

一 顆 值 得 發 掘 的 鑽 石



澳 洲 蘿 絲 蔓 酒 廠

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ROSEMOUNT 澳洲蘿絲蔓酒廠

一顆值得發掘的鑽石

蘿絲蔓酒廠葡萄酒莊座落於澳洲獵人山谷，由 Bob Oatley 在 1969 年所建立，是澳洲最知名的酒莊之一。

在過去的 30 年間，蘿絲蔓酒廠一直是澳洲葡萄酒的形象大使。旗下所生產的每一款葡萄酒都展現了蘿絲蔓酒廠所特有的清新口感與柔順的風格，以及果香濃郁、個性鮮明的特色，屢獲諸多殊榮和各界的好評。

2007年驚艷全球的全新包裝，嶄新的鑽石瓶身設計和特有的口感，完全展現了蘿絲蔓酒廠的創新精神和現代風格的特質。



ROSEMOUNT
Rosemount Estate Australia

全球獎項的肯定

Wine & Spirit 2008

Top Australian Value Brand of The Year · 澳洲年度最有價值品牌

Wine & Spirit 18th Annual Restaurant Poll 2007

Most Popular Australian Wines · 最受餐廳歡迎的澳洲酒

Wine & Spirit Great Performances 2007

10 Best Australian Wine Producers · 澳洲10大最佳酒廠

Wine & Spirit 18th Annual Restaurant Poll 2006

Most Popular Syrah/Shiraz · 最受餐廳歡迎的施赫酒
Most Popular Australian Wines · 最受餐廳歡迎的澳洲酒

Wine Enthusiast Magazine 2001

New World Winery of the Year · 年度最佳新世界酒廠

International Wine & Spirit Competition 2001

Best Australian Producer · 澳洲最佳酒廠

International Wine & Spirit Competition 2000

Winemaker of the Year · 年度最佳釀酒師

San Francisco International Wine Competition 1999

Winery of the Year · 年度風雲酒廠

International Wine & Spirit Competition 1986

Winemaker of the Year · 年度最佳釀酒師



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SHIRAZ
施赫紅酒

ARR-RC107

產區：South East Australia
品種：Shiraz

中高濃度，果味甜潤豐富，洋溢黑莓及黑醋栗，口感結構柔順。

Medium to full bodied. A generous ripe fruit flavours. Soft tannins provide structure.

搭配：各式肉類料理，如回鍋肉片、BBQ、棒棒腿。



CHARDONNAY
夏多娜白酒

ARW-RC201

產區：South Australia
品種：Chardonnay

口感適中帶有鮮明柑橘及熱帶果味，柔和清爽，餘韻持久。

The palate is full of tropical and inviting with a clean, fresh finish.

搭配：適合作開胃酒或是搭配各式海鮮料理如乾煎台灣鯛。



SHIRAZ
施赫紅酒

ARR-RR107

產區：South East Australia
品種：Shiraz

中高濃度，果味甜潤豐富，洋溢黑莓及黑醋栗，口感結構柔順。

Medium to full bodied. A generous ripe fruit flavours. Soft tannins provide structure.

搭配：各式肉類料理，如三杯雞肉、烤鴨三吃。



CHARDONNAY
夏多娜白酒

ARW-RR201

產區：South Australia
品種：Chardonnay

口感適中帶有鮮明柑橘及熱帶果味，柔和清爽，餘韻持久。

The palate is full of tropical and inviting with a clean, fresh finish.

搭配：適合作開胃酒或是搭配各式海鮮料理如奶油蛤蜊麵。



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SHIRAZ CABERNET
施赫卡貝納紅酒

ARR-DC107

產區：South Australia
品種：Shiraz, Cabernet sauvignon

活潑的黑莓味道適當地均衡了施赫的香料味道，柔順口感中洋溢著甜潤丹寧，協調出良好餘韻。
Fruit flavours notes to the fore. Further shiraz spice flavours are impregnated by chewy and ripe tannins.

搭配：各式肉類料理，如紅燒獅子頭、蟹肉粉絲煲。



SEMILLON CHARDONNAY
雪米濃夏多娜白酒

ARW-DC206

產區：South Australia
品種：Semillon, Chardonnay

口感柔順活潑酒質結構良好，濃郁桃果及柑橘味道，果味均衡。
The palate is long and inviting with a clean, fresh finish.

搭配：各式海鮮料理，如清蒸石斑、蝦鬆。



TRAMINER RIESLING
崔米納蕾絲琳白酒

ARW-DC203

產地：South east Australia
品種：Gewurztraminer, Riesling

口感柔順，甜度與果味非常協調，後韻清爽愉快。
The palate is rounded and luscious with balanced acidity, note of quince, fleshy pear and lime zest.

搭配：各式海鮮料理，如月亮蝦餅、越式蝦捲。





CABERNET SAUVIGNON
卡貝納蘇維翁紅酒

ARR-DL101

產區：South east Australia
品種：Cabernet Sauvignon

明亮柔順的水果口感，與細緻的單寧，呈現出完美誘人的結構。
A wine with a soft, fruit driven palate with bright expressive fruit and great texture.

搭配：各式乳酪及肉類料理，如黑胡椒牛柳、椒鹽牛小排。

2005 Dallas Morning News Gold Medal
2005 San Diego International Gold Medal
2005 Riverside International Gold Medal



SHIRAZ
施赫紅酒

ARR-DL107

產區：New South Wales Central Ranges
品種：Shiraz

中至高等濃度，果味甜潤豐富，尾韻悠長，口感結構柔順。
A medium to full bodied wine with generous ripe fruit flavours. Soft tannins provide structure.

搭配：各式乳酪及肉類料理，如東坡肉、紅燒蹄膀。

2005 Pacific Rim International Gold Medal
2005 Tasters Guild International Gold Medal
2005 Riverside International Gold Medal
2005 International Eastern Gold Medal
2004 Tasters Guild Gold Medal



CHARDONNAY
夏多娜白酒

ARW-DL201

產區：South east Australia
品種：Chardonnay

這款聞名的酒在味道上展現出熱帶水果的甜香，點綴著柑橘的活潑氣息。
This wine shows generous flavours with upfront, chewy, fleshy fruit notes of peach and melon.

搭配：適合作開胃酒或是搭配各式海鮮及義式麵食。

2006 Tasters Guild International Silver Medal
2006 Riverside International Silver Medal
2006 Los Angeles International Silver Medal
2006 Long Beach Grand Cru Silver Medal



GSM
GSM紅酒

ARR-SR206

產區：McLaren vale、Barosso Valley
品種：Grenache、Syrah、Mourvedre

口感細緻而有深度，果味濃厚並有香草、橡木桶燻香，單寧順暢後韻深長。
A complex package of flavours, creamy vanillin oak provides a lengthy backbone, and firm yet fine tannins support the generous finish.

搭配：各式肉類料理，如椒鹽田雞、蔥爆牛肉。

2007 Wine Spectator Top 100 (2003)
2005 Wine Spectator Top 100 (2001)
2003 Wine Spectator 91 points



TRADITIONAL
傳統式釀造紅酒

ARR-SR207

產區：McLaren Vale、Langhorne Creek
品種：Cabernet Sauvignon, Merlot, Petit Verdot

口感渾厚複雜，果味濃郁，Cabernet單寧結構突顯其木桶燻味。
Full bodied with blackberry, plum and savoury black olive flavours. Ripe tannins provide good structure.

搭配：各式肉類料理，如黑胡椒肋排、紅燒牛腩。

2000 Wine Spectator 90 points





BALMORAL SYRAH
巴爾摩若施赫紅酒

ARR-FS107

產區：McLaren Vale
品種：Shiraz

香氣濃郁多樣，口感層次分明，富有黑莓，黑橄欖、可可味道與柔順綿長的單寧。

A complex and multi-layered palate with dark fruit, black olive and rich cocoa flavours.

搭配：各式肉類料理，如香酥肥鴨、紅燒蹄膀。

2001 Indy International Silver Medal
1999/2000 Wine Spectator 93 points



MOUNTAIN BLUE SHIRAZ CABERNET
藍山施赫卡貝納紅酒

ARR-FS207

產區：New South Wales, Mudgee, Mountain Blue Vineyard
品種：Shiraz, Cabernet sauvignon

香味濃厚，洋溢黑櫻桃及巧克力果香及淡淡香料芳郁，口感強勁但果味均衡。

Fruit flavours notes to the fore. Further chocolate and spice flavours are impregnated by chewy and ripe tannins.

搭配：各式肉類料理，如牛排、沙茶燻鵝。

1999 Wine Spectator 91 points



ROXBURGH CHARDONNAY
洛斯堡夏多娜白酒

ARW-FS201

產區：Hunter Valley
品種：Chardonnay

口感濃郁帶有熱帶水果與香草風味，後韻優雅而持久。

A rich, full bodied with complex tropical flavors supported by a creamy complexity Oak provides a spicy backbone with vanillin flavors.

搭配：各式海鮮料理，如蟹肉燴烏參、干貝杏鮑菇。

2002 Wine Spectator 90 points
公認為澳洲最佳夏多娜白酒



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