



CONSTANCE  
Halaveli Resort  
MALDIVES

WINE PROMOTION WITH



RUPERT & ROTHSCHILD  
VIGNERONS  
ESTABLISHED 1690

RUPERT & ROTHSCHILD VIGNERONS



THURSDAY 5<sup>TH</sup> AUGUST 2010

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**WINE PROMOTION AT CONSTANCE HALAVELI RESORT MALDIVES  
With Rupert & Rothschild Vignerons**

Debra Savage from Rupert & Rothschild Vignerons will be at Constance Halaveli Resort on Thursday 05<sup>th</sup> August 2010.

Wine tasting for our sommeliers and a special evening for the guests will be organized on this occasion.

Targets of the wine promotion:

- Discovery and knowledge of Rupert & Rothschild Vignerons wines.
- Constant and regular training at Constance Hotels Experience to ensure the sommeliers are the best in their field of competence.
- Reinforcement of the level of wine knowledge given to the sommeliers of Constance Hotels Experience.
- Meet the owners and understand the company's philosophy and products better.
- Provide an outstanding Wine & Dine experience to the guests

**PROGRAM AT  
JING RESTAURANT**

**Thursday 05<sup>th</sup> August 2010**

**19h30 – 22h30**

Gala evening and wine promotion with Debra Savage

**THE MENU**

Pan Fried Scallop with eggplant caviar and lime foam

*Rupert & Rothschild, Baroness Nadine, 2008*

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King Prawn Risotto with Crispy Leek and Pettivier

*Rupert & Rothschild, Baroness Nadine, 2007*

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Roasted Pink of Lamb Loin with Goat Cheese Soufflé and Sweet Bell Pepper Sauce

*Rupert & Rothschild, Baron Edmond 2003*

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Warm Camembert in Banana leave and Black Berry Chutney

*Rupert & Rothschild, Baron Edmond 2007*

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Pineapple & Black pepper Carpaccio, Coriander Praline Parfait and Blackberry compote

*Rupert & Rothschild, Classique 2008*

*Menu at USD\$ 145 + 10% service charge per person*

## **STARRING...**

### **RUPERT & ROTHSCHILD VIGNERONS**



At the foot of the spectacular Simonsberg mountain in the Franschhoek Valley lies the historic French Huguenot farm Fredericksburg, established in 1690 and now home to Rupert and Rothschild Vignerons. It was in this valley over 300 years ago that the early French Huguenots first discovered a terroir similar to that of certain winegrowing regions in France. Hence their decision to settle and cultivate vineyards here.

The Rupert & Rothschild partnership was formed in 1997 by the late Dr Anton Rupert of South Africa and the late Baron Edmond de Rothschild of France. Their vision and guiding principles were carried forward by their sons, the late Anthonij Rupert and Baron Benjamin de Rothschild. Today the Rupert family and Baron Benjamin de Rothschild share this prestigious partnership in wine production.

In addition to the Rupert and Rothschild families striving to produce world-class wine, they are deeply committed to the preservation and conservation of the environment. This resulted in Rupert & Rothschild Vignerons being the first winery in South Africa to be awarded ISO 14001 Environmental Management Certification. Benefits of the system include the creation of an improved and safer working environment, reduced costs and improved efficiency as well as customer and public confidence that the company is committed to meeting its environmental responsibilities.

The viticulture and winemaking team work closely together during the green harvest, the harvest, the pruning and the blending. Rupert & Rothschild produce classic, elegantly structured wine recognized and distributed worldwide.

*Wine Promotion, 05<sup>th</sup> August 2010*

## **STARRING...**

### **DEBRA SAVAGE**



### **INTERNATIONAL MARKETING MANAGER RUPERT & ROTHSCHILD VIGNERONS**

Debra Savage has been involved in the wine industry since 1984 when she commenced in brand development of premium wine and spirits brands at Gilbeys Distillers and Vintners in Stellenbosch.

Thereafter she joined Distillers Corporation in Stellenbosch in 1987 in marketing and sales of premium wine and spirits brands.

In 1997, she joined Rupert & Rothschild Vignerons as International Marketing Manager to exclusively handle the brand development and international marketing and sales of the Rupert & Rothschild brand.

## **THE WINES...**



### **2007 & 2008 RUPERT & ROTHSCHILD BARONESS NADINE**

#### **WINEMAKER'S TASTING NOTES**

Elegantly structured with aromas of citrus leaves and honey blossom. Clean mineral undertones with a subtle touch of nougat. Recommended with West Coast lobster or Malaysian crab.

### **2003 & 2007 RUPERT & ROTHSCHILD BARON EDMOND**

#### **WINEMAKER'S TASTING NOTES**

Powerful, dense structure with aromas of blackberry, black pepper, coriander and roasted coffee bean. Lively and complex with velvety tannins and a lingering aftertaste. Recommended with fillet of mature beef or slow cooked shoulder of lamb.

### **2007 RUPERT & ROTHSCHILD CLASSIQUE**

#### **WINEMAKER'S TASTING NOTES**

Clean, fresh and focused with an abundance of red fruit flavours and vanilla spice. Floral notes run through the juice with plum and blueberry flavours leading to a soft and silky mouthfeel. Recommended with matured beef or wild mushroom risotto.

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