

Sandpiper



DEDICATION TO CREATION

ALC  EMY



THE CONCEPT

To work with Alchemy's winemaking team to produce an easily recognisable brand with consistent high quality in the right style.

Packaging the concept in the correct fashion and to be sold at the right price to generate repeat sales, that creates consumer loyalty year on year with our distribution partners and retailers around the globe.

The Sandpiper has a cosmopolitan distribution, occurring across most of the world's land surfaces except for Antarctica and the driest deserts.

Our little "gem" is a frequent visitor to the lagoon at the base of the Black Mountains in the South of France close to our vineyards we source our grapes from. The growers pick the grapes at their optimal maturity, to give the correct balance of intensity and sweetness.

Modern day winemaking techniques are used without too much intervention - we want the initial grape flavour to shine and for their provenance to be apparent.

This new re-branded range will deliver for so many occasions - with or without food.
Please enjoy!



Sandpiper

taking classic Southern French
and giving it a New World Twist

RESERVE



GRAPE VARIETAL

100% Cabernet Sauvignon



PRODUCTION AREA

France, Indication Géographique Protégée



ALCOHOL LEVEL

13.5 %



AGEING & STORAGE

A 30% proportion has spent 3-6 months in some French and American oak.
Best drunk with 18-24 months



TASTING NOTE

The Langeudoc-Rossillion is producing some the best value, forward thinking, approachable wines coming out of France now. Using a combination of grapes picked at optimal maturity, some old vine parcels, hand picking and winemaking techniques that allow the fruit to shine, the new Sandpiper really shows that Alchemy's "little bird" is back with a bang.



The Sandpiper is a frequent visitor to the old maritime lagoon at the foothill of the Black Mountains where this beautifully crafted Cabernet Sauvignon has been made. Deep in colour, full of rich summer black fruit flavours with a touch of sweetness from the exceptionally ripe grapes. A lovely combination with any red meat roasts, hearty stews and game. When carefully selected and matured in French and American oak (to add layers of complexity, depth and quality), this Reserve wine really over delivered. New World meet Old World with definite French Finesse!

SERVING & DINING

16°C Room temperature. Serve with grilled and roasted red meats, ribs, spicy sausages, big flavoured stews and strong hard cheeses.



RESERVE



GRAPE VARIETAL

Chardonnay with a touch of Viognier



PRODUCTION AREA

France, Indication Géographique Protégée



ALCOHOL LEVEL

13.0 %



AGEING & STORAGE

A small percentage has spent 3 months in a combination of French and American oak
Best drunk within 18-24 months



TASTING NOTE

The Languedoc-Roussillon is producing some of the best value, forward thinking, approachable wines coming out of France now. Using a combination of grapes picked at optimal maturity, some old vine parcels, hand picking and winemaking techniques that allow the fruit to shine, the new Sandpiper really shows that Alchemy's "little bird" is back with a bang.

Grown on a maritime lagoon at the foothills of the Black Mountains, the vines enjoy maximum ripening before cool night time harvesting. Pale golden straw in colour, the wine shows rich summer fruit aromas, full peach and melon flavours on the palate with subtle oak complexity, balanced by a fresh crisp finish. Only the best barrel fermented selected wine makes up a small percentage of this very easy drinking subtle Chardonnay. New World meets Old World with definite French Finesse!



SERVING & DINING

Serve 12°C with fish and chicken dishes, mildly spiced dishes
soft cheeses and summer salads.



Sandpiper

RESERVE



GRAPE VARIETAL

100% Merlot



PRODUCTION AREA

France, Indication Géographique Protégée



ALCOHOL LEVEL

13.5 %



AGEING & STORAGE

A 25% proportion has spent 3-6 months in some French and American oak.
Best drunk with 18-24 months



TASTING NOTE

The Languedoc-Roussillon is producing some of the best value, forward thinking, approachable wines coming out of France now. Using a combination of grapes picked at optimal maturity, some old vine parcels, hand picking and winemaking techniques that allow the fruit to shine, the new Sandpiper really shows that Alchemy's "little bird" is back with a bang.

The Sandpiper is a frequent visitor to the maritime lagoon at the foothills of the Black Mountains where this exceptional Merlot has been crafted. The Merlot grape variety is full of wonderful plummy and sweet summer fruit characteristics, easily approachable and a great partner with a wide range of cheeses and poultry dishes. Carefully selected and matured in French and American oak (to add layers of complexity), this Reserve wine really over delivers. New World meets Old World with definite French Finesse!



SERVING & DINING

16°C Room temperature. Drink with steak, roast chicken, pork, veal chops, shepherd's pie – and with good quality sausages and burgers!



ALCHEMY

Imported and Distributed by Amphora Wine Imports, Blauvelt, NY
+1 845 358 7230, www.duggansdist.com

Additional white and rose options can be included in the range



SANDPIPER
Viognier
Produce of France



SANDPIPER
Sauvignon Blanc
Produce of France



SANDPIPER
Shiraz/Grenache
Produce of France

Sandpiper

Additional red options across the range



SANDPIPER
Carignan/Shiraz
Produce of France



SANDPIPER
Malbec
Produce of France

THE ALCHEMY TEAM



David Rowledge

Managing Director



Boris Kovac

Winemaker

David Rowledge and Boris Kovac have been working together now for over 20 years. The relationship has grown into a great business partnership and also a wonderful friendship. Each party brings their own qualities to the blends and concepts created over this period.

Boris being the true artist with his winemaking skills and knowledge of the vines and area and David's commerciality and knowledge of delivering what the consumers want in a number of international markets – this combination has worked for many years and will continue to do so long into the future.

HISTORY

Sandpiper Reserve range introduced in early 2006 - became the 7th largest French Brand in the UK from 2007 to 2010 a decade on it has been re-launched again.

A name that is easy to remember "our little bird" is a frequent visitor to our vineyard sites in the Languedoc region

Broad shouldered Conic Bordeaux bottle at 585 grms (lighter bottles are available if customers require them to enhance their green credentials)

Using the beautiful "Stelvin Lux" branded screw cap for additional brand impact and branded outer cases

PRODUCTION

Founded in 1978

Located in Rieux-Minervois in Languedoc

In house laboratory for analysis

6000 bottle/hour bottling line

Capacity for 13,000 hl

ISO 9001/2000 and BRC Certified

Minimum order please to 490 x 12

Fully FDA certified

*Celliers
Jean d'Alibert*



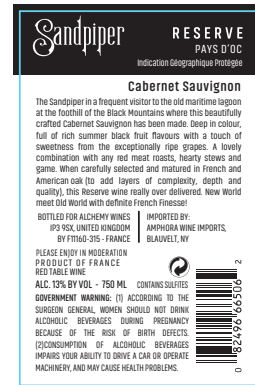
THE BRAND

THE BOTTLES

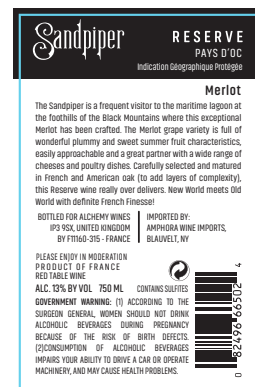
THE FRONT LABELS

THE BACK LABELS

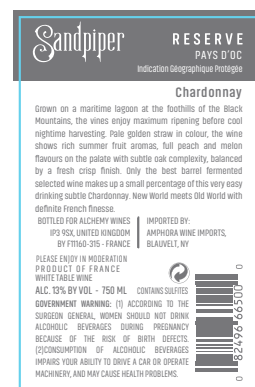
Sandpiper RESERVE Cabernet Sauvignon



Sandpiper RESERVE Merlot



Sandpiper RESERVE Chardonnay



PRODUCTION

PRODUCT INFORMATION

DRY GOODS TECHNICAL INFORMATION



CAPSULES

Alcan Packaging - Stelin Lux -
exceptional higher quality closer



BOTTLE

Saint Cobain Bouteille Conique - Bordelaise
(both screw cap and traditional cork and cap are available)

CARTON - 12 x 75's (6's are available on request)



Spanish
Sauvignon Blanc option



Spanish
Shiraz option



Blanquette
de Limoux Sparkling

ALC  EMY

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