

DON'T SETTLE FOR
THE ORDINARY





No Ordinary Chardonnay

New Zealand



Key Information

Region	Hawke's Bay, New Zealand.
Grape Variety	Chardonnay
ABV	13.5% (10.1 units per 75cl bottle & 1.7 units per 125ml glass)
Allergens	Contains sulphites.

About

For consumers looking to be different and drink different, No Ordinary brings you the best unexpected wines from around the world.

Marlborough may have put New Zealand on the map, but Hawke's Bay is the country's oldest wine making region, dating back to 1851. This superstar of a Chardonnay is fresh and zesty and will change your perceptions forever.

Tasting Notes

Vibrant, refreshing aromas of stone fruit and citrus are offset perfectly by lightly toasted vanilla notes. On the palate this beautifully balanced wine has excellent concentration and mouthfeel with a pleasant, lasting finish.

Best served chilled, this Chardonnay is a natural partner to white meat dishes such as lemon and thyme roast chicken, it is also a beautiful match with creamy seafood recipes such as fish pie or if you're celebrating – grilled lobster in butter sauce.



No Ordinary Merlot

Moldova



Key Information

Region	Moldova, Codru
Grape Variety	Merlot
ABV	13.5% (10.1 units per 75cl bottle & 1.7 units per 125ml glass)
Allergens	Contains sulphites. Suitable for vegans

About

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Moldovan wine is a well-kept secret, but located on the same latitude as the renowned winemaking region of Bordeaux, Moldova's rich black soils create the perfect growing conditions for this smooth and distinctive Merlot.

Tasting Notes

Deep, complex aromas of forest fruits with jammy notes, delicate smoky undertones and a touch of spice. This hand picked Merlot has a sumptuous mouthfeel with red berry flavours that are perfectly balanced with savoury influences and subtle oak ageing.

Delicious served at room temperature, this wine is a perfect match for barbecued red meat dishes, try this excellent wine with Toulouse sausages and mash, slow cooked leg of lamb or a caramelised vegetable casserole.