

1 FOUR SISTERS SAUVIGNON BLANC 2012

x3



Style Dry white **Country** Australia (Central Victoria)
Closure Screw cap **ABV** 12%
Grape Variety Sauvignon Blanc **SRP** £62.94 per case of 6

Deliciously perfumed Sauvignon brimming with gooseberry, acacia and passionfruit aromas. On the palate there are green apple and kiwi flavours, then a bite of lemon keeping the wine utterly tangy right to the finish. A core of creamy ripe fruit shows this wine's sunny Aussie origins.

About this wine: Made by the Four Sisters winemaker Neil Larson, who has been closely involved with this winery since it was set up in the mid 1990s. Neil uses 86% Sauvignon for this breezy white wine and blends in a hefty dash of Semillon (14%) to add depth and richness. He is looking for a vibrant fruit-driven style, so avoids contact with oak, and ferments this wine entirely in stainless steel vats.

Serving suggestion: Great for robust seafood dishes. Try it with mackerel (the wine's ripe tanginess will cut a dash with this oily fish), or serve it with smoked salmon. Its zesty bite also makes a match for char-grilled chicken, or the salty flavours of caviar or the anchovies in a tuna Niçoise salad.

2 SANTA GLORIA SAUVIGNON BLANC 2012

x3



Style Dry white **Country** Chile (Cachapoal Valley)
Closure Screw cap **ABV** 13.5%
Grape Variety Sauvignon Blanc **SRP** £56.94 per case of 6

Aromas of a fresh, elegant Sauvignon Blanc from Casablanca Valley in Chile. A crisp and lean white wine with zingy notes of passionfruit and white pepper.

About this wine: Winemakers David Gonzalez and Eduardo Gajardo make the most of the cool coastal breezes that sweep Chile's Casablanca Valley, by planting Sauvignon Blanc grapes. Sauvignon's aromatic nature is at its expressive best when influenced by the sea, and here, the team have nurtured a magnificent array of characters from the grape simply by using low temperatures for fermentation, minimal intervention in the winery and no oak. The vines speak for themselves!

Serving suggestion: Serve with pan-seared sea bass, garden peas and fresh spinach, or other fresh white sea fish like halibut, monkfish or sea bream. The delicious mineral tones in this white also work perfectly with crisp summer salads, or chicken and pasta in a creamy sauce.

3 YEALANDS SINGLE VINEYARD RIESLING 2012

x3



Style Dry white **Country** New Zealand (Marlborough)
Closure Screw cap **ABV** 12%
Grape Variety Riesling **SRP** £68.94 per case of 6

A delightfully aromatic Riesling characterised by fresh lime and honeysuckle aromas with refreshing citrus fruit on the palate.

About this wine: Winemaker Tamra Washington ventured to Europe, Australia and the US to gain every bit of winemaking experience she could, before returning home to make this wine in Marlborough's biou Awatere Valley. This Riesling had a longer than usual growing season, was harvested in May, and is full of purity and extra flavour intensity. Tamra has fermented it in stainless steel and bottled it without oak ageing, while its sugars and racy acidity were at a perfect balance point.

Serving suggestion: Delicious for serving chilled on its own as an aperitif, and perfect as a party wine. Try it with smoked salmon canapés and goat's cheese bruschettas. Or use its lively lime and lemon flavours to jazz up oysters or fresh prawns, or to partner a chilli and lime crab salad.

4 GAMMA CHARDONNAY RESERVA 2012

x3



Style Dry white **Country** Australia
Closure Natural Cork **ABV** 13.5%
Grape Variety Chardonnay **SRP** £56.94 per case of 6

Gorgeously fragrant Chardonnay with enticing white peach and honeysuckle aromas. Juicy pineapple, lime and zingy green apple follow on the palate. Light and spicy right to the finish, where a burst of passionfruit and ginger gives a touch of warmth. Never over-powering, always elegant.

About this wine: The grapes for this breezy, refreshing white were harvested in the cool, coastal Casablanca region of Chile. Winemaker Cesar Morales has been involved in winemaking since an early age, and knows that in a cool region like this the grapes ripen slowly, which gives them increased depth of flavour and magnificent aromas. Cesar keeps fermentation temperatures low for this Chardonnay, and matures a tiny proportion of it in French and American oak barrels for five months for a touch of richness.

Serving suggestion: Great as a zingy aperitif. Or try it with barbecued prawns, seafood starters, and lightly spicy dishes like Thai sesame prawn toasts, Chinese spring rolls, or crispy duck and pancakes. Red onion and goat's cheese tart on shortcrust pastry would be another delicious match.