

[Press Release]

DYNASTY

酒の王朝

A Perfect Match Between Three Dynasty Wines & Tao Li Restaurant Menu at New World Millennium Hong Kong Hotel

(Hong Kong – 31 July 2015) Dynasty Fine Wines Group Limited (“Dynasty” or “the Group”) (Stock Code: 828), a premier winemaker in China, is pleased to announce that three of its wines form the perfect complement to a new nine-course dinner menu debuting on 1 August 2015 at Tao Li Restaurant in the New World Millennium Hong Kong Hotel. The authentic Cantonese cuisine is an ideal match with the “Dynasty Wisemanship Collection – Fiera”, “Dynasty Cabernet Sauvignon Reserve” and “Dynasty Merlot Series – Gold Label”.

Dynasty Wisemanship Collection – Fiera, is made from muscat grapes blended with incense and delicate chardonnay. The pale yellow colour emanates aromas of rose with tropical fruit hints of pineapple and lychee. Enjoy the delicate notes of honey which lead to a sweet clean finish and subtler nuances of fruit flavours. It pairs divinely with any variety of seafood and accents the flavors of light meat dishes.

Dynasty Cabernet Sauvignon Reserve, made from the eponymous grape variety complemented with a touch of Merlot, this dry red wine displays a vibrant ruby color. Its nose outlines a medley of red and black fruits such as raspberry and redcurrant as well as blackcurrant, blackberries and black plum, the result of careful handling in the winery to preserve such delicate fruit flavors. Aged in French and Spanish oak barrels for at least one year, the alcohol is sustained, adding richness and power to a wine ready to be matched with various food items. Those could be rich, juicy red meats from the barbecue, casserole and stewed dishes such as pork belly, mature cheeses and smoked or cured meat items such as game and venison pâtés.

Dynasty Merlot Series – Gold Label, the sustained ruby color leads naturally to smells and flavors of red fruits such as raspberry and cranberry complemented by cassis, a touch of oak, some acetone, eucalyptus tree leaves and mint. Harvested from Ningxia, the best grape growing area of China, with a dry character and balanced acidity, its true red fruit expression is highlighted leading to a medium length finish. Best matched with pata negra and Parma ham, and roasted poultry and wild fowl as well as Asian-spiced casserole or braised dishes.

Mr. Hao Feifei, Chairman of Dynasty, said, "Following the previous availability of our wine at the Chinese restaurant in The Peninsula Hong Kong, we are honoured that three more Dynasty wines have been paired in the dinner menu of Tao Li. Tao Li is the winner of 'Hong Kong Top 10 Wine Pairing Chinese Restaurant Awards 2015' from Wine.Luxe magazine and the "Best of the Best Culinary Award" from the Hong Kong Tourism Board. The inclusion of Dynasty's wines in Tao Li's menu presents the clearest testament to the perfect match between our fine wines with the authentic Cantonese cuisine, and an encouragement for our efforts to promote the "Dynasty" brand."

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Recommendations by Tao Li:



Dynasty Wisemanship Collection – Fiera

Pairs perfectly with chilled sliced abalone and pig's tendon with chili sauce



Dynasty Cabernet Sauvignon Reserve

Complements crispy rice topped with smoked silver cod and Thousand Island dressing



Dynasty Merlot Series – Gold Label

Ideal with sautéed diced Australian wagyu with garlic and mashed salted egg yolk

Tao Li Chinese Restaurant is located on 2/F, New World Millennium Hong Kong Hotel, 72 Mody Road, Tsim Sha Tsui East, Kowloon, Hong Kong

Dynasty Wine Pairing Set Dinner
August Menu

Chilled sliced abalone and pig's tendon with chili sauce

Dynasty Wisemanship Collection – Fiera

Sautéed lobster with supreme stock

Braised apple cucumber stuffed with minced shrimp and crab claw

Crispy rice topped with smoked silver cod and Thousand Island dressing

Dynasty Cabernet Sauvignon Reserve

Seafood broth with pumpkin and winter melon purée

Sautéed diced Australian wagyu with garlic and mashed salted egg yolk

Dynasty Merlot Series – Gold Label

Baked fried rice, diced scallop and preserved vegetable
with white sauce stuffed in coconut

Chilled fresh mango pudding

Chinese petits fours

HKD 1,600 for two persons. Additional HKD198 per person for wine pairing

All prices are subject to 10% service charge

Prices are not applicable to any discount privilege

About Dynasty Fine Wines Group Limited

Founded in 1980, Dynasty is the premier grape winemaker in China. It is principally engaged in the production and sale of grape wine products under its reputable Dynasty brand. Dynasty is the first Sino-foreign joint venture wine company in China with Tsinlien Group Company Limited and Remy Cointreau as its major shareholders. The Group produces and sells more than 100 grape wine products as well as markets 520 imported ones, providing customers across all consumer strata in the PRC with high quality products offering excellent value for money. Dynasty wines have been included 13 times on the list of Best Selling Grape Wines in China published by the China Industry and Enterprise Information Centre between 1997 and 2014. During recent years, Dynasty has won many industry and capital market awards included in the chart below.

Year	Awards
2010	<ul style="list-style-type: none"> - <i>China Wine</i> magazine “The Most Innovative and Competitive Brand in China’s Liquor Industry” - The China General Chamber of Commerce “Top Ten Greatest Satisfaction Brands (Industry) in China”
2011	<ul style="list-style-type: none"> - <i>The Asset</i> magazine “The Asset Triple A – China’s Most Promising Companies” - The China General Chamber of Commerce “Top Ten Greatest Satisfaction Brands (Industry) in China” - “Chinese Listed Companies with the Most Influential Brand Overseas” in the 2011 China Securities Golden Bauhinia Award - The Bronze Award in the 2011 Cathay Pacific Hong Kong International Wine & Spirits Competition (HKIWSC)
2012	<ul style="list-style-type: none"> - <i>metroBox</i> “Prime Awards for the Best Brand Enterprise in Greater China 2012” - Four wines were honored at the first Decanter Asia Wine Awards winning two Bronze and two Commended medals - Two wines were awarded as the Best Wines from China and with the Silver Award respectively at the 2012 Cathay Pacific HKIWSC
2013	<ul style="list-style-type: none"> - <i>metroBox</i> “Prime Awards for the Best Brand Enterprise in Greater China 2013” - Three wines were awarded a Silver, a Bronze and Seal of Approval respectively at the Hong Kong International Wine Challenge - A total of three wines were awarded two Bronze and one Commended medals at the Decanter World Wine Awards - A total of three wines were awarded as Best Wine from China and with two Bronze Awards respectively at the 2013 Cathay Pacific HKIWSC
2014	<ul style="list-style-type: none"> - Gold Award at <i>metroBox</i> “Prime Awards for the Best Brand Enterprise in Greater China 2014” - Wisemanship Collection – Fiera was awarded the Silver medal at the Decanter World Wine Awards - Two wines garnered the Bronze Awards at the 2014 Cathay Pacific HKIWSC - Two dry red wines garnered “Excellent Quality Grand Award”, the top honor, and “Quality – Silver Award” at the China Fine Wines Challenge - Wisemanship Collection – Ravissantia garnered the Silver Award at the first-ever “Master Competition for Chinese Fine Wines”
2015	<ul style="list-style-type: none"> - Six wines were awarded a Best of Show, four Silver and a Bronze medals respectively at the Hong Kong International Wine Challenge - A total of two wines were awarded one Bronze and one Commended medals at the Decanter World Wine Awards

For more information, please visit:

Company website: www.dynasty-wines.com

Facebook: www.facebook.com/DynastyWines

To shop Dynasty’s wines online, please visit: www.dynasty-wines.com/shop/

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