price: **S\$24.00** / 750 ml

Plummy fruit flavours with hints of cherries and wild berries, which is complimented by a dash of smokiness. The palate has a smooth, velvety entry, with fruit flavours that follow through. Ideal with spicy beef, pork, lamb or game dishes.

**Stormy Bay Chardonnay 2005**Item code: **SA04-SBC**Price: **S\$25.00** / 750 ml

This wine has refreshingly crisp acidity with lingering tropical and grassy flavours. Enjoy as an aperitif or with light meals, chicken or seafood.

## ROSE

**Woodbridge Zinfandel Rose 1998**Item code: **CA01-WZRS**Price: **S\$49.00** / 750 ml

Delicate and refreshing, the white Zinfandel has a rose-hued colour and aromas and flavours that burst with vibrant notes of ripe, red apple and fresh strawberry. Orange blossom notes give way to a crisp, light flavour with just a hint of sweetness.

**Clos l'Abeilley Sauternes 1993**Item code: **FR06-CLA**Price: **S\$88.00** / 750 ml

A good vintage for Sauternes that resulted in a number of wines with excellent botrytis characteristics. This is one such wine exhibiting wild honey aromas, luscious apricot fruit and excellent length.

## PARTY DRINKS

**FX Vodka Ice Passion**

275ml, 4.0% alc/vol

Item code: **FX01-IP**Price: **S\$108.00**

per case of 24 bottles

**FX Vodka Ice Berry**

275ml, 4.0% alc/vol

Item code: **FX02-IB**Price: **S\$108.00**

per case of 24 bottles

**FX Vodka Ice Premix**

275ml, 4.0% alc/vol

Item code: **FX03-PRE**Price: **S\$108.00**

per case of 24 bottles

**FX Vodka Ice Blue**

275ml, 4.0% alc/vol

Item code: **FX04-IBL**Price: **S\$108.00**

per case of 24 bottles

**FX Long Island Iced Tea**

275ml, 10.0% alc/vol

Item code: **FX05-LIT**Price: **S\$140.00**

per case of 24 bottles

## WINE CHILLER

**Techno Wine Cooler** (Model: WBS-133C)Item code: **TWC-WBS133C**Price: **S\$628.00**

- 520mm (W) x 512mm (D) x 836mm (H)
- Accommodates 52 bottles (750ml)
- Safety see-through door with stainless steel handle
- Stainless steel wavy racks to prevent bottles from tipping
- Low wattage lights illuminate the interior
- Low noise, low energy consumption and CFC-free

**NEW MODEL ARRIVING**

## TERMS &amp; CONDITIONS

**Payment**

- Cash on delivery, cashier's order, or ATM fund transfer.

**- For ATM Fund Transfer:**

- 1) Our bank account details will be provided once the order is confirmed.
- 2) Deposit the amount into the bank account and email the deposit slip to us at sales@wineatelier.com.
- 3) Orders will be sent/collected upon receipt of deposit slip.

**Order processing & Cancellations**

- Please allow 2 working days for your order to be processed.
- Customers will receive a phone confirmation of their faxed orders.
- No refunds will be given for cancellations.

**Delivery**

- Delivery per destination within Singapore is inclusive for any single order amounting to **\$200** and above.

- For orders below \$200, a delivery fee of \$20 will be charged per destination.
- If collection of ordered items is preferred, please indicate on the order form and we will contact you to arrange for collection.
- Please allow 2 full working days for delivery after receipt of order.
- Please ensure that all information provided on the order form is accurate. If addressee's details are not entered correctly, Wine Atelier cannot be held responsible for inability to deliver.
- If delivery is unable to be made the same day due to inaccuracy of addressee's details provided, or unavailability of receiver, collection by the customer/receiver will be arranged.

**General Information**

- All items are subject to availability. Goods sold and delivered are not subject to return.
- A replacement for spoilt products will be given if a report is made within the same day of delivery. Spoilt products will be replaced with the same vintage or another of equivalent value, whichever is available.
- Please present the delivery order and/or invoice as proof of delivery.
- **All vintages 10 years and older are purchased at the buyer's risk.**

# order form

**to order call 6323 0801, or email: sales@wineatelier.com**

**ORDERED BY:**

name: (Mr/Mrs/Ms) \_\_\_\_\_ e-mail: \_\_\_\_\_

mailing add: \_\_\_\_\_ postal code: \_\_\_\_\_

tel: \_\_\_\_\_ (home) \_\_\_\_\_ (mobile) \_\_\_\_\_ (fax)

**COLLECTION: (for orders below S\$200)**  
Please tick the box to indicate that you will be collecting the order and we will call you to arrange for collection. Alternatively, you may wish to arrange for delivery at a surcharge of \$20 per destination.

**DELIVERY: (inclusive for orders S\$200 and above)**

Please tick the box to indicate if the order is to be delivered to the same address provided above. Otherwise, please provide us with the delivery details below.

deliver to: (Mr / Mrs / Ms) \_\_\_\_\_

delivery add: \_\_\_\_\_ postal code: \_\_\_\_\_

tel: \_\_\_\_\_ (home) \_\_\_\_\_ (mobile)

delivery date: DD/ \_\_\_\_\_ MM/ \_\_\_\_\_ YY/ \_\_\_\_\_ delivery time :  office hours  anytime

**Please allow 2 full working days for order processing. Please tick to indicate preference.**

please indicate your order/s below:

Australian wines

item code	price per bottle: (S\$)	quantity:	total amt (S\$)	item code	price per carton of 24 cans: (S\$)	quantity	total amt (S\$)
AU01-BS	\$20.00			AU08-RDS	\$22.00		
AU02-BCS	\$20.00			AU09-RDM	\$22.00		
AU03-BM	\$20.00			AU10-RACM	\$25.00		
AU04-BC	\$20.00			AU11-RAS	\$25.00		
AU05-BS-can	\$160.80			AU12-RAM	\$25.00		
AU06-BCS-can	\$160.80			AU13-RAC	\$25.00		
AU07-RDCS	\$22.00						

French wines

item code	price per bottle: (S\$)	quantity:	total amt (S\$)	item code	price per bottle: (S\$)	quantity	total amt (S\$)
FR01-SES	\$68.00			FR04-JFUI	\$55.00		
FR02-SEM	\$45.00			FR05-JFUM	\$4500		
FR03-JMCR	\$69.00						

# order form

please indicate your order/s below:

## Italian wines

item code	price per bottle: (S\$)	quantity:	total amt (S\$)	item code	price per bottle: (S\$)	quantity	total amt (S\$)
IT01-AB	\$88.00			IT03-TEN	\$45.00		
IT02-PEG	\$35.00			IT04-AZI	\$17.00		

## Rosé & Wine Chiller

item code	price per bottle: (S\$)	quantity:	total amt (S\$)	item code	price (S\$)	quantity	total amt (S\$)
CA01-WZRS	\$49.00			TWC-WBS133C	\$628.00		
FR06-CLA	\$88.00						

## Party drinks

item code	price per case: (S\$)	quantity:	total amt (S\$)	item code	price per case: (S\$)	quantity	total amt (S\$)
FX01-IP	\$108.00			FX04-IBL	\$108.00		
FX02-IB	\$108.00			FX05-LIT	\$140.00		
FX03-PRE	\$108.00						

## MODE OF PAYMENT

Please indicate your preferred payment mode.

- cash on delivery     cashier's order     ATM fund transfer (we will call you to advise you on the bank account number)

## TERMS & CONDITIONS

### Payment

- Cash on delivery, cashier's order, or ATM fund transfer.

- For ATM Fund Transfer:

- 1) Our bank account details will be provided once the order is confirmed.
- 2) Deposit the amount into the bank account and email the deposit slip to us at [sales@wineatelier.com](mailto:sales@wineatelier.com).
- 3) Orders will be sent/collected upon receipt of deposit slip.

### Order processing & Cancellations

- Please allow 2 working days for your order to be processed.
- Customers will receive a phone confirmation of their faxed orders.
- No refunds will be given for cancellations.

### Delivery

- Delivery per destination within Singapore is inclusive for any single order amounting to \$200 and above.
- For orders below \$200, a delivery fee of \$20 will be charged per destination.
- If collection of ordered items is preferred, please indicate on the order form and we will contact you to arrange for collection.
- Please allow 2 full working days for delivery after receipt of order.
- Please ensure that all information provided on the order form is accurate. If addressee's details are not entered correctly, Wine Atelier cannot be held responsible for inability to deliver. If delivery is unable to be made the same day due to inaccuracy of addressee's details provided, or unavailability of receiver, collection by the customer/receiver will be arranged.

### General Information

- All items are subject to availability. Goods sold and delivered are not subject to return.
- A replacement for spoilt products will be given if a report is made within the same day of delivery. Spoilt products will be replaced with the same vintage or another of equivalent value, whichever is available. Please present the delivery order and/or invoice as proof of delivery.
- All vintages 10 years and older are purchased at the buyer's risk.