



MIXED CASE

Our top picks from recent tastings

Binz + Bratt Riesling/ Gewürztraminer 2012, Rheinhessen, Germany
Gooseberries, Granny Smith apples and sherbet lemons on the nose lead through to a lime cordial-laden palate with zesty acidity and a good dose of RS. Would be ideal with grilled langoustines and mayonnaise. KP £7.70, German Wine Agencies, 020 7617 7038

Carmel & Joseph, Les Terroirs 2011, Faugères, Languedoc, France
For a decent price you get bags of regional typicity with this classic Faugères blend of Syrah, Grenache and Carignan. Farmyard aromas mingle with blueberry fruit on the nose; the rustic palate has soft tannins and brambly fruit, wrapped up in leather and spice. JS £5.84, Daniel Lambert Wines, 01656 661010

Carballal, Sete Cepas Albariño 2012, Rías Baixas, Spain
The nose is lifted, floral, aromatic, and also really

enticing. While the palate is pure, light and delicate, boasting attractive ripe white fruit and a very long, fresh finish. ML £POA, Iberian Drinks, 07805 842945

Château Mangot, St-Émilion Grand Cru 2009, Bordeaux, France
A great value wine, with some vanilla, spice and crème de mure notes on the brooding nose, accompanied by a savoury, herbal element as well. This leads into a full palate, with plenty of concentrated dark berry fruit, and good interaction between acidity and tannins. CC £12.75, Department 33, 020 3478 8090

Fogt Scheurebe Trocken 2011, Rheinhessen, Germany
A lovely, direct wine with medium body, silky mouthfeel, good acidity and fresh green characters of limes, nettles, and kaffir lime leaves. There's some mineral character, with notes of wet flagstones and a hint of chalk coming through, as well as an aromatic apple blossom top note. LF £7.50, German Wine Agencies, 020 7617 7038

Pazo Barrantes Albariño 2012, Rías Baixas, Spain
Soft fruit aromas, with apricot and peach, and lovely minerality. The palate is well balanced, with a fresh finish. DB £10.10, Maisons Marques et Domaines, 020 8812 3380

Weingut Claus Schneider, Spätburgunder Weiler Schlipf 2010, Baden, Germany
Well presented with typical Pinot Noir nose of red cherries, flowers and a hint of autumn leaves. The palate is fresh, with soft tannins, intense plummy fruit and a lovely texture. A good all-rounder for by the glass pouring at exceptional value. ML £9.83, OW Loeb, 020 7234 0385

All wines featured here are available only to the on-trade and small independents. Prices quoted are single-bottle, ex-VAT unless specified.

TASTERS CC: Clinton Cawood; LF: Laura Foster; KP: Kate Pass; JS: Julie Sheppard
SOMMELIER TASTERS: DB: Damien Bouanchau, The Goring; ML: Matthieu Longuere MS, Le Cordon Bleu

WINES OF SICILY
Generic tasting

Santa Tresa Rina Ianca 2012, IGP Terre Siciliane, Italy
This fresh blend of organic Grillo and Viognier is a versatile food wine with its noticeable salinity and savoury tanginess on the palate. Crisp acidity and a clean mineral finish mean that it will be a great palate cleanser as well. JS £6.75, Vintage Roots, 0118 932 6566

Baglio Curatolo Arini 1875, Corallo Inzolia 2012, IGP Terre Siciliane, Italy
Made from 100% Inzolia, this summery wine has appealing notes of freshly sliced pineapple on the nose and palate, with an attractive herbaceousness and zesty notes of lemon and lime. JS £8.60, Liberty Wines, 020 7720 5350

Mazzei Zisola 2011, Sicilia IGT, Italy
Warm spice and mulberry fruit aromas lead on to a rich black fruit palate with nicely integrated tannins on this 100% Nero d'Avola. Try pairing with hearty winter dishes. JS £10.30, Maisons Marques et Domaines, 020 8812 3380

SUD DE FRANCE
I ♥ Organic Tasting

Domaine Turner Pageot Le Blanc 2011, Pézenas, Languedoc, France
Partly fermented on skins, this Rousanne/ Marsanne blend has substantial apricot aromas. The palate starts light and fresh, leading into savouriness and texture, all lifted by bright acidity. CC £11.23, Borough Wines, 020 7241 1881

Domaine Virgile Joly, Virgile Rouge 2002, Languedoc, France
This is showing excellent development, with plenty of umami/mushroom notes, and preserved fig character. More juicy, developed fruit, like dried apricots, on the palate, a full mouthfeel and gentle tannins. CC £21.45 (2006 vintage), Borough Wines, 020 7241 1881

Domaine La Croix de St-Privat, Pape Laurent 2011, Terrasses du Lurzac, Languedoc, France
Full and brooding nose, with some big floral, potpourri notes alongside dark red fruit. Elegance on the palate, light and perfumed with some lean red fruit. CC £8.98, Borough Wines, 020 7241 1881



HOME ON THE RANGE
OUR FAVOURITE LINE-UPS



FELTON ROAD
Owned by Brit Nigel Greening, Felton Road in Bannockburn, Central Otago makes Pinot Noir and Chardonnay, as well as three Rieslings with varying levels of residual sugar, all with minimal intervention. **The Dry Riesling 2013 (£16.96)** has 4g/l of RS and a linear nose of lemons, limes and wet chalk that follows through with more citrus, tropical fruits and some mouth-puckering acidity. **The Riesling Bannockburn 2013 (£15.33 for the 2011)** has 56g/l of RS and is more floral and tropical in style,

with honeysuckle, candied pineapple and mango all present, alongside petrol and Granny Smith apples. LF Clark Foyster Wines, 020 8832 7470



TENUTA I FAURI, ITALY
A pair of equally exciting but stylistically varied white wines from this Italian producer. First was the **Pecorino dei Fauri, Colline Teatine IGT, Abruzzo (£8.60)**: not a cheese, but a complex white made from a rare native varietal. This elegant wine seduces with grapefruit and green apple aromas,

then delivers a silky-textured mouthfeel with clean acidity and attractive minerality. Apple, white pepper, a touch of salinity and herbaceousness add up to an appealing package. JS The second was **Trebbiano D'Abruzzo 2009, Santa Cecilia (£8.70)**, with pineapple, honeysuckle and chantilly cream aromas, and the tropical fruit carrying on to the palate, combining with honeydew melon notes, great acidity and a silky mouthfeel. Perfect for fatter white meats and pork belly. KP Chix + Buck, 0800 612 4742



IN MY CELLAR
MIKE ANTHONY,
Champany Inn



Trimbach Cuvée des Seigneurs de Ribeauviller Gewürztraminer 2007, Alsace, France
One of our house specialities is Shetland salmon. This wine is a perfect accompaniment to our hot smoked salmon. Top-notch Gewürztraminer from one of Alsace's long established wine families. Very attractive nose of honey, spice and rose petals with a touch of sweetness on the palate, balanced by fresh acidity, finishing long and dry. £22.81, Enotria World Wine, 020 8961 4411

Cape Winemakers Guild, Grangehurst Cabernet Sauvignon 2001, South Africa
Maturing deep red colour, beginning to fade at the edges. Sweet cassis, cedar wood and vanilla on the nose. Nice tannin structure on the palate. Lovely mouthfeel with a long, spicy finish. Truly excellent quality for a 12-year-old South African Wine. Sourced direct

Catena Zapata, Catena Malbec 2010, Mendoza, Argentina
A deep black-red colour. A nose of leather and violets with a touch of spicy oak. Full, spicy and long on the palate. Excellent with our speciality, charcoal grilled rib eye of beef. £11.36 (2011 vintage), Bibendum Wine, 020 7722 5577

Joseph Drouhin Clos St-Denis 2009, Burgundy, France
From the first of three excellent Burgundy vintages. A seductive, perfumed character. Lots of sweet red fruits, a touch of spicy oak, velvet tannins and a long finish. £73.23 (2011 vintage), Pol Roger Portfolio, 01432 262800

Marqués de Murrieta, Castillo Ygay Gran Reserva Especial 2004, Rioja, Spain
A classical style Rioja from their single vineyard is very popular with our customers and a great accompaniment to our Scottish lamb. I attended a lunch with Marqués de Murrieta recently in London and was reminded of the supreme quality across their range. Amongst many we tasted that day the highlight was the 1986 Gran Reserva White from Castillo Ygay – an almost 30-year-old white wine that has yet to be released! £36.50 (2005 vintage), Maisons Marques et Domaines, 020 8812 3380

PICKS OF THE ISSUE...

£10 AND UNDER

Cooper's Creek, Bell Ringer Gisbourne Albariño 2012, New Zealand
Flinty and light from the outset, with nectarine, melon and citrus aromas. The palate is held together beautifully by substantial acidity, alongside creamy tropical fruit notes. Real complexity and food friendliness. CC £9.75, Berkmann Wine Cellars, 020 7670 0972



£10-£20

Bosman Family Vineyards, Optenhorst Chenin Blanc 2011, Wellington, South Africa
There's a bit of development already showing on the nose of this voluptuous Chenin, leading into an immensely complex palate, with zippy acidity, a nutty/savoury note, and finishing with a pithy, mineral element, all carrying some rich stonefruit notes. CC £11.47, PLB Group, 01342 318282



OVER £20

Rivetto, Leon Riserva 2007, Barolo DOCG, Italy
A well-structured, juicy Barolo with those firm tannins and good acidity. Notes of blackberry, cranberry and raspberry coulis, white pepper, vanilla and green capsicum, along with pencil shavings and menthol. LF £47.62, Ellis of Richmond, 020 8744 5550

