



1 Shelly Bay Sauvignon Blanc 2011

Style Dry White
Closure Screw Cap
Grape Variety Sauvignon Blanc
Country New Zealand (Marlborough)
ABV 13.5%
RRP £65.94 per case of 6

Sassy Sauvignon full of classic citrus and green apple flavours. Aromatic wine at its lively best! A second swirl reveals hidden depths of orange-peel, peach, spice and star anise that last right on to a lovely lingering finish.

Being sea folk, winemakers Mike and Claire Allan felt just right about naming their wine Shelly Bay. It harks to the wine's beautiful north-shore origins and the sea-breezes that cool coastal Marlborough. Both Mike and Claire have spent time making sparkling wine (at the Champagne houses Veuve Cliquot and Taittinger), so they know just how to nurture the very finest flavours from aromatic white grapes like Sauvignon. Harvesting the grapes between 2 and 6am on a cool New Zealand morning is one of their most effective techniques!

A tangy match for finger snacks and smoked salmon blinis, or for a crisp winter carrot-and-cabbage salad with mustard and walnut dressing. Try it with oysters, sushi and seafood, or a plate of shell-on prawns!



2 Signos de Origen 2010

Style Dry White
Closure Natural Cork
Grape Variety Chardonnay, Viognier, Marsanne, Roussanne
Country Chile (Casablanca Valley)
ABV 14.5%
RRP £58.74 per case of 6

A greeting of lovely Chardonnay aromas – white peach, spicy pears, willow, lanolin and vanilla – makes way for creamy citrus notes on the palate: orange and lemon-peel, nutty peach kernel and almonds. Wonderfully complex wine that makes a lingering mouthful...

As its name suggests, this wine resonates with the character of its landscape. Its award-winning winemaker Alvaro Espinoza is determined that nothing artificial will interfere with any of the fine authentic flavours of his grapes – nor does he shirk from blending them, as this four-grape blend shows. Signos de Origen is made from 74% Chardonnay, 16% Viognier, 8% Marsanne and 2% Roussanne. Alvaro says that "the cool marine breezes from the Pacific coast generate an environment in which the grapes ripen slowly and create aromatic and delicately flavoured wines".

Great roast chicken wine – or roast turkey and all the trimmings! Or pair this big, rich white with a winter pork casserole, or a plate of mature hard cheeses. A Chardonnay to savour with a hearty menu of many flavours!



3 Hunter Valley Verdelho 2011

Style Dry White
Closure Screw Cap
Grape Varieties Verdelho
Country Australia (Hunter Valley)
ABV 12%
RRP £59.94 per case of 6

An elegant and refreshing Hunter Valley white with aromas of apricot blossom, melon and tangy lemon fruit.

The flavours are ripe and tropical with soft-fleshed yellow fruits to the fore, complemented by an appealing, spicy finish. The Verdelho grape is perfectly suited to the warm sunshine of Australia's famous Hunter Valley and winemaker Andrew Spinaze has created a stunning example for us from top quality, old vine fruit.

A zesty and stylish white such as this is a brilliant match for fish pie or swordfish with lime and coriander butter.



4 Preece Shiraz 2009

Style Medium-bodied Red
Closure Screw Cap
Grape Varieties Shiraz

Country Australia (Victoria)
ABV 14.5%
RRP £53.94 per case of 6

Lush and fruity red full of berries and cherries, with a gutsy tang of acidity keeping it lively on the palate. Vibrant, bold fruit hides subtle aromas of rhubarb, damson, star anise and vanilla, which surprise you on your second sip!

Hailing from vineyards of the famous Mitchelton estate in Australia's Goulburn Valley, this Shiraz has been crafted by a winemaking team that really knows its Rhône varieties – Shiraz in particular. Shiraz has been grown in this area since the 1860s, and is as much at home here as it is in France's Rhône Valley. This is a hot, dry landscape whose temperatures are moderated by nearby Lake Nagambie – just as the Rhône river moderates it's valley-side vineyards in France. The oak regime is of great importance to this red: both new and old French oak barrels are used for maturation – and a few American oak casks are used too, to bring sweetness.

A lavish red to go well with lasagne, spaghetti bolognese, or a chilli concarne – or go upmarket and pair it with lamb chops or Italian osso bucco with pancetta, garlic and celery. It'll bring some life to best butcher's sausages and creamy mash too!



5 Shelly Bay Pinot Noir 2010

Style Medium-bodied Red
Closure Screw Cap
Grape Varieties Pinot Noir

Country New Zealand (Marlborough)
ABV 13%
RRP £65.94 per case of 6

Fabulously intense Pinot Noir aromas of smokey fruit and saddle-leather intermingle with bright New-World blueberry flavours – bold and upbeat. Bitter cherries, leather and liquorice tannins appear mid-palate, and linger into a long finish.

Mike and Claire Allan together have a whole wealth of experience in making wine from delicate, aromatic grape varieties. They have both spent time making sparkling wine (that most delicate of all the wines!), and they are more than qualified to work with the hypersensitive Pinot Noir grape. In using careful organic methods in the vineyard, and delicate settling in the winery, plus a gentle seven-month resting in French oak puncheons, they get the very finest from this pernickety but delicious variety.

Serve it with sausage casserole or a plate of country pâté, wild boar (daube de sanglier), or a hearty coq au vin. A fine match for a platter of mature cheese too.



6 Tabali Syrah, Reserva Especial 2009

Style Red
Closure Cork
Grape Variety Syrah

Country Chile (Limari Valley)
ABV 14.5%
RRP £58.74 for a case of 6

Ripe and opulent blackberry, blueberry and plum fruits, followed by leather and spice and a dark, mushroomy core. This is Chilean wine at it finest. A deliciously complex celebration of all Syrah's spicy depth. Wonderfully extravagant flavours!

Winemaker Felipe Muller was voted Chilean Winemaker of the Year in 2010 and he is much admired by his peers for his uncompromising desire to bring out the finest flavours in his wine. In choosing fruit from the coastal-cool Limari Valley he gains richly aromatic grapes, vivid red in colour. Strong sea breezes cooled by the Pacific Humboldt current soothe the hot Chilean hillsides bringing out the very best in the Syrah grape.

Take care to pair this glorious Syrah with equally bold flavours. Mature cheese will match it well, as will a hearty game casserole. Or try it with lamb: roast leg, barbecued chops, or lamb shanks in a complex casserole of red wine and vegetables. The minty flavours of lamb will complement this Syrah beautifully!