



SHILDA

WINERY

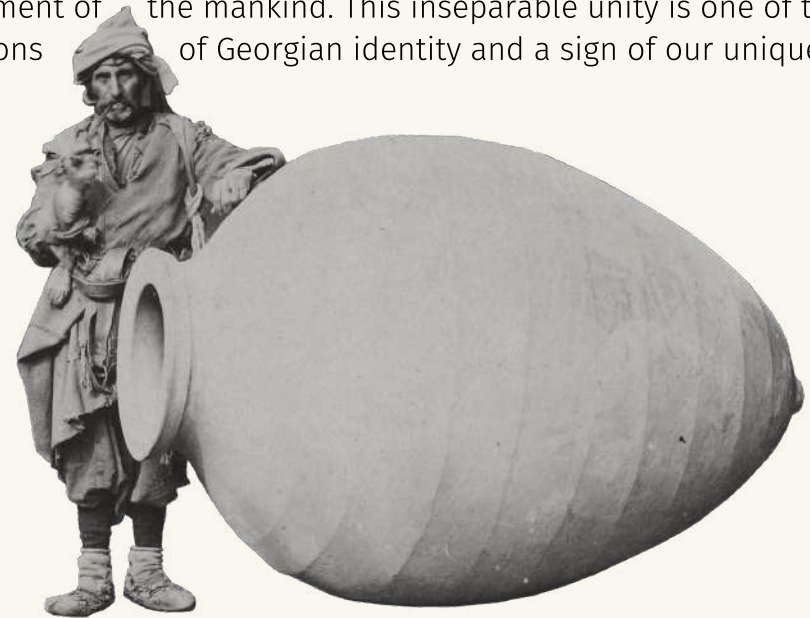
SHILDA.COM



GEORGIA

Homeland of wine

Winemaking and winegrowing forms an integral part of Georgian culture and tradition. The oldest grape pips in the world, dated by 8000 years, were discovered on Georgian territory. Since that time Georgians and the vine have been taking a centuries-long journey down the road of the development of the mankind. This inseparable unity is one of the manifestations of Georgian identity and a sign of our uniqueness.



Village Shilda



Shilda lies at the foot of the southern slope of Caucasus Mountain range. This unique place is within one of the most prominent area — Kindzmarauli zone.



Beautiful village Shilda with its rich history, is situated in the principal region of viniculture of Georgia — Kakheti.



The special climate and diversity of the mineral rich soil create unique natural conditions for grape growing.



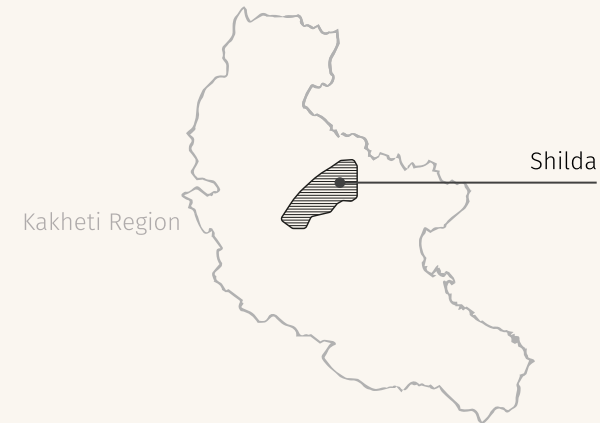


Shilda Winery

SHILDA Winery was founded in 2014, but the story began yet many years ago.

The great love and respect for wine — this divine drink, encouraged the company founders to expand their family winery and to bring winemaking tradition to a new level passing this living heritage from generation to generation.

Our winery is located in the principal region of viniculture of Georgia — Kakheti, village Shilda. Located on 6 ha, SHILDA Winery is equipped with modern Italian and French facilities.



SHILDA IS A MULTIBRAND WINERY, WITH A UNIQUE METHOD OF VINEYARD SELECTION AND MANAGEMENT. DIFFERENT TECHNIQUES USED FOR HARVEST AND WINEMAKING ALLOW US TO CREATE A WIDE RANGE OF WINES FOR CONCEPTUALLY DIFFERENT TRADEMARKS.



Vineyards



200 HA

of company owned
& under contract vineyards



Craft Wine



100 k

Bottles/annual



Distillery



500 k

Bottles/annnual



Production Capacity



2 million

Bottles/annual

Ordinary

Wine
Shilda Winery



Kakabadze

Hand Harvest & Selected Vineyards



LiterMAN

Young Generation Wine

Sub-premium



Kirke

Night harvest wines

Premium



Rustaveli

Hand-crafted wines

Ordinary



Basiani

Brandy from 10 wines

Premium



SHILDA Winery

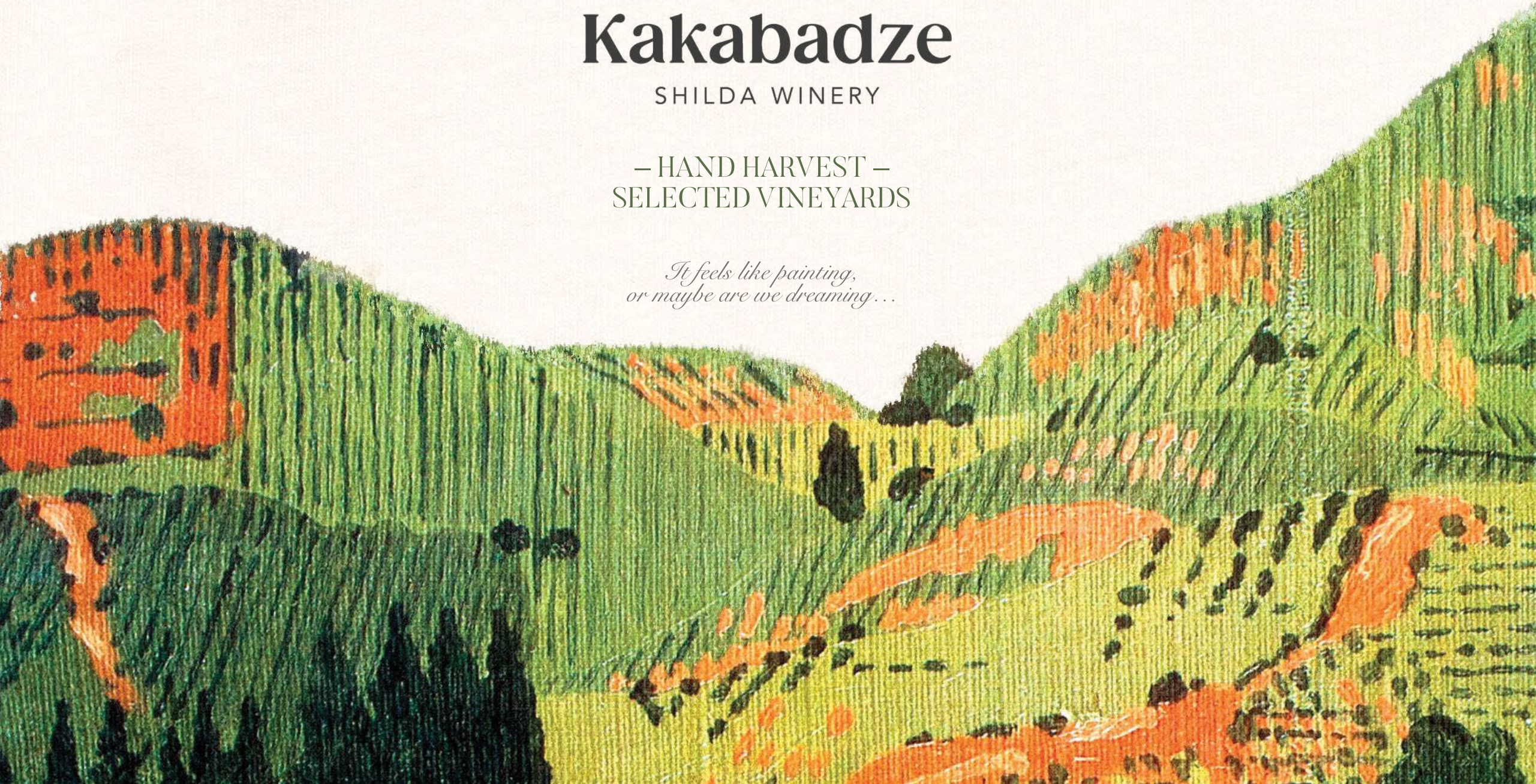
Premium Blended in 1987

Kakabadze

SHILDA WINERY

— HAND HARVEST —
SELECTED VINEYARDS

*It feels like painting,
or maybe are we dreaming...*



Kakabadze

SHILDA WINERY

Wine is the reflection of place, the care and attention to detail that goes into every step of its creation. That's why at our winery the winemaking process is carefully crafted.

We select only the finest vineyards.

By taking into account the soul, vineyard age, and yield per hectare, we ensure that only the best grapes are selected for wine production.

The grapes are harvested at the peak of ripeness exclusively by hand, this process reduces damage to the grapes and preserves the delicate flavors and aromas. By combining these two key elements of hand harvesting and vineyard selection, we offer a wine that is not only delicious but also true representation of the place.

THE LABEL FEATURES THE COLORFUL LANDSCAPES CREATED
BY GEORGIAN ARTIST DAVID KAKABADZE





SELECTED VINEYARDS



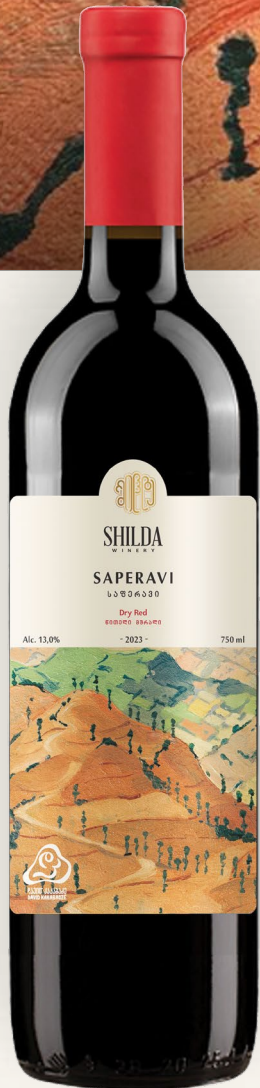
WE **SELECT OUR VINEYARDS** USING A UNIQUE METHOD, THUS
TAKING INTO ACCOUNT TERROIR, VINEYARD AGE, YIELD PER HECTARE,
AMONG OTHER FACTORS.

HAND HARVEST



THE GRAPES ARE HARVESTED **BY HAND**
TO ENSURE THEIR PROTECTION AND INTEGRITY





Saperavi

The wine is made from Saperavi grapes grown in Kakheti. The grapes are harvested by hand to ensure their protection and integrity.

Grape Variety	Type	Origins
Saperavi	Red Dry	Kakheti
Color	Serve with	
Deep Garnet	Meat, Cheese, Vegetables	

Tasting Notes

Aromas of berries, stewed fruits with plum and ripe cherry tones. The full-bodied wine is rich with round tannins and has long aftertaste



Rkatsiteli

The wine is made from Rkatsiteli grapes grown in Kakheti. The grapes are harvested by hand to ensure their protection and integrity.

Grape Variety	Type	Origins
Rkatsiteli	White Dry	Kakheti
Color	Serve with	
Pale Straw-Colored	Seafood, Salmon steak, Dried fruit	

Tasting Notes

Citrus tones, slightly floral aromas like white flower. The wine has balanced acidity with soft perception of minerality



Pirosmanni

The wine is made from Rkatsiteli grapes grown in Kakheti. The grapes are harvested by hand to ensure their protection and integrity.

Grape Variety	Type	Origins
Rkatsiteli	White Semi Dry	Kakheti

Color	Serve with
Light Straw-Colored	Salads, Sweets, Fruits

Tasting Notes

Floral aromas like jasmine, herbs, memorable white fruit tones like pear, apricot. The light-bodied wine has round and long finish



Pirosmanni

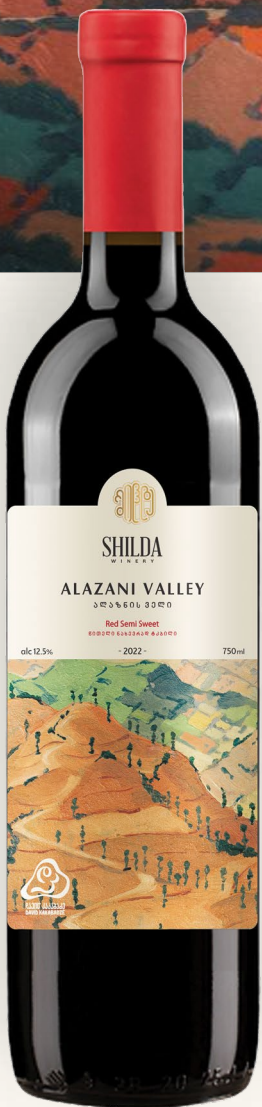
The wine is made from Saperavi grapes grown in Kakheti. The grapes are harvested by hand to ensure their protection and integrity.

Grape Variety	Type	Origins
Saperavi	Red Semi Dry	Kakheti

Color	Serve with
Deep Garnet	Seafood, Salmon steak, Dried fruit

Tasting Notes

Berry fruit aromas, pleasant flavor of red-rose. The wine is light-bodied with memorable aftertaste



Alazani valley

The wine is made from Saperavi grapes grown in Kakheti. The grapes are harvested by hand to ensure their protection and integrity.

Grape Variety	Type	Origins
Saperavi	Red Semi Sweet	Kakheti

Color	Serve with
Deep Purple	Cheese, Fruit, Sweet Dishes

Tasting Notes

Intense barbery, strawberry and blueberry aromas. The wine is full-bodied, smooth with long finish



Alazani valley

The wine is made from Rkatsiteli grapes grown in Kakheti. The grapes are harvested by hand to ensure their protection and integrity.

Grape Variety	Type	Origins
Rkatsiteli	White Semi Sweet	Kakheti

Color	Serve with
Pale Gold	Sweet Dishes, Fruit, Cheese

Tasting Notes

White flower tones, expressive white fruit aromas, namely apricot and peach. The wine is light-bodied, smooth with delicious plate and long aftertaste



Tsinandali

Denomination of origin wine product made from Rkatsiteli and Mtsvane grapes grown in Kakheti, Tsinandali microzone. The grapes are harvested by hand to ensure their protection and integrity.

Grape Variety	Type	Origins
Rkatsiteli & Mtsvane	White Dry	Kakheti
Color	Serve with	
Light Straw-Colored	Fish, Vegetables, Salads & Cheese	

Tasting Notes

Citrus flavor, an expressive white fruit aromas. The balanced wine is light-bodied with long aftertaste



Mukuzani

The wine is made from Saperavi grapes grown in Kakheti. The grapes are harvested by hand to ensure their protection and integrity. The wine is made according to the classical technology.

Grape Variety	Type	Origins
Saperavi	Red Dry	Kakheti
Color	Serve with	
Dark Ruby	Roast Beef, Cheese	

Tasting Notes

Cherry and redberry tones, intense red fruit aromas. The balanced wine is full-bodied, rich with round tannins and long aftertaste



Khvanchkara

Denomination of origin wine product made from Saperavi grapes grown in Kakheti, Khvanchkara microzone. The grapes are harvested by hand to ensure their protection and integrity.

Grape Variety	Type	Origins
Aleksandruli Mujuretuli	Red Semi Sweet	Kakheti

Color	Serve with
Deep Ruby	Cured meats, Sweets, Fruit

Tasting Notes

Red rose flavors, strawberry and barberry aromas. The wine is full-bodied, rich with soft tannins and balanced with long aftertaste



Kindzmarauli

Denomination of origin wine product made from Saperavi grapes grown in Kakheti, Kindzmarauli microzone. The grapes are harvested by hand to ensure their protection and integrity.

Grape Variety	Type	Origins
Saperavi	Red Semi Sweet	Kakheti

Color	Serve with
Deep Purple	Aperitif with Fruits and Desserts

Tasting Notes

Tones of berries, intense cherry and red fruit flavors. The wine is full-bodied with soft tannins and smooth, aromatic palate



Saperavi Rose

The wine is made from Saperavi grapes grown in Kakheti. The grapes are harvested by hand to ensure their protection and integrity. The wine is made according to the classical technology.

Grape Variety
Saperavi

Type
Rose Dry

Origins
Kakheti

Color
Watery Pink

Serve with
Light Salads, Cheese, Seafood

Tasting Notes

Intense berry fruit aromas, namely raspberry, pleasant barberry flavor. The wine is aromatic, light-bodied with long aftertaste



Rkatsiteli Orange

This wine is moderate in tannins which makes it easy to drink. On the nose it has prominent spices, herbs, and orange peel notes, while being mild and round on the palate.

Grape Variety
Rkatsiteli

Type
Orange Dry

Origins
Kakheti

Color
Medium Straw-Colored

Tasting Notes

Prominent notes of ripe pears, dried flowers, and honeysuckle, while on the palate apricot and ripe quince is noticeable.



Kakabadze

SHILDA WINERY

www.shilda.com | info@shilda.com

A photograph of a vineyard in the foreground with a dirt path leading towards a modern winery building. The building has a prominent white tower with two vertical windows and a long section with large glass windows. In the background, there are dark, forested mountains with snow-capped peaks under a cloudy sky.

KIRKE

— *Wines of Georgia* —



Kirke

A sister of Aeëtes – the king of Colchis in ancient mythology, is one of the most mystical and extraordinary characters of antique literature.

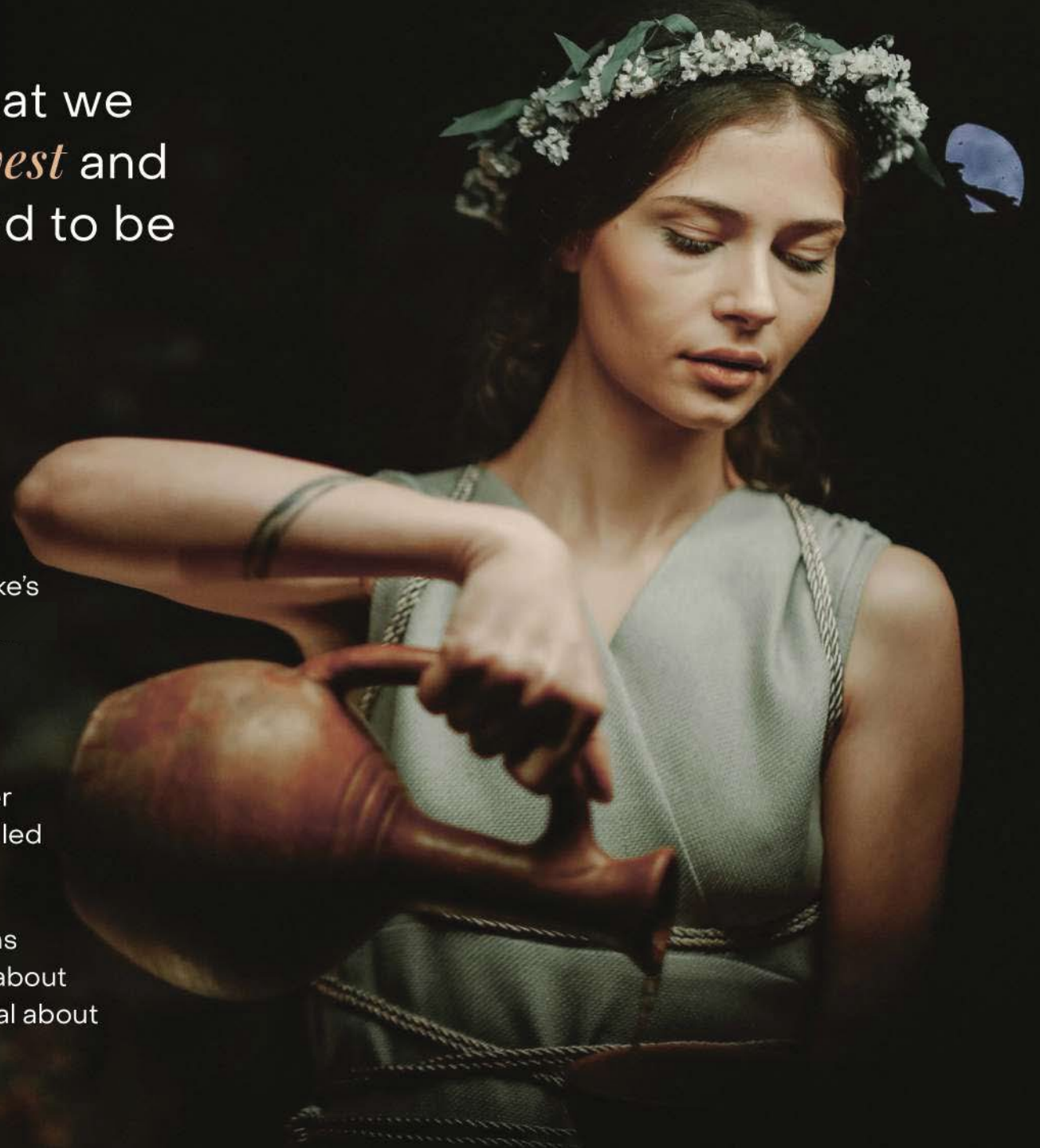
She does not obey anybody or anything. Homer's *Odyssey* reveals many interesting facts about the goddess, specifically part when Odysseus on his wanderings came to her island, what is today considered Georgian territory. Everything seems utopian and magical for Odysseus and his men around Kirke, who lives secluded in a castle with her 4 nymph companions.

Kirke's magical power is in her profound knowledge of plants. Her miraculous voice makes wild animals behave like pets. She rarely shows concern toward humans, however, she treats her dear guests with "heart-warming" wine, which can make you spend time in total bliss and oblivion and feast for an indefinite time.

Georgian tradition of harvesting that we discovered was called *Kirke's Harvest* and the last practice of the tradition had to be held nearly 100–150 years ago.

Concept of the special harvesting includes *4 main components*:

- ‡ The harvest begins at the full moon phase. The concept of Kirke's Harvest is rooted in ancient beliefs that grapes draw energy from the Moon and goodness from the soil
- ‡ Harvesting starts at night, when grapes are already cooled.
- ‡ The crushing of the grapes must begin before sunrise, in order to maintain the grapes in optimal condition. The tight timeline led us to select vineyards within a 50 km radius of our winery.
- ‡ Only women were allowed to participate in a harvest. 4 nymphs were selected to cheer and help harvesters. We are not sure about the reason behind it, but apparently, there is something special about the way they treat grapes.



Considering the lack of time between the beginning of harvesting and sunrise, we have picked vineyards within a 50 km radius distance from the winery and concentrated on *2 types of wine*:

Red Dry

SAPERAVI

—

from Napareuli
micro-zone

White Dry

GODDESS BLEND

—

Rkatsiteli, Mtsvane,
Khikhvi and Kisi.

Kirke is a blissful drink, therefore makes a *perfect fit for nightlife*. The wine deserves a place in *fancy* bars, restaurants, and clubs, as its absolute magic gains special power from dusk till dawn.





KIRKE

— Wines of Georgia —

Saperavi

Napareuli Specific Micro-zone

We carefully selected and hand-picked Saperavi grapes from Napareuli appellation. The wine was fermented in a stainless steel tank and aged on oak for six months.

Color: Deep Ruby

Grape Variety: Saperavi *Type:* Red Dry

Origins: Kakheti

Serve with: Meat, Cheese, Vegetables

Tasting Notes

With intense cherry and red fruit flavors, this wine is full-bodied with smooth and delicious palate along with vanilla notes and long aftertaste.



KIRKE

— Wines of Georgia —

Goddess Blend

*Rkatsiteli, Mtsvane, Kisi
Khikhvi*

We carefully selected Rkatsiteli, Mtsvane, Kisi and Khikhvi grapes grown in Kakheti.

The wine was fermented in a stainless steel tanks, aged on the lees for eight months with occasional bâtonnage and aged on oak for another six months.

Grape Variety: Rkatsiteli, Mtsvane, Kisi, Khikvi

Origins: Kakheti *Type:* White Dry

Serve with: Seafood, Salmon Steak, Vegetable

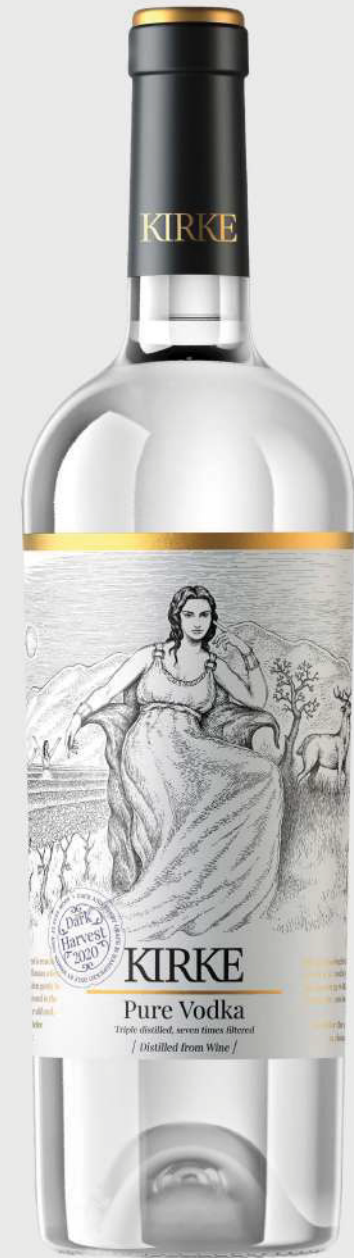
Tasting Notes

Fresh pears, apples, along with citrus notes with a hint of vanilla towards the end. It is characterized with good minerality, round mouthfeel and long finish.

One more drink produced from white grapes collected on Kirke's Harvest is *Pure Wine Vodka*.

Triple distilled pure vodka – produced from the wine of dark harvested white grapes varieties grown in the Kakheti region. Classical vodka taste, sans any notes or aromas of grape, but you will experience the delicacy and the dignity of the grape spirit from the very first sip.

Our winery and distillery are located at the foot of the southern slope of the Caucasus Mountains. Softened spring water coming from the glaciers of Caucasus Mountains is used for the production. Vodka goes through seven different types of filtration.





0,5 ml



0,7 ml



0,75 ml



KIRKE

Pure Vodka

Distillery at the foot
of the Caucasus
Mountains

3

Times
Distilled

7

Times
Filtered

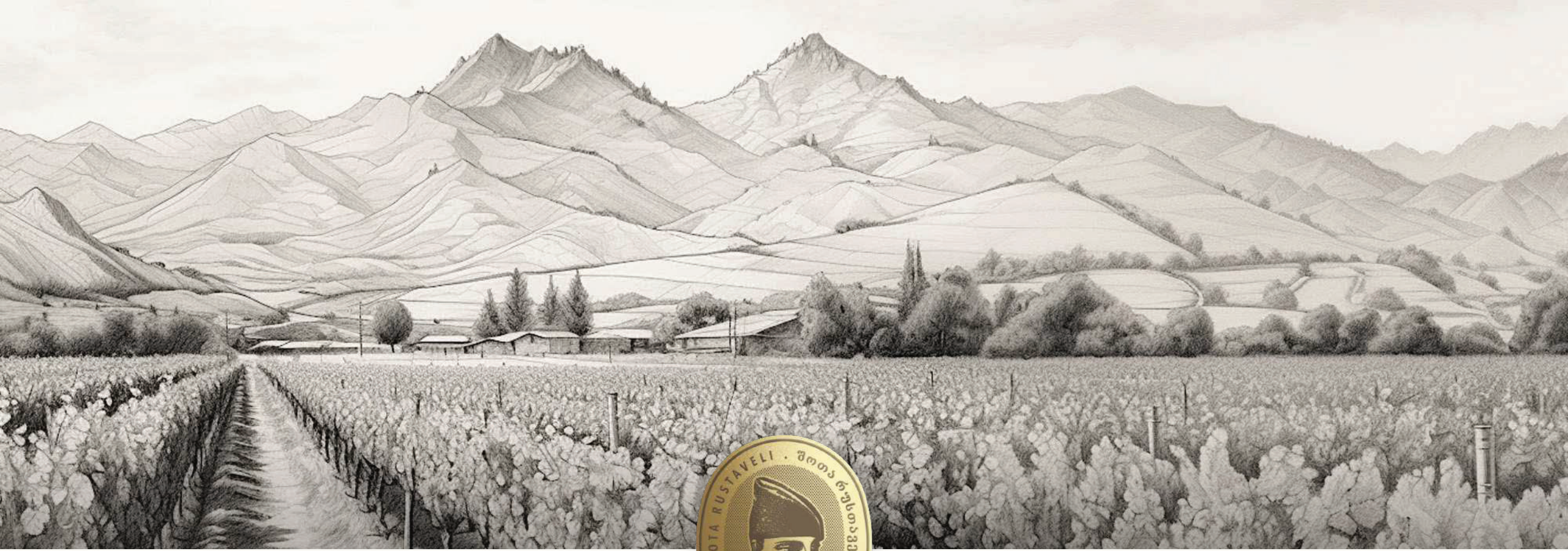
Gluten-free

Triple distilled pure vodka is made from the wine of dark harvested white grape varieties. Vodka goes through seven different types of filtration.

Type: Pure Vodka | Origins: Kakheti | ABV: 40%

Heinrich Schliemann believed that everything narrated in Homer's epic cycle was, in some way, depicting historical events. In case, you discover and link all the details, it is possible to find almost any specified place. He requested permission to start archeological excavations in Vani, in hope to find Colchis, however his appeal was turned down. We established a fund, with a goal of financing archeological works, serving the same mission. Donations are made from each bottle sold.





RUSTAVELI_{Coll.}
— SHILDA WINERY —

OLD VINEYARDS

Shota Rustaveli



(XII-XIII) Georgian poet and humanist, author
of the Immortal Poem of the Oriental Renaissance
"The Knight in the Panther's Skin"

Old Vineyards Wines

INTENSIVE AND RICH TASTE THAT COMES ONLY WITH AGE

In the homeland of wine, attitude towards the vine have been extremely delicate for thousands of years. Georgian winegrowers cherished and treated vineyards like the most precious belongings, preserved them in the best condition for decades. Tradition of keeping old vineyards is still alive, believing that wine of old vines is unique in characteristics, with more concentrated taste and structure.

As a vine ages, it to undergo a number of changes which directly effect the quality of grapes it produces. These changes include stronger and deeper roots, enabling the vine to benefit from a more diverse range of nutrients and minerals, which is reflected in vibrant aromas and flavors.



3 Grapes Qvevri

SIGNATURE BLEND

ALC. 13,0%

ACID 4,2

SR 0,8 g

Vinification

We pre-selected Kisi, Kakhuri Misvane and Ratsiteli vineyards in Tsinandali micro zone.

In August, each vineyard has been green harvested, in order to decrease the crop yields, with the aim to achieve better quality grapes. In September, grape was hand harvested, packed in 10 kg boxes and delivered to a winery.

Upon arrival, grape was placed on a sorting table and underwent selection process, once again. Each grape variety, selected in particular proportion, was destemmed. Fermentation of the cepage was made partially on chacha, in Qvevri at a temperature of 13°-15° C. The goal was to preserve compounds that contribute to wine aroma and flavor.

Tasting note

An expressive stone fruits aromas, namely apricot. Tasting Notes: balanced, full-bodied with pleasant acidity and memorable taste.

Grape Variety

Rkatsiteli. Kisi, Mtsvane, in equal proportion

Type

Dry Amber

Color

Dark Straw

Origins

Kakheti

Category

Signature Blend



Kisi Qvevri

OLD VINEYARDS

ALC. 13,5%

ACID 4,5

RS 1,8 g

Vinification

We pre-selected Kisi vineyard in Tsinandali micro zone. The vineyard is planted on a slope, 600 meters above sea level, on a clay soil. Vineyard has been green harvested, in order to decrease the crop yields, with the aim to achieve better quality grapes.

In September, grape was hand harvested, packed in 10 kg boxes and delivered to a winery. Upon arrival, grape was placed on a sorting table and underwent selection process, once again.

After processing grapes in stalk remover machine, without smashing up grape seeds, liquid was stored in Qvevri. With the aid of Qvevri cooling system, fermentation process and cap management were performed at low temperature. The goal was to preserve compounds that contribute to wine aroma and flavor.

Tasting note

Delicious full palate with great acidity balance and finest tannins.

Grape Variety

Kisi

Type

Dry Amber

Color

Light Amber

Origins

Kakheti

Category

Qvevri Wine



Saperavi Qvevri

OLD VINEYARDS

ALC. 13,6%

ACID 5,7

RS 3,6 g

Vinification

We pre-selected Saperavi vineyards, in Telavi region. In August, vineyard has been green harvested, in order to decrease the crop yields, with the aim to achieve better quality grapes.

After selective hand harvesting, grapes were packed in 10 kg boxes and delivered to a winery.

Upon arrival, grapes underwent destemming process and were placed in Qvevri. Fermentation was conducted at a temperature ranging between 23°-26° C. Fermentation process was completed manually to minimize intervention and contact with grape seeds, resulting in soft extraction of tannin and color. Wine was aged in Qvevri for 6 months. Finally, wine was bottled and stored at optimal temperature.

Tasting note

Berries, stewed fruits with plum and ripe cherry tones
Rich with soft tannins and long aftertaste.

Grape Variety

Saperavi

Type

Dry Red

Color

Dark Ruby

Origins

Kakheti

Category

Qvevri Wine



Saperavi

OLD VINEYARDS

Vinification

Grapes were harvested from 47-year-old Saperavi vines nestled in the heart of the Mukuzani PDO at an elevation of 460 meters above sea level. This exceptional wine comprises of two Saperavi variations - 85% Saperavi and 15% Saperavi Budeshuri.

Upon arrival, the grapes underwent a process of destemming followed by a gentle five-day cold maceration, preserving the integrity of the berries. Primary fermentation lasted for two weeks and was maintained at a temperature range of 22-23°C.

The free-run juice was transferred to medium-toast new French oak barrels for malolactic fermentation. Over the course of six months, the wine matured in these barrels, further enhancing its character and structure.

Tasting note

Sweet cherry profile complimented with vanilla hint. Velvety texture, gentle tannins, leading to a long layered finish.

ALC. 13,8%

ACID 7,0

RS 3,0 g

Grape Variety

Saperavi & Saperavi Budeshuri

Type

Sweet Red

Color

Dark Ruby

Origins

Kakheti

Category

Old Vineyards



Saperavi Fortified

OLD VINEYARDS

ALC. 16,5%

ACID 4,2

RS 120 g

Vinification

We carefully pre-selected Saperavi vineyards in the Telavi region to ensure optimal grape quality. In August, we conducted a green harvest to reduce crop yield, aiming to enhance grape concentration and quality. Following selective hand harvesting, the grapes were packed into 10 kg boxes and transported to the winery.

Upon arrival, the grapes were destemmed and underwent a five-day cold soak to extract vibrant color and aromas. After pressing, the grape must was fortified with wine spirit to reach 16.5% ABV. The wine was then aged in oak barrels for 24 months, allowing it to develop complexity and depth.

Tasting note

Ripe cherry and blackberry profile complimented with vanilla hint. Velvety texture, gentle tannins, leading to a long layered finish and complex structure.

Grape Variety

Saperavi

Type

Sweet Red

Color

Dark Ruby

Origins

Kakheti

Category

Desert wine

