Canada's foremost wine expert,

Marcus Ansems, MW,

leads a hand picked team across the globe to bring home wine's best kept secrets.

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HEMISPHERES WINE GUILD

A TASTE OF HISTORY

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HEMISPHERES WINE GUILD 403.313.0516

SERVICE@HEMISPHERESWINE.CA

@HEMISPHERESWINEGUILD



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2022 WINTER OFFERING

FEATURING EXTRAORDINARY WINES

SOUTH AFRICA

The colour is a pale gold showing some development. The nose is restrained with notes of candied lemon, hazelnut and toast. The wine was fermented in concrete tanks and shows a linear and precise focus. Age has softened the acidity somewhat leaving it soft with a bitter almond finish. Try with lemonroasted chicken.

Drink now to 2023.

Gesondheid (CHEERS IN AFRIKAANS)

Chenin Blanc (known primarily from the Loire Valley, France) has become South Africa's best quality white grape. Its' naturally bright acidity works well in this warm climate. Quite floral, with pear, orange blossom, and honeyed stone shows good balance between crisp acidity and a rich textured palate. Try with salad. Drink now to 2023.

This wild fermented, whole СН bunch pressed rosé has a delicate pale salmon colour. Aromas of grapefruit peel, rstrawberry, dried herbs and a savoury complexity. The palate is rich and creamy with good balance between red fruits and herbal nuances. Try with a spinach and strawberry salad. Drink now to 2023.

Cinsault makes an excellent lighter style red from a warm climate. Think "South African Pinot Noir". Aromas of raspberries, and blackberries. The palate is light and juicy balanced by tart red fruits. Enjoy slightly chilled or pair with carnitas. Drink now to 2024.

SU W

A "Cape Blend" is a classic blend of Bordeaux red varietals with a twist of Pinotage. Deep and dark in colour. Notes of dark berry fruits with toasty oak spice and fresh thyme complexity. The palate is medium to full bodied with fine grained tannins and a balance between fruit ripeness and freshness. Would benefit from decanting. Pair with smoky beef brisket. Drink now to 2025.

This Rhone style blend is made predominately with Syrah blended with smaller amounts of Mouvèdre and Viognier. Deeply coloured with notes of blackberries, plums, potpourri, black 👱 pepper and fine dusty oak. Rich and mouthfilling, with **m** great concentration and a seamless balance of ripe dark fruits and savoury complexity. Elegant and pure. Pair with rosemary crusted ribeye. Drink now to 2028.

This wine is deep ruby in colour. The nose is a serious combination of lush dark fruits, vanillin oak and dried herbal complexity. The palate is linear and densely structured with firm medium grained tannins. This aspirational wine would appeal to lovers of a robust style. Try with hard cheeses such as Reggiano.

Drink now to 2030.

fruits. The palate is broad yet grilled peach and goat cheese