



Linthwaite House Hotel

Thank you for your interest in holding your wedding here at Linthwaite House Hotel. The Lake District has many beautiful views and we believe that Linthwaite has one of the best settings for a wedding. We specialise in smaller high quality weddings with fine food, great wine and wonderful service.

Recently voted within the 100 top wedding venues in the UK and abroad by 'Brides Magazine', Johansen's Most Excellent Country House Hotel 2007 and previous winner of Most Romantic Hotel by the AA, Linthwaite offers a truly unique wedding venue, overlooking Lake Windermere. Our fourteen acres of private landscaped gardens overlooking the lake and mountains beyond provides the ideal backdrop to your photos. We also have our own tarn (little lake) in the grounds for further photo opportunities, and a terrace with panoramic views over the lake, which is ideal for outdoor receptions.

Our stunning Billiard Room is licensed for ceremonies and for smaller ceremonies we can also offer the Boardroom. We are licensed for both civil ceremonies and civil partnerships and can offer both daytime weddings and exclusive use of the hotel.

The following wedding guide has been designed as a base for you to start planning your wedding and is only a fraction of what we are able to offer**. We understand that no two weddings are the same and strive to accommodate most ideas.

Should you wish to make a booking or enquire further, please do not hesitate to contact our wedding coordinator:

Kate Thomas (Tel: 015394 88600 or Email: weddings@linthwaite.com)

Likewise, should you wish to come up to view the hotel in further detail, just call to make an appointment for a show round prior to arrival.

Please note that the prices outlined throughout this guide are correct as of 1st Jan 2010 and are to be used as guidance only. They are therefore subject to change on a yearly basis and with prevailing VAT changes.
Please enquire with us for the most up to date information.

Exclusive Use

Exclusive use means you have use of all of the hotel's 30 bedrooms, sleeping 60 guests, public areas and 14 acres of grounds to yourself, and offers complete flexibility of timings. It also creates a "house party" atmosphere and you'll have your own country house for the duration of your wedding.

Included in the exclusive use rate is: accommodation in thirty bedrooms and buffet breakfast (including a full English selection as well as Continental style) for up to 60 people, full wedding breakfast dinner for up to 60 people, use of ceremony room, pedestal and table arrangement of flowers, use of cake stand and knife.

For your wedding breakfast dinner menu you will need to choose one option for each course for the entire party from the menu selector outlined (with an alternative option for anyone with special dietary requirements/vegetarians if required). Children are welcome to have either a smaller version of the adults chosen menu or something from the children's menu.

Rooms are ready for check in from 2.00pm on your date of arrival and check out is at 11.00am on your day of departure. Exclusivity of the hotel takes effect from 12.30pm on the day of your exclusive use booking (please note that the earliest time you can have your ceremony is from 1.30pm onwards)

Some rooms can accommodate extra beds; please ask for further details. Extra guest's accommodation and meals will be charged for as taken.

Please note that the maximum number of rooms we will let to a wedding party for the night before/night after your exclusive use wedding is 6 rooms.

If you are booking over a weekend or between August and the end of September, you will need to take the hotel for a minimum of two nights. Weekend days are classed as Friday, Saturday and Sunday.

Occasional one night stays may be available on a Friday or a Sunday from October to April and occasional one night stays may be available on a Sunday (Friday night not applicable) from May to September. Please contact our wedding co-ordinator to check availability

Two night stays include accommodation in thirty bedrooms and buffet breakfast (including a full English selection as well as Continental style) for up to 60 people on both nights, an informal meal / buffet of your choice in the restaurant on the first night for up to 60 guests, full wedding breakfast dinner on the day of your wedding for up to 60 people, use of ceremony room, pedestal and table arrangement of flowers, use of cake stand and knife.

Some examples of informal food for the first night

Cold buffet style

Selection of local cheeses, including normal accompaniments for cheese boards –
biscuits, grapes etc,
Selection of meats: air dried hams, pastrami, etc,
Scotch eggs,
Selection of mini warm quiches,
Freshly baked homemade breads,
Homemade terrines: duck pressing / ham hock / layered goats cheese terrine,
Selection of salads:
Waldorf salad,
Baby jackets with sour cream & chive,
Cucumber and dill,
Vine ripened tomato slices & balsamic/basil,
Dark chocolate tart & poached pear,
Fruit salad

Hot buffet style/BBQ style

Minute steaks with caramelised onions on sourdough,
Short rack ribs,
Beef burgers,
Cumberland sausage baguette,
Marinated chicken breasts,
Soft Salmon pieces with cracked wheat (slow poached in kitchen & served chilled),
Monkfish, pancetta and sage sticks,
Potted shrimp crusty bread,
Vegetable burgers/sausages/kebabs,
Selection of salads:
Waldorf salad,
Baby jackets with sour cream & chive,
Cucumber and dill,
Vine ripened tomato slices & balsamic/basil,
Goats cheese crostini,
Freshly baked homemade breads,
Traditional crème brûlée,
Dark chocolate tart & poached pear,
Local Cheeses

Should you wish to have your informal food as a BBQ style on our terrace, this would involve an additional BBQ equipment hire/set up charge of £290.00

Should you like anything different for your informal food on the first night we are happy to discuss this further with you.

Depending on the timings for your wedding breakfast dinner you may decide that you'd like to supply light refreshments to your guests as they become peckish following some dancing in the evening and we'd be more than happy to provide guests with our extremely popular option of a hot bap @ £5.50 per person/per bap (£5.95 per person/per bap from 1st April 2011). We can certainly offer bacon/sausage/ large flat mushroom with smoked cheese (V)) and many choose to serve these with their wedding cake in the evening to keep your guests well fed and contented.

Should you like anything different for your evening refreshments we are happy to discuss this further with you.

The rates for exclusive use vary from £8280 per night (midweek) in January 2010 up to £12380 per night (weekend in high season) in 2010. All rates include service and VAT at the prevailing rate of 17.5%. Please see our exclusive use tariff page for further details regarding 2010/2011 rates.

We find that with the majority of our exclusive use weddings, guests having accommodation during this time will be quite happy to contribute towards their stay at the hotel and, obviously, this can be a big help with the overall budget of your wedding. We will work out the estimated guest's contributions and take this off the main bill as long as guests know the rate they are going to be charged. Also, we can take this payment from them on their departure from the hotel, so that you do not have to deal with the awkward matter of taking money from friends & family.

We usually find it works best if there is a flat room rate for all those staying. This rate can certainly be decided by you although we would advise this be carefully considered so that guests are not priced out and therefore have to look for accommodation elsewhere. You are however more than welcome to assign different room rates to different guests depending on whether they are close family/VIP's, etc. It may also be the case that you do not want to charge all guests. It's entirely up to you and can easily be discussed further with Kate, should you need some direction. Please note that should anyone depart without settling their bill, it will automatically be added to the main account.

Exclusive Use Tariff 2010

Exclusive Use of Linthwaite House – Exclusivity of all bedrooms, grounds, public areas

2010	(Friday) Or Sunday 1 night (Subject to availability)	Weekend 2 nights	Midweek 1 night (Mon-Thurs)	Midweek 2 nights (Mon-Thurs)
January	£9,750	£18,260	£8,280	£15,320
February	£9,750	£18,260	£8,280	£15,320
March	£10,500	£19,760	£8,700	£16,160
April	£11,000	£20,760	£8,800	£16,360
May	£12,000*	£22,760	£9,600	£17,960
June	£12,000*	£22,760	£9,600	£17,960
July	£12,500*	£23,760	£10,400	£19,560
August	£13,000*	£24,760	N/A	£21,560
September	£13,000*	£24,760	N/A	£21,560
October	£12,000	£22,760	£9,600	£17,960
November	£11,500	£21,760	£9,200	£17,160
December	£12,000	£22,760	£9,600	£17,960

*May – September Sunday night only applicable (does not include Friday option)

Please note December rates do not cover the Christmas/New Year period

Rates for 1 night stays include: accommodation in thirty bedrooms and buffet breakfast (including a full English selection as well as Continental style) for up to 60 people, **full wedding breakfast dinner for up to 60 people**, use of ceremony room, pedestal and table arrangement of flowers, use of cake stand and knife.

Rates for two night stays: include accommodation in thirty bedrooms and buffet breakfast (including a full English selection as well as Continental style) for up to 60 people on both nights, an informal meal / buffet of your choice in the restaurant on the first night for up to 60 guests, **full wedding breakfast dinner on the day of the wedding** for up to 60 people, use of ceremony room, pedestal and table arrangement of flowers, use of cake stand and knife.

All rates include VAT at the prevailing rate of 17.5%

Exclusive Use Tariff 2011

Exclusive Use of Linthwaite House – Exclusivity of all bedrooms, grounds, public areas

2011	(Friday) Or Sunday <u>1 night</u> (Subject to availability)	Weekend <u>2 nights</u>	Midweek <u>1 night</u> (Mon-Thurs)	Midweek <u>2 nights</u> (Mon-Thurs)
January	***	***	***	***
February	***	***	***	***
March	***	***	***	***
April	£11,550	£21,800	£9,250	£17,100
May	£12,600*	£23,900	£10,000	£18,850
June	£12,600*	£23,900	£10,000	£18,850
July	£13,000*	£24,950	£10,900	£20,500
August	£13,650*	£25,900	N/A	£22,600
September	£13,650*	£25,900	N/A	£22,600
October	£12,600	£23,900	£10,000	£18,800
November	£12,000	£22,800	£9,600	£18,000
December	£12,600	£23,900	£10,000	£18,800

*May – September Sunday night only applicable (does not include Friday option)

Please note December rates do not cover the Christmas/New Year period

*** Bag yourself an appealing rate for the start of 2011! We have some minor alterations which will temporarily reduce the hotels number of bedrooms available for use and therefore we have discounted our exclusive use rates during this period. Please contact our wedding co-ordinator directly for further details regarding the above

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Rates for two night stays: include accommodation in thirty bedrooms and buffet breakfast (including a full English selection as well as Continental style) for up to 60 people on both nights, an informal meal / buffet of your choice in the restaurant on the first night for up to 60 guests, **full wedding breakfast dinner on the day of the wedding** for up to 60 people, use of ceremony room, pedestal and table arrangement of flowers, use of cake stand and knife.

All rates include VAT at the prevailing rate of 17.5%

Day Weddings

The other option for marrying at Linthwaite is to have a day time wedding, which can be held at the hotel during our quieter periods and only mid-week (Mondays to Thursdays)

We are happy to book day weddings in advance for January/February weddings however we are unable to book day weddings for alternative months unless these are booked within 6 months of the date

Please do not hesitate to contact us directly because if we can accommodate you at any other time we will certainly do so.

In order to accommodate both our leisure guests and your wedding party, numbers for day weddings are limited to 12 people maximum (including children and infants).

If you aren't taking exclusive use, timings of day weddings are more restricted. You will need to get married at 12.30pm and be seated for your wedding breakfast meal by 2.00 pm to allow plenty of time for a relaxed wedding breakfast meal, speeches and cutting of the cake before all non-residential guests depart. These non-residential guests need to depart the hotel no later than 5.30pm.

(A popular way to extend your day is to hire a boat on Lake Windermere. Contact Windermere Lake Cruises on 015394 42600 for more details and a charter pack.)

Please note that the maximum number of rooms we will let to a wedding party not taking exclusive use is 6 rooms. This is out of consideration for other guests staying in the hotel: if you require more rooms, or wish to continue your wedding at Linthwaite with evening entertainment, then exclusive use of the hotel will be necessary.

For those booking accommodation for all wedding guests, timings for day weddings can be tailored for a slightly later ceremony (the latest ceremony we can accommodate for this set up is 3.30pm) followed by the wedding breakfast dinner served as an early evening meal where we would endeavor to seat you privately in the Boardroom. Should you have children/infants attending then we can certainly seat these with the wedding party if seated privately in the Boardroom, however if dining is in the normal restaurant, there is a minimum age of 7 years in the restaurant after 7.00 pm (early meals are available for children 6.00pm-7.00pm). Tables in the normal restaurant are restricted to 4 people maximum.

The wedding breakfast meal for day weddings is priced @ £52.00 per person (£54.00 per person from 1st April 2011 onwards)

When having an afternoon sit down meal you are welcome to choose up to 3 first courses, 3 main courses and 3 desserts for your wedding party from the menu selector outlined – with all menu choices and numbers required before arrival.

When having an early evening wedding breakfast meal, the menu will be designed by the head chef on the day (taking into consideration any special dietary requirements of any of your guests - if applicable) and will have a selection of 3 starters, 3 main and 3 desserts to choose from - we also have a full vegetarian menu which you would be welcome to choose from, should you so wish.

Children are welcome to have either a smaller version of the adults chosen menu or something from the children's menu (as outlined below).

Starter:

Garlic bread,
Melon,
Soup
Salad of tomato and cucumber

Main:

Cheese and tomato pizza with curly fries,
Bangers and mash,
Pasta pieces with ham cheese and tomato,
Poached chicken with new potatoes and green vegetables,
Mash, Heinz beans and bacon,
Chicken dippers and spaghetti hoops
Cheese toastie with crisps and salad

Dessert:

Ice cream and cookies,
Knickerbocker glory,
Fresh fruit plate
Vanilla yoghurt and strawberries

Children's meals are priced:

@ £18 for 2 courses (£19 for 2 courses from 1st April 2011)

@ £24 for 3 courses (£25 for 3 courses from 1st April 2011)

Above prices are applicable for children under the age of 12 years only.

Room Hire Rates

Boardroom	£400
Billiard Room	£550

The room hire charge for a ceremony includes one pedestal and one table arrangement of flowers (to tie in with your own personal colour scheme)

No room hire is charged for the use of the dining rooms for the wedding breakfast dinner.

The Registrars

The ceremony will be conducted by our local Registrars, who must be contacted directly by the bride and groom before confirming dates and times here at Linthwaite. Dates with the registrar can now be booked 2 years in advance with an additional fee to the below of around £50.00.

The Superintendent Registrar for Kendal (Sue Oliver) can be contacted on 01539 713567.

All arrangements need to be made directly with the Registrar.

Guide of fees for attendance of Registration Staff (2010/2011*)

*Please note that these rates are subject to change by the registry office, for further details please contact the registrars directly

	Until March 2010	From April 2010 Until March 2011
Monday to Thursday	£235.00	£250.00
Friday	£260.00	£275.00
Saturday	£295.00	£310.00
Sunday & Bank Holidays	£385.00	£400.00

These rates do not include the costs of giving notice or certificate issues

The persons who are to be married on the approved premises will pay the appropriate fee to the Superintendent Registrar prior to the ceremony.

Prior to the Ceremony

A meeting will always take place immediately before the ceremony begins between the Registrars and yourselves; this can either be done together or individually. This meeting will take place in the lounge area.

Music during the Ceremony

Should you wish to have music within the ceremony room either before, during or immediately after, the Registrars must be advised about this prior to the ceremony. If you would like guidance on music – please see our suppliers list for details. Should you wish to have pre-recorded music played we are happy to lend our sound system to you (CD's – no MP3 files).

The Reception

Following your ceremony, drinks and canapés can be served on our terrace or in the conservatory overlooking the lake whilst photos are being taken (we suggest allowing at least one and a half hours for your drinks reception and photography).

The Wedding Breakfast dinner

Chef Richard Kearsley uses the best of local ingredients to create your wedding breakfast dinner, and is available to discuss your menu with you should you so wish. We have enclosed a menu selector, but can also offer complete flexibility if you have your own preferences. Linthwaite is recommended by the Good Food Guide, placing our restaurant as one of the best in the Lake District.

The wedding breakfast dinner includes:

Canapés, three courses (first course, main course & dessert course),
coffee and petit fours.

Menu Selector – Spring & Summer

First Course

FISH

Tea smoked mackerel, saffron fennel and watercress salad, vierge dressing

Salmon presented three ways: seared, smoked and rilette

Pavé of salmon, crushed peas, dressed crab, chive beurre blanc

Ballotine of salmon, lime potato mousse, tomato and tarragon dressing

Smoked haddock risotto, soft poached egg, Parmesan, spring onions

TERRINES

Terrine of smoked trout, smoked mackerel and salmon

Slow-cooked ham pressing with grilled pear and its purée

Duck confit and baby leek terrine, orange and chicory salad

MEAT RISOTTOS

Pea and smoked Cumbrian ham risotto, pea shoots

Sweetcorn, smoked chicken and tarragon risotto, sherry vinegar caramel

Celeriac and chorizo risotto, crisp Cumbrian ham

SOUPS

Roast vine tomato, croutons and basil oil

Pea and ham, truffle oil

Wild mushroom

SALADS

Char grilled Mediterranean vegetables, black olive tapenade and mozzarella

Tomato salad, goats' cheese ravioli, balsamic dressing

Fine bean and roasted artichoke salad, truffle dressing

VEGETARIAN

Tian of vine plum tomatoes, olive tapenade, Bloody Mary sorbet,
goats' cheese beignets

Pan seared haloumi, pickled vegetables, sweet garlic purée

Red onion tart tatin, balsamic and cherry reduction,
smoked Lancashire cheese

Green pea velouté with poached quail egg, potato, caper salad

Roast plum tomato risotto with balsamic reduction

Menu Selector – Spring & Summer

Main Course

FISH

Pan roasted fillet of brill, pine nut and basil couscous, sauce vierge

Pan fried fillet of sea bream, herb crushed potatoes, chive vermouth sauce

Steamed fillet of sea trout, peas á la française, mustard beurre blanc

Herb crusted fillet of salmon, local asparagus, béarnaise sauce

Pan fried fillet of halibut, bacon lardons, pea velouté

MEAT

Roasted rump of Lakeland beef, asparagus, horseradish gnocchi, morel jus

Roasted and braised rib of Lakeland beef, fondant potato, Yorkshire pudding,
horseradish hollandaise, red wine jus

Roasted loin and braised neck of Cumbrian lamb, creamed potatoes, crushed peas
and marjoram, lamb roasting jus

Pot roasted breast of Goosnargh chicken, baby vegetables,
dry sherry and crème fraîche sauce

Honey roasted breast of corn fed duck,
creamed sweet corn and tarragon, port jus

VEGETARIAN

Goats' cheese ravioli, Provençal vegetables, basil oil and balsamic

Truffle scented polenta, roasted root vegetables, roasted red pepper coulis

Tian of char grilled Provençal vegetables, tomato fondue, vierge dressing

Pea and marjoram risotto, poached hen's egg shavings of Parmesan

Caramelised onion tart with roast plum tomato,
Thornby Moor goats' cheese

Menu Selector – Spring & Summer

Dessert Course

Raspberry crème brulée, raspberry sorbet

Vanilla crème brulée, soup of strawberries and vanilla shortbread

Dark chocolate tart, orange sorbet

Baked lemon tart, raspberries and raspberry sorbet

Sticky toffee pudding, toffee sauce, vanilla ice-cream

A selection of British cheese served with walnut bread,
homemade chutney and selection of biscuits

Cheese can be served as an alternative to dessert or as an extra course at:

£9.50 per person (£9.95 per person from 1st April 2011 onwards)

£35.00 per platter serving 5 (£37.25 per platter serving 5 from 1st April 2011 onwards)

Menu Selector – Autumn & Winter

First Course

FISH

Pavé of Scottish salmon, crab beignet, grain mustard beurre blanc

Ballotine of Scottish salmon, potato and horseradish mousse,
dill and cucumber

Trio of seafood, seared scallop, salmon pavé, dressed crab,
lemon mayonnaise

Smoked haddock and leek risotto, poached hen's egg, grain mustard sauce

Smoked haddock risotto, soft poached egg, Parmesan, spring onions

TERRINES

Pressing of ham hock, white grape chutney, toasted brioche

Duck confit and prune, quince purée, apple chutney, toasted brioche

Mosaic of corn fed chicken, shiitake mushrooms and leeks, mango,
pumpkin and poppy seed chutney

MEAT RISOTTOS

Pea and smoked Cumbrian ham risotto, pea shoots

Morteaux sausage and bacon risotto, pancetta crisps

Sweetcorn, smoked chicken and tarragon risotto, sherry vinegar caramel

SOUPS

Roast butternut squash, Parmesan shavings

Leek and potato, truffle oil

Cream of parsnip, curry oil

SALADS

Goats' cheese and spiced pear salad, pain d'épice crisps, candied walnuts

Salad of roasted wood pigeon, bacon lardons, trompettes, glazed shallots

Honey roasted duck leg salad, spiced lentils, pear purée

VEGETARIAN

Butternut squash and goats' cheese gateau,
confit tomatoes and spiced pear purée

Toasted pine nut and pumpkin seed couscous salad, pesto dressing

Celeriac, Granny Smith apple and candied walnut salad,
crème fraîche dressing

Butternut squash and chestnut risotto, Thornby Moor goats' cheese

Parsnip risotto with honey roasted winter vegetables,
Parmesan shavings

Menu Selector – Autumn & Winter

Main Course

FISH

Pan roasted fillet of brill, choucroute, chorizo, salsify, Madeira sauce

Pan fried fillet of sea bream, braised fennel, orange and star anise sauce

Steamed fillet of salmon, herb crushed potatoes, chive beurre blanc

Steamed fillet of lemon sole filled with wild mushroom duxelle,
tarragon risotto, cep velouté

Pan fried fillet of sea bream, herb crushed potatoes, chive vermouth sauce

MEAT

Beef Wellington, shallot marmalade, green beans, red wine sauce

Roasted and braised rib of Lakeland beef, fondant potato, Yorkshire pudding,
horseradish hollandaise, red wine jus

Roast chump of Lakeland lamb, potato gratin, onion purée, lamb roasting jus

Poached and roasted breast of Goosnargh chicken, Anna potatoes,
glazed Chantenay carrots, Madeira sauce

Honey roasted breast of corn fed Goosnargh duck, creamed leeks,
fondant potato, spiced blackberries, ginger scented jus

VEGETARIAN

Wild mushroom and tarragon risotto, Parmesan shavings and cep velouté

Butternut squash and chestnut risotto, Thornby Moor goats' cheese

Tagliatelle of wild mushrooms and tarragon, Parmesan and white truffle oil

Tartlet of wild mushrooms, spiced Puy lentils and butternut squash

Caramelised onion tart with roast plum tomato, Thornby Moor goats' cheese

Menu Selector – Autumn & Winter

Dessert Course

Apple tart tatin, Calvados caramel sauce, vanilla ice cream

Pavé of white and dark chocolate, caramelised bananas,
malted milk ice cream

Dark chocolate tart, salted caramel ice cream

Baked egg custard, poached rhubarb, ginger ice cream

Sticky toffee pudding, toffee sauce, vanilla ice cream

A selection of British cheese served with walnut bread,
homemade chutney and selection of biscuits

Cheese can be served as an alternative to dessert or as an extra course at:

£9.50 per person (£9.95 per person from 1st April 2011 onwards)

£35.00 per platter serving 5 (£37.25 per platter serving 5 from 1st April 2011 onwards)

Drinks

All options include half a bottle of wine (either red or white) per person with the meal, a glass of sparkling wine/Champagne per person for the reception and a further glass of sparkling wine/Champagne per person for the toast.

Alternatively you can simply choose directly from our extensive wine list, please ask to see a copy.

Please note that prices, vintages and alcoholic percentages are subject to change. All wines and Champagne are subject to availability and should any of the outlined wines become unavailable we shall of course find a suitable alternative at the discretion of the management.

Please note that should you wish to supply your own alcohol there will be a corkage charge of: £20.00 per bottle of wine/sparkling/Champagne (rates held for 2011)

Option A

£23.50 per person
£25.00 per person from 1st April 2011 onwards

Sparkling wine for the reception and the toast:

Cava

Wine with the meal

Chardonnay, Casa Silva, Colchagua, Chile

Cabernet Sauvignon, Viña Carmen, Central Valley, Chile

Option B

£33.50 per person
£35.00 per person from 1st April 2011 onwards

Champagne for the reception and the toast:

JP Robert, Brut

Wine with the meal

Please choose one red and one white wine for the entire party
from the list below

Omrah, Sauvignon Blanc, Plantagenet Winery, Western Australia

Jordan Vineyards, Barrel Fermented Chenin Blanc, Stellenbosch, South Africa

Chateau Lamothe de Haux, Première Côtes de Bordeaux, France

Château Lamothe de Haux, Premières Côtes de Bordeaux, France

Casa Silva, Merlot Reserva, Colchagua Valley, Chile

Beaujolais Villages, André Cologne, Beaujolais, France

Option C

£44.00 per person
£45.50 per person from 1st April 2011 onwards

Champagne for the reception and the toast:

Bollinger Special Cuvée Brut

OR

Louis Roederer Brut Premier

Wine with the meal

Please choose one red and one white wine for the entire party
from the list below

Sancerre, Les Chanvrières, Fournier Père et Fils, Loire, France

Warwick Estate, Chardonnay, Stellenbosch, South Africa

Jean Hugel et Fils, Gewürztraminer, Alsace, France

Brouilly, Chateaux des Tours, France

Cavas De Weinert, Grand Vino Reserva, Bodega Weinert, Mendoza, Argentina

The Footbolt Shiraz, McLaren Vale, South Australia