



Dynasty Fine Wines Group Limited
王朝酒業集團有限公司

Immediate Release

1 May 2006

TASTE THE DYNASTY DIFFERENCE

Dynasty Fine Wines Group Limited is the premier winemaker in the People's Republic of China. Established in 1980 as a joint venture with Remy Cointreau, its award-winning history is a remarkable reflection of the proud traditions and state-of-the-art expertise of Remy Cointreau, one of the world's leading wine and spirits operators. With more than 50 wines within four main product categories – red wines, white wines, sparkling wines and brandy – Dynasty's diversified wine portfolio caters to a range of consumer tastes and preferences.

Dynasty employs a team of viticulturists whose job is to ensure that every detail of grape production meets strict quality criteria in terms of grape varieties, yields and vineyard management. While the winery is located in the city of Tianjin, the grapes are sourced from several vineyards in Tianjin, Ningxia, Hebei, Shandong and Xinjiang to ensure that the company's supply of only the best grapes is not affected by adverse environmental factors or weather conditions. Dynasty combines the latest in technological advances and world-class equipment with traditional oak barrels imported from France and Spain to ensure product of the highest quality. Thermo-regulated stainless steel tanks are used for storage and maturation of the wines, and a new underground cellar houses nearly 8,000 oak barrels. And Dynasty is the only wine brand in China with the technology and skills to produce brandy and sparkling wine.

At present, only six of Dynasty's wines are available to the discriminating connoisseur in Hong Kong: Royal Selection - Cabernet Sauvignon, Royal Selection - Cabernet Sauvignon Reserve 2003, Cabernet Sauvignon, Cabernet Sauvignon Reserve 2003, Chardonnay Reserve 2002, and Chardonnay 2004. The Cabernet Sauvignon Reserve 2003 is a medium-bodied wine best matched with grilled and barbecued meats as well as aged cheeses and spicy dishes. The Chardonnay Reserve 2002 is a medium bodied, dry and complexly flavored wine that complements downy rind cheeses, and delicate pastas or seafood in cream sauce. Both reserves are ready to drink but will benefit from cellaring 3-5 years and 2-3 years, respectively.

###

Press Enquiry:

Tracy Chung / Meonne Hung

Moxie Communications Limited

Tel: 3104 0731

Email: tracychung@moxie.com.hk / meonnehung@moxie.com.hk



Dynasty Fine Wines Group Limited
王朝酒業集團有限公司

Immediate Release

1 May 2006

A DYNASTIC HISTORY OF FINE WINE

Dynasty Fine Wines Group Limited, the premier winemaker in the People's Republic of China, was established in 1980 as a joint venture with Remy Cointreau. Its award-winning history is a remarkable reflection of the proud traditions and state-of-the-art expertise of Remy Cointreau, one of the world's leading wine and spirits operators and Dynasty's second largest shareholder. Listed on the Hong Kong stock exchange since 2005, Dynasty has proven not only its expertise in producing top quality wines, but also in producing excellent financial returns for its shareholders.

Dynasty produces more than 50 wines within four main product categories: red wines, white wines, sparkling wines and brandy. Within an astonishing four years of its inception, Dynasty's Medium Dry Wine was awarded Gold at Germany's Dem Auf Der Leipziger Fruhjahrsmesse. This was only the beginning of international recognition that continued with an impressive collection of medals from the Institut International Pour Les Selections De La Qualite, and culminated in the Gold Prize at the first China Food Expo for Dynasty's Medium Dry White Wine, Dry White Wine, Dry Red Wine and V.S.O.P Brandy.

Over a quarter of a century ago, a young French gentleman travelled by train to Tianjin, a coastal city in North China, armed with his family's long-held traditions in fine wine-making. That proved to mark the auspicious beginning of a long-term Sino-French partnership, leading to the rise of a wine dynasty in China that will only continue to grow in size and reputation over the next quarter century. In Chinese tradition, "dynasty" means a new start, and as Dynasty furthers the development of the first dry wines in China, the company is justly proud to be on the forefront of China's golden era of winemaking.

Not content to rest on its laurels, Dynasty is looking forward to its participation as the first wine brand from China at Vinexpo, the internationally renowned bi-annual wine exhibition. And anticipating an increase in demand with its rise in reputation, Dynasty is expanding capacity from its 30,000 tonnes to 50,000 tonnes per annum in 2006, and by 2008, capacity is expected to reach 70,000 tonnes with the completion of a new production facility in Tianjin.

Strict quality controls and rigorous operational and management standards over every aspect of production – from grape growing to harvesting, from fermentation to bottling – resulted in ISO 9001, ISO 9002, ISO14001 and HACCP accreditation by the year 2006.

###

Press Enquiry:

Tracy Chung / Meonne Hung
Moxie Communications Limited
Tel: 3104 0731

Email: tracychung@moxie.com.hk / meonnehung@moxie.com.hk

Introduction to Vine Growing Regions (Vineyards) in China

Using the high quality grapes is the pre-requisite to produce the finest quality of grape wine. Perfect combination with the suitable climate, the appropriate soil and the right grape varieties is essential to grow high quality grapes. Most of the vineyards in the world are within the zone area lying between latitudes of 30°–50°. With different characteristics of the soil, grape varieties and climates, various styles of wine producing regions are formed, making numerous kinds of grape wines with their unique styles.

China, being a new world wine country, has been developing her own wine producing region with her distinctive style:

Tianjin Located at the north-east China, by the east rim of Bohai Gulf and at the north side of Yan Mountain, Tianjin lies between 38°33'N and 40°15'N, 116°42'E and 118°03'E . Having distinctive seasonal climates and under monsoon circulation, its continental monsoon climate provides rich supplies of sunlight, humidity and heating. Sufficient sunlight helps in accumulating the sugar level in the berry. Almost all grape varieties can be mature at the heat summation of over 4000°C. Annual rainfall ranging from 500 to 700mm sufficiently moisturizes its vineyards.

Hangu, located at the seacoast region of eastern Tianjin, is a unique vine growing region. The sea saline soil found in this region contains rich and well-balanced nutrients. Compared with other domestic and overseas vine growing regions, the soil contains rich supplies of minerals, such as K, Ca, Mg, Mn, Zn, B. These minerals are vital in growing the grape variety - Muscat. Muscat Hamburg is the major grape variety in making Dynasty Extra Dry White Wine and Dynasty Medium Dry White Wine. They are Dynasty award-winning products in 11 international wine competitions.

Shandong Shandong locates at the downriver of Huanghe, lies between 4°22'52N and 38°23'N, 114°47'30"E and 122°43'E. Its continental monsoon climate and its distinctive seasonal climates provide sufficient rains and heat simultaneously. It has difference types of soils which are suitable



Dynasty Fine Wines Group Limited
王朝酒業集團有限公司

for growing of numerous grape varieties. Penglai is the most representative vine growing region in this province.

Penglai locates at the north coast of Shandong peninsula with temperate climate changes. It has 2825.1 hours of annual sunshine, annual heat summation of 3937°C, frost-free period of 216 days per year and annual average rainfall of 618.6mm. It has various kinds of landforms and soil types for the growing of different grape varieties, namely Cabernet Sauvignon, Cabernet Gernischt, Carignan, Muscat, Italian Riesling, Chardonnay, etc. Most of the vintages are used to produce fine wines in this region. Wines produced in Penglai had won quite a number of international awards.

Hebei At the plain of northern China and across plateau of Inner Mongolia, Hebei has a temperate continental monsoon climate. Most of the areas has distinctive seasonal climates with 2500 to 3100 hours of sunshine, frost-free period of 120 to 200 days per year, average annual rainfall of 300 to 800mm. Two most renowned wine producing regions in Hebei are Changli and Huai-Xhuo Basin.

The conditions in Changli are similar to Penglai except its cooler winter and that the vines need to be kept warm under the soil. Cabernet Sauvignon is the main vine in this region. Jixian of Tianjin and Changli are close to each other and lie on southern foot of Yan Mountain with similar ecological conditions.

Huai-Zhuo Basin, including Xuanhua, Zhuolu, Huailai, is one of the most famous vine growing regions with long history of viticulture. Located at north foot of Yan Mountain, it has sufficient sunshine and moderate temperature with heat summation of 3532°C. It perfectly fulfills the requirements of cultivating Cabernet Sauvignon. The day and night temperature difference is large and the summer is quite cool. This climatic condition helps in accumulating sugar level and formulating nice fruit color. The annual rainfall of 413mm minimizes the risk of bugs hazard. Soil varieties are mainly sandy lime soil and lime soil with high permeability and excellent mix of nutrients. This hilly place is perfectly suitable for growing grapes. Longan and Niunai are the



Dynasty Fine Wines Group Limited
王朝酒業集團有限公司

specialties in this region where Cabernet Sauvignon, Merlot, Cabernet Franc, Chardonnay, Sauvignon Blanc, etc. are being promoted.

Ningxia At the northwest of China mainland, Ningxia has a typical continental climate with sufficient sunlight, low humidity and large day and night temperature difference. It has annual sunshine of 2854.5 hours, heat summation 3298-3351°C and annual rainfall of 180-200mm. July is the hottest month with average temperature of 23.5°C. The soil conditions are mainly sandy soil and gravel soil with thickness of 30 to 100mm. These natural conditions perfectly fulfill the requirement of cultivating superb vines. Most of the vineyards in the region locate at the alluvial plain of Helan Mountain. Grape varieties like Cabernet Sauvignon, Syrah, Merlot and Chardonnay, etc, from this region are most suitable for producing different kinds of fine wines, brandy and sparkling wines, etc. With the fine cultivating skills and state-of-the-art winemaking techniques and facilities, the region is able to produce good quality wines.

Xinjiang Xinjiang is the oldest and most influential vine growing region in China. Its geographical conditions and the complicated climate formulate two grape growing regions: southern region of Xinjian for raisin and the northern region of Xinjian for fresh grapes. The vineyards in the northern region of Xinjiang concentrate at Changji, Hutubi, Manas and Shihezi, forming a vine growing region, Changshi.

Changshi lies between 43°06'N - 45°38'N on the north foot of Tian Mountain with altitude of 430m to 450m. It has continental climate with heat summation of 3450°C, 2700 hours of sunshine, annual rainfall of 190mm and frost-free period of 175 days per year. The average air temperature during the hottest month is 24.5°C. The thick soil with high permeability has contributed in producing grapes with high sugar level, dark colored and reasonable sugar-to-acidity ratio. The region is perfect for the growing of Cabernet Sauvignon, Syrah, Merlot, Zinfandel, Chardonnay, Sauvignon Blanc and Riesling, etc.

###



Dynasty Fine Wines Group Limited
王朝酒業集團有限公司

Press Enquiry:

Tracy Chung / Meonne Hung

Moxie Communications Limited

Tel: 3104 0731

Email: tracychung@moxie.com.hk / meonehung@moxie.com.hk