

Wine for Spice™ was created to finally extinguish that burning question of the ideal wine to drink with curry. The key to these new wines is in one word – **REFRESHING** - a refreshing alternative to a cold gassy lager. Wine for Spice™'s naturally semi-sparkling wines, Viceroy White™, Raja Rosé™ and Rani Gold™ are cool refreshing semi-sparkling wines to drink with curries & spicy food. Refreshing at curry-time and refreshing in the summer-time.

"I normally drank a cold refreshing beer or sparkling water with curries.", says New Delhi born, Wine for Spice™ founder, Warren Edwardes who is of Goan and Anglo-Indian origin. "It occurred to me" said Edwardes "that a good quality naturally fermented semi-sparkling young wine with not as much fizz as Champagne and Cava would add a zing to and bring out the flavours of Asian food.

The **natural semi-sparkling** nature avoids the unpleasant effects of gaseous overload yet retains all the refreshing qualities of a cold

beer. A refreshing wine should also have **good mouth-watering acidity** but avoid **mouth-drying tannin** – so no red wines for the moment. The wines are also **free from oak** which clashes with spice giving a bitter after-taste. **Moderate but not low alcohol** is required to provide body but excess alcohol can add to the burning sensation of chillies. The Viceroy White and Rani Gold have 11.5% ABV and the Raja Rosé has 12.5% ABV. **Fruitiness and residual sugar** in the range rise in relation to the spiciness of the accompanying dish – **Viceroy White with Mild spiced dishes; Raja Rosé with Medium spices and Rani Gold with Hot & Spicy dishes.**

REFRESHING -
 - naturally semi-sparkling
 - ice-bucket cold
 - mouth-watering acidity
 - no mouth-drying tannin
 - free from oak
 - moderate but not low alcohol
 - fruitiness & sweetness rise in relation to chilli heat



Warren Edwardes, Pol Roger Cup 2004 for wine tasting "You don't drink warm flat beer with curry - so why drink warm flat wine with it?"

Tom Cannavan, wine-pages.com: "matching wine to spicy food is a very tricky challenge and one where Edwardes has succeeded."

Pat Chapman's, The Curry Club: "Wine for Spice™ has gone one stage further. They have worked with a winery, crafting wines especially to match hot and spicy foods, and aimed them at beer drinkers."

Matthew Day daygustation.com, Young wine writer of the year 2002: "Everyone thought they made an excellent alternative to beer as a curry drink."

Chris Kissack, thewinedoctor.com: "Wine for Spice™ have hit on a unique and excellent idea."

Richard James, winewriting.com: "a cut above the usual offerings in Indian or Asian restaurants, looking closely at what works best with spicy food. The combination of aromatic fruit, fresh acidity, light fizz and a bit of sweetness in two of the wines **Raja Rosé™** and **Rani Gold™** - in addition to avoiding oak and tannin - is a solid one."

Peter May, winelabels.org: "A lot of thought and planning is going into Wine for Spice™. There are many wine drinkers who have beer with curry and these wines could be the ones to make them switch back."

Lopa Patel, redhotcurry.com: "the primary reason so little wine is consumed in curry houses is simply because there isn't a decent enough choice. It was refreshing, therefore to come across Wine for Spice™."

John Porter, The Publican: "Now, this is a clever idea. Lightly sparkling wines ..., which you serve ice cold, so they're as thirst quenching as beer or water. That should persuade a few more couples to stick with us for the evening."



refreshing at curry-time
refreshing in the summer-time



Warren Edwardes

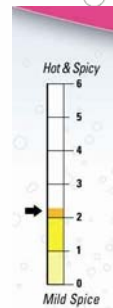
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James Foster, Cambridgeshire Journal: "... The **Viceroy White™** matches lighter dishes such as tandoori chicken or korma ... Medium curries such as Rogan Josh or Bhuna get the **Raja Rosé™** ... **Rani Gold™** works extremely well with hotter curries, such as Jalfrezi or Madras, as the slight extra sweetness teams up very well with the extra spice ... they accomplish the job they set out to do brilliantly. ... a refreshing and gluggable wine to have with Indian food and I am sure that the more adventurous customers at the Waitrose store will be setting a trend for the rest of the country."

Neil Courtier Grape Sense: "There was a time, not so long ago, when the only wine recommended to accompany a spicy dish was a Gewürztraminer. These well crafted wines are great news for lovers of spicy cuisine & wine - a combination that can work!"

Victoria Moore, The Guardian: "I would definitely open **Viceroy White™** on curry night if I had some in the fridge"

Jamie Goode, wineanorak.co.uk : "The fizziness and sweetness in tandem work very well in the two sweeter wines **Raja Rosé™** and **Rani Gold™**. I'd probably give the **Rani Gold™** a go in preference to a more conventional selection."



Viceroy White™

Pale greenish-yellow Viceroy White™ wine is a blend of the refreshing grapes used in Cava - Macabeo, Parellada and Xarel-lo - with hints of green apple and citrus with a pleasing taste and fine acidity.



Viceroy White is Crisp and Very Dry great with **Mildly Spiced dishes** such as Chicken Korma, Chicken and Fish Tandoori and Tikka.



Raja Rosé™

Garnacha and Tempranillo are used in the production of Raja Rosé™, producing a pale ruddy complexion redolent of cherries and plums with well balanced, clean aromas.



Raja Rosé is Fruity and Quite Dry and goes well with **Medium Spiced dishes** such as Mutton or Chicken Tandoori dry dishes and Mutton Dhansak.



Rani Gold™

Mediterranean sun-drenched aromatic Rani Gold™ has just a touch of sweetness to tame the flames. It has a mix of Aromatic Muscat 50% in the blend nicely balanced by the mouth watering refreshing 50% Cava blend. Rani Gold is reminiscent of Alphonso mangoes plucked freshly off a tree.



Rani Gold is Off Dry and Aromatic and is ideal for **Hot & Spicy dishes** such as Chicken Jalfrezi or Vindaloo.