



FALSE BAY 'WINDSWEPT' SAUVIGNON BLANC STELLENBOSCH, SOUTH AFRICA

Producer Profile:

Named after South Africa's most iconic bay, which frames much of the country's premium winelands, False Bay Vineyards was borne out of a desire to make 'real' wine affordable. Back in 1994, long before founding Waterkloof – his biodynamic vineyard overlooking False Bay- Paul Boutinot came to the Western Cape to seek out and rescue grapes from old, balanced and under-appreciated vineyards. These treasures were otherwise destined to be lost in the large co-operative blends that were dominating South Africa's wine industry back then. Unusually for that time, Paul transformed those Cape gems into wines with a minimum of intervention: Wild yeast ferments, no acid additions...you know the drill. A familiar story to many 'real wine' lovers now, but back then he was swimming against the tide. Even today, making wine this way at the price-level is almost unheard of. Today the ingredients remain the same for Waterkloof's Cellar Master Nadia Barnard: Fantastic coastal fruit, old vines and wild yeast abound, with additions avoided.

Viticulture & Winemaking:

False Bay Windswept Sauvignon Blanc stems from vineyards in Stellenbosch, some of which are a mere 3 miles from The Atlantic Ocean. These vineyards allow for low yields, slower ripening, natural acidity and a greater concentration of flavours. If one wants to make sauvignon blanc naturally, these are just the type of grapes required. Made by Waterkloof's talented young Cellarmaster Nadia Barnard. Balanced grapes are hand harvested, then a portion of the juice is fermented spontaneously with wild yeast and the rest is inoculated. The wine spends a minimum of 6 months on lees before bottling. No additions other than sulphur as a preservative. Grown, made and bottled in South Africa.

Oak Treatment:

No oak treatment.

Tasting Note:

Fabulous seaside Sauvignon. Fresh and zesty with grassy and dry bay leaf aromatics, fynbos (indigenous South African bush), mineral notes, with hints of richness. This is a restrained Sauvignon Blanc with a palate that has lots of minerality and citrus with just a touch of green pepper and grass.

Food Pairing:

Perfect with a host of Mediterranean dishes, or with Chinese squid or Thai fish dishes.

Technical Details:

Varieties: Sauvignon Blanc 100%
ABV: 12.5%
Closure: Screw cap
Vegetarian: Yes
Vegan: Yes
Certified Organic: No
Sustainable: Yes





AKURRA CHARDONNAY VICTORIA, AUSTRALIA

Producer Profile:

Quintessentially Australian, this range offers consistent quality, hugely appealing, commercial wine styles that have gained a loyal following. Reflecting the skills and experience in seeking out the very best of Australia, these wines capture ideal climatic conditions and pure varietal definition.

Winemaker Samantha Bailey brings her signature palate and decades of experience to finessing components into the loveliest expressions of Oz.

Viticulture & Winemaking:

The grapes for Akurra, harvested in the cool of night, come from long-established vineyards in Victoria. Fermented at cool temperatures and unoaked, the wine then sees full MLF and a short lees ageing.

Akurra, also known as 'The Rainbow Serpent', is the great snake deity of the Aboriginal people in Southeast Australia. Believed to bring water and nourishment to the land and crops; something any Australian winemaker will tell you is often a scarcity.



Oak Treatment:

No oak treatment.

Tasting Note:

Fresh tangerine peel and apricot aromas with a delicious palate of tropical fruits.

Food Pairing:

Enjoy straight from the fridge with prawns, smoked mackerel pate or chicken dishes.

Technical Details:

Varieties: Chardonnay 100%

ABV: 13%

Closure: Screw cap

Vegetarian: Yes

Vegan: Yes

Certified Organic: No

Sustainable: No





CORTE FRESCA PINOT GRIGIO VENETO, ITALY

Producer Profile:

Cortefresca is sourced from Cielo e Terra, a joint venture between the Cielo family, who have been making wine in the Veneto for over a century, and the Cantine dei Colli Berici. Drawing on the Colli Berici's enormous vineyard resources, combined with the Cielo family's winemaking skills and commercial acumen, Cielo e Terra consistently produces wines that are fantastic value for money from both indigenous and international varietals.

Viticulture & Winemaking:

The vineyards are located on the hillsides and planted on clay soil. Cultivated in the espalier system and pruned Guyot style. Grapes are harvested at dawn and late in the day to maintain fresh acidity. Clusters picked during the cooler hours remain intact and there is no risk of skin fermentation during transport. Once the grapes arrive in the cellar they are pressed immediately, and the must is fermented in temperature controlled stainless steel tanks at 12-15°C. The wine is stabilised and bottled immediately under stelvin closure to ensure freshness.

Oak Treatment:

No oak treatment.

Tasting Note:

Lovely grapefruit and peach aromas, followed by plenty of melon and apple flavours, and citrusy acidity.

Food Pairing:

Great with a Thai or Malaysian-style chicken curry.

Technical Details:

Varieties: Pinot Grigio 100%
ABV: 12%
Closure: Screw cap
Vegetarian: No
Vegan: No
Certified Organic: No
Sustainable: No





FALSE BAY

'WHOLE BUNCH' CINSULT MOURVÈDRE ROSÉ

SWARTLAND & STELLENBOSCH, SOUTH AFRICA



Producer Profile:

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Viticulture & Winemaking:

The grapes for are from bush-vine Cinsault (mostly old vines), along with a small proportion of Mourvèdre which adds a savoury depth to the wine. The area's old vines produce naturally low yields and retain good acidity. Made by Waterkloof's talented young Cellarmaster Nadia Barnard. Balanced grapes are hand harvested, whole-bunch pressed and fermented spontaneously with wild yeast in stainless steel and wooden foudre. The wine is left on lees for a minimum of three months before bottling. No additions other than sulphur as a preservative.

Oak Treatment:

No oak treatment.

Tasting Note:

Delicate coral pink in colour, fresh fruit nose with strawberries passionfruit and guava.

Food Pairing:

Delicious with grilled or roasted lamb, ravioli with herbed tomato sauce sushi.

Technical Details:

Varieties: : Cinsault 90%, Mourvèdre 10%
ABV: 12%
Closure: Screw cap
Vegetarian: Yes
Vegan: Yes
Certified Organic: No
Sustainable: Yes





ANOTHER STORY WHITE ZINFANDEL CALIFORNIA, USA

Producer Profile:

Sourced from the warm region of Lodi in Central California, to which renowned winemaker Samantha Bailey brings her esteemed palate and decades experience to hone these elements into the brightest wines of The Sunshine State.

Viticulture & Winemaking:

Selected from old vine vineyards in the Lodi region of central California. 100% zinfandel grapes, lightly crushed to create a pretty pink wine. Vinified in stainless steel tanks.

Oak Treatment:

No oak treatment.

Tasting Note:

A major crowd pleaser from the Sunshine State! Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish. Hugely juicy!

Food Pairing:

Ideal with Indian cuisine and tandoori spices, lamb, pâté, antipasto.

Technical Details:

Varieties: Zinfandel 100%
ABV: 11%
Closure: Screw cap
Vegetarian: No
Vegan: No
Certified Organic: No
Sustainable: No



BELLA MODELLA PINOT GRIGIO ROSÉ ABRUZZO, ITALY



Producer Profile:

Taking a thoroughly contemporary approach, Bella Modella creates a fine yet affordable style of modern still wines and Prosecco.

Viticulture & Winemaking:

Calcareous clay soil with marl and sand. Also, lapilli and lava slag originating from the volcanic complex of the Alban hills.

Manual and automated grape harvest, soft pressing and fermentation without maceration using selected yeasts at a controlled temperature below 20 °C. Storage in steel tanks at controlled temperature always below 20 ° trying to protect the wine with nitrogen to avoid the oxidative effect of the air. Stabilisation and cold bottling by means of isobaric filler.

Oak Treatment:

No oak treatment.

Tasting Note:

This delicate rosé has deliciously strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit.

Food Pairing:

Serve chilled with roasted Mediterranean vegetables, white meats and tomato-based pasta dishes.

Technical Details:

Varieties: Pinot Grigio 100%

ABV: 12%

Closure: Screw cap

Vegetarian: Yes

Vegan: Yes

Certified Organic: No

Sustainable: No



FALSE BAY 'OLD SCHOOL' SYRAH STELLENBOSCH, SOUTH AFRICA



Producer Profile:

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Viticulture & Winemaking:

The grapes stem primarily from two vineyards in Stellenbosch. The attraction to these coastal, vineyards were the cooler temperatures and low yields of small, naturally balanced and concentrated berries. Made by Waterkloof's talented young Cellarmaster Nadia Barnard. Balanced grapes are hand harvested, fermented spontaneously with wild yeast (a small portion whole-bunch) and then raised in large wooden casks (or 'foudre' en Francais). No additions other than sulphur as a preservative.

Oak Treatment:

Raised in foudre.

Tasting Note:

Wild yeast fermentation, low yields and ageing in large French oak foudre are what defines this savoury and appealing Syrah. Full yet elegant with bramble fruits and some earth and meaty aromas. The palate is structured and elegant with fine tannins and a refreshing natural acidity.

Food Pairing:

Ideal with spicy dishes, red meats and rich Mediterranean dishes.

Technical Details:

Varieties: Syrah 100%
ABV: 14.5%
Closure: Screw cap
Vegetarian: Yes
Vegan: Yes
Certified Organic: No
Sustainable: Yes



BODEGAS MURIEL

CRianza

RIOJA, SPAIN



Producer Profile:

Muriel Wines, one of Spain's leading wine groups. Their history follows a gradual expansion based on the sum of various projects and hopes. Muriel is the start, a renowned winery located in Elciego (DOCa Rioja) and founded by José Murúa in 1926 —his son Julián Murúa, the current group director, took back the reins in 1986.

At present, Muriel Wines encompasses six different wineries —four of them in the DOCa Rioja— and a large, representative portfolio of quality wine brands.

Julián Murúa Entrena took over this winery in 1986 in Elciego (Rioja Alavesa) following the steps of his father. Back in 1926, José Murúa set up Bodegas Murúa to trade with bulk wines among négociants across northern Spain but then sold the winery to Masaveu group in 1972. Muriel, the current winery's name, combines the family sur-name (Murúa) and the village name (Elciego)

Viticulture & Winemaking:

Muriel Crianza originates from vines with an average age of 20 years old. The vines are planted at 400-700 meters above sea level and are cultivated using the goblet-pruning system, a traditional method.

After the harvest, the grapes are fermented and macerated for 15 days in stainless steel containers. During this process there are daily pump overs to obtain a better extraction of colour. The wine ferments malolactically in containers and is raked twice before being aged for twelve months in 225 litre American barrels.



Oak Treatment:

Aged for twelve months in 225 litre American barrels.

Tasting Note:

Wide and elegant. Persistent and pleasant finish. Very bright cherry red. Notes from the ageing process like vanilla and coconut combined with ripe red fruits and liquorice.

Food Pairing:

Small game, game birds, soft cheese, aperitif, semi-mature cheese.

Technical Details:

Varieties: Tempranillo 100%

ABV: 13%

Closure: Screw cap

Vegetarian: No

Vegan: No

Certified Organic: No

Sustainable: No





EL TESORO DE LAS MONTANAS RESERVE MALBEC MENDOZA, ARGENTINA

Producer Profile:

El Tesoro de las Montañas means 'The Treasure of the Mountains', as the dry and dusty area gives no clues to the wonderful wine it can produce.

Argentina is the 5th largest wine producer in the world but her wines are relatively little known in the UK with the exception of Malbec. This red variety, which originated in the Cahors region of South West France, has become Argentina's 'signature variety' as it is considered to do better here than anywhere else, and better than other varieties planted. Grapes for this wine are from from Agrelo, Luján de Cuyo, which is considered to have some of the best terroir in Mendoza, and well suited to growing Malbec. Deep, well-drained mineral rich soils contribute to the fine body and structure of this wine.

Viticulture & Winemaking:

Grapes are handpicked from selected vines. These old vines have aged gracefully to release this treasure of a brand from the foothills of the Andes. The grapes are sourced from a winery and wine maker with over 35 years of experience which shines through in this multi-award winning wine.

Oak Treatment:

Aged in French oak for 10 months.

Tasting Note:

A splendid dark crimson red with aromas of ripe black fruit, leather and tobacco spice. Full bodied with flavours of blackberry, damson spice and notes of pepper and cinnamon. Ripe tannins provide structure and length in the mouth.

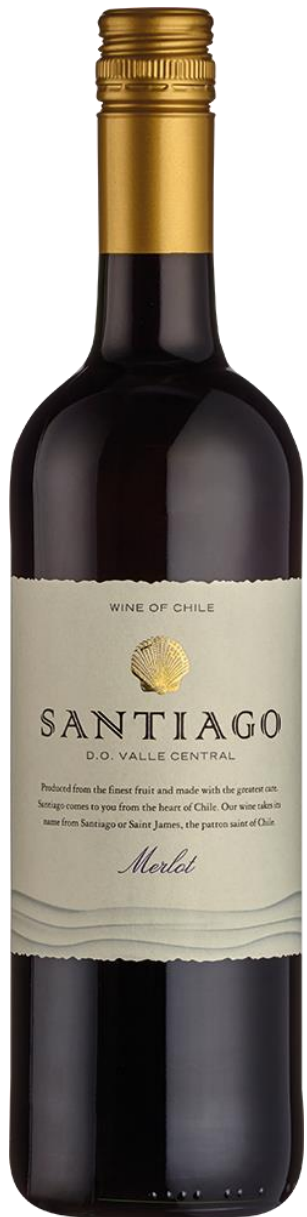
Food Pairing:

An extremely food friendly Malbec, ideal with cheese, stews, red meat and richly flavoured dishes. Try with an Argentine 'Asado' for authentic BBQ inspired food.

Technical Details:

Varieties: Malbec 100%
ABV: 13%
Closure: Screw cap
Vegetarian: No
Vegan: Yes
Certified Organic: No
Sustainable: No





SANTIAGO

MERLOT

VALLE CENTRAL, CHILE

Producer Profile:

The grapes are sourced from two families in two different locations for a blend with huge appeal. The first is the Martin Family who are nestled into the Andes Mountains in a western corner of Curico. Their vineyards sit around 500 metres above sea level, a far higher altitude than the majority of Curico's main valley which lies around 250masl. Vines are between 40 and 60 years old and part of a 45ha estate where peaches and apples are also grown. The vines are unirrigated, and the vineyard is cool with a unique rocky mountain soil and glacial streams. At this elevated height and proximity to the mountains, Merlot enjoys a long growing season with cool evening temperatures. The crunchy plummy fruit character which gives the backbone to this wine is much loved. These grapes are blended with those from the El Milagro Estate in the centre of the valley. The warm temperature and fertile soils allows Merlot to flourish here. Grapes are harvested during the coolest part of the day to ensure they reach the winery in prime condition.

Viticulture & Winemaking:

Temperatures are kept fairly low throughout the winemaking process, to allow the grapes to express their natural fruit characters. No oak is used. The resulting wine is fuller with more body and softer tannins and works really well with the higher altitude component. The biggest strength of this blend is our ability to balance out warmer and cooler vintages with these two different profiles.

Oak Treatment:

No oak treatment.

Tasting Note:

Aromas of plums and cherries mixed with peppery spice and a touch of tobacco leaf. The palate is juicy and fresh with soft red fruits and a hint of green pepper. A really easy drinking Merlot.

Food Pairing:

Great food wine, serve with a juicy steak, savoury lamb casseroles, herby sausages or a char-grilled vegetable lasagne.

Technical Details:

Varieties: Merlot 100%
ABV: 13%
Closure: Screw cap
Vegetarian: No
Vegan: No
Certified Organic: No
Sustainable: No





LE DOLCI COLLINE PROSECCO SPUMANTE BRUT NV VENEZIE, ITALY

Producer Profile:

Adria Vini is a winemaking and leading co-operative in the Monferrato hills of Piemonte. Aiming to produce authentic, well-priced still and sparkling wines from local grape varieties. All aspects of production, from grape selection through to vinification, maturation, blending and bottling are meticulously overseen by Araldica's winemaking team of Claudio Manera and Lella Burdese - assisted by Tony Brown MW. Sourcing from a range of private growers and cooperatives, with whom we have long term relationships, principally in Veneto, Friuli, Lombardy, Sicily, Puglia, Abruzzo and Sardinia.

Viticulture & Winemaking:

From selected parcels of Glera grapes grown northeast of Treviso. Hand harvested at optimum ripeness to give the required balance between aromatics and good acidity. Gentle pneumatic pressing followed by slow, cool fermentation in stainless steel. Second fermentation in pressure tanks, lasting 4 weeks.

Oak Treatment:

No oak treatment.

Tasting Note:

Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish.

Food Pairing:

Try it with a sweet-and-salty appetizer like Prosciutto-Wrapped Dates! Prosecco is also delicious with Asian dishes such as Thai noodles or sushi.

Technical Details:

Varieties: Glera 100%
ABV: 11.5%
Closure: Cork
Vegetarian: Yes
Vegan: Yes
Certified Organic: No
Sustainable: No



LE DOLCI COLLINE PROSECCO SPUMANTE ROSÉ VENETO, ITALY



Producer Profile:

Adria Vini is a winemaking and leading co-operative in the Monferrato hills of Piemonte. Aiming to produce authentic, well-priced still and sparkling wines from local grape varieties. All aspects of production, from grape selection through to vinification, maturation, blending and bottling are meticulously overseen by Araldica's winemaking team of Claudio Manera and Lella Burdese - assisted by Tony Brown MW. Sourcing from a range of private growers and cooperatives, with whom we have long term relationships, principally in Veneto, Friuli, Lombardy, Sicily, Puglia, Abruzzo and Sardinia.

Viticulture & Winemaking:

From selected parcels of Glera grapes grown northeast of Treviso, and with the addition on 10% Pinot Noir, also from the DOC region, to give colour and flavour. Hand harvested at optimum ripeness to give the required balance between aromatics and good acidity. Gentle pneumatic pressing followed by slow, cool fermentation in stainless steel. Second fermentation takes place in pressure tanks, where the wine spends 2 months on lees.

Oak Treatment:

No oak treatment.

Tasting Note:

A fresh and delicately fruity Prosecco Rosé with red berry and floral aromas. Lively on the palate with ripe strawberry and raspberry notes and a clean, refreshing finish.

Food Pairing:

Delicious alongside red fruit desserts, from panna cotta with vanilla and raspberry, to strawberry or raspberry tart.

Technical Details:

Varieties: Glera 90% Pinot Noir 10%
ABV: 11.5%
Closure: Cork
Vegetarian: Yes
Vegan: Yes
Certified Organic: No
Sustainable: No





CHARLES CHEVALIER BRUT D'HONNEUR NV CHAMPAGNE, FRANCE

Producer Profile:

A Champagne house specialising in a range of classic, affordable, Pinot Noir-dominated wines with depth, character and purity.

Viticulture & Winemaking:

The vines are mainly planted in shallow soil which encourages the roots to grow deeply into the underlying chalk, providing them with water and warmth. The Pinot Noir vineyard in Aÿ has a sunny, south-facing slope, which allows the grapes to reach excellent maturity. Sustainable and environmentally friendly agriculture is practiced wherever possible. The harvest is always done by hand. Grapes are whole bunch pressed and the juice is raked to a tank where it is allowed to settle for at least 12 hours. The clear juice is raked and yeast added to encourage a thorough fermentation at a cool temperature, approximately 15-17°C. After a short period of post ferment maturation, the wine is bottled with a yeast addition to allow for secondary, in bottle, fermentation. The dosage is 9 g/l.

Oak Treatment:

No oak treatment.

Tasting Note:

Fresh and approachable in style with green apples and lemon flavours and that classic bready nose.

Food Pairing:

Delicious with pan fried scallops, duck cooked pink and red mullet.

Technical Details:

Varieties: Pinot Noir 50%, Chardonnay 30%, Pinot Meunier 20%

ABV: 12.5%

Closure: Cork

Vegetarian: Yes

Vegan: Yes

Certified Organic: No

Sustainable: No





AYALA

BRUT MAJEUR NV

Aÿ, CHAMPAGNE, FRANCE

Producer Profile:

One of the original twenty-six Grandes Marques Champagne Houses, Champagne Ayala was acquired by the Bollinger family in 2005 and remains the archetype of a great Champagne House.

Established in 1860 in Aÿ, and surrounded by the area's most prestigious vineyards, the core range of cuvées epitomises the dry and elegant House style.

Ayala were pioneers in introducing a drier style of wine during the second half of the 19th century. Cellar master Caroline Latrive carefully ensures the House style is maintained, crafting wines renowned for their precision, delicacy and quality.

Viticulture & Winemaking:

A Non-Vintage Brut is always the best expression of the style of a great Champagne House and the origin of the Crus gives a good indication of the quality of the wine. Here Crus such as Cramant for Chardonnay, Aÿ and Bouzy for Pinot Noir and Venteuil for Pinot Meurier have been used. These villages are some of the highest rated on the Echelle des Crus scale.

The wine spends an average of 3 years on its lees. Its extended ageing in cellar and low dosage makes it suitable for any occasion.

Oak Treatment:

No oak treatment.

Tasting Note:

Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits. Well balanced with a delicate complexity, Chardonnay adds a lively, fresh fruitiness on the palate, whilst Pinot Noir gives the wine richness and length.

Food Pairing:

Ideal as an aperitif, Brut Majeur is also the perfect accompaniment to any course of a meal: seafood, poultry as well as cheeses such as Coulommiers, Chaource and Brieterrines and fruit based desserts.

Technical Details:

Varieties: 40% Chardonnay 40% Pinot Noir 20% Pinot Meurier

ABV: 12%

Closure: Cork

Vegetarian: No

Vegan: No

Certified Organic: No

Sustainable: No





AYALA

BRUT MAJEUR ROSÉ NV

Aÿ, CHAMPAGNE, FRANCE

Producer Profile:

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Established in 1860 in Aÿ, and surrounded by the area's most prestigious vineyards, the core range of cuvées epitomises the dry and elegant House style.

Ayala were pioneers in introducing a drier style of wine during the second half of the 19th century. Cellar master Caroline Latrive carefully ensures the House style is maintained, crafting wines renowned for their precision, delicacy and quality.

Viticulture & Winemaking:

Made predominantly with Chardonnay and an addition of a small proportion of Pinot Noir, from the best Crus of Montagne de Reims, Rosé Majeur offers finesse and elegance. Low dosage allows the House style to be expressed with the wine spending an average of 3 years ageing on its lees and resting for four to six months after disgorgement.

Oak Treatment:

No oak treatment.

Tasting Note:

A delicate cherry hue with a hint of copper. The mousse is fine and persistent. The nose displays aromas of red fruits (strawberries, raspberries and morello cherries) together with nuances of spice. On the palate, the wine is light, fresh and well balanced. It has a rich, lasting finish with flavours of red gooseberry and raspberry lingering. Feminine and generous.

Food Pairing:

Great as an aperitif but also a good companion to salmon fillet and desserts made with summer berries or crumbles.

Technical Details:

Varieties: 50% Chardonnay 40% Pinot Noir (Including 6% of still red wine)
10% Pinot Meunier
ABV: 12%
Closure: Cork
Vegetarian: No
Vegan: No
Certified Organic: No
Sustainable: No



BOLLINGER SPECIAL CUVÉE Aÿ, CHAMPAGNE, FRANCE



Producer Profile:

Champagne Bollinger was established in 1829 by Jacques Bollinger and to this day is still family owned. Benefitting from ownership of 166 hectares of vineyards in the finest Premier and Grand Champagne Bollinger wines are defined as much by the vines the grapes come from, as by the blending process, or the House's century old barrels in which the wines mature.

The essence of the wines comes from the 166 hectares of Premier and Grand Cru vineyards owned by the House in Avenay, Champvoisy, Cuis, Louvois, Tauxières and Verzenay, as well as the stellar Pinot Noir site La Côte Aux Enfants in the heart of Aÿ. Bollinger's untamed beauty reflects the spirit of our time, when people seek luxury without artifice. This natural splendour can be observed from above the Avenay vineyard, where bees from the Bollinger hives pollinate an abundance of wildflowers which grow between the vines. This embrace of nature is fundamental to the Bollinger approach of respecting the environment, which has seen it be the first Champagne House awarded the Haute Valeur Environmentale certification. More than this, sustainable viticulture is a true commitment for the House, for fine Champagne is the product of a fine landscape.

Viticulture & Winemaking:

Special Cuvée is the result of the delicate blending between harvest grapes and a majority of Reserve Wines in magnums, including some aged for more than 15 years in Bollinger's cellars. In 1911, Bollinger's British agent gave the idea for the name Special Cuvée - "special" written the English way, without an accent. He thought the French expression "Brut sans année" was no match for such a subtle champagne... More than a hundred years later, the name of Bollinger's key figure champagne still symbolizes both its expertise and its history.

Oak Treatment:

No oak treatment.

Tasting Note:

A golden colour with a beautifully fine mousse. The nose is aromatic and complex with ripe fruit and spicy aromas. Roasted apples, apple compote and peaches burst on the palate. Brioche and notes of fresh walnut linger on the lasting finish. A subtle combination of structure, length and vivacity.

Food Pairing:

A great aperitif but also brilliant with, sushi and sashimi, prawn, crayfish and grilled lobster. Poultry and white meat are also a great match along with Parmesan cheese and good cured ham.

Technical Details:

Varieties: 60% Pinot Noir, 25% Chardonnay, 15% Meunier, over 85% Grands and Premiers Crus
ABV: 12%
Closure: Cork
Vegetarian: No
Vegan: No
Certified Organic: No
Sustainable: No

