

WINTER 2020

*The D. Byrne & Co.
Christmas Newsletter*

edition nine





Deliveries

call us on 01200 422281

Option 1: We deliver to you ourselves.

This can be mixed or full cases (although we do ask for a minimum order of 12 bottles if possible.) This option is free of charge within 30 miles of our shop. Anywhere between 30 and 40 miles away there is a small delivery fee of £7.50

Option 2: Sent direct from our main supplier.

This can only be arranged on unmixed 6 cases from the list of wines featured on our website (the link to this can be found on our website's homepage, click on the button entitled 'Wine List.')

There is a minimum purchase limit of 5 cases. This option applies for anyone out of the 40 mile limit and there is a set charge of £10 for delivery.

Option 3: Sent via courier.

We can send any quantity of wine/spirits via our courier on mixed cases or wines not listed on our website. £10 charge per case (cases are up to 12 bottles.)





Philip receiving the Decanter Magazine Judges Choice Award in this year's national Retailer Awards.

The annual Decanter Retailer Awards aim to offer wine drinkers an indispensable guide to the best retail experience. The aim of the award is to celebrate and champion the very best wine retailers out there, rewarding innovation, drive, creativity, energy, evangelism – and even hedonism. The judging panel consists of five independent wine experts and is led by Chairman, Peter Richards MW. The judges have been chosen for their extensive knowledge in the retailer environment.

‘Things are changing fast in British retail, and wine is no exception. The aim of these awards is to celebrate and champion the very best wine retailers out there, rewarding imagination, drive, creativity, energy, evangelism – and even hedonism.’

- Peter Richards MW, Chairman of the Decanter Retailer Awards

‘The team at D. Byrne & Co. have worked tirelessly to open the alternative Brewery Shop site during lockdown to give their customers a safe and exciting environment in which to browse their wines.’

“All entrants are considered for this award be they the largest supermarket or the smallest independent store, which makes this award all the more treasured by us. For D. Byrne & Co. to win an award for innovation and creativity in a time of pandemic and upheaval is something to be very proud of and we are extremely grateful to Decanter Magazine for bestowing on us this accolade.”

Philip Byrne



Let the revelry begin! We certainly deserve it this year. Time to pour yourself a glass of something special and lay the table. Let the wines match the food, let the candles sparkle and the wifi allow us to zoom to our hearts' content. No matter what happens there'll always be interesting things to drink, we'll make sure of that for you. Whatever else we've learned from this year, let's hope kindness and goodwill are the things that we remember.

Thank you from the bottom of our hearts to all those who have stood by us and other independent businesses over the last year, we hope you have a happy and peaceful Christmas.

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Christmas Case



Cave de Turckheim Pinot Blanc [Organic]
ALSACE, FRANCE 13%

The nose is delicately fresh and fruity with hints of white flowers. It's dry, yet well-balanced with a good weight on the palate leading to a crisp and supple finish. This is a satisfying and very easy drinking Pinot Blanc.

Food pairing: Works well as an apéritif and it's a versatile food match, try with asparagus risotto, salads and light chicken dishes.

Vegetarian, Vegan, Organic & Sustainable

La Leyenda de Las Cruces Sauvignon Blanc
D.O.VALLE DE LEYDA, CHILE 12.5%



A sensory delight. Pale yellow with green highlights. It shows intense aromas of pure pink grapefruit, peach and a herbacious nettley character. The zesty palate is vibrant with lots of citrus and stone fruit flavours, crunchy texture and a delightful mouthwatering finish.

Food pairing: Great with shellfish or with some good old fish and chips!

Vegetarian and Vegan

Il Cascinone Chardonnay
PIEMONTE, ITALY 13%



A classic, textural Chardonnay from the Campo Fiorito vineyard, a 5 hectare north-east facing plot on the stunning Il Cascinone estate. There's a delicate nose of ripe stone fruit and a hint of creamy oak. The complex palate is well-balanced with ripe peach characters, a broad mouthfeel and some toasty oak in the background.

Food pairing: Match with white meats in cream sauces, or perhaps avocado salads.

Vegetarian, Vegan & Sustainable

Cicada Blanc by Chante Cigale
RHÔNE, FRANCE 13%



Cicada takes its name from the famed 'singing cicadas' of Provence and the wine too sings of the warm vineyards of the south. This is an easy-drinking, unoaked and not too serious but still a properly flavoursome white wine with lovely aromatics on the nose, nice weight on the palate and a fresh, bright finish.

Food pairing: Coconut flavoured Thai and Vietnamese dishes, or as a delicious foil to barbecued or grilled mackerel.

Revenant Chenin Blanc
STELLENBOSCH, SOUTH AFRICA 13.5%



A variety of yellow fruits and limes can be picked up on the nose with a touch of cumin. The palate shows a fresh acidity with a lingering mouth feel - this is an effortlessly balanced wine.

Food pairing: A really versatile wine that will go with a variety of dishes. The wine can cut through creamy dishes and rich meats/fish. Equally, one can enjoy it with the clean flavours of ceviche, sashimi or simply grilled sea bass.

Vegetarian, Vegan & Sustainable



Fazzoletto Barbera Passito
PIEMONTE, ITALY 14.5%

The name and neckerchief print around the bottle represent the 'Fazzoletto Rosso' worn by Italian resistance fighters during World War 2, symbolising freedom and rebellion. A fleshy and juicy red with aromas of sweet ripe plums and cherries. The palate shows ripe fruit-forward characters of cherry and wild plum and the ripe rounded finish is balanced by fresh bramble acidity.

Food pairing: A good match for roast poultry or game, or rich stews and pasta dishes.

Vegetarian and Vegan



Nieto Don Nicanor Malbec
MENDOZA, ARGENTINA 15.5%

Brooding and intense, a classic Malbec. From Nieto's premium Agrelo vineyards, with flavours reminiscent of those desert soils. There's a dark, dense complex nose with sweet cranberries, blackberries and rich mocha characters. The palate is smooth and rounded with supple tannins and a long intense pure finish with hints of bitter chocolate and spice.

Food pairing: This malbec was made for steak.

Vegetarian and Vegan



Borsao Selección Tinto
CAMPO DE BORJA, SPAIN 14.5%

Rich, plum and red berry fruit with a touch of spice on the nose. Balanced yet concentrated red fruit mingles with darker spice and chocolate characters to give weight and layers to the palate. Plump ripe tannins add grip to this classic style of Garnacha.

Food pairing: A perfect accompaniment to chicken dishes, paella or chorizo.

Vegetarian



'Les Pivoines'
Beaujolais Villages
BEAUJOLAIS/MÂCONNAIS, FRANCE 12.5%

An exuberantly fruity red wine with juicy crushed strawberries, cherry characters and an intriguing savoury twist. The palate is soft and approachable with vibrant acidity and a mouthwatering floral, morello cherry finish.

Food pairing: Try with a charcuterie platter; BBQ sausages or even with a hearty salad.

Vegetarian and Vegan



Adobe Reserva Carmenère
D.O.VALLE DEL COLCHAGUA, CHILE 13.5%

This is carmenère at its best, with bags of fruit balanced by impressive structure. Purplish-red in colour. There's an intensely fruity nose, with standout plum and redcurrant aromas and hints of toast and blackcurrants. Smooth, ripe, velvety tannins and good density. An enjoyable and persistent finish.

Food pairing: Ideal served with barbecued red meats and stews, and well-seasoned white and game meats. Also excellent paired with pastas such as rigatoni and ripe cheeses.

Vegetarian, Vegan, Organic & Sustainable



Cicada Rouge by Chante Cigale
RHÔNE, FRANCE 13%

A lively, fruit-forward red from the Southern Rhône. Fresh ripe red fruits on the nose, flavours of dark cherry with a touch of spice. The Carignan adds soul to the vibrant Grenache, with a nicely balanced acidity and smooth tannins.

Food pairing: Great on its own or with pasta, grilled lamb and ratatouille.

Made by False Bay Vineyards & Waterkloof Cellarmaster Nadia Langenegger, Revenant celebrates this rebirth of a traditional more natural approach to winemaking with this elegantly structured Cab from cool, coastal vineyards. This wine is complex, stylish and elegant. Aromas of dark chocolate, pencil shavings and black currant are prominent on the nose. The tannins are soft but still give a lovely structure on the palate.

Food pairing: Chargrilled steak or juicy home made burgers.



Revenant Cabernet Sauvignon
STELLENBOSCH, SOUTH AFRICA 13.5%

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£89.99 if collected from the shop

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free delivery within a 30 mile radius

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Connoisseurs Case



2018 Domaine Roblin Sancerre Blanc 'Terres Blanches'
LOIRE, FRANCE 12.5%

A pure, fruit-forward and fine example of Sancerre. Following on from 2017, 2018 was another warm vintage supplying richer-style wines. This has super ripe melon and pear fruit balanced by a pithy grapefruit edge to the finish as the grapes were picked early to maintain their freshness.

Food pairing: Try with a fresh salad containing goat's cheese, seafood and asparagus risotto.

Vegetarian, Vegan, & Sustainable

2017 Signos de Origen 'La Vinilla' Chardonnay/
Viognier/Marsanne Roussanne [Organic]
D.O. VALLE DE CASABLANCA, CHILE 14.5%



From the La Vinilla estate vineyard – this is a seriously good Rhône style blend... better than ever! Translucent golden yellow in colour, the nose features fruity aromas of apricots and white fruits with a floral side and notes of toasted almonds and butter. Robust and creamy on the palate with a backbone of acidity.

Food pairing: Ideal with fish and seasoned shellfish such as grilled octopus and bouillabaisse with merquén chili powder.

Vegetarian, Vegan, Organic & Sustainable

2018 Vuurberg White
WESTERN CAPE,
SOUTH AFRICA 13.5%



An epic, delightful blend from the ever inventive Donovan Rall. Vuurberg White is linear, clean, bright and posh, positively packed with rich, fresh stone fruit, white spice, green pepper/capsicum and a fine, pithy minerality that keeps on giving with a core of stony acidity and a relentless finish.

Food pairing: Fresh crayfish, sole meunière or simply grilled and salted turbot.

Vegetarian

2017 Villaia Verdicchio
Classico, Tenute Pieralisi
MARCHE, ITALY 13.5%



Monte Schiavo is owned by the Pieralisi family and this wine, launched in 2016, represents the finest expression of Verdicchio from their prized Colle del Sole vineyard. Open and expressive nose with aromas of apricot, orchard fruit, white flower and citrus. The palate has minerality and texture with ripe tropical notes of pineapple and stone fruit, underpinned by racy acidity and a touch of salinity.

Food pairing: Monica Lerner of the Wine Advocate suggests that you serve with stuffed courgettes and fried artichokes.

Vegetarian, Vegan, & Sustainable

2018 Horst Sauer Escherndorfer Fürstenberg Müller Thurgau S.Trocken
FRANKEN, GERMANY 12.5%



'Horst Sauer Escherndorfer Fürstenberg Müller Thurgau S.Trocken' - that's one hell of a mouthful to say, but it's also one hell of a mouthful in the glass too. There's an incredible balance between lightness and power. There's a passing nod to Gewurtz for the briefest of moments, then it's quickly on to spices, earthiness, fragrant peach skins, ripe pear and always something darker, deeper, earthier and stonier at the core. Crackling acidity suddenly provides the lightning and drama on the finish.

Food pairing: A versatile and approachable white which will pair well with baked salmon or roast pork.



2016 Chapelle de Bébian
Rouge Coteaux de Languedoc
LANGUEDOC, FRANCE 14.5%

The Languedoc is often thought of as France's engine room, it is after all the largest wine region in the world just behind Castilla La-Mancha. But if Languedoc is the engine room, Prieuré is a Rolls Royce. Around 80% Syrah and 20% Mourvedre, this is a powerful and spicy wine. 2016 was a warm vintage which translates to a powerful wine but the heat of alcohol is not felt at all given the purity and concentration of dark fruit.

Food pairing: Nick Cave and a dark room.

Organic & Sustainable



2012 Valenciso Rioja Reserva
RIOJA, SPAIN 14.5%

An understated and elegant wine from Rioja Alta. It's beautifully crafted but far from ostentatious, blending the best of tradition with fine modern practice. Savoury aromas alongside lifted, perfumed notes of violet and blackberry. This wine shows all the elegance of the variety - tight and concentrated with spice, fine tannins, great complexity and purity.

Food pairing: Red meats, strong cheeses and game pie.

Vegetarian, Vegan & Sustainable



2016 Cadus Tupungato
Cabernet Sauvignon
UCO VALLEY, ARGENTINA 14.5%

A Cabernet for purists. Selected from the best sites in Uco's Tupungato appellation. Very rich, with deep cassis and black currant fruit, this wine is a full bodied yet wonderfully elegant Cabernet. The palate displays great purity of fruit with gentle spice from the French oak which helps frame the wine rather than overpower it. The finish is long and fresh with great acidity and balance.

Food pairing: Juicy steak or lamb but also fabulous at the end of the meal with firm cheeses.

Vegetarian & Vegan



2018 Sharpham Estate
Pinot Noir
DEVON, ENGLAND 11.5%

High quality fruit combined with cold maceration deliver a wine with excellent purity. Bursting with cherry fruit aromas this is a pretty Pinot Noir. The palate is light yet supple, packed with juicy red fruits. Tannins are softened by time in oak and add gentle spice to this excellent Pinot.

Food pairing: Can hold up to lean red meat or drinks well with simple pizza and pasta.

Vegetarian & Vegan



2017 Papagiannakos Erythros
ATTIKA, GREECE 12.5%

A lovely introduction to the classic Greek Agiorgitiko (pronounced 'Ah-yor-YEE-te-ko') grape. Broad, generous aromas of ripe dark fruits and a hint of spice and star anise. The wine has rich bramble fruit characters, finely structured with well-integrated French oak, fine tannins, a light savoury note and a blackcurrant pastille twist on the finish.

Food pairing: Great with steak, or try with lamb-stuffed peppers.

Vegetarian & Vegan



2017 Le Riche 'Richesse'
STELLENBOSCH,
SOUTH AFRICA 14.5%

The only red wine produced by Le Riche that is not 100% Cabernet. This is an exceptionally lovely, classically Bordelaise blend. Restrained but appealing on the nose with typical red fruit aromas of plum, cherries and milled pepper are balanced by an aroma of finely ground graphite found in Left Bank Bordeaux. The palate is hugely appealing with juicy mouth-filling flavours of red berries, plums and smoky hints balanced with a fine, soft tannic structure and rounded finish.

Food pairing: Ideally paired with a meaty pasta dish and richer stews.

Vegetarian and Vegan

A juicy, characterful Mourvèdre which comes from Cline's original Contra Costa ranch. It's here where the 100 year old bush vines thrive on the sandy soils. Distinct and luscious. Flavours of dark plum and chocolate liqueur leads to a medley of integrated oak spice and a smooth and juicy finish. A blockbuster of a wine that has plenty of earthy soul and character.

Food pairing: Goes exceptionally well with grilled lamb or pork, sautéed asparagus and curried deviled eggs. Also fab with rack of lamb, duck confit or steak tartare.



2017 Cline Cellars Ancient Vines Mourvèdre
CALIFORNIA, USA 15.5%

Vegetarian, Vegan & Sustainable

**£152 if collected
from the shop**

**£162 delivered anywhere in
mainland UK**

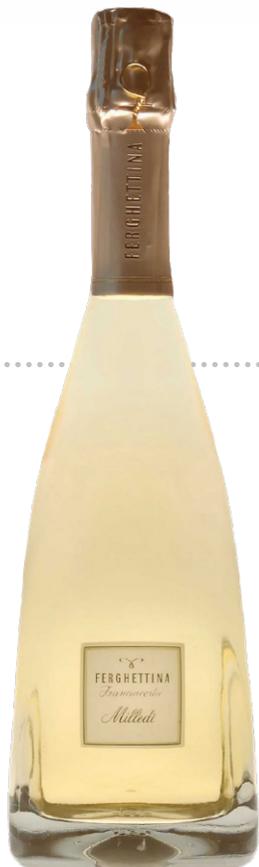
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The Luxury Cage



2015 Ferghettina Franciacorta Milledì
LOMBARDIA, ITALY 12.5%

A fantastic quality Italian vintage sparkling wine from northern Italy. The elegant and eye-catching square sided bottle was developed by Matteo Gatti to optimise the complex flavour and texture of this wine, from 1,000 days ('Milledì') lees ageing. It's fresh and elegant on the nose, with white flower and citrus notes. The palate is complex with brioche, citrus and apple fruit characters giving a lovely weight and texture. The mousse is fine and persistent.

Food pairing: A lovely little apéritif. Alternatively this will pair with a number of grilled fish or poultry dishes - it's also fantastic with sushi.

Vegetarian, Vegan & Sustainable

2018 Clos du Val Carneros Estate Chardonnay
NAPA VALLEY, CA, USA 14%



A brilliantly executed, classic Californian Chardonnay - think baked apples and ice cream! Toasted salty caramel aromas combine with crunchy apple characters. Mouth-watering with poise and fine texture. Fresh green pear, peach and apricot fruit flavours balanced with nutty oak. This is an elegant and complex Chardonnay with well-balanced oak and a long finish.

Food pairing: Ideal with roast chicken, guinea fowl, lobster, fish in a creamy sauce.

Vegetarian and Vegan

2018 Weingut AJ Adam
Hofberg Riesling Trocken
MOSEL, GERMANY 12%



A delightfully pure and incisive old vine Riesling from a Grand Cru site. Bright lychee and floral aromas give way to piercing linear, lime acidity and pithy mandarin characters. The fuder and lees ageing provides softness and textural appeal and an incredibly long, focused finish.

Food pairing: River fish such as trout, perhaps served with asparagus.

2018 Domaine Bouchié-
Chatellier Pouilly-Fumé
'Premier Millésimé'
LOIRE, FRANCE 13.5%



A top drawer Pouilly-Fumé, elegant and full-flavoured. There are ripe, herbaceous aromas, nettle and dill, balanced by concentrated green fruit and crisp citrus acidity. It has a lovely chalky texture on the palate afforded by extended skin contact which beautifully complements the richness. This wine will benefit from ageing for 4-5 years.

Food pairing: Serve chilled with white fish, such as seabass, served in a light sauce.

Vegetarian and Vegan

2019 Mullineux Signature Old Vines White Blend
SWARTLAND, SOUTH AFRICA 14%



The wine is made from a blend of seven sustainably farmed parcels from across the Swartland. This fragrant wine has a characteristic floral nose with notes of orange blossom, apricots, mandarins and cardamom. The richly textured palate is balanced by a fresh, vibrant, acidity and flavours reminiscent of peach, grapefruit and hints of spice.

Food pairing: Oily fish, fried chicken, pork belly or smoked white fish dishes.

Vegetarian, Vegan & Sustainable



2014 Château Haut-Marbuzet, Saint-Estèphe
BORDEAUX, FRANCE 13.5%

Classic old-school Bordeaux: autumnal, oaky aromas with black cherries and smoky coffee. Toasty, new, French oak is supported by a backbone of ripe dark fruit and a proper tannic structure. It's still youthful and voluptuous, meaning it can be enjoyed now, however its tannic structure means it will also cellar well. Ripe and exotically aromatic, this will drink beautifully for several years to come.

Food pairing: Strongly-flavoured dishes match perfectly; beef or lamb stews come to mind but vegetable dishes in rich sauces would also be good, and perhaps a classic Toulouse or duck cassoulet.



2015 Campogiovanni Brunello di Montalcino
TOSCANA, ITALY 15%

San Felice's distinguished Campogiovanni estate consistently produces some of the richest, most forward and impressive wines of the zone. This is authoritative and opulent. The nose offers up aromas of wild berry fruit, plum, aromatic cedar, tobacco leaf and tanned leather. There's an expansive, complex palate with meaty, savoury characters and fine-grained tannins; developing into a long, persistent and fruit-filled finish with notes of graphite.

Food pairing: Pairs well with rich meats such as game and boar.



2014 Finca Flichman Dedicado, 'Gran Corte'
MENDOZA, ARGENTINA 14.5%

Only made in the best years, this blend of Cabernet, Malbec and Syrah has rich aromas of black plums, blackberries, violets and tobacco leaves and is made from fruit sourced from estate owned vineyards. On the palate it is soft, elegant and complex with a long finish.

Food pairing: Lends itself best to beef dishes, however why not try it with pasta in a rich, meaty sauce or with roast lamb.



2011 Queirón Reserva
Vinedos Familiares
RIOJA, SPAIN 13.5%

Introducing a wine that has been ten years in the making for Gabriel Pérez Cuevas - celebrating Ontañón's new winery in the centre of Quel and the family's long heritage in this area. There are pronounced aromas of ripe black fruits, coffee, fig, brown spice and toasty oak. It's rich and structured on the palate with berry compote, forest fruits, spice, oak and balsamic notes. The generous mouthfeel is balanced by fine tannins and juicy acidity on the long finish.

Food pairing: Lamb cutlets, albondingas (meatballs) and black pudding. Perhaps not all at once!



2018 Château Maucoil
Châteauneuf-du-Pape Tradition
Rouge [Organic]
RHÔNE, FRANCE 15%

Made from organically-grown grapes, this very deeply-coloured red offers aromas of dried fruit and dark roast coffee on the nose. Typically bright and fresh despite its full body and intense colour, the palate shows ripe berry fruit, subtle savoury spice, and bright, upright tannins. It's both savoury and fruity, and has a very long finish. This is an intense and organic Châteauneuf-du-Pape, rich and concentrated yet with lovely balance and great elegance.

Food pairing: Delicious with beef casserole or mushroom risotto.

Vegetarian, Vegan & Organic



2017 Bodega Garzón Single
Vineyard, Pinot Noir
MALDONADO, URUGUAY 13.5%

Bodega Garzón is a family-owned winery in Maldonado in Southern Uruguay. They pioneered viticulture in this area over 10 years ago, and have since become the standard-bearer for premium wines from Uruguay. In November 2018, their pioneering status was recognised by Wine Enthusiast with the 'New World Winery of the Year' award. Crimson red in colour, this is a bright, elegant and expressive wine with aromas of cherries and roses. On the palate, the intense red fruits subtly unfold, complemented by well-integrated tannins and fresh acidity.

Food pairing: This red fruit-driven Pinot Noir pairs perfectly with cured ham, but it really stands out when complementing pork and plum dishes.

2017 John Duval, 'Plexus' Barossa Shiraz/Grenache/Mourvèdre
BAROSSA VALLEY, AUSTRALIA 14%

Plexus Shiraz/Grenache/Mouvedre was John Duval's first wine under his own label after finishing at Penfolds. This wine is vibrant purple-red in colour with intense aromas of red berries, rose petals and dried herbs which are complemented by cinnamon and earthy notes. It is medium-bodied with concentrated flavours of raspberry, redcurrant and black plum. Soft texture comes from the supple tannins and a bright acidity.

Food pairing: Enjoy with lamb burgers, hard cheese, duck, or pretty much any savory grilled meat.



£305 if collected
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The Shop Six Case

*Christmas Day in a box, need we say more?
Of course we do!
Quite simply this box will take you through from
breakfast to bedtime.*

aperitif

Cave de Turckheim Crémant d'Alsace Brut
ALSACE, FRANCE 12.5%

This traditional method sparkling wine offers fine bubbles and fruity flavours. Apple, floral Pinot Blanc and spicy honeyed Auxerrois are traditionally vinified together, and the Pinot Gris brings body and weight. Fresh, intense and well-balanced, crisp and supple.

Food pairing: An elegant apéritif, but a lovely option for a wide range of seafood, poultry or cheese dishes whatever the occasion.



Vegetarian, Vegan, Organic & Sustainable

starter

2019 Coterie by Wildeberg
Semillon/Sauvignon Blanc
COASTAL REGION, SOUTH
AFRICA 13.5%

This is bright, grassy and aromatic with an almost brittle, bony texture. The highly mineral source vineyards of both cultivars are expressed in this wine's racy acidity and bold, linear structure. There's a fine seam of lemongrass and freshly crushed bay, a lovely palate weight and a crisp, nervy finish across the palate.

Food pairing: Would work beautifully with fish starters, salads, or roast chicken.



Vegetarian and Vegan

main course white

2015 Vallet Frères Bourgogne Blanc
BURGUNDY, FRANCE 13%

A classic white Burgundy from a very highly regarded vintage. This beautifully balanced and classic white Burgundy has a savoury, salty, biscuity nose with a restrained, mineral palate. Oak ageing has lent a creaminess to the nose and gives broader texture before a long finish.

Food pairing: Glam up your turkey dinner with this classic white burgundy. You can drink this knowing that it's also being served in some of the top Michelin-starred restaurants in the country.



Vegetarian and Vegan

main course red

2017 Tikveš Barovo Single
Vineyard Red
TIKVEŠ, MACEDONIA 14%

This is a big, blockbuster of a wine. On the nose are complex and elegant aromas of blackberries, plums and cherries, which combine with subtler hints of vanilla and rich toasty notes. The palate is beautifully textured with flavours of ripe berry fruits against a mineral backdrop before leading to the long lasting finish.

Food pairing: The perfect red to go with a meaty main. This wine works beautifully with game (both bird and beast!) as well as lamb and beef dishes.



Vegetarian and Vegan

cheese and biscuits

2019 Matias Riccitelli 'This is Not
Another Lovely Malbec'
MENDOZA, ARGENTINA 13.5%

Pure fruit-driven notes of wild raspberry and ripe plum are layered with delicate floral notes. Smooth and silky with fine tannins, this is a Malbec of great elegance.

Food pairing: Whilst malbec is more traditionally paired with meat heavy dishes, they work surprisingly well with cheese too. Therefore, this little number would be perfect cracked open with the Christmas cheeseboard.



Vegetarian and Vegan

after dinner

2013 Krohn LBV
DOURO, PORTUGAL 20%

Deep ruby colour with spicy black fruit aromas. The palate has vibrant plum and blackberry characters layered with more spice, fresh acidity and firm tannins. A full and rich style with impressive length.

Food pairing: If you'd rather enjoy the malbec with a steak another night, this fantastic LBV port would also lend itself beautifully to a cheeseboard. Or, alternatively, light the fire, put your feet up, and enjoy a large glass with some Christmas chocolate (if there's any left that is...)



Vegetarian and Vegan

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from the shop**

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**free delivery within
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CHRISTMAS GIFT WRAPPING

Take the stress out of Christmas and let us handle the gift wrapping for you!

You find it in the cellars, and we'll wrap it for you.

Cellophane wrapped with a bow: £1.00

Single gift bags (without logo on): £2.00

D.Byrne & Co. personalised Single Gift Bag: £2.50

Christmas single gift bags: £2.00

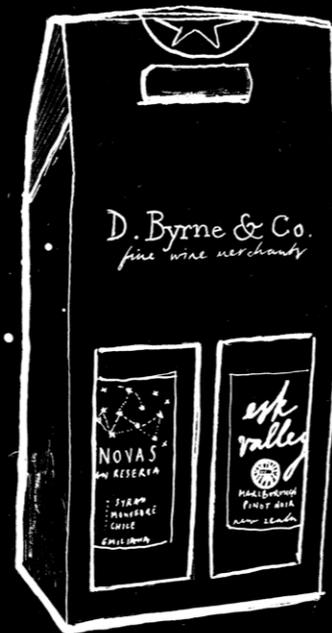
Single cardboard gift box: £2.00

D.Byrne & Co. personalised double cardboard gift box with windows: £3.00

Wooden single gift box: £4.00

Wooden double gift box: £5.50

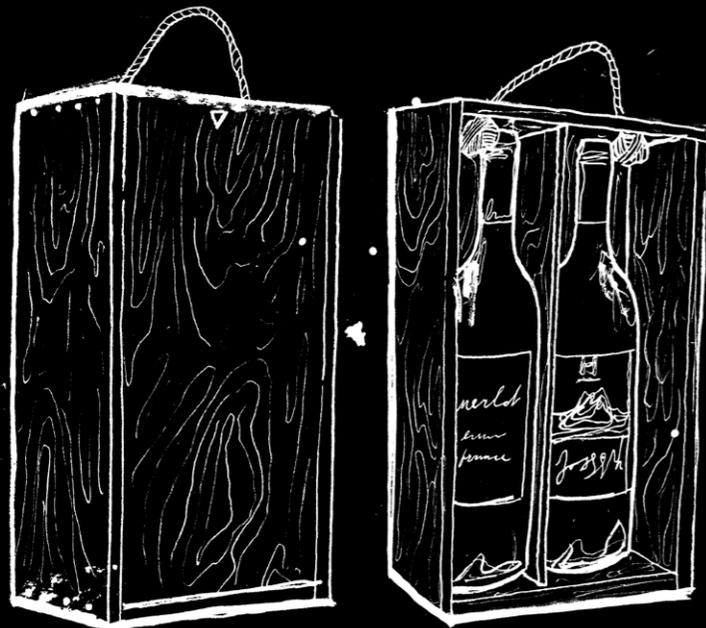
Jute bag for six bottles: £4.00



Corporate Gifts:

Almost anything goes!

Just give us a ring on 01200 422281 and we can put together imaginative packages for you.



Our wines of the year

£6.29

Percheron Chenin Blanc/
Viognier
SOUTH AFRICA

Vibrant and aromatic with delicious subtle perfumed aromas, with white peach and hints of jasmine on the nose. On the palate it has tight, white, fleshy stone fruit and fresh apricot flavours that balance the sandy texture. Bright acidity and minerality helps to deliver a deliciously flavoursome and characteristic wine.



£7.99

Il Cascinone 'Camillona'
Sauvignon Blanc
ITALY

A fine, elegant style of Sauvignon with citrus fruit characters lifted by ripe gooseberry and floral notes. Zesty acidity balances perfectly with the considerable weight on the palate, and crisp grapefruit flavours make this an attractive and characterful wine.



£6.29

Tierra Alta Pinot Noir
CHILE

Quite simply the best Pinot Noir you will find at this price! A delicate and elegant Pinot Noir showing ripe fruit flavours of plums and wild strawberries, balanced with subtle smoky notes and a deliciously lingering finish.



£7.99

Albero Genealogico
Barbera d'Asti
ITALY

This wine was created by Andrew and his wife Isabel when on holiday in Italy last year. Deep purple in colour with intense Damson fruit characters. It is ripe and generous on the palate, robust and full-flavoured, all balanced by a tangy, juicy acidity.



ON
OFFER



2018 Sharpham Estate Pinot Gris 11.5%
DEVON, ENGLAND £13.39

The nose has vibrant green citrus and nectarine. The palate is bursting with sour stone fruit and a soft texture from the skin contact. This wine shows a taut, pithy grapefruit like texture with a touch of spice on the mid palate. The finish is clean and refreshing.

Food pairing: A great pairing with fresh grilled fish or crab, alternatively, try it as an aperitif or with aromatic Asian dishes.

Vegetarian & Vegan

2018 Sharpham Estate Pinot Noir 11.5%
DEVON, ENGLAND £13.39

High quality fruit combined with cold maceration deliver a wine with excellent purity. Bursting with cherry fruit aromas this is a pretty Pinot Noir. The palate is light yet supple, packed with juicy red fruits. The tannins are softened by time in oak and add gentle spice to this excellent wine.

Food pairing : Can hold up to lean red meat or drinks well with pizza and simple pasta dishes. *Vegetarian & Vegan*



£30.99

Native Grace 12%

East Sussex, England

Henners is proud to release 'Native Grace', their multi-vintage prestige cuvée. The beautiful label design is inspired by Thomas Bewick (1753 – 1828), the Northumbrian artist acclaimed for his incredibly detailed, captivating wood-engravings of English life and nature. There's orange blossom, apple, spice and sweet pastry aromas accompanied by candied citrus and brioche notes on the palate.

A gently persistent fizz with great depth of flavour, balanced acidity and a mouth-wateringly long length.

Food pairing: Caviar, freshly shucked oysters and smoked salmon. Or simply enjoy the delicate nature of this wine on its own.

Vegetarian & Vegan

Altemasi Trento Millesimato
Spumante Brut 2015 12.5%
TRENTINO, ITALY £12.99

The sparkling wines of Trento DOC are some of Italy's best regarded traditional method sparklers, evidenced by this high quality example - 3 years of ageing on lees give it a lovely maturity and complexity. There are fresh citrus and apple aromas with pronounced honeyed and savoury brioche notes. Persistent bubbles with lemony notes and ripe apple flavours. The finish is full and long.

Food pairing: Perfect as an apéritif or with white meat dishes.

Vegetarian & Vegan

Cave de Turckheim
Crémant d'Alsace Brut [Organic]
NV 12.5%
ALSACE, FRANCE £11.99

This traditional method sparkling wine offers fine bubbles and fruity flavours. Apple, floral Pinot Blanc and spicy honeyed Auxerrois are traditionally vinified together, and the Pinot Gris brings body and weight. Fresh, intense and well-balanced, crisp and supple.

Food pairing: An elegant apéritif, but a lovely option for a wide range of seafood, poultry or cheese dishes whatever the occasion.

Vegetarian, Vegan, Organic & Sustainable

Champagne Gremillet Rosé
d'Assemblage Brut NV 12%
CHAMPAGNE, FRANCE £21.99

This is a delicate yet rich, Pinot Noir-based rosé from a Pinot Noir specialist, it has a fine mousse, wonderful texture and deliciously tangy finish. Beautiful stuff! A highly acclaimed and highly quaffable Champagne.

Food pairing: Quaff liberally, well chilled, but also perhaps try with roast duck, mild cheeses or fresh berries.

Vegetarian, Vegan, Organic & Sustainable

Domaine J.Laurens, Blanquette de
Limoux 'Le Moulin' NV 12%
LANGUEDOC, FRANCE £10.99

Known as 'blanquette' for the fine white coating which forms on its leaves, the Mauzac grape of the Blanquette appellation is the traditional variety of the Limoux. With a characteristic apple flavour it achieves naturally high acidity - essential for high quality sparkling wine. This bone-dry blanquette has a tight and finely textured mousse. It shows great typicity with apple blossoms and honey on the nose with a bright, crisp and delicately nutty palate.

Food pairing: A fantastic alternative to Champagne and perfect for any special meal or occasion.

Champagne Gremillet Blanc de
Noirs Brut NV 12.5%
CHAMPAGNE, FRANCE £22.99

An 'excellent wine' according to Decanter; this gold medal winner has ripe fruit (the Gremillet family vineyards are in the Aube in the south of Champagne) and is aged for a minimum of 30 months before disgorgement. This is a rich and elegant Champagne made exclusively from Pinot Noir.

Food pairing: Although delicious on its own, well chilled, or with light bites and simple fish dishes, this Champagne's richer, more mature, yeasty complexity should also cope with stronger-flavoured fish such as mackerel or smoked salmon, and creamy or wine-based sauces.

Vegetarian, Vegan, Organic & Sustainable

Taittinger 'Prélude' Grands Crus
Champagne NV 12.5%
CHAMPAGNE, FRANCE £34.99
(Normally £56.00)

The colour is a brilliant, pale yellow with silvery highlights, reflective of the high proportion of Chardonnay. The bubbles are fine and form a lasting and delicately creamy mousse. The nose is subtle and fresh. The initial mineral aromas quickly develop into green, floral scents with hints of elderflower and spicy cinnamon overtones. Flavours are dominated by intense fresh citrus fruit which then give way to a much fuller, well-bodied and mellow taste with flavours reminiscent of white peaches in syrup. The finish is long, rich and extremely expressive.

Food pairing: This wine can be enjoyed as an apéritif but has the structure to match grilled fish and seafood.

Vegetarian & Vegan



France

These two wines are created by Alex Favier known for his Châteauneuf-du-pape, his 'cicada' range offer fantastic value for money.

2019 Cicada Blanc by Chante Cigale 13% RHONE, FRANCE £6.99

A new white wine from Alex Favier (famed for his Châteauneuf-du-Pape wines) produced under his Cicada label. This is a easy-drinking, unoaked and not too serious but still properly flavoursome white wine with lovely aromatics on the nose, nice weight on the palate and a fresh, bright finish.

Food pairing: Coconut flavoured Thai and Vietnamese dishes, or as a delicious foil to barbecued or grilled mackerel.

2019 Chante Cigale 'The Cicada' 13% RHONE, FRANCE £6.99

A lively, fruit-forward red from the Southern Rhône. Cicada takes its name from the famed 'singing cicadas' of Provence. Fresh ripe red fruits on the nose, dark cherry notes with a touch of spice. The Carignan adds soul to the vibrant Grenache and there's a nicely balanced acidity with smooth tannins.

Food pairing : Great on its own or with pasta, grilled lamb and ratatouille.



2017 Domaine de la Motte Chablis Vieilles Vignes 12.5% BURGUNDY, FRANCE £12.69

A complex and well rounded Chablis from vines averaging over 40 years of age. On the nose are wonderful aromas of baked apple, the age of the vines has added complexity, richness and a depth of flavour. The palate remains nervy and fresh to the finish. This is a textured and full flavoured expression of Chablis.

Food pairing: The perfect match for Burgundian cheeses such as Epoisses; slightly creamy, richer meals with chicken or fish; moussaka; spinach and ricotta pie.



2018 Boutinot 'Les Coteaux' Côtes du Rhône Villages 14% RHONE, FRANCE £7.99

Immediately impressive, this wine reveals its class from the start. Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice - warm star anise with a touch of cinnamon. This classic Côtes du Rhône Villages is enriched with specially-selected parcels from the cru vineyards of Séguret, Sablet and Cairanne.

Food pairing: A delicious accompaniment to grilled meats, casseroles or a classic shepherd's pie.

Vegetarian & Vegan



2019 Domaine Mas Barrau Cabernet Franc, Pays du Gard [Organic] 13.5% GARD, FRANCE £6.99

Textured and luxurious this is a sophisticated Cabernet Franc from Gard. There is a wild 'after the rain' woodland perfume. The palate is incredibly long and layered with bramble fruit, bay and a touch of sweet prune on the finish.

Food pairing: Juicy lamb shanks, rich tomato based dishes laced with roasted garlic and pepper, marinated steak with mashed potato and green beans or savour it at the end of the meal over a good cheeseboard.

Vegetarian, Vegan & Organic





2014 Château Pinerai 'Cuvée Authentique' 13%
SOUTH WEST FRANCE, FRANCE £15.99

The vineyards for the Authentique from Pinerai lie on the highest terraces of the lot. A lot leaner in style compared to the 2012 vintage (there was no 2013 vintage). Attractive leafy notes with dark fruits giving a fresher style.

Food pairing: Game meats and dishes with some subtle spice.

Vegetarian, Vegan & Sustainable

2018 Domaine Roblin Sancerre Blanc 'Terres Blanches' 12.5%
LOIRE, FRANCE £13.99

Following on from 2017, 2018 was another warm vintage supplying richer-style wines. This has super ripe melon and pear fruit balanced by a pithy grapefruit edge to finish as the grapes were picked early to maintain their freshness.

Food pairing: Would be lovely with seafood, or anything with goats cheese.

Vegetarian, Vegan & Sustainable

2014 Domaine Louis Jadot Pernand-Vergelesses 1er Cru
Clos de la Croix de Pierre Rouge 13%
BURGUNDY, FRANCE £21.99

The Premier Cru 'Clos de la Croix de Pierre' is powerful, perfectly well-structured and also silky. There are red fruit and violet characters that develop into leafy, spicy notes with age. It's full and firm with well-integrated tannins, great balance and finesse.

Food pairing: Grilled and roasted red meats, would also match well with a creamy risotto.

2017 Domaine Louis Jadot Pernand-Vergelesses 1er Cru Clos
de la Croix de Pierre Blanc 13%
BURGUNDY, FRANCE £22.99

Very well balanced, with a good structure. Full of white flower, honey and spice aromas. On the palate it is harmonious with a hint of minerality on the long finish.

Food pairing: Would work really well with both seafood and vegetable dishes.



2017 Château Fabre Gasparets, Corbières-Boutenac 14%
CORBIERES BOUTENAC, FRANCE £13.69

From Corbières-Boutenac, one of the Languedoc's finest crus, comes this top class organic wine which shows the beautiful concentration of old vine Carignan with supporting roles played by Mourvèdre and Syrah. Aromas and flavours of cherry and black fruits infused with subtle, exotic spices. Bright in character with good tannin and complexity on the finish.

Food pairing: Hearty dishes or a juicy rare steak. Would also be good with sausage cassoulet.

Vegetarian, Vegan, Organic & Sustainable

2019 'Cher et Tendre' Vouvray 13%
LOIRE, FRANCE £8.39

A pure expression of Chenin Blanc with beautiful aromatics. Intense, concentrated Chenin fruit. Smooth and finely textured with a long, pure finish.

Food pairing: A streak of minerality which runs through the finish matches the wine seamlessly to creamy chicken dishes, gently spicy Asian cuisines or a crisp mixed salad.



2014 Les Héritiers Saint-Genys Mercurey Rouge
1er Cru Clos Marcilly 13%
BURGUNDY, FRANCE £25.99

Burgundy is renowned for being a jigsaw of small plots, fitting side by side across the rolling côtes and crus, each with many different owners - the result of Napoleonic inheritance laws that divide estates equally between heirs. While some heirs want to make wine, others prefer to live their lives elsewhere, meaning that their plots go untended. Enter Patrice du Jeu, a Parisian restaurateur with the dynamism and energy to revive such plots and also a descendant of the Saint-Genys family. Together with other members of his family and some of his friends, he managed to buy several of these neglected parcels of vines in excellent terroirs of the Côte de Beaune.

From a single clos within the most prestigious vineyards of Mercurey, restored by Patrice de Jeu to its full glory. This is a beautiful interpretation of this exceptional terroir. Showing great evolution, this is bitter cherry Mercurey at its best. An ethereal and very pretty nose revealing spicy, ripe cherry fruit aromas and gentle tertiary characters. The palate is similarly fragrant, moreish and very long on the finish.

Food pairing: This red would work well with game; ideally pot roasted pheasant, but could also cut through pan fried duck or a roast goose.

Vegetarian & Vegan





2018 Domaine Sainte Barbe,
Viré-Clessé 'Chazelles' [Organic] 13.5%
BURGUNDY, FRANCE £14.59

A single vineyard organic Viré-Clessé from a very talented winemaker. There's bright, ripe orchard fruit with a fine mineral edge adding real finesse to the seamless structure. A hint of oak adds texture rather than obvious flavour.

Food pairing: Roast chicken, sole meunière, creamy vegetable gratin.

2017 Sentiers de Bagatelle Colline d'Assignan Rouge
Saint-Chinian 13%
LANGUEDOC, FRANCE £9.69

Another really interesting bottle from Clos Bagatelle, this is the leaner, fresher, more incisive and more perfumed red within the range.

Food pairing: A perfect match for rabbit "à la provençale" or a roast duck with olives. Grilled lamb with rosemary would also be delicious.

Sustainable

2018 GENETIE Bourgogne Chardonnay 'Illuminé' 13%
BURGUNDY, FRANCE £9.99

Fine buttery and floral notes on the nose and a wine of substance and finesse on the palate. Some creamy textural notes up front reveal the discreet presence of oak, whilst on the finish there is some underlying minerality and a hint of citrus zestiness that provides long lasting flavours.

Food pairing: An admirable accompaniment to the classic Burgundian dish of poulet à la crème (chicken in creamy sauce), or a shellfish chowder. Great with vegetable risotto and pan fried fish too.

Vegetarian & Vegan

2019 GENETIE Bourgogne Pinot Noir 'Illuminé' 2019 13%
BURGUNDY, FRANCE £11.99

Refreshing soft berry fruit nose flows into the palate to offer flavours of wild strawberry in spring woodlands. Bright and exciting, this wine is both enticing and elegant, pretty with finesse.

Food pairing: This wine will pair beautifully with lean meats, carpaccio or a classic roast chicken. Mild cheeses such as brie would also work really well.

Vegetarian & Vegan



'Les Six' Cairanne Magnum

Rhône France

Boutinot's love affair with the Southern Rhône spans thirty years of making wine in the region. In 2010, the relationship was sealed with the purchase of a winery and vineyards above the village of Cairanne. Domaine Boutinot's seven vineyards are planted with classic southern Rhône grape varieties – old vine Grenache Noir and Syrah, Mourvèdre and Carignan Noir – and they all sit within the Cairanne Cru boundaries, sanctioned in 2016 when Cairanne was granted its own appellation status.

Each wine bears the motto 'Fide et Arte' - 'Trust and Skill' – and the distinctive Boutinot Bee. Together these symbolize wines made by working in harmony with nature, both in the vineyards and the cellar, with little intervention but a lot patience from winemakers Eric Monnin and Julien Dugas.

2017 Boutinot 'Les Six', Cairanne AOC (Magnum)
14.5% £20.99

2016 Vintage is a bigger and richer vintage than its predecessors. Full-flavoured and complex with the typical freshness and elegance coming from their hillside vineyards. Layers of fruit are interwoven and underpinned by savoury characters of sandalwood, spice-box and cured meat. A plush texture and supple tannins which propel the scents and flavours of peppery red and black fruits to a vibrant, expressive finish.

Food pairing: This wine has a natural affinity with herby lamb dishes, but would be superb with most grilled meats and roasted vegetable dishes.



CAVE DE TURKHEIM

Alsace France

Widely regarded as one of the best co-operatives in the world, Cave de Turkheim lies at the mouth of the Munster Valley. Working closely with 180 partners, its vineyards span the full breadth of Alsatian terroir and grape varieties. Cave de Turkheim only produces wine from the grapes of its member growers, it is a récoltant not a négociant.

Substantial investment in the winery has enabled the team to vinify many parcels of grapes separately, offering Michel Lührmann (senior winemaker for 25 years) the chance to highlight each wine's nuances in his signature dry, yet fruit forward, style.

Committed to producing the highest quality wines, growers are encouraged to keep yields low - for example, Cave de Turkheim voluntarily caps yields for its Grands Crus vineyards at 45hl/ha rather than the permitted 55hl/ha - and choose to pick the grapes by hand. This is part of a long term and innovative strategy of sustainability that includes developing the largest holdings of organic vineyards in Alsace, using natural alternatives to chemical treatments, and a green overview of all vineyard practices. Alongside some great organic wines, the extensive range runs from the excellent value Tradition wines right through to individual Grand Cru bottlings, plus fantastic Crémants d'Alsace and Vendange Tardive dessert wines.



2018 Cave de Turkheim Pinot Blanc [Organic] 13%
ALSACE, FRANCE £8.69

There's a delicately fresh and fruity nose with hints of white flowers. It's dry and well-balanced with good weight on the palate. A beautifully crisp and supple Pinot Blanc.

Food pairing: Works well as an apéritif, or alternatively, try with asparagus risotto, salads and light chicken dishes.

Vegetarian, Vegan, Organic & Sustainable



2016 Cave de Turkheim Gewurztraminer Vieilles Vignes 13%
ALSACE, FRANCE £10.99

Rich, generous, crystallised lemon marmalade, overflowing with aromas of hyacinth, rose, lychee and honey. The palate is clean, lifted by hints of lime and a mineral character. Fantastically scrumptious. Deliquescent - the taste of paradise!

Food pairing: Good with chicken salad Thai style, and can stand up to a healthy dollop of Chilli paste.

Vegetarian, Vegan & Sustainable



2017 Cave de Turkheim Grand Cru Brand Riesling 13.5%
ALSACE, FRANCE £13.89

Archetypal Alsace Riesling; fine and dry with elegant pear and citrus fruit on the nose underpinned by hallmark petrol and toasty aromas. The palate is broader with rich fruits, a savoury saline and smoky element and a crisp, steely finish.

Food pairing: Classically paired with seafood or, in the true spirit of Alsace, with rich pork and cheese dishes such as Choucroute or Tarte Flambée.

Vegetarian, Vegan & Sustainable





2018 Domaine de Lathevalle,
Morgon 'Les Charmes' 14%
BEAUJOLAIS / MÂCONNAIS, FRANCE £11.69

"Le fruit d'un Beaujolais, le charme d'un Bourgogne."
Deep red in colour, with cherry compote infused with star
anise on the nose. The concentrated palate is serious and
densely fruity, and well structured tannins suggest good
ageing potential.

Food pairing: Try with Beef Bourignon or a roasted leg of lamb.
Also works with charcuterie and with a semi-soft cheese such as
Livarot or a Saint-Marcellin.

Vegetarian & Vegan

2014 Château Baron Bellevue,
Côtes de Bourg 13%
BORDEAUX, FRANCE £7.89

Mainly Merlot, this is typically ripe and spicy with wild
bramble flavours, tasty tannins and a lovely gutsy character.
Smooth and approachable, this is drinking very well now
and should suit most palates.

Food pairing: Claret and roast lamb go perfectly; chops cooked
pink with rosemary or roasted with a herby sauce. Also good
with farmhouse Cheddar.



2015 Château Carcanieux,
Cru Bourgeois Médoc 12.5%
BORDEAUX, FRANCE £11.69

An excellent quality Cru Bourgeois. Ripe cassis fruit, oak
spice and a leafy note to the ripe tannins. Gently feral and
showing a hint of maturity, the sous-bois flavoured finish is
long and spicy with a lingering, fruity core.

Food pairing: Try with a peppered steak, chargrilled lamb or
venison.



Spain

La Bascula has two meanings in Spanish: -either it's an old fashioned weighing scale or a large weighbridge for lorries. When deciding what to call their new Spanish wine range, Englishman Ed Adams NW and South African winemaker Bruce Jack chose the first definition on the basis that a weighbridge would not look so good on a wine label.

Furthermore, the 'Catalan Eagle' range take its name from the birds that soar above the nature reserve close to the winery.

2018 La Bâscula 'Catalan Eagle' Red
Garnacha/Cariñena/Syrah, [Organic] 14%
CATALUNYA, SPAIN £7.99

Weighty and complex yet retaining a bright freshness
characterised by blackberry, raspberry fruit and spice. The
contact with French oak gives this wine a new world feel while
remaining firmly and typically Spanish with the 65% old
Grenache and Cariñena.

Food pairing: Its fine, ripe tannins mean the wine can be drunk on
its own but it's also particularly good with barbecued meats and
chorizo sausage.

Vegetarian, Vegan, Organic & Sustainable

2019 La Bâscula 'Catalan Eagle' White
Garnacha Blanca/Viognier [Organic] 13.5%
CATALUNYA, SPAIN £7.89

A delicately floral nose with white stone fruit and grapefruit. The
palate has peach, apricot and citrus, with more precise flavours
of pear and melon and minerality, with warm spice and savoury
notes. This wine has a rich texture and is wonderfully integrated.

Food pairing: Perfect with seafood paella.

Vegetarian, Vegan, Organic & Sustainable





2013 Viña Real Gran Reserva 13.5%
RIOJA, SPAIN £19.99

Deep ruby red. There's a very intense and complex nose with notes developed during its ageing in barrels (coffee, and sweet spice), as well as aromas of candied fruits and nuts. The palate is very structured, full bodied, with well integrated sweet tannins. This is an excellent wine with character and personality, a complex nose, long finish and a high potential for bottle ageing. An elegant wine that highlights the hallmarks of its origin in the Rioja Alavesa.

Food pairing: Grilled and roasted red meats, pizza/pasta dishes, casseroles/stews and mature strong cheeses.

Vegetarian & Vegan

2015 Contino Reserva 14%
RIOJA, SPAIN £16.69

Deep ruby red in colour, clear and bright. The nose is very expressive, with fruit expression and elegance standing out. Red fruits are well integrated with spicy notes adding to the finesse. On the palate, the wine is well balanced and with a very long finish.

Food pairing: Roasted red meats, pizza/pasta, stews, both mature and mild creamy cheeses.

Vegetarian & Vegan



2016 Imperial Reserva 13.5%
RIOJA, SPAIN £18.99

The wine is deep garnet in colour with bluish hints at the rim. On the nose, interesting aromas of wild berries and liquorice merge beautifully with notes of toffee, tobacco leaf and undergrowth from barrel ageing. The palate reveals a wine characterised by its elegance, depth of flavour and fine, velvety tannins. The finish is long and complex.

Food pairing: This beautifully balanced wine is perfect for pairing with fish, all types of meat and cured cheeses.

Vegetarian & Vegan



2016/17 C.V.N.E Asúa Crianza 13.5%
RIOJA, SPAIN £8.69

Youthful, elegant and fresh, the Asúa Crianza is tribute to C.V.N.E.'s founding brothers, Raimundo and Eusebio Real de Asia. This top crianza is made from a careful selection of premium grapes hand-harvested from the family vineyards in Rioja. This is the baby brother to the renowned Real de Asúa wine.

Food pairing: The perfect partner to lamb or try with hearty meat stews.

2016 Borsao Zarihs (Old Vine Shiraz) 15%
CAMPO DE BORJA, SPAIN £11.99

A powerful high altitude Syrah from Spain - made by Aussie winemaker Chris Ringland. Syrah has the second largest vine plantings at Bodegas Borsao, after Garnacha. It makes up around 17% of the total. Ripe aromas of black fruits, blackcurrant pastilles and a hint of coffee and vanilla. The palate has wild blackberries, toasty oak and black pepper notes - all balanced by fresh acidity and a touch of dark chocolate.

Food pairing: Typically serve with roasted and grilled lamb or beef, but can also work well with pork belly and duck.

Vegetarian

2012 Valenciso Rioja Reserva 14.5%
RIOJA, SPAIN £15.99

An understated and elegant wine from Rioja Alta. Beautifully crafted but far from ostentatious, blending the best of tradition with fine modern practice. Savoury aromas alongside lifted, perfumed notes of violet and blackberry. This wine shows all the elegance of the variety - tight and concentrated with spice, fine tannins, great complexity and purity.

Food pairing: Red meats, strong cheeses, game pie.

Vegetarian, Vegan & Sustainable

2018 Mineral del Montsant 14.5%
MONTSANT DO, SPAIN £10.39

This wine is the result of a special project by Tomas Cusiné - it's a fantastic Cariñena/Garnacha blend from the Montsant region which encircles Priorat. Appealing aromas of raspberry and a touch of slate. The palate has fresh, vibrant berry fruits, minerality and lightly smoky, spicy notes. An intense and broad wine balanced by refreshing acidity.

Food pairing: Sausage casserole or dishes with chorizo.

Vegetarian, Vegan & Sustainable





Borsao Selección Blanco 13.5%
CAMPO DE BORJA, SPAIN £6.39

The three peaks shown on the labels of the Selección range represent the three co-operatives which joined together to form Bodegas Borsao. Stone fruit and limey citrus aromas; with nectarine, subtle pineapple characters and a creamy mouthfeel. Gentle and well integrated oak.

Food pairing: Perfect with creamy chicken and tarragon, or chicken and leek pie.

Borsao Selección Rosado 13.5%
CAMPO DE BORJA, SPAIN £6.99

Grapes for Borsao's Selección range are sourced from the higher vineyard slopes of the Moncayo mountains, where soils have more sand and the grapes have greater complexity. A delightfully pale Garnacha rosé with intense aromas of bright red fruits, raspberries and strawberries. The palate has ripe red berry and cherry fruit characters, balancing acidity, and an appealing red fruit finish.

Food pairing: Salads, cured meats, grilled salmon.

Borsao Selección Tinto 14.5%
CAMPO DE BORJA, SPAIN £6.39

Rich in taste, with plum and red berry fruit and a touch of spice on the nose. Balanced yet concentrated red fruit mingles with darker spice and chocolate characters to give weight and layers to the palate. Plump ripe tannins add grip to this classic style of Garnacha.

Food pairing: A perfect accompaniment to chicken dishes, paella or chorizo.

Vegetarian

2018 Tres Picos Garnacha 15%
CAMPO DE BORJA, SPAIN £10.99

Deep cherry red in colour with a hint of purple. A bouquet of mature red fruits with floral notes that are typical of the best Garnachas. The palate is rich and well-structured showing flavours of blackberries, strawberries and tones of leather, vanilla and a smoky burnt treacle tang. Perfectly combined with sweet and pleasant tannins and a generous and balanced finish.

Food pairing: Roasted or grilled red meats.

Vegetarian

The winery was established as a co-operative in 1959. In 2001 it joined with two other progressive, co-operative, cellars in the Campo de Borja region to become the Bodegas Borsao that we know today.

Borsao has access to a large number of vineyard plots at different altitudes, and therefore to a wide selection of fantastic quality grapes. They are recognised for their entry level varieties - as outstanding examples of easy-to-drink inexpensive wines - as they are for their premium wines, in particular the iconic, multi award winning Tres Picos.



Spain

continued

Bodegas Ontañón is a fifth generation family-owned and run winery in Rioja Baja (now Rioja Oriental). Here Raquel, Rubén and María Pérez Cuevas continue their father Gabriel's work to develop Bodegas Ontañón into one of the most highly-regarded wineries in Rioja.



2018 La Val Finca Arantei Albariño 12.5%
RIAS BAIXAS, SPAIN £10.29

Lifted, floral aromas of citrus and peach. The minerality on the palate is balanced by stone fruit, lime and white spice - giving a long, crisp and zesty finish.

Food pairing Great with sushi, or can match lightly spicy dishes such as beef and sesame noodles and thai green curry.

Vegetarian & Vegan

2010 Ontañón Rioja Reserva 13.5%
RIOJA, SPAIN £10.99

Aromas of bramble fruit with spice and lightly floral notes. On the palate plum and blackberry fruit flavours combine with ample acidity, minerality and earthy notes. It has a fine structure, and supple tannins give elegance and length.

Food pairing: Drink this Reserva with lamb, roast pork or mushroom risotto.



2019 Quatro Ventos Douro 14%
DOURO, PORTUGAL £6.39

A powerful red from the fabled terraced vineyards of Quinta dos Quatro Ventos. Ripe plum, blackberry compote, hints of liquorice and warm spice on the nose, whilst the palate offers dark plum, pepper and spice, and ripe rounded tannins.

Food pairing: A delicious partner to veal, lamb, or a platter of firm mature cheeses.

Vegetarian & Vegan

Italy

FEUDO MACCARI
Noto

2018 Feudo Maccari Neré Nero d'Avola 14% SICILY £8.39

Aromas of warm, ripe dark fruits with black cherry, plum and tarry, smoky notes. The palate is generous and fruit-forward with wild cherry and damson notes combining with spicy, dried fruit characters. Ripe, chewy tannins and fresh acidity give good structure, with an attractive bitter twist on the finish hinting at liquorice and burnt treacle. An impressive example of Nero d'Avola, combining approachability with real interest, depth and complexity.

Food pairing: Great with full-flavoured meats such as roasts and game.

2017 Feudo Maccari Saia Nero d'Avola 14% SICILY £14.39

This splendidly opulent wine shows the heights that Nero d'Avola can reach. It's showy, but in a good way – generous and charming, with expressive plummy fruit and coffee and violet notes along with well-integrated oak following 14 months in French barriques. All of this is backed up by silky-smooth tannins and mouth-watering acidity. This is not the sort of wine that needs an explanation – it's virtually impossible to not be impressed by it.

Food pairing: Roast dinners, game sausages and hearty stews.



2018 Cavit Rulendis Pinot Grigio 13% TRENTINO, ITALY £12.19

Aromas of honeyed, ripe stone fruit with citrus and lightly spicy notes. The palate is complex with lime and citrus characters balanced by a spicy minerality, structure and length. Showing some development, but with the potential to age for 5 years or more.

Food pairing: A great match for fish dishes, including 'baccalà alla vicentina' from Veneto.

Vegetarian & Vegan

2017 Fazzoletto Barbera Passito 14.5% PIEMONTE, ITALY £6.99

The name and neckerchief around the bottle represent the 'Fazzoletto Rosso' worn by Italian resistance fighters during World War 2, symbolising freedom and rebellion. A fleshy and juicy red with aromas of sweet ripe plums and cherries. The palate shows ripe fruit-forward characters of cherry and wild plum and the ripe rounded finish is balanced by fresh bramble acidity.

Food pairing: A good match for roast poultry or game, or rich stews and pasta dishes.

Vegetarian & Vegan

2017 Contesa Montepulciano d'Abruzzo 13.5% ABRUZZO, ITALY £8.79

Exceptionally fine, richly flavoured Montepulciano from Contesa's estate in the Pescara hills. An unusually complex style combining dark bramble and black cherry fruit with spicy oak. Vibrant aromas of ripe black fruit, with hints of dark chocolate and spicy oak. The palate is rich and generous with abundant bramble and black cherry fruit, and structured tannins are balanced by fresh acidity to give an elegant finish.

Food pairing: Great paired with roasted or grilled meats.

Vegetarian, Vegan & Sustainable

2018 San Fiorenzo Bolgheri 14% TOSCANA, ITALY £14.99

From San Felice's new Bolgheri estate, just a couple of kilometres from the Tuscan coast, this is a characterful and well-structured Merlot/Cabernet Sauvignon blend typical of this relatively new DOC. Aromas of ripe black fruits and plum compote with lifted minty notes. The palate is rich and structured with layers of bramble and black cherry fruit balanced by savoury, cedar and capsicum notes, firm tannins and a twist of sour cherry acidity on the finish.

Food pairing: Drink with ravioli and meat ragu, braised duck breast or grilled lamb chops.

Vegetarian & Vegan





2015 Campogiovanni Brunello di Montalcino 15%
TOSCANA, ITALY £26.99

San Felice's distinguished Campogiovanni estate consistently produces some of the richest, most forward and impressive wines of the zone. Authoritative and opulent. This offers up aromas of wild berry fruit, plum, aromatic cedar, tobacco leaf and tanned leather. There's an expansive, complex palate with meaty, savoury characters and fine-grained tannins; developing into a long, persistent and fruit-filled finish with notes of graphite.

Food pairing: Pairs well with rich meats such as game and boar.

2017 Tenuta Serranova Susumaniello 13.5%
PUGLIA, ITALY £8.99

Susumaniello is a traditional Puglian variety, native to the Brindisi region and recently rediscovered. Vallone are one of the pioneers of this juicy, characterful grape. This vintage placed in The Wine Merchant Top 100, 2020. A warm, spicy nose with baked plum and black cherry aromas. Robust and richly flavoured with ripe dark fruits on the palate and notes of brown spice and toffee on the finish.

Food pairing:

Vegetarian

2016 Barolo Bussia 'Dardi le Rose' 14%
PIEMONTE, ITALY £31.99

A standout wine from an exceptional vintage. Tino Colla describes 2016 as the most perfect in his 50 year experience. This is warm, open and sensuous on the nose with aromas of fresh red and dried fruits, leather, brown spices and delicate floral notes. The palate is generous, supple and approachable, combining freshness and youth with complexity, spice and firm but fine-grained tannins. Taut acidity gives balance on the long, nuanced finish. Unusually forward for Barolo of this quality thanks to an exceptional vintage. A wine of depth and class which will develop over 20 years or more.

Food pairing: Perfect with a big veal chop or good buttery egg pasta with shaved black truffle. Also works well with rich fish dishes such as roast turbot.

Vegetarian, Vegan & Sustainable

2016 Rive Barbera d'Asti Superiore 14.5%
PIEMONTE, ITALY £10.99

A deep ruby Barbera with vibrant aromas of black cherries and prunes with notes of chocolate and toasty oak. An abundance of wild blackberries, black cherries and a touch of spice show through on the palate, which has a rich, voluptuous texture balancing taut acidity and fine oak tannins.

Food pairing: Casseroles, game dishes, smoked gammon with onion mash, and mature cheeses.

Vegetarian, Vegan & Sustainable



2015 Alasia Barbaresco 14%
PIEMONTE, ITALY £11.99

Araldica's finest Barbaresco. A selection of their best barrels of Barbaresco are kept aside and blended by Lella Burdese to bottle under the Alasia label. Black fruit aromas, with some savoury, spicy and gently floral characters. Complex and richly flavoured with black cherry, bramble and a hint of violet on the palate. Good structure and fine tannins lead to a long rich finish.

Food pairing: Fantastic with roasted and grilled meats.

Vegetarian & Vegan



2016 Caccialepre Rosso Piceno, Tenute Peralisi 14%
MARCHE, ITALY £9.69

A rich, warm and chocolaty style of Rosso Piceno - a Montepulciano-dominated wine sourced from the small, south facing Colle del Sole vineyard. Lifted aromas of bright blackberry and cranberry. The palate has ripe bramble fruit, and is rich yet juicy with fresh black fruit characters, velvety tannins and notes of 'fruit and nut' chocolate and spice.

Food pairing: A good match for tomato-based dishes, such as a simple pasta al pomodoro.

Vegetarian, Vegan & Sustainable

2017 Il Cascinone Fontanino Riesling 12.5%
PIEMONTE, ITALY £6.99

A dry, minerally and textured Riesling that shows the potential for the variety in Piemonte. A fine, delicate dry white with classic Riesling aromas of lime, petrol and a touch of lemongrass. The palate has citrus and stone fruit characters, with mineral notes adding complexity to the finish.

Food pairing: Great with fish, chicken, crisp salads, or pork dishes.

Vegetarian, Vegan & Sustainable





2017 Prà Morandina Valpolicella Superiore Ripasso 14.5%
VENETO, ITALY £18.69

An elegant and fine style of ripasso - unapologetically original - and the antithesis of would-be Amarone. There's an appealing nose with layers of plum, bramble leaf, and a hint of black pepper and spice. The palate is complex with ripe black fruits, prune, fig and an orange peel tang balanced by more savoury characters of cloves and cedar. A rich wine with supple tannins and a graphite minerality, finishing long and elegant.

Food pairing: Succulent, meaty sausages.

Vegetarian, Vegan & Sustainable

2018 Il Cascinone Campo Fiorito Chardonnay 13%
PIEMONTE, ITALY £6.99

A delicate nose of ripe stone fruit and a hint of creamy oak. The complex palate is well-balanced with ripe peach characters, a broad mouthfeel and some toasty oak in the background.

Food pairing: Match with white meats in cream sauces, or perhaps avocado salads.

Vegetarian, Vegan & Sustainable

2018 Montresor 'Urban Park' Appassimento 14%
VENETO, ITALY £8.59

The illustrious Montresor family moved from France to Italy at the start of the 19th Century, and settled in the Veneto region near Lake Garda. In 1892 Cantina Giacomo Montresor was established in Verona, and remains family-owned to this day.

An appealing appassimento style red from Veneto - produced from classic Amarone and Valpolicella grapes. 'Appassimento' refers to the process by which the grapes are dried for a few months before being pressed and vinified - this technique is more common in the Veneto than elsewhere in Italy. In this instance the grapes are dried for 30 days before vinification, and the wine spends 6 months in oak. The resulting red is rich with some residual sweetness.

Bright berry and black cherry aromas, and a touch of spice. The palate has all of Valpolicella's appealing fresh cherry and ripe bramble fruit, along with added weight and complexity from maturation in oak. Supple tannins lead to a finish of delicate sweetness, offset by fresh acidity.

Food pairing: Great with barbecues, slow-cooked and caramelised meat dishes, or strong-flavoured cheeses.

Vegetarian & Vegan



Azienda Agricola Ferghettina

Lombardia Italy

Italian sparkling wine is not all about Prosecco, as leading Franciacorta producer Ferghettina has proved time and time again. Ferghettina is a family winery - established in 1991 by Roberto Gatti, and run with his wife Andreina, and their children Laura and Matteo. Starting with just 3-4ha of vineyard and a small production of Franciacorta Brut, Ferghettina has now grown to become one of the finest Franciacorta wineries. Situated in the southern half of Lombardy on the edge of the town of Adro, just south of Lake Iseo, the majority of plantings are Chardonnay (approx. 70%) along with Pinot Noir (and just 4ha of Pinot Blanc for their still wines). They now have 200ha of vineyard across 11 different villages, mostly at 250-300m altitude. Each vineyard confers a unique character on the resulting base wine, giving Roberto a broad spectrum of styles to blend for each cuvée. It is this skilful blending, meticulous attention to detail and long bottle maturation that give Ferghettina's wines great finesse and individuality.

2015 Ferghettina Franciacorta Miledi (in gift box) 12.5%
LOMBARDIA, ITALY £23.99

A fantastic quality Italian vintage sparkling wine from northern Italy. The elegant and eye-catching square sided bottle was developed by Matteo Gatti to optimise the complex flavour and texture of this wine. Fresh and elegant with white flower and citrus notes. The palate is complex with brioche, citrus and apple fruit characters giving a lovely weight and texture. The mousse is fine and persistent.

2016 Ferghettina Franciacorta Rosé Brut (in gift box) 12.5%
LOMBARDIA, ITALY £23.99

A delicately coloured 'onion skin' rose. The nose reveals hints of berries, fresh currants and toast, with more sweet berries and savoury flavours on the palate. A charming and pretty wine.



2015 Araldica Barolo 'Flori' 14%
PIEMONTE, ITALY £13.69

A complex nose combining plum, mulberry, ripe strawberry and brown spice with delicate floral and violet notes. Tannins are firm and pleasingly supported with plump fruit and a rounded texture, giving a good lengthy finish.

Food pairing: Perfect with wild boar sausages, venison, roast lamb or gamey stews.

Vegetarian & Vegan

2017 Villaia Verdicchio Classico 13.5%
MARCHE, ITALY £11.99

Open and expressive nose with aromas of apricot, orchard fruit, white flower and citrus. The palate has minerality and texture with ripe tropical notes of pineapple and stone fruit, underpinned by racy acidity and a touch of salinity.

Food pairing: Monica Lamer of the Wine Advocate suggests that you serve with stuffed courgettes and fried artichokes.

Vegetarian & Vegan

Uggiano Chianti Riserva 'Fagiano' 13.5%
TOSCANA, ITALY
(2016) bottle - £9.59
(2017) magnum - £20.39

A beautifully constructed, complex Chianti with depth and substance. This is a fantastic offering from a winery that really hits the mark on both quality and price. On the nose are warm, rich aromas of black cherry, dried fruits, spice and lightly balsamic notes. It's richly flavoured and generous on the palate - with spicy, meaty notes balancing plum characters, fresh cherry acidity and lightly herbal characters. A well structured and integrated wine with great concentration and complexity.

Food pairing: Pici pasta and ragout, or pappardelle pasta with porcini mushrooms.

Vegetarian & Vegan



South Africa



2016 Circle of Life White 13%
STELLENBOSCH, SOUTH AFRICA £9.59

"The best release yet of this wild-fermented cuvée" according to Tim Atkin in his 2019 South Africa Special Report. Circle of Life White 2016 captures the true essence of Waterkloof's biodynamic viticultural amphitheatre. The Sauvignon Blanc aromas are prominent on the nose, with beautiful lime and prickly pear notes. Intense flavours, with great balance. A tight mineral core and creamy mid palate from the Chenin Blanc allows for great complexity and a persistent finish. The Sauvignon Blanc lends lovely, fresh acidity to the wine.

Food pairing: Try with Sashimi of Tuna, smoked potato gnocchi or red snapper.

Vegetarian, Vegan & Sustainable

2019 Circumstance Chenin Blanc 14%
STELLENBOSCH, SOUTH AFRICA £9.59

Chenin has a great future on Waterkloof and this fine wine is testament to that. The nose is enormously redolent of Manuka honey and yellow pollen. The palate is soft and creamy with citrus and a wonderful textural minerality, waxy lanolin notes and honey. Lovely palate weight and Vouvray-like body supports further complexity and decadence.

Food pairing: A great partner with fish or try it with an oyster mushroom, rocket salad.

Vegetarian, Vegan & Sustainable





a place in
WHICH GOOD
things come
AND GREAT
things
FLOW
**WILDE-
 BERG.**



2018 Wildeberg Terroirs Chenin Blanc
 PAARL, SOUTH AFRICA £11.39

A nose of warm sand gives way to a wave of broad blood orange. There's a pithy texture and a taut, wiry seam of granite texture in the finish.

Food pairing: Pairs well with a variety of different dishes, but excellent with oysters, game and grilled fish. Also nice with Duck à l'Orange and asparagus dishes.

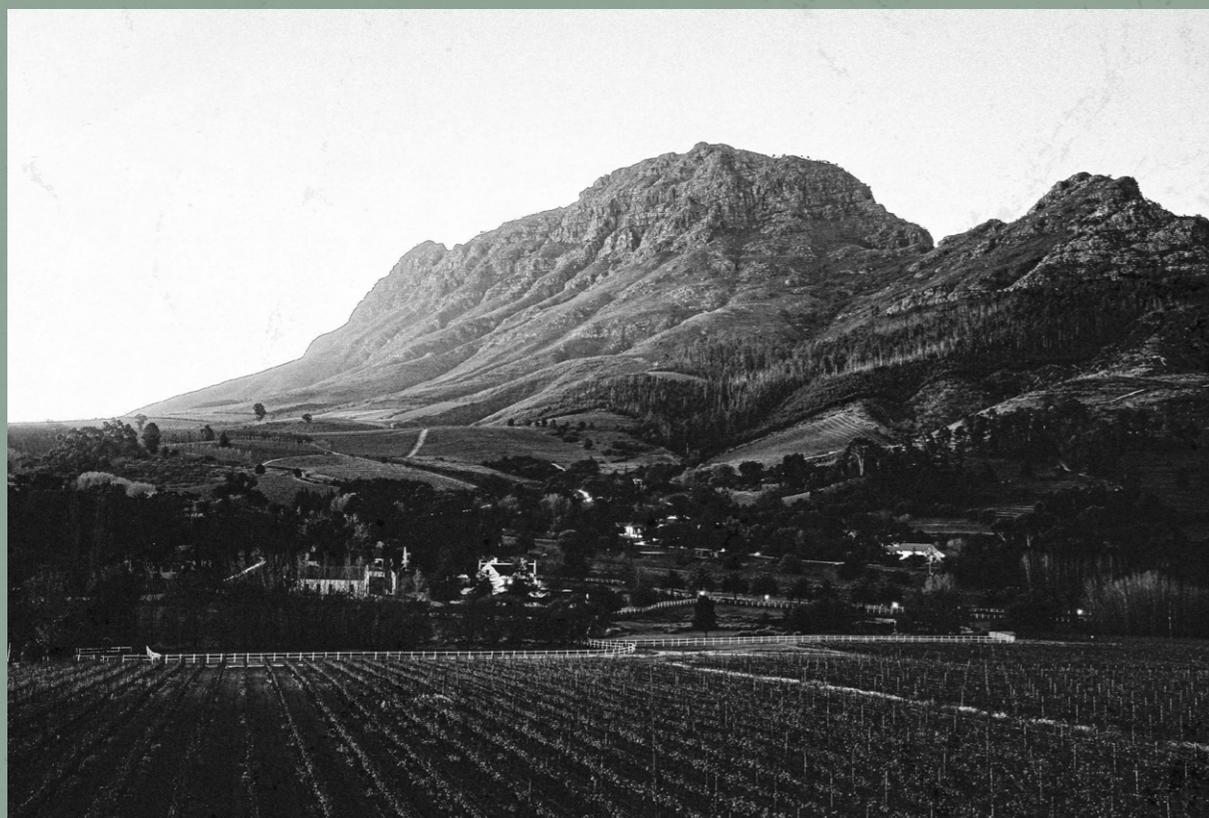
Vegetarian & Vegan

2018 Wildeberg Terroirs Sauvignon Blanc
 STELLENBOSCH, SOUTH AFRICA £11.39

A wave of rich tropical, leafy notes on the nose sway to a broad palate of tight lime-leaf, bay and a silky texture with a super-bright, naturally acid finish.

Food pairing: Delicious with brightly-flavoured seafood dishes, Thai salads, citrus dressings or indeed by the glass on its own!

Vegetarian & Vegan



Le Riche

Stellenbosch *South Africa*

Le Riche is a family run estate founded by Etienne Le Riche in 1996. Situated close to the historic town of Stellenbosch, the winery is perched on the slopes of the Heldeberg Mountain and surrounded by the majestic Hottentots Holland Mountain range. If you're based in Stellenbosch and going to specialise in something, Cabernet is a great choice! Le Riche are known as 'Cabernet Masters' and rightly so. They select grapes from the best possible Stellenbosch terroirs to craft top quality Cabernets with superb cellaring potential. The estate was founded by Etienne Le Riche in 1996 and remains a family affair.

These wines are elegant and classy with fine grained tannins and subtle oak integration, and while not aiming to be Bordeaux replicas, they do have much in common with the balance and poise sometimes found in top Margaux. With most of their wines sold domestically, it's a rare treat to find these wines on UK soils. Production is 8000x6 cases a year, with the Reserve range consisting of only 1000 cases. These wines are rare but worth sourcing.



2019 Le Riche Chardonnay 13.5%
STELLENBOSCH, SOUTH AFRICA £9.59

A bright fresh style with lees contact and light wood influence obtained during 4 months in barrel. A fresh, lemony style with rich mineral, melon and citrus characters, hints of lemongrass and butterscotch. In the words of Christo Le Riche, "We make it to drink it!" This wine has all the best of the Chardonnay character whilst remaining poised and elegant, clean and fresh. The wine sees no malolactic fermentation to maintain the freshness and bite achieved in the fruit.

Food pairing: Wonderful with roasted belly pork, grilled chicken, creamy pasta dishes... even sushi.

Vegetarian & Vegan



2017 Le Riche 'Richesse' 14.5%
STELLENBOSCH, SOUTH AFRICA £9.59

This is the only red wine produced by Le Riche that is not 100% Cabernet. A reincarnation of Le Riche's classic Cab Merlot blend, this is an exceptionally lovely, classically Bordelaise blend. Restrained but appealing on the nose with typical red fruit aromas of plum, cherries and milled pepper are balanced by an aroma of finely ground graphite found in Left Bank Bordeaux. The palate is a masterpiece of blending - hugely appealing with juicy mouth-filling flavours of red berries, plums and smoky hints balanced with a fine, soft tannic structure and rounded finish. Finely structured and phenomenally fine, Christo Le Riche has more than stepped into his father's shoes!

Food pairing: Ideally paired with a meaty pasta dish and richer stews.

Vegetarian & Vegan





2018 The Underworld Blend No.3 13.5%
COASTAL REGION, SOUTH AFRICA £8.99

Vibrant red berries including raspberry, cherry and cranberry on the nose with a peppery spice. Elegant soft tannins with a fresh acidity, balanced by juicy red fruit on the palate. This is phenomenally tasty stuff.

Food pairing: Great with roast beef or lamb, as well as grilled meats and BBQs.

Vegetarian & Vegan

2018 The Tea Leaf 13.5%
WESTERN CAPE, SOUTH AFRICA £9.59

A naturally fermented old bush vine brew. The name 'Tea Leaf' hails from the uniqueness of the vineyards where the grapes from these wines grow; amongst South Africa's native rooibos (red tea) plants that grow wild amongst vines. There's a complex stone fruit nose with notes of crushed granite, slightly saline. The palate has firm, high-key fruit, a gentle, sandy texture and persistence.

Food pairing: Simply cooked fish dishes, scallops, salt & pepper squid or fishcakes, light seafood pasta, risotto, rich salads and sushi.

Vegetarian & Vegan

2019 Revenant Chenin Blanc 13.5%
STELLENBOSCH, SOUTH AFRICA £6.99

This white has an uplifting nose of unwaxed lemons, lime pith and a touch of pink grapefruit. With a bright, essential attack the palate ultimately has a lovely balance of fruit weight and acidity.

Food pairing: A really versatile wine that will go with a variety of dishes. The wine can cut through creamy chicken dishes, belly of pork or fried fish and squid. Equally, one can enjoy it with the clean flavours of ceviche, sashimi or simply grilled sea bass.

Vegetarian, Vegan & Sustainable

2015 Circle of Life Red 13%
STELLENBOSCH, SOUTH AFRICA £9.59

Circle of Life Red is a fantastic example of the huge potential of Cape reds. A harmoniously integrated blend with great length that combines the spiciness of the Syrah, the fresh fruits of the Petit Verdot and the juiciness from the Merlot. The beginning is fresh and fruity with good acidity, evolving into riper flavours and herbaceous notes, with elegant tannins and fine, bright acidity on the finish.

Food pairing: This very versatile wine will complement numerous dishes from a tomato based stew to meat on the bone.

Vegetarian, Vegan & Sustainable



2016 Circumstance Merlot 13%
STELLENBOSCH, SOUTH AFRICA £11.99

A serious Merlot - think St Emilion with guts... and legs. This is a fine wine with persistence, complexity and great purity - dense black cassis and bramble fruit aromas combined with plums, spice and a creamy oak on the palate. Showing real character and personality, supreme poise and balance, Waterkloof's ability to express their unique terroir improves with each vintage.

Food pairing: Garlic roast lamb, or venison roasted with root vegetables.

Vegetarian, Vegan & Sustainable

2017 Revenant Cabernet Sauvignon 13.5%
STELLENBOSCH, SOUTH AFRICA £6.99

This wine is complex, stylish and elegant. Aromas of dark chocolate, pencil shavings and black currant are prominent on the nose. The tannins are soft but still give a lovely structure on the palate.

Food pairing: Chargrilled steak or juicy home made burgers.

Vegetarian, Vegan & Sustainable



2019 Wildeberg Red 14%
FRANSCHHOEK, SOUTH AFRICA £15.99



Great whites leap from the vines of the old Coastal Region, though reds of equal surprise are rarer. The team at Wildeberg have been tinkering with a possible Wildeberg Franschhoek red for 2 years now, and in November 2019 the right wine spoke when they turned a proposed blend on its head which emitted from the team a few quiet sighs of delight. 90% Syrah and 10% Cabernet Franc, it's by no means obvious on paper but makes so much sense in the glass.

It's important this wine is enjoyed at cellar temperature. It's a blend that ultimately surprised us in its components of 90% Syrah, 10% Cab Franc from two sites in Franschhoek. The nose of fresh crushed raspberries veiled with white pepper is hypnotic and sensual, especially for the climate, whilst the palate has breadth, natural juiciness but equally a generosity of depth and layer.

Food pairing: Great with charuterie, juicy steak or traditional South African Bobotie.

Vegetarian & Vegan



New Zealand



2019 Esk Valley Sauvignon Blanc 13.5%
MARLBOROUGH, NEW ZEALAND £8.69

This is a very aromatic and intensely flavoured wine true to its Marlborough origins. Its flavours are a mix of ripe tropical fruits, citrus and cooler notes of green fruits and fresh herbs. It is rich and full-flavoured with a crisp dry finish which provides freshness and length to the palate.

Food pairing: Great with fish & shellfish, grilled and roasted white meats, oriental and spicy food.

2016/2018 Esk Valley 'Winemakers Reserve'
Merlot/Malbec/Cabernet Franc 14%
HAWKES BAY, NEW ZEALAND £16.99

This Winemakers Reserve blend is widely regarded as one of the finest of New Zealand's red wines. The 2014 vintage is deeply coloured with aromatics hinting at black fruits including cherries and blackberries, with hints of cedar and smoke. The flavours, typical of Gimblett Gravels Merlot blends tend toward fruitcake, cherry, chocolate and oak spice. The palate is soft and mouthfilling showcasing the high percentage of Merlot and finishes dry and long. This is a fine vintage for this blend.

Food pairing: Grilled and roasted red meats, pizza and pasta.



£11.59



Villa Maria

Marlborough New Zealand

Founded in 1961 by Sir George Fistonich, Villa Maria remains 100% family owned and has claimed the title of 'New Zealand's Most Awarded Winery' for forty consecutive years.

Over the years, five of Villa Maria's senior winemakers including George Fistonich himself, have received a Winemaker of the Year award. Some, like current Group Winemaker, Nick Picone, have received it more than once.

The winemaking team's philosophy is based on a non-intrusive style, allowing the flavours of the grapes and character of the vineyard to be expressed by the wine. Villa Maria sources the finest grapes from New Zealand's premium grape growing regions; Marlborough, Hawkes Bay and Gisborne. Grapes are grown in company owned vineyards and by dedicated contract growers who work closely with Villa Maria's viticultural team.

2019 Villa Maria 'Taylors Pass' Single Vineyard Sauvignon Blanc 13% £11.59

The 2019 Single Vineyard Taylors Pass Sauvignon Blanc has lifted aromatics of fresh garden peas and blackcurrants mingled with herbs such as coriander. On the palate are concentrated flavours of jalapeño and lemongrass, with a punchy finish of lime zest and a hint of gunflint. A key point of interest in this wine is the chalky texture reminiscent of wet river stones.



Australia

2017 Smalltown Vineyards 'Three Monkeys' Grenache / Shiraz / Mataro 14% BAROSSA VALLEY, AUSTRALIA £8.79

A sensuous blend of Barossa classic. Warm plum and raspberry fruit on the nose with hints of rocky earth, spice and violets. Lovely and ripe, medium to full bodied with juicy plum and raspberry on the palate also, with black cherry, spice and a lick of creamy oak. It's a generous juicy mouthful with bags of fruit and spice, a hint of tea, good acidity too, keeping it vibrant. It's texture and minerality make it a crunchy accompaniment to the most epicurean barbie.

Food pairing: Great with roast beef or lamb, as well as grilled meats and BBQs.

2017 Smalltown Vineyards 'The Sack' Shiraz 14.5% BAROSSA VALLEY, AUSTRALIA £11.59

A blockbuster Barossa Shiraz with great depth and character. Typical deep colour, dense sweet black berry fruits on the nose, has a lovely savoury almost meaty character with hints of black pepper, meat and oak. Bright, juicy and fresh on the palate - really typical of the vintage. Black cherry and plum with a meaty savouriness, the long aging in oak means it's really well integrated and allows the fruit to shine. Long and rich with good acidity, and toasty oak on the finish. Drinking well now, beneath the ripe fruit is good structure and should you wish this will age really well for a decade.

Food pairing: Food matching is easy, just buy some quality red meat, don't mess with it and enjoy a perfect marriage.



2018 Keith Tulloch Semillon 11% HUNTER VALLEY, AUSTRALIA £11.39

A signature Aussie wine from one of the great Semillon producers. Sourced exclusively from Keith's own 50 year old unirrigated vines in his Hunter Valley vineyard at Hermitage Road in Pokolbin. It beams with delicate, zesty, lemon and lime-fruit plus fine perfumes and flavours of fresh cut lemon grass, white flowers and guava. A taut, wonderfully crisp style with citrus-zing energy and notable length, all the hallmarks of this classic Hunter white.

Food pairing: Perfect with light and delicate fish dishes, prawns and freshly shucked oysters

Sustainable



2017 Keith Tulloch Shiraz/Viognier 14% HUNTER VALLEY, AUSTRALIA £11.69

A Rhône Valley style, with fully ripe Shiraz characters of blood plum and ripe black cherry fruit balanced with the exotic Viognier aromas of citrus blossom and rose petal. In Keith's own words "Viognier is like Chardonnay on steroids!" and when married together with Shiraz, these two varieties combine magically to produce a palate with richer aromatic charm, warm briar berry spice and a velvety medium-bodied balance.

Food pairing: Great with any food that's equally rich and smooth yet also offers a gentle kick of spice. Try with Chinese spare ribs, beef stir fry or barbecued fish.

Sustainable



2015/2017 Hancock & Hancock Cabernet Sauvignon/Touriga Nacional 14% MCLAREN VALE, AUSTRALIA £9.99

McLaren Vale is a long way from Portugal, home to the Touriga grape, but blending with Cabernet results in this delicious blackcurrant and violets flavoured wine.

Food pairing: Great when served with grilled and roasted red meats, pizza, pasta and rich casseroles.





**2017 Signature Series GSM
(Grenache, Shiraz & Mourvedre) 14%
MCLAREN VALE, AUSTRALIA £8.99**

All three of these grape varieties share a long history in McLaren Vale – Australia's most successful region with this triple blend emulating the wines of Côte du Rhône. This characterful blend combines ripe red fruits from Grenache, structure and longevity from Shiraz and gamey notes and mineralogy from Mourvedre.

Food pairing: A chargrilled steak.

**2018 Robert Oatley 'Signature Series' Pinot Noir 13%
YARRA VALLEY, AUSTRALIA £10.39**

The Yarra Valley has gained a solid reputation for Pinot Noir as proven by this intense, wild strawberry and cherry scented crowd pleaser. It's lightly savoury, vibrant and juicy, with gentle French oak influence.

Food pairing: Try with roast duck or lamb chops.

**2017/2018 Robert Oatley 'Finisterre' Chardonnay 12%
MARGARET RIVER, AUSTRALIA £15.99**

Finisterre: [Ends of the Earth] – focussing on single-variety, single-region wines with an emphasis on selected special sites that display their preferred characteristics. Hand-harvesting, fruit sorting and intuitive winemaking delivers small-parcel wines with clarity, purity, great texture and flavour expression

Sourced from Margaret River, Western Australia, this wine displays attractive notes of marzipan, a hint of honey, with stone and citrus fruits. The palate is textural before finishing with a long and fine acidity.

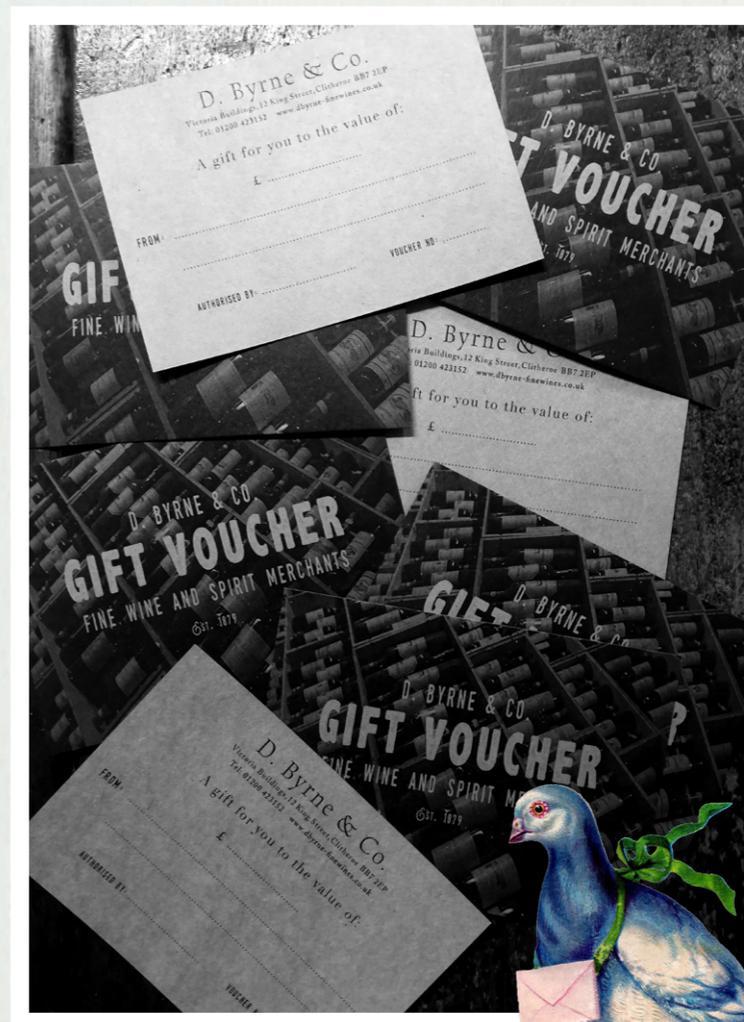
Food pairing: Perfect with fish in a creamy sauce.

**2018 Robert Oatley 'Finisterre' Cabernet Sauvignon 14%
MARGARET RIVER, AUSTRALIA £15.99**

Robert Oatley Wines was founded as a family winery in 2006 by the late Robert (Bob) Oatley AO BEM. Today the family business is led by Bob's eldest son Sandy Oatley who, together with his father, brother and sister, planted the first Oatley family vineyards in the late 1960's.

This is a masterful and seductive cabernet. With flavours of cassis, sweet dark fruit and cigar box this has the texture of fine silk.

Food pairing: This would work really nicely with lamb or beef dishes.



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Chile

2017 Signos de Origen 'La Vinilla' Chardonnay Viognier Marsanne Roussanne [Organic] 14.5% D.O.VALLE DE CASABLANCA, CHILE £10.29

From the La Vinilla estate vineyard – this is a seriously good Rhone style blend. Translucent golden yellow in colour, the nose features fruity aromas of apricots and white fruits with a floral side and notes of toasted almonds and butter. Robust and creamy on the palate with a backbone of acidity.

Food pairing: Ideal with fish and seasoned shellfish such as grilled octopus and bouillabaisse with merquén chili powder.

Vegetarian, Vegan, Organic & Sustainable

2018 Emiliana Coyam [Organic] 14.5% COLCHAGUA VALLEY, CHILE £15.69

A wine that is named after the oak forests which surround Emiliana's magical and spiritual Colchagua home, Los Robles. Coyam is the ultimate expression of this estate and is a field blend of their best grapes. Violet red in colour. This is an elegant and complex wine with lifted notes of cherries, plums, blueberries, and blackberries, along with refreshing hints of black pepper, leather, and pencil lead. The palate is rich and packed with complex fruit character with fresh acidity. Good concentration and structure that draws out the persistent finish.

Food pairing: This complex wine would work well with grilled red meats, including wagyu, beef, or lamb, served with potatoes au gratin, rice, or spicy sauces. Decant before drinking and serve in Bordeaux-style glasses at 18°C.

Vegetarian, Vegan, Organic & Sustainable



2019 Adobe Reserva Chardonnay [Organic] 13.5% D.O.VALLE DE CASABLANCA, CHILE £6.79

An unoaked, sunkissed Chardonnay made from organically grown grapes. Clear, bright and pale yellow in colour, with refreshing citrus aromas of grapefruit and lime that intermingle with subtle tropical fruit aromas, especially pineapple, and a touch of herbs. On the palate, it is a balanced, fresh and fruity wine, with a velvety texture and a persistent, enjoyable finish.

Food pairing: Ideal for serving with fish and shellfish, cooked with creamy sauces or butter. Also it is perfect accompanying pasta with seafood sauces and as an aperitif, served with different cheeses and dried fruits.

Vegetarian, Vegan, Organic & Sustainable



2019 La Leyenda de Las Cruces Sauvignon Blanc 12.5% D.O.VALLE DE LEYDA, CHILE £6.99

A sensory delight. Pale yellow with green highlights. It shows intense aromas of pure pink grapefruit, peach and a herbaceous nettley character. The zesty palate is vibrant with lots of citrus and stone fruit flavours, crunchy texture and a delightful mouthwatering finish.

Food pairing: Great with shellfish or with some good old fish and chips!

Vegetarian & Vegan



2016 Tabalí Pedregoso Gran Reserva Syrah 14% LIMARI VALLEY, CHILE £8.59

A stunning New World Syrah, the perfect balance between power and finesse. The incredibly dense beetroot red colour is the result of the pure air, long hours of sunshine and diurnal temperature difference in this region. The nose has aromas of warm star anise and ripe damson fruit. The palate is rich and concentrated with dark fruit and fine tannins making this an elegant and well balanced Syrah with great structure and a remarkably long finish.

Food pairing: Try with roast beef and lamb and tasty farmhouse cheeses.

Vegetarian & Vegan





2015 Tabalí Talud Cabernet Sauvignon 14%
D.O. VALLE DEL MAIPO, CHILE £11.99

This wine has a very elegant and fresh nose with lots of black 'Fruit Pastel' notes that gives it loads of character. The French oak makes a subtle contribution, lending the wine great complexity. In the mouth it is very concentrated with excellent, smooth, silky and firm tannins. This is a well-balanced, fresh wine, packed with fruit in which the notes of blackcurrants, black cherries and spices are especially notable. It has a long and very persistent finish.

Vegetarian & Vegan

2016 Caliterra Edición Limitada 'A' 13,5%
COLCHAGUA VALLEY, CHILE £11.99

Elegant and mysterious on the nose, it shows floral notes of violets and sweet melon, well accompanied by the typical spicy notes of Carmenère, which show up at the beginning of its complex bouquet. Allowed to breathe, the wine slowly displays notes of redcurrants and pomegranate complemented by aromas of herbs like thyme and rosemary. Finally, the aromatic closure of this lovely wine is led by notes of roasted tomatoes and black pepper that give way to the desired flavours on the palate, filling the mouth with juiciness, fruitiness and different textures.

Vegetarian & Vegan

2017 Caliterra 'Pétreo' Carmenère 13,5%
COLCHAGUA VALLEY, CHILE £10.99

This special carmenere is both intense and surprising. Its aromatic palette is very different from the one normally exhibited by this variety. It all comes from the special terroir of the rocky slope where its vines are grown. Its bouquet is completed with pleasant and fruity aromas of sour cherries and blueberries. It is juicy, bracing and sanguineous. Filled with fruitiness, with a medium yet deep structure, the unique texture of its tannins makes this wine an outspoken and elegant one, which gradually shows its whole personality as it's being served.

2017 Caliterra Edición Limitada 'B' 14%
COLCHAGUA VALLEY, CHILE £11.99

The appearance of this wine is deep and intense. This is a classic ruby-red wine made of Bordeaux grape varieties. It is austere and elegant on the nose, with several aromatic layers. The first aromas on the nose are mineral and spicy notes such as graphite, grey pepper, tarragon and rosemary, but they gently give way to fruity aromas such as myrtle and sour cherries. Soft touches of roasted tomatoes complete its bouquet. On the palate, the fruitiness and smoothness of this elegant wine, which also has a rich and crispy acidity, presage a great structure and ageing in the bottle.

Vegetarian & Vegan



2015 Emiliana Vigno Carignan 14%
MAULE VALLEY, CHILE

Voted by Wines of Chile as "Winery of the Year 2016", Emiliana is one of Chile's most exciting producers and pioneers in organic and biodynamic winemaking.

VIGNO is a collaborative project from growers in Maule to rediscover and protect the region's traditions producing dry farmed Carignan. Tiny yields are achieved from Emiliana's 70 year old Organic Carignan block in Cauquenas, and the brooding, concentrated fruit is gently treated so as not to extract too much tannin.

Bright ruby red with high aromatic intensity and aromas of raspberries and blueberries and liqueur-like notes that intermingle with spices such as cloves and black pepper. The palate presents re-freshing acidity and medium body with firm but well-integrated tannins.

Food pairing: Pairs very well with lamb, roasted red meats, and aged cheeses.

Vegetarian, Vegan & Organic



EMILIANA
ORGANIC VINEYARDS



2015 Signos de Origen Syrah
'La Quebrada' [Organic] 14%
D.O. VALLE DE CASABLANCA £14.69

Hugely seductive, dark, dangerous and moreish stuff! Intense, deep bluish-violet in colour. Its very expressive aromas recall red fruits such as raspberries and blue fruit such as blueberries. Notes of violets, chocolate, charcuterie, and leather appear as the wine opens. Tremendously smooth on the palate with good body and lush tannins. The very long finish ends with notes of liquorice.

Food pairing: Ideal with grilled meats, lamb curry, roast pork with plum sauce, or duck magret with spices. Also very good with aged and blue cheeses.

Vegetarian, Vegan, Organic & Sustainable

2018 Tabalí Pedregoso Gran
Reserva Viognier 13.5%
LIMARI VALLEY, CHILE £7.69

This Viognier presents rich aromas of citrus, orange peel and dried apricot, fresh pears and white peaches, plus hints of candied fruit. It delivers on the palate as well as the nose, with floral, honeyed and citrus flavours combining with chalky minerality so typical of Limari. Bright and expressive, this has a soft rounded texture and great purity. Viognier at its aromatic, uniquely brilliant best!

Food pairing: This beautifully aromatic and delicate wine is a good match to delicate and rich seafood such as langoustine but will equally stand up to aromatic Thai and Pan Asian cuisine. Try seabass in ginger.

Vegetarian & Vegan



2019 Adobe Reserva Carmenère [Organic] 13.5%
D.O. VALLE DEL COLCHAGUA, CHILE £6.79

Purplish-red in colour. There's an intensely fruity nose, with stand-out plum and redcurrant aromas and hints of toast and blackcurrants. All followed by smooth, ripe, velvety tannins and a good density. This is Carmenère at its best!

Food pairing: Ideal served with barbecued red meats and stews, and well-seasoned white and game meats. Also excellent paired with pastas such as rigatoni and ripe cheeses.

Vegetarian, Vegan, Organic & Sustainable



2018 Nieto Don Nicanor Malbec 15.5%
MENDOZA, ARGENTINA

Brooding and intense. A classic Malbec. From Nieto's premium Agrelo vineyards, with flavours reminiscent of those desert soils. Dark, dense complex nose with sweet cranberries, blackberries and rich mocha characters. The palate is smooth and rounded with supple tannins and a long intense pure finish with hints of bitter chocolate and spice.

Food pairing: This malbec was made for steak.

Vegetarian & Vegan



Argentina



2017/2018 Zuccardi 'Apelacion'
Cabernet Franc 14%
UCO VALLEY, ARGENTINA £11.99

The Altamira and San Pablo vineyards of the Uco Valley are the source for this Cabernet Franc. Ruby red in colour with firm tannins; great fresh fruit aromas with lush acidity and a long finish. It can be consumed now but will age beautifully for several years.

Food pairing: Perfect accompaniment to goats cheese, red meat, roasted vegetables, seasoned and spicy foods.

Vegetarian & Vegan

2015 José Zuccardi Malbec 14%
UCO VALLEY, CHILE £24.99

Malbec from the Altamira and Gualtallary vineyards, at the foothills of the Andes Mountains, it's blended with a small amount of Cabernet Sauvignon and aged in concrete and old oak founders for 12 months to create this beautifully rich, ripe, elegant wine. A tribute to Sebastian's father, the visionary Jose Alberto.

Food pairing: Try with strong, full flavoured cheeses or roasted red meats. For a vegetarian alternative try with hearty lentil or rich mushroom dishes.

Vegetarian & Vegan

2019 Los Olivos Chardonnay 13.5%
MENDOZA, ARGENTINA £7.99

Created in honour of the noble olive tree, as much a part of the Zuccardi family as the vines themselves, these wines are a perfect introduction to the style of the Uco Valley, showcasing its wonderful minerality.

This is a beautiful balanced dry white wine with fresh peach and citrus aromas. Part of the wine is aged in French oak barrels and the rest in stainless steel. There's a vibrant, fruity character to this fresh and lively wine. A great all rounder with a refreshing finish.

Food pairing: Grilled and roasted white meats, fish & shellfish.

Vegetarian & Vegan



2018 Los Olivos Malbec 14%
MENDOZA, ARGENTINA £7.99

A great year in the Uco Valley - good yields and great quality fruit, with Malbec in particular standing out for wines of intensity and character. Elegant plum, blackberry and white pepper notes are evident in this brilliant example of Sebastian Zuccardi's talents with Malbec. If you are yet to try, you're seriously missing out!

Food pairing: Grilled meats, roasted vegetables or pasta.

Vegetarian & Vegan



Zuccardi 'Malamado'
Fortified Malbec NV 18%
MENDOZA, ARGENTINA £12.99

Something that little bit different... Made in the same manner as port but using 100% Malbec grapes. This is balanced and harmonious with chocolate and berry Malbec characteristics integrating beautifully with notes of dried fig and cinnamon. Christmas pudding in a glass!

Food pairing: Perfect with a cheese board.

Vegetarian & Vegan





CADUS

Uco Valley *Argentina*

Cadus is a perfectly formed winery near Tupungato, in the shadow of the Andes Mountains, within the Uco Valley. This high altitude region has quickly built a reputation as the home of premium Mendozaan wines and the Cadus range is no exception. The soil profiles and compositions within the Uco Valley vary within short distances, allowing for different grape varieties and resulting in wine styles with unique characteristics.

With vineyards in the best sites in the Valley (namely Gualtallary, Vista Flores and Agrelo in Lujan de Cuyo), Cadus wines are classic in style but with a very modern twist thanks to the vision of winemaker Santiago Mayorga (Young Winemaker of the Year 2017) who is quickly forging a reputation for bright, lifted expressions of wine from the region.

2016 Cadus Tupungato Appellation Cabernet Sauvignon 14.5% UCO VALLEY, ARGENTINA £10.99

A Cabernet for purists. Selected from the best sites in Uco's Tupungato appellation, this wine is very pure and elegant. Very rich, with deep cassis and black currant fruit, this wine is a full bodied yet wonderfully elegant Cabernet. The palate displays great purity of fruit with gentle spice from the French oak which helps frame the wine rather than overpower it. The finish is long and fresh with great acidity and balance.

Food pairing: Juicy steak or lamb but also fabulous at the end of the meal with firm cheeses.

Vegetarian & Vegan



2018 Cadus Signature Series Criolla 15% UCO VALLEY, ARGENTINA £10.69

What, you've never heard of Criolla?! Where have you been?! Truth is we're guessing hardly anyone has heard of Criolla. As a grape variety it's actually been in Argentina for quite a long time, originally used as Holy Communion wine, this one comes from 70 year old vines and is an absolute revelation. A refreshing change in style to stereotypical full bodied Argentinian reds. This wine exhibits a pretty aroma profile of raspberry compote with fresh red fruits on the palate and crunchy acidity. Think somewhere between Gamay and Cinsault.

Food pairing: As this is a grape variety similar to Gamay, Cinsault or Pais, its light, fragrant and hugely charming style works well with lamb, mushroom based dishes and dry cured meats.

Vegetarian & Vegan





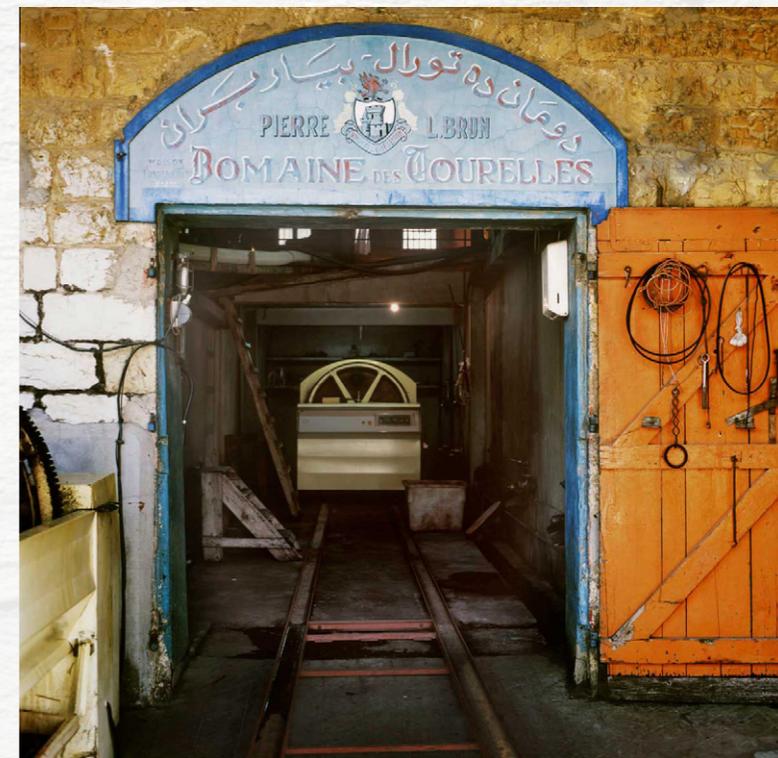
Domaine des Tourelles

depuis 1868

Bekaa Valley *Lebanon*

Domaine des Tourelles was founded in 1868 by French adventurer François-Eugène Brun and is one of the most highly acclaimed and oldest wineries still operating in Lebanon. It was also the first commercial cellar in 'modern' Lebanon to produce wines, arak and other spirits. This place has history! The Brun family owned and ran the winery up until the last descendant died in 2003 but luckily two local families - the Issa and Issa el-Khoury families - joined forces to buy the property and continue the fine tradition of winemaking.

Today, this Bekaa Valley estate is run by the three Issa children - twins Faouzi and Johanne and their sister Christiane, alongside Emile Issa-el Khoury, son of one of the co-owners. This young and dynamic combination have introduced a handful of practices in the vineyards and cellar including the use of indigenous natural yeasts, no fining or filtering, and only very small amounts of sulphur. These techniques along with fruit from 40 hectares of ancient, organically cultivated and dry-farmed vineyards (among the oldest in the valley) and a winery perfect for hands-off winemaking, make Domaine des Tourelles one of the finest boutique wineries in the Middle East.





2018 Domaine des Tourelles Marquis des Beys Chardonnay 13%
BEKAA VALLEY, LEBANON £16.69

A nose of ripe stonefruit, vanilla and a touch of hazelnut complexity. The palate is rich with bright, slightly exotic fruit flavours and cinnamon. The wine has enough acidity to provide balance and the finish is long, nutty and elegant. This is a unique and rewarding Chardonnay.

Food pairing: Chicken in a creamy sauce or grilled veal chops with mushroom.

Vegetarian & Vegan



2014 Domaine des Tourelles Marquis des Beys Syrah Cabernet 14%
BEKAA VALLEY, LEBANON £16.69

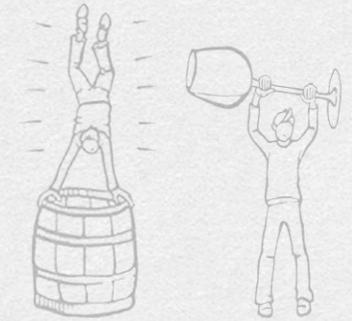
The Bekaa is a mix of both native and classic red varietals brought over in the 19th Century. This Syrah Cabernet blend is an example of how well these varietals perform in the high altitude Bekaa. Stylish and sophisticated, this really highlights the potential for quality in Lebanon. Produced from specially selected parcels of Syrah and Cabernet Sauvignon, it has a deeply red garnet hue with darkly intriguing brambly fruit and a spicy nose. It's densely packed with sumptuous flavours of blackcurrants and chocolate with a pure, crunchy, fine core. It's very more-ish with fine tannins that help retain its freshness.

Food pairing: Herb roasted lamb shank or a smoky vegetarian lentil stew.

Vegetarian & Vegan

Hungary

Germany



2018 Kardos Dry Furmint 12.5%
TOKAJ, HUNGARY £8.69

Pale green in colour with a fresh grapefruit nose. Notes of grapefruit, pear and lime. which follow through on the palate. Dry and beautifully crisp with an elegant minerality which keeps the wine in balance. With a refreshing bitter edge on the finish.

Food pairing: Perfect as an aperitif, or try with seafood linguine, salads and cheese.

Sustainable

2017/18 Kardos Tündérmese Late Harvest 10%
TOKAJ, HUNGARY (50cl) £8.99

Tündérmese means fairy tale, but this sweet wine is far from Grimm! Rich, intense mandarin flavours with a honey note suggesting botrytis fruit. Textured with a vibrant acidity that prevents the sweetness from becoming cloying. Very drinkable, this doesn't need food and has a finish that just goes on and on.

Food pairing: Perfect on its own or with a tropical fruit desert or even a fruity Middle Eastern savoury dish.

Sustainable



2019 Messmer Made in Pfalz Weissburgunder
Trocken 12.5%
PFALZ, GERMANY £8.29

A delicious and approachable Pinot Blanc from the Pfalz region of south-west Germany. Delicately floral on the nose, with aromas of stone fruit and hints of white spice. It has a generous mouthfeel, with delicious ripe lemon peel characters and a mineral finish.

Food pairing: Dry Weissburgunder is a good match for pork, chicken and veal dishes.

Sustainable

2017 Kloster Eberbach Estate Pinot Noir 13%
RHEINGAU, GERMANY £15.99

A classic Pinot Noir, with aromas of red berry and wild strawberry. Bright crunchy acidity and supple red fruit producing a light-bodied wine finely balanced by smooth tannins.

Food pairing: Venison and other roasted meats.

2018 Kloster Eberbach Estate Riesling
Trocken 12.5%
RHEINGAU, GERMANY £10.99

This is a classic and finely-balanced Riesling from this renowned Rheingau estate. On the nose there are gently floral aromas with a touch of aromatic spice; stone fruit and ripe pear on the palate with bright, well-integrated limey acidity.

Food pairing: Great with seafood, pork or perhaps fondue!



2018 Messmer Made in Pfalz Spätburgunder
Trocken 13%
PFALZ, GERMANY £9.99

Appealing and well-priced German Pinot Noir with plenty of varietal character. Aromas of bright strawberry fruit. Fresh and juicy red berry characters on the palate with savoury spice notes, all backed by supple tannins.

Food pairing: Drink with crispy duck pancakes or char sui pork dishes.

Sustainable



2018 Sepp Moser Pinot Blanc 13%
BURGENLAND, AUSTRIA £13.39

A characterful, appealing organic and biodynamic Pinot Blanc. On the nose there are aromas of light citrus with notes of biscuit and hazelnut. The palate is fresh, yet rounded and creamy with stone fruit and mineral characters.

Food pairing: Drinks well with white meats including pork and fried chicken!

Vegetarian, Vegan, Organic, Biodynamic & Sustainable

2019 Sepp Moser Grüner Veltliner
von den Terrassen 12.5%
KREMSTAL, AUSTRIA £10.59

A top quality, biodynamic, Gruner Veltliner from the Terrassen single vineyard. On the nose are citrus and herbal aromas - with typical spicy Veltliner notes and hints of green pepper. The palate has mineral and flinty characters, oriental spice, and fresh citrus acidity on the finish.

Food pairing: Drink with cold starters and fish dishes.

Vegetarian, Vegan, Organic, Biodynamic & Sustainable

2017 Sepp Moser Zweigelt Reserve 13.5%
BURGENLAND, AUSTRIA £15.59

Ripe cherry, herbal and cedar wood aromas. The palate has good weight with juicy plum and red berry fruit, bright acidity, supple balancing tannins and a bitter cherry twist on the finish.

Food pairing: Why not try with pork dishes, goulash or ratatouille.

Vegetarian, Vegan, Organic, Biodynamic & Sustainable



FAMILY CELLARS
SINCE 1982

CLINE



2017 Cline Cellars Ancient Vines
Mourvèdre 15.5%
CALIFORNIA, USA £12.99

A juicy characterful Mourvèdre which comes from Cline's original Contra Costa ranch. It's here where the 100 year old bush vines thrive on the sandy soils. Distinct and luscious. Flavours of dark plum and chocolate liqueurs leads to a medley of integrated oak spice and a smooth and juicy finish. A blockbuster of a wine that has plenty of earthy soul and character.

Food pairing: This scrumptious and unusually delightful wine goes exceptionally well with grilled lamb or pork, sautéed asparagus and curried deviled eggs. Also fab with rack of lamb, duck confit or steak tartare.

Vegetarian, Vegan & Sustainable

2018 Cline Cellars Ancient Vines
Zinfandel 14.5%
CALIFORNIA, USA £12.69

Like an espresso quaffed with summer pudding! Ancient Vines Zinfandel shows spicy, bright strawberry, coffee and chocolate characters. Ripe fruit and soft tannins make this a mouth-coating rich vintage. Aging on new and used oak has lent this wine a subtle vanilla quality that nicely complements the explosive fruit notes.

Food pairing: Rich beef stews and creamy poultry dishes.

Vegetarian & Vegan



Teliani



2019 Teliani Valley Kakhuri No8 12.5%
KAKHETI, GEORGIA £10.99

From Teliani's more experimental 'Winery 97' project, this amber wine is a blend of four varieties that you can't pronounce – luckily the rich dried fruit and nutty flavours and long dry refreshing finish are much easier to get your mouth around! If orange is the new black, amber is the old orange.

Food pairing: The wine pairs especially well with fish dishes and cheeses.

Vegetarian & Vegan

2019 Teliani Valley Saperavi 13%
KAKHETI, GEORGIA £10.99

Vibrant crunchy and juicy, this might be everyone's new favourite wine! Saperavi is often compared to Malbec, Cabernet Franc and even Gamay depending on how it is made. In this case we are firmly in Malbec territory – deep, bright and juicy with dark berry flavours.

Food pairing: The wine pairs well with spicy sausage stew, a juicy burger and barbequed meats.

2019 Teliani Valley Unfiltered Saperavi 13%
KAKHETI, GEORGIA £14.99

This oak-aged unfiltered version is from specially selected grapes from the vineyards of Tsinandali – the result has more tannin and texture than the entry version, backed up with rich, pure blackberry and plum aromas, as well as smoky chocolate notes. It's densely coloured and packed with flavour!

Food pairing: Pairs wonderfully with roast meats and hard cheeses such as Gouda.

Vegetarian & Vegan





ZAHHEL

Vienna, Austria

So, just in case you didn't know, the majority of Vienna's vineyards (almost 700ha in total) are planted for Gemischter Satz, which means field blends of anywhere between 3 and 20 varieties, mixed planting, harvested and fermented together.

In these largely varietal times, it sounds slightly odd, but this is the way many of Europe's vineyards were planted if we go back a couple of hundred years. A sort of precursor to spread betting in many ways. Vineyard sites, their slopes, their aspects, their altitudes and their soils become the ever present and crucial bass notes, grape sorting is done in the field (that's still a rule within the DAC) and the wines show a sort of completeness, depth and variety of flavours which can really surprise in a very nice way.

The ZAHHEL family winery has a long and proud history in Vienna and Alex very much preserves and builds upon that history but he's also right up at the cutting edge of contemporary thinking for the region as well. He produces a number of different Gemischter Satz,

his Wiener feels typically Austrian for example, whilst the Nussberg has distinctly more weight and feels more Burgundian in style. He also produces a truly enticing range of wines which started out as experimental bottlings but which now make up a regular, though individually very limited, part of his range; Gemischters and special selection mono-varietals fermented in either amphora or small barrel. These are exciting wines and thoroughly modern/ancient in feel if that makes sense.

As a final note for now... it's worth noting that the winery is 100% Organic and apart from 2ha of recently bought vineyard which is in conversion they are also 100% Biodynamic (Demeter).

£13.69



ZAHHEL RIED GOLDBERG GRUNER VELTLINER 2019 12.5%

A single-vineyard offering from within the city limits. Beautifully crunchy fresh green apples up front then spicy and rich through to a quite energetic finish. It's instantly pleasing now but we're quite excited to see how this develops in the next 5 or so years.

ZAHHEL ORANGE T. NV 12.5%

£13.99



This is 100% Orangetraube and confusingly this is NOT an orange wine... it is, however, rare* and comes with quite the backstory. Although recognised in the official 'Lexicon of grape varieties' by August Wilhelm von Babo (cracking name) in 1954 and cultivated across Germany and Austria it's not on the official register of permitted varieties for the DAC Vienna. Because it's not on the register they have to shorten its name on the label to 'Orange T' and they can't print the vintage... though it is 2019 and you'll be able to identify this from the lot number. Orangetraube is closely related to the Traminer family and the wine shows intense peach and apricot notes with a light touch of honeysuckle sweetness..

£11.89



**ZAHEL WIENER
GEMISCHTER SATZ 2019** 12.5%

This is a field blend of quite old Gruner, Riesling, Chardonnay, Grauburgunder, Weissburgunder and Traminer. It's a fresh, bright and nicely fruity style which opens out to give a very pleasing, developing richness at the finish thanks to 8 months ageing on its lees. Classic Gemischter.

**ZAHEL GROSSLAGE NUSSBERG
GEMISCHTER SATZ 2019** 12.5%

Another field blend... this time solely from the Nussberg vineyards where the soils give added weight and richness. The blend feels slightly more Burgundian as well with Chardonnay headlining; Weissburgunder, Grauburgunder, and a small quantity of Gewurz are the support acts. 50% is aged in steel tanks and 50% in French oak to subtly enhance its character. It's an absolute star of a wine; interesting, complete and satisfying.



£15.99

£15.69



**ZAHEL GROSSLAGE MAURERBERG
SANKT LAURENT 2018** 13%

The sole red we're doing from Zahel at the moment. Sankt Laurent can be a bit 'stark' sometimes, but this was a huge surprise, it's plush, really tasty and has a sophisticated feel. Super drinkable in warmer weather, bright cherry fruit with some precise cranberry 'tang'.

**ZAHEL ROTGIPLER
'EIN KLEINES FASS' 2019** 13%

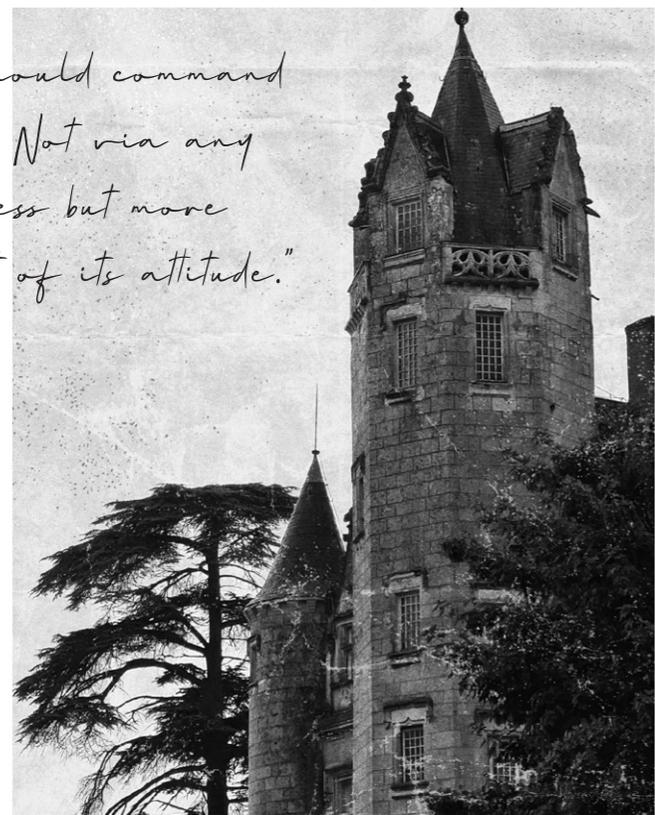
Alex makes a number of what were originally 'experimental' wines. He now releases them regularly as either 'Amphora' series or 'Ein Kleines Fass' / Small Barrel series. They are by definition extremely limited so we'll only ever get small volumes.

The one that really stood out, and very dramatically at that is the Rotgipfler. A single 225l barrel has produced just 300 bottles of stunningly textured wine, it looks a bit like nectar with delightful white flower notes on the nose – the palate has an unctuous character, very, very special indeed.



£21.99

"Chinon should command attention. Not via any flashiness but more as a result of its attitude."



CHÂTEAU DE COULAINÉ

Chinon, France

The estate, dating back to the early 1300's lies just to the northwest of the town of Chinon and comprises around 18ha made up of a number of extremely well sited and famous plots on the 'coteaux' and up on the plateau overlooking the river Vienne. The average age of the vines is high overall with some particularly ancient planting up in the 'Clos de Turpenay' and 'Picasses'. The estate has for many years employed a strict policy of Selection Massale so the vineyards here aren't only judged by age... there's an extra element to the quality that shines through as well.

The majority of the soils are 'argilo-calcaire' with tuffeau and white and yellow limestones underlying. They are fully organic, indeed they were the first in the appellation to achieve certification back in 1997, and whilst not

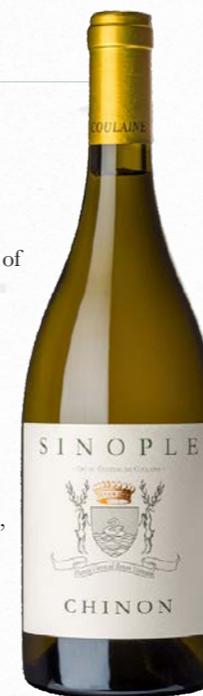
certified as fully biodynamic, Jean is very much 'in tune with' and employs many biodynamic practices. There are a number of different individual vineyard wines along with a very small amount of thoroughly delicious white Chinon from old-vine Chenin.

Good Chinon should be ripe but never fat, it should have freshness, scent and charm... even as it takes on age, it shouldn't taste of new oak and its definitely not a casual bystander, Chinon should command attention, not via any 'flashiness' but more as a result of its 'attitude'... high quality Chinons' classic 'elbows'.

And the green pepper that's often referred to? No!
... Leafiness is attractive, green pepper is just a fault.

CHÂTEAU DE COULAINÉ
'SINOPE' CHINON BLANC 13.5%
£15.69

This is from vines with an average age of around 30 years planted on cool clay soils over limestone bedrocks. Wild yeasts; aged on its lees for 12 months in mainly old oak with just one or two new barrels each year. There's no obvious flavour of wood but there's a fabulous richness of texture for such a bright dry wine, the nod towards Burgundy is clear. It's rare, it's unusual, it's of really exciting quality and the only bugger is... There's not exactly a whole lot of it to go round!



CHÂTEAU DE COULAINÉ
CHINON ROUGE 14%
£12.69

This is from mainly younger vines and it's a delicious, almost thirst-quenching drink but don't assume it's just 'simple' red, there's real heart and beautiful quality here as well. Again wild yeasts, fermented in concrete vats and then aged in a mixture of old oak and concrete. It's fragrant, curranty and leafy with darker cherry in the middle and it's absolutely enticing... classic Chinon.



CHÂTEAU DE COULAINÉ
CHINON ROUGE 'LES PICASSES'
13.5% £18.99

This is from a south facing section of Chinons' legendary 'Picasses' vineyard and for all its charm and approachability it's nevertheless pretty serious Chinon. It enjoys 12 months in demi-muids, (mainly old) and is unfiltered, unfiltered and bottled with minimal sulphur levels. '16 was a lovely vintage for Loire reds so there was no hesitation in snapping up what was available as the extra touch of bottle age is precisely what you want in a wine of this style.



CHÂTEAU DE COULAINÉ
CHINON ROUGE 'LA DIABLESSE'
12.5% £23.39

The 'She-Devil'... what a perfect name for a top Chinon! This comes from a tiny (0.8ha) north facing plot of extremely old vines within 'Les Picasses'. It's exceptional Chinon with real 'old-vine' heart, incredible purity, a beautiful fine frame and exactly the right amount of 'elbow'. It's a serious and fine wine and yet it so clearly stays in touch with its rustic terroir... a brilliant bottle.



SP



IRI

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Gin, Whisky, Vodka, Rum & more...

SPIRIT OFFERS: VODKA



£29.99
normally £34.99

MAMONT VODKA 40%, SIBERIA 70CL

Mamont vodka is produced in the oldest operating distillery in Siberia – The Itkul Distillery. Founded in 1868, Itkul is a modern distillery with a great history, going back 150 years. It is the only in-house manufacturer of malt spirits of Altai origin. Its tusk-shaped bottle is inspired by the discovery of the great mammoth Yukagir, found in Yakutia after spending 18,000 years under the ice.

A tribute to this unique region of Arctic Siberia and its emblem, the mammoth, the vodka celebrates the spirit of adventure that animated this polar exploration. Mamont vodka is smooth with a dry finish.



£23.99
normally £28.59

MISTY ISLE VODKA 40%, SCOTLAND 70CL

The first Vodka to be distilled on the Isle of Skye. Misty Isle Vodka is traditionally triple distilled in small batches using water from Storr Lochs. It is finished by hand to create a crisp, clean and smooth spirit.

Enjoy sipped over ice or with a premium mixer. Misty Isle Vodka is also great in bespoke or classic cocktail recipes.



BASHALL SPIRITS

Lancashire *England*

Bashall Spirits bring to life flavours from the past through long-cherished family recipe books from their home in the idyllic village of Bashall Eaves, in Lancashire's Forest of Bowland.

“The inspiration for our gins - both the botanicals in our London Dry and the flavour combination for our flavoured gins come from two handwritten recipe books passed down for generations in our family. We came up with the idea for Bashall Spirits when we realised that our love of gin was the perfect route to bring these traditional recipes to a wider audience.

We create gins that do not compromise on quality, or flavour. The botanicals in our London Dry, on which all our flavoured gins are based, includes traditional Lancashire flavours that can be found in every hedgerow like Caraway and Cobb nuts, to locally-growing fruit like Cranberries that used to be commonly used in Lancashire recipes but which we now don't associate with the area at all - but they still grow in Moor Piece, the wildlife reserve in Bashall.”

Parkin Cake Gin £29.99

This gin delivers warming ginger spice and sweet caramel on the nose, whilst on the palate, juniper is softened by a touch of apple and baking spices, with hints of burnt toffee on the finish.

Perfect Serve – Grab a glass, add ice and a good measure of the Parkin Cake Gin and top up with Fever Tree Spiced Orange ginger ale or a Fever Tree Clementine and Cinnamon Tonic, finish with a wedge of orange – Be warned, you will want another!



Damson & Elderberry Gin £29.99

An intense hit of blackcurrant on the nose, this gin balances juniper with juicy stone fruit sweetness, before leading to a fresh finish.

Perfect Serve - This versatile fruit-forward gin is perfect served simply with elderflower tonic water and a twist of lemon, or in updates to classic cocktails such as the Bramble.



Orange and Quince Gin £29.99

This gin is bursting with full aromas of zesty citrus, whilst on the palate, juicy orange and jammy quince fruit are perfectly balanced with juniper, leading to a long finish with hints of bitter orange zest.

Perfect Serve - This deliciously zesty gin is perfect in a variety of serves from a crisp G&T with Mediterranean tonic water garnished with a wedge of orange, to punchy drinks such as a Marmalade sour, or in a bright new take on a classic Negroni.



London Dry Gin £29.99

There's a confident juniper hit, softened by hints of red berry. Smooth on the palate, juniper is balanced by a crisp citrus note, with a delicate lingering sweetness. This gin recently won the silver award at the London Spirits Competition.

Perfect Serve - A classic G&T with a light tonic water and twist of orange.





SPIRIT OFFERS: WHISKY



TOMATIN 12 YEAR OLD
HIGHLAND SINGLE MALT 43%,
70CL

Three fantastic value Single Malts from this multi award winning Highland distillery. Following the 1985 liquidation of prior owners Tomatin Distillers Company, the Tomatin distillery became the first Scottish single malt maker to be purchased by a Japanese company; in 1986 Takara Shuzo and Okara acquired Tomatin, which stands, today, as one of Scotland's largest distilleries.

The Tomatin 12 Year Old is classically smooth, having been matured in traditional Scotch Whisky, ex-Bourbon and ex-Spanish Sherry casks. Aromas of wild heather, pine and cedar soon sweeten to reveal notes of crème caramel with apples, pears and mango before a full bodied and buttery finish.



TOMATIN LEGACY
HIGHLAND SINGLE MALT 43%,
70CL

When Tomatin Distillery was established in 1897, the isolated and idyllic setting of Tomatin was almost perfect. However there wasn't a local workforce; the local inhabitants were scattered shepherds and cattle drovers. The company began a project of construction to accommodate its workforce. Since that time the distillery has been at the heart of the community and the community at the heart of the distillery. This legacy has continued and Tomatin remains one of the few distilleries to provide a home for its dedicated craftsmen.

Time in Bourbon barrels and Virgin Oak casks brings a light sweetness to The Tomatin Legacy, which boasts aromas of vanilla bean, white chocolate and cinnamon. On the palate gentle waves of fresh fruit peppered with ginger emerge ahead of a light, clean finish.



**CÙ BÒCAN SIGNATURE PEATED
HIGHLAND SINGLE MALT 46%,
70CL**

A celebration of the subtleties of smoke and perfectly balanced sweetness, Cù Bòcan is an experimental Highland Single Malt that explores innovative finishes to create whiskies full of intrigue and surprise.

Aged in Bourbon, Oloroso Sherry and North American Virgin Oak Casks Light smoke intertwines with rich citrus and exotic spices. Subtly smoky, surprisingly sweet, it opens up the world of lightly peated whisky.



**HAMILTONS ISLAY BLENDED
MALT 40%, 70CL**

Islay is an island just off the west coast of Scotland. Surrounded by the sea, the distilleries on this island have traditionally relied on peat to malt their barley and as a result their whiskies are very smoky and medicinal. They also gain salty, seaweed-y characteristics from the damp sea air.

*Nose:
Smoke mixed with marine and citrus notes
Palate:
Smoke balanced with peppery spice
Finish:
A swirling marriage of spice and peat
Colour:
Gold*



**HAMILTONS LOWLAND
SINGLE GRAIN 40%, 70CL**

Hamiltons Lowland Single Grain Single Grain whisky is whisky made from malted and un-malted grains such as barley, corn and wheat. It's distilled in Scotland in classic column stills and spends years maturing in top-quality American oak barrels, resulting in an enticingly sweet, nutty and soft-vanilla flavoured whisky. This is an extremely appealing whisky, made to suit a wide range of palates.

*Nose:
Toffee sweetness with orange blossom floral notes and a rich vein of vanilla.
Palate:
Actively sweet and floral alongside nutty and fruity flavours.
Finish:
Endearingly smooth and creamy drawing out to a light vanilla close.
Colour:
Harvest Gold*



**HAMILTONS HIGHLAND
SINGLE MALT 40%, 70CL**

The Highlands is the largest region of Scotland and whiskies from the Highlands can vary in flavour, from light and floral to nutty and rich. Highland whiskies are usually known for being complex.

*Nose:
Intense and fresh with citrus tones and hints of spicy oak
Palate:
Clean and crisp with pleasing harmony between a natural sweetness and the soft spicy oak
Finish:
Prolonged fusion of malted barley and oaky-vanilla
Colour:
Rich gold*



**HAMILTONS SPEYSIDE
SINGLE MALT 40%, 70CL**

Speyside is a small area of the Highlands that is highly concentrated with distilleries. These distilleries take advantage of the superb quality of spring water that falls through the hills in streams leading into the River Spey. Speyside whiskies are known to be particularly fruity and sweet.

Nose: Soft, gentle and delicate. Some sweetness and toffee

Palate: Clean, creamy and smooth

Finish: A building sweetness followed by light spice

Colour: Amber



**HAMILTONS LOWLAND
SINGLE MALT 40%, 70CL**

Whiskies from the Lowland region are known for being light and grassy. There are only a handful of distilleries that remain in the lowlands region today.

Nose: Floral, typically Lowland, summer flowers, with some light sweetish malt underneath

Palate: Delicate, soft malt. Fine and light rather than fruit and weighty

Finish: Totally approachable, dying slowly

Colour: Warm gold



**DOORLY'S XO RUM
BARBADOS 40%, 70CL**

RL Seale is one of Barbados' oldest trading houses, a family-owned business whose involvement in rum-making extends from father-to-son since 1820.

To produce the unique character of Doorly's XO, very old rums are selected by the master blender and matured for a second time in Spanish oloroso sherry casks, producing a delicious fusion of complex flavours from the cask and the well-aged rums.

Nose: Very elegant nose of toffee with hints of vanilla and mocha.

Palate: A rich yet subtle rum surprisingly mellow. Demerara sugar, treacle, liquorice and aniseed on the palate. Water gives sour mints and more raisins

Finish: Exceptionally smooth



**'THE SEVERED HAND'
CARIBBEAN RUM 37.5%,
70CL**

The Severed Hand – Many of you will already know much of what they do at Black Powder is influenced and inspired by their family home, Preese Hall. The site has been around since the Domesday Book 1086 so it's safe to say it has an incredible history!

A rich full-bodied spirit with delicious notes of cinnamon, sweet floral vanilla, layered with hints of coconut and soft caramelised sugar.

A wonderfully versatile spirit that can be served neat, on the rocks, and in a variety of rum-based cocktails



**'THE SEVERED HAND' JAMAICAN
SPICED RUM 37.5%, 70CL**

Spice is always in vogue, and for those who like a flavoursome twist to their cocktails or simply an alternative sipping choice to straight rum, try this chilli, sweet vanilla and cinnamon infused spiced rum. A warming full-bodied spirit that's sure to satisfy the rum lover in everyone.

The Perfect Serve:

To make the perfect spiced Cuba Libre, take a tall glass with plenty of ice, add 50ml of rum and 100ml of cola. Slice half a lime into 4 wedges, squeeze the juice of 2 into the glass and use the remaining 2 as garnish.



**'THE SEVERED HAND'
ROASTED HAZELNUT RUM
37.5%, 70CL**

Soft aromas meet the nose with scents of brown sugar, dried fruit and toasted hazel nut. A smooth, rich, full-bodied spirit with additional notes of vanilla and cinnamon and a sweet oaky kick.

Wonderfully versatile, can be served neat, on the rocks, and in a variety of cocktails including a rum Old Fashioned or an Espresso Martini.



**MAXIME TRIJOL VSOP GRANDE
CHAMPAGNE 40%, 70CL**

Jean-Jacques Trijol blends various ages to create batches, which are then combined to make different qualities. The VSOP Grande Champagne is blended from a large proportion of cognacs aged between 10 and 20 years.

Nose: Vanilla, spice and some dried fruit on the initial aromas, developing to include a little apricot and oak.

Palate: Well-structured body, mellow and rich on the palate, but also fruity with a light and elegant touch.

Finish: Finishes well with a little tickle of fire from the spirit.



**MAXIME TRIJOL CLASSIC VSOP
40%, 70CL**

Golden yellow. Fruity and floral on the nose and palate, with a long-lasting gaiety. The tannins from the oak have helped it to develop to the beginnings of maturity. This is a harmonious cognac.

Enjoy it neat or over ice.



BARON DE SIGOGNAC 10 ANS
ARMAGNAC 40%, 70CL

Baron de Sigognac 10 years of age is both sweet and fiery. The aromas cover a wide range of fruity and floral notes, but are mostly dominated by the perfect harmony between fruit and spices. Perfect for cigar lovers; this is slightly spicy and well-rounded.

Nose: Hints of vanilla, cinnamon and candied orange.

Palate: Very round and full; earthy with notes of dried fruit and toffee yet showing floral, woody and spicy notes.

Finish: A long well balanced finish with hints of almonds and vanilla.



BARON DE SIGOGNAC 20 ANS
ARMAGNAC 40%, 70CL

Very supple on the nose, dominated by impressions of vanilla which are reminiscent of brioche. It's quite velvety on the palate, followed by flavours of violets, prunes, and vanilla. A gentle but long finish evokes liquorice, cinnamon and dried fruit.

Nose: Sweet, spicy nose. Warm pastries, vanilla, berries.

Palate: Thick and creamy palate. All sorts of flowers, from violets and roses to apple blossom. Then sultanas, figs, tangy oak, spices and custard.

Finish: Spicy and long finish, not unlike mulled wine.



BEPI TOSOLINI AMARETTO
SALIZÁ 28%, 70CL

Bepi Tosolini Saliza is a traditional Italian amaretto made with crushed almonds rather than concentrates or extracts. The name is taken from an old Venetian legend. Salizada refers to one of the first paved streets in Venice, near Piazza San Marco there is a small Saliza (one of the smallest allies in Venice) where you can still find a red stone in the shape of a heart. The legend goes that when lovers touch it they will love each other for ever after. The 28% abv is obtained using only brandy and pure eaux de vie.

Nose: Freshly ground almonds, toffee and orange peel.

Palate: Light, delicious and rounded on the palate with a fresh almond sweetness.

Finish: Long, candied finish.



BEPI TOSOLINI LIMONCELLO
28%, 70CL

This is an all natural Limoncello by Bepi Tosolini made from lemons harvested from the Amalfi coast, widely considered to be the best area for lemons within Italy. Whilst sweet, it is very well balanced with the natural bitterness from the lemons. The cloudy, deep yellow colour of this liqueur is immediately indicative that it's a more natural, authentic affair than its more commercial counterparts.

Best served absolutely ice cold at the end of a meal, or try it in cocktails.



MEZAN CHIRIQUÍ 40%, 70CL

A distinctive soft molasses based rum, distilled in modern multi-column stills. The distillery grows its own cane for the production of both aguardiente and rum and also cultivates historical yeast cultures which add character and individuality. This small batch rum has been aged twice in separate sets of white oak American Bourbon casks, to give added structure to the spirit.

A nice golden tint. An intense nose of spices, vanilla, pepper and light oak notes. Backed by stone fruits and coconut aromas. The palate is subtle, round and elegant, lightly woody which develops into spicy and refreshing peppery notes on the finish.

MEZAN Chiriquí can be enjoyed neat, as well as in sophisticated cocktails. The powerful aromas will give your most refined cocktails excellent structure and a distinctive character.

**LINDORES ABBEY
AQUA VITAE 40%, 70CL**

Aqua Vitae, a multi award winning handcrafted botanical spirit, is made on site using spices, dried fruit and locally grown green herbs such as Douglas fir and sweet cicely. With citrus notes and full of sweet and spiced flavours, it is delicious as a mixed drink or a cocktail base. The earliest Aqua Vitae was made at Lindores as long ago as 1494, the original recipe has been authentically recreated and reimagined to produce an incredibly versatile spirit.

Initial light top notes of peach and pear, give way to hints of ginger, clove and cinnamon spice. Rich, caramel sweetness and some lovely light herbal notes on the finish. This is complex and rewarding.

Try pouring 50ml of Aqua Vitae over ice in a Highball glass, topped with Ginger Ale, and garnish with a twist of Orange.



**MOZART CHOCOLATE CREAM
17%, 50CL**

Belgian chocolate, fresh cream and aromatic notes of vanilla and cocoa – this fine blend, together with the special manufacturing process, makes Mozart Chocolate Cream Liqueur a unique Austrian speciality.

Fine gourmet chocolate is used to create a wonderfully syrupy, well-rounded cream liqueur, which adds a touch of sweetness to the day and makes the evening unforgettable. This sophisticated drink is best enjoyed lightly chilled as a chocolate drink, or used to add a touch of finesse to desserts.



**MOZART PUMPKIN SPICE
CHOCOLATE CREAM 17%,
50CL**

This limited edition release from Mozart is made from the finest ingredients, a blend of Cocoa butter and cream, Bourbon Vanilla from Madagascar, caramel, natural pumpkin juice, cinnamon, clove, and the faintest hint of chilli.

Delicious served neat, or alternatively get creative with it and try it in an iced coffee, cocktails or in baked goods/desserts.

£12.59
normally £14.99



**MOZART WHITE CHOCOLATE
VANILLA CREAM 15%, 50CL**

Aromatic vanilla, delicious caramel, fresh cream and the fruity overtones of white chocolate blend together in every bottle of Mozart White Chocolate Vanilla Cream to create a deliciously velvety drink with a feminine touch: light, elegant and seductive.

Special trait: 60 percent less fat and significantly less alcohol (only 15 percent) than Irish Creams. Best served lightly chilled, preferably with fresh seasonal fruit.

£12.59
normally £14.99



**MOZART STRAWBERRY
& WHITE CHOCOLATE
CREAM 15%, 50CL**

With the refreshing taste of natural strawberry and white chocolate, Mozart White Chocolate Cream Strawberry provides the perfect fruity drink.

A harmonious rendezvous of white chocolate liqueur and fresh, fruity strawberries. This is lovely chilled and drunk neat, or why not try mixing it into a milkshake.

£12.59
normally £14.99



**MOZART DARK CHOCOLATE
CREAM 17%, 50CL**

When dark chocolate, vanilla and caramel are combined with the smoky, bitter notes of the finest cocoa beans, it creates a bittersweet, sophisticated drink with a lingering finish – the intense flavour of this genuine Salzburg speciality is a delight.

Delicately bitter dark chocolate and 87 cocoa pure cocoa macerate are blended to create a unique chocolate liqueur that is a must-have ingredient for creative cocktail-making, as well as a sophisticated addition to certain desserts.

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Christmas Opening Hours:

Monday: 8:30 am - 5:30pm

Tuesday: 8:30 am - 5:30pm

Wednesday: 8:30 am - 5:30pm

Thursday: 8:30 am - 8pm *

Friday: 8:30 am - 8pm *

Saturday: 8:00 am - 6pm

Sunday: * 10 am - 4pm**

* (6pm usually, 8pm all during December)

** (from the 29th November to the 20th December)

To order anything from this newsletter please give us a call on: **01200 422281**