

1 CHÂTEAU BONNEUIL BORDEAUX 2010

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Style Medium-bodied red
Closure Natural cork
Grape Variety Varieties: 60% Merlot, 40% Cabernet Sauvignon
Country France (Bordeaux)
ABV 12.5%
SRP £44.94 per case of 6

Vibrant, fruit-first Bordeaux with lovely mellow tannins and fresh raspberry and cherry characters. A tang of acidity keeps it fresh and lively on the palate, while warm mocha tannins give plenty of structure. A twist of dark berry and liquorice adds a tantalising note at the finish.

About this wine: The grapes for this fine Bordeaux were grown on a small 10-hectare estate in the south of the Entre-Deux-Mers region. Surrounded by the Garonne and the Dordogne rivers, this beautiful, hilly area is ideal for winegrowing. Château Bonneuil was created in 1930 and the family's third generation now tend its vines. Winemaker Cédric Boutin creates richly intense flavours by allowing three weeks of maceration as the wine ferments. With such exuberant fruit, this wine needs no oak for maturation.

Serving suggestion: Enjoy this fine fruity red with Sunday roast beef or a top quality fillet steak with wild mushrooms. It's perfect for pairing with any red meat, and great to enjoy with casseroles and hearty stews too. Try it out with slow-roast lamb shanks or a mellow fricassee of duck with vegetables.

2 DUQUESA LA VICTORIA RIOJA 2011

x1



Style Full-bodied red
Closure Screw cap
Grape Variety Tempranillo, Garnacha, Graciano
Country Spain (Rioja)
ABV 13%
SRP £41.94 per case of 6

Plump, satin-smooth red Rioja with deliciously rounded fruit – vanilla and cherries – balanced by a grip of acidity and gentle woody tannins. An enticing edge of mocha and chocolate makes this wine ultra-mouth-filling but never too heavy.

About this wine: Made by an Englishman, a Spanish man and a South African (Ed Adams, Rodolfo Bastida and Bruce Jack) this Rioja is a culmination of deep local knowledge and fine technical expertise. It is a perfect balance of the three classic Rioja grapes (Tempranillo, Garnacha and Graciano), which are harvested in the early morning to preserve their freshness. The team use a blend of French and American oak barrels to create a fine structure in this wine, and a perfectly rounded finish.

Serving suggestion: Great for pairing with rich meaty casseroles, chunky Spanish tapas (especially chorizo), or Sunday roasts of beef topside, venison or leg of lamb. Try it with mature cheeses too – a plate of Spanish Manchego or Montgomery Cheddar would make a treat.

3 PIANE DI SALE NERO D'AVOLA 2011

x2



Style Medium-bodied red
Closure Screw cap
Grape Variety Nero d'Avola
Country Italy (Sicily)
ABV 12%
SRP £38.94 per case of 6

Deliciously supple, juicy red full of blueberry and cherry aromas, and a dollop of blackberry and prune on the palate. Deeply attractive notes of forest and truffle are poised against hints of liquorice and wood smoke.

About this wine: Harvested in the cool of the morning for maximum preservation of fresh fruit flavours. Gently pressed in a pneumatic press followed by overnight cold maceration to extract all the aromatics from the grapes. Then fermentation at 18°C in stainless steel, temperature-controlled tanks. Winemaker Carlo Ferrini has just the right formula for getting the best from the juicy, fruity Nero d'Avola grape. He has added a modest (10%) proportion of whole-bunch fermented juice, to add bright, fresh red fruit flavours to the finished wine – a tiny quantity (5%) of which is oak-matured in barrel for six months.

Serving suggestion: Great with char-grilled steaks, lamb chops or top-quality sausages. Or with simple savoury dishes of roasted meat and Mediterranean vegetables. It'll be a hit, too, with salami and cold meats, or match it with a mushroom and tarragon pie.

4 ANDES PEAKS CARMÈNERE RESERVA 2011

x2



Style Full-bodied red
Closure Natural cork
Grape Variety Carmènere
Country Chile (Central Valley)
ABV 13.5%
SRP £50.94 per case of 6

Simply stunning! With dense, smoky dark fruit, heavy black in colour, this powerful wine begins with lush, plummy almost minty aromas, then develops ripe raisin, dark chocolate, coffee and blackberry fruit on the palate. Rich complexity is balanced beautifully by a fine hint of tannins and liquorice. Gorgeous.

About this wine: Carmènere is Chile's number one variety and although it originates from the Bordeaux region of France, the Chileans have made it their own. It simply thrives in Chile's warm climate, and the grapes develop a natural exuberance found nowhere else. Winemaker Cesar Morales has crafted this stunning Reserva to display the grape's finest varietal characters. It has been specially selected from the very best sites, and carefully matured in French oak to add complexity and depth.

Serving suggestion: A fabulous complement for well-seasoned roast meats like duck and sour cherries or char-grilled steak with mushrooms. Try it with roast lamb or barbecued sausages too. A perfect complement to rare roast beef, where subtle tannins in a red wine are a must!

5 CHAIN OF FIRE SAUVIGNON BLANC 2012

x1



Style Dry white
Closure Screw cap
Grape Variety Sauvignon Blanc
Country Australia (Western Australia)
ABV 12%
SRP £53.94 per case of 6

A seductive dry white full of fresh grapefruit and white peach aromas, then a wonderful tropical character on the palate. This white just oozes Western Australian sunshine: there's melon and vanilla, and a succulent burst of kiwi too. A fine tang of minerality keeps this white poised and really long-lasting on the palate. Delicious.

About this wine: The warm, breezy summers, cool nights and mild winters of Western Australia provide a long season for this Sauvignon, giving it pristine delicate flavours. Firm, ironstone gravel soils heighten the natural Sauvignon minerality too. Winemakers Larry Cherubino and Rob Merrick play up these lively characters, but they never let go of this white's natural Aussie exuberance. They use no oak, but enrich the wine by resting it on its yeast lees.

Serving suggestion: A great wine for roast chicken, and perfect with complex white fish dishes too. Try it with baked trout and fresh pesto, perch with capers and roasted tomatoes, or salmon with dill hollandaise. It'll more than hold its own with pasta and pizza dishes, or tempura-battered sushi. Ultra-versatile!

6 BELLFLOWER PINOT GRIGIO 2012

x1



Style Dry white
Closure Screw cap
Grape Variety Pinot Grigio
Country Chile (Cachapoal Valley)
ABV 13.5%
SRP £47.94 per case of 6

A crisp and fresh white wine with zippy citrus lemon and mineral notes. This medium bodied, dry Pinot Grigio is crammed with flavours of pears, citrus fruit and a twist of tangerine.

About this wine: Pinot Grigio is a rare find in Chile, but these vines were planted six years ago due to the great popularity of this grape variety. The vines were planted in the Cachapoal Valley 100km south of Santiago and close to the Andean foothills; this is the first vintage to be shipped to the UK. This wine is named after Chile's national flower, the Bellflower, an exotic flowering vine.

Serving suggestion: A delicious wine to enjoy with potted salmon, Normandy butter and a squeeze of lemon on sourdough toast, seafood risotto or as a crisp aperitif.

7 PIANE DI SALE CATARRATTO 2012

x2



Style Dry white
Closure Screw cap
Grape Variety Catarratto
Country Italy (Sicily)
ABV 12%
SRP £41.94 per case of 6

Warm, buttery Sicilian white, with delicious aromas of flowers and lychees, and a dash of flint that skims across the palate like a stone across a pond. Expect a grapefruit tang and contrasting smoothness – a feisty white which offers a great alternative to Sauvignon Blanc.

About this wine: Clay-limestone soils give a wonderful minerality to this white, with extra nuances resulting from the wide temperature variations (20–35°C) as the grapes ripen. Winemaker Carlo Ferrini has pressed these Catarratto grapes with a gentle pneumatic press and given them a cool fermentation, and afterwards a little lees stirring to increase complexity.

Serving suggestion: This wine's wonderful warmth makes it a great match for pasta dishes, or cheese-topped pizzas. It's perfect with smoked salmon, and that dash of minerals and flint adds pizzazz to prawns and avocado. Great with any light starter or lunch.

8 CAMPO SUENO MACABEO 2012

x2



Style Dry white
Closure Screw cap
Grape Variety 85% Macabeo, 15% Sauvignon Blanc
Country Spain (La Mancha)
ABV 11.5%
SRP £41.94 per case of 6

A fresh, zingy and crisp Macabeo, offering citrus and delicate wildflower aromas and a dry and fruity lime palate.

About this wine: Winemaker Jorge Martinez chose grapes from the Manzanares district of the La Mancha region, which is known for its limestone soils. This cuvee was made from free run juice (the best quality juice from the first pressing of the grapes) and was matured on its fine lees to add texture and a layer of complexity to the wine's character.

Serving suggestion: An ideal accompaniment to fresh seafood dishes, grilled fish or as an aperitif.