



FOUR COUSINS
SKINNY

WINE 101

ALL THE BASICS
YOU NEED TO KNOW

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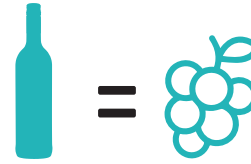
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FUN FACTS!

Each bottle of wine contains about 1.5kg of grapes.



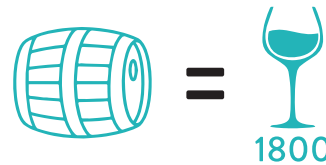
One vine produces between 24 and 36 glasses of wine.



A ton of grapes makes about 720 bottles of wine.



One barrel of wine equals 1 800 glasses of wine.



Red wine gets its colour from the skin of the grape – 99% of all red grapes' juice is clear.



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EVERY WINE IS **UNIQUE!**



WHY IS IT THAT WINE HAS SO MANY **DIFFERENT FLAVOURS?**

No flavourants are added. Flavours develop naturally and depend on:



Cultivar



Region, soil & climate: basically what we call terroir



How the wine is made



Whether the wine was matured/oaked

DO I NEED DIFFERENT WINE GLASSES **FOR DIFFERENT WINES?**

Unless you are in a fancy restaurant, trying to impress the boss – NO. But it is quite a luxury to enjoy wine from a big wine glass, so go ahead and spoil yourself!



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LEARN THE LINGO!

BOUQUET
FULL BODIED
CULTIVAR
TANNINS

100%
VEGAN

WINE TASTING AND WINE-SPEAK CAN BE **SO INTIMIDATING!**

There is no right or wrong way to taste or enjoy wine, and the only really important thing you need to know is whether you A) like the wine or B) don't. Everything else is bonus info, but it's quite lekker to learn more as you get more into wine!

WHAT IS A **CULTIVAR**?

It is the type of grape used to make the wine, e.g. in red grapes it would be Merlot, Shiraz or Cabernet Sauvignon. They are all red, but different types of grapes. Almost the same as apples where you get Granny Smith, Golden Delicious and Pink Lady.

WOODED/**UNWOODED**?

When a wine is matured it is normally done so in a wine barrel, and called a wooded or oaked wine. This costly process adds complexity to wine as well as a whole different flavour profile. Some cheaper oaking alternatives are adding oak chips or staves to the wine in a stainless steel tank.



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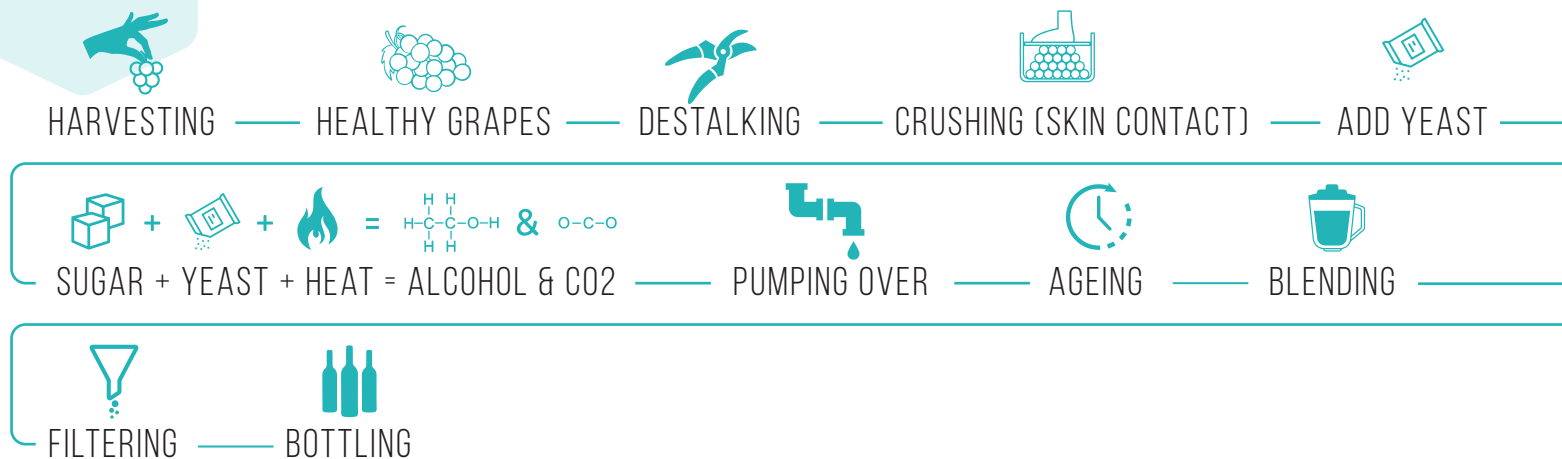
A DELIGHT FOR THE SENSES!

WHAT IF THE ONLY THING I SMELL AND TASTE IS 'WINE'

That is perfectly normal! Our brain is trained to confirm what our eyes see – so if you smell wine, you are right! As with most things in life, practise makes perfect – the more wines you taste, the more you will be able to identify flavours. A fun thing to do is to put the actual flavours of a wine in a wine glass and then smell the flavours, smell the wine – and go back and forth to see whether it starts making more sense.

E.g. for Sauvignon Blanc try lemon, orange slices, orange peel, lime, fig, passion fruit, litchi, kiwi fruit.

HOW WINE IS MADE:



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SWIRL, SMELL, TASTE ENJOY!

25% LESS
KILOJOULES
THAN NORMAL
WINE

5 SIMPLE STEPS TO TASTE WINE:

<p>1. LOOK:</p> <p>You can tell a lot about a wine by its colour. Wine should never be cloudy.</p> <div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  CLOUDY </div> <div style="text-align: center;">  CLEAR </div> </div>	<div style="display: flex; flex-direction: column; gap: 10px;"> <div style="text-align: center;">  GREEN TINT: Younger Wine </div> <div style="text-align: center;">  YELLOW TINT: Tints yellow to golden; the darker the colour, the older the wine or it is wooded. </div> </div>	<div style="display: flex; flex-direction: column; gap: 10px;"> <div style="text-align: center;">  BRIGHT RED: Younger Wine </div> <div style="text-align: center;">  DEEP RED: Older Wine </div> </div>
<p>2. SWIRL:</p> <p>To infuse it with oxygen which opens up the flavours.</p>	<p>3. SMELL:</p> <p>What type of aromas do you smell? Refer to our basic flavour guide.</p>	
<p>4. TASTE:</p> <p>Do any of the flavours you smelled follow through in the taste or are there new flavours?</p>	<p>5. CONCLUSION:</p> <div style="display: flex; gap: 20px;"> <input type="checkbox"/> I like the wine! <input type="checkbox"/> I don't like the wine! </div>	



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THE PERFECT WINE
FOR EVERY OCCASION!



SKINNY WHITE

220 kJ
PER 100ML

Light and crispy, easy drinking wine made from 100% Semillion. Hints of kiwi and jasmine compliments the spicy pear-drop aromas. Low in alcohol and kilojoules; perfect quaffing for the health conscious.



SKINNY ROSÉ

240 kJ
PER 100ML

A deliciously fruit driven wine with an aromatic Muscat nose and an abundance of sweet cranberry flavours, perfectly balanced. An unwooded, light-styled, low alcohol, semi-sweet wine.



SKINNY RED

215 kJ
PER 100ML

An easy drinking low alcohol red wine made from 100% Merlot. The wine is soft and velvety with plum and red berry flavours. Low in alcohol and kilojoules.

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