



SPRING 2021

*The D. Byrne & Co.
Newsletter*

edition ten

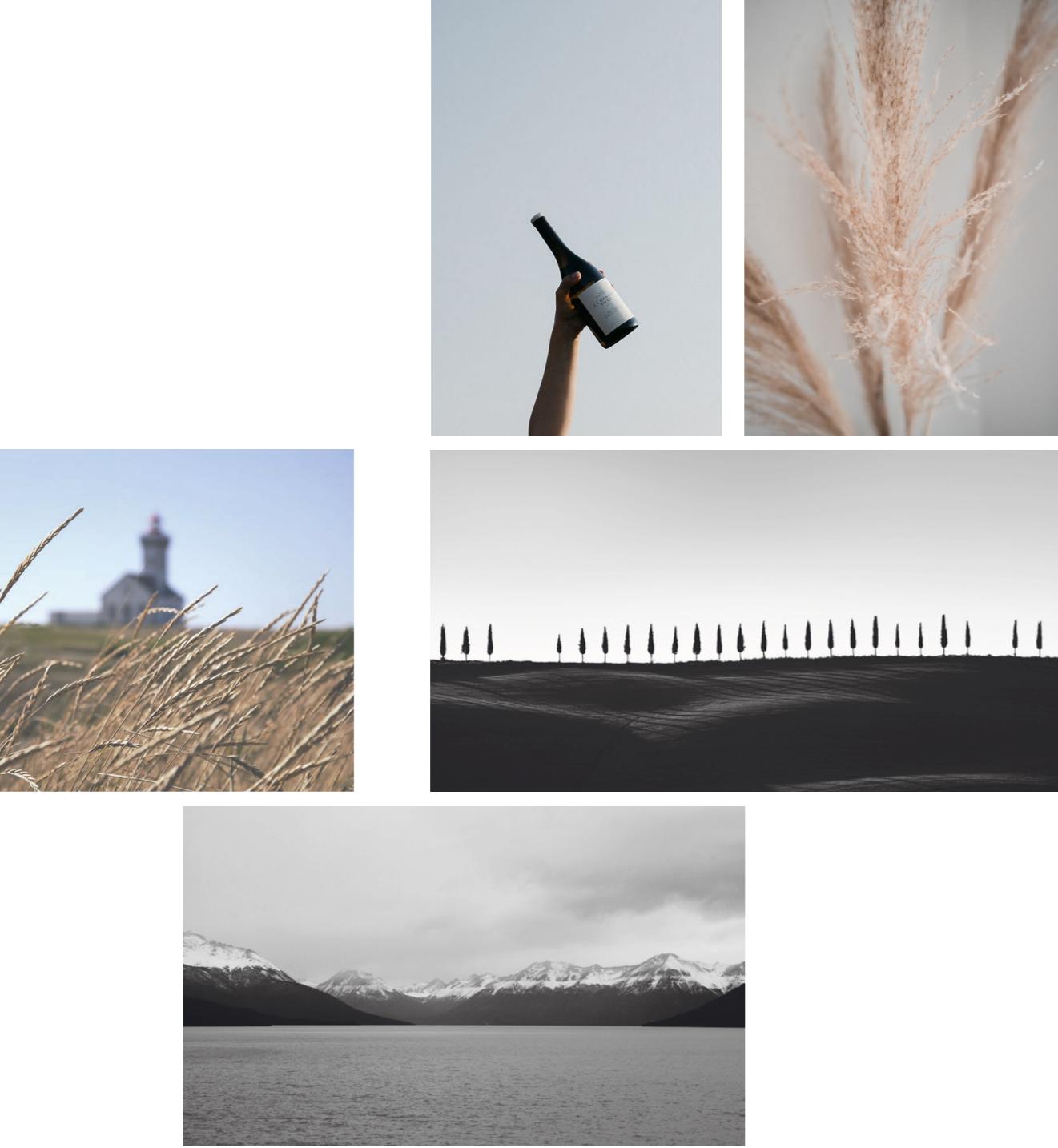


Table of
CONTENTS

2 *Our Seasonal Cases - Everyday Cases, the all new Easter and Connoisseurs Cases*

OFFERS

22 *France*

36 *Fizz*

38 *Italy*

44 *Spain*

46 *Romania*

47 *Germany*

48 *South Africa*

50 *Chile*

54 *Argentina*

56 *New Zealand*

60 *Australia*

61 *USA*

63 *Gin*



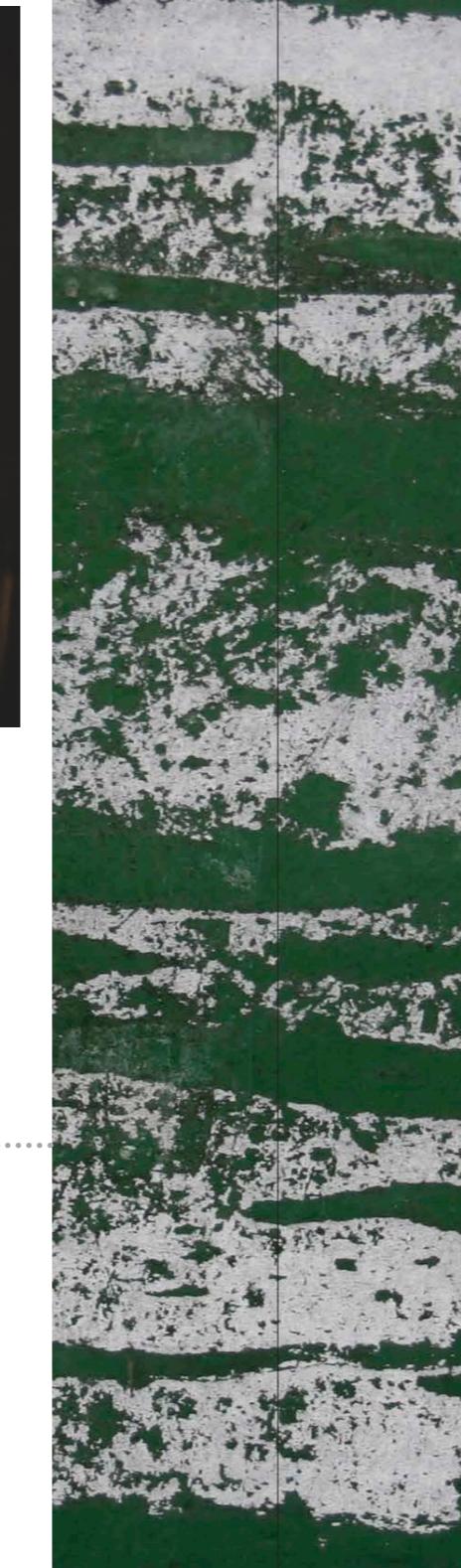
EVERYDAY Case:



Cape Heights Sauvignon Blanc 12.5%
WESTERN CAPE, SOUTH AFRICA

A juicy, tropical Sauvignon Blanc judiciously sourced from breezy coastal vineyards. This Sauvignon Blanc from the Western Cape displays fresh, ripe yellow fruit flavours with a hint of waxy lime and plum stone, as well as some leafy herbal notes which makes for a zippy, racy and deeply quaffable drop.

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



Le Sentier Dans Les Vignes 11.5%
GASCONY, FRANCE



This zingy white is beautifully aromatic – crushed basil leaves, lemons and limes and a hint of tropical pineapple. Medium-bodied with a satisfying dry finish.

Vegetarian and Vegan

Fauno Blanco 11.5%
VALENCIA, SPAIN



A medal-winning and fantastically fruity Viura Sauvignon Blanc blend from sunny Valencia. On the nose are lifted peach aromas with lemon and floral notes. The palate is bright and fresh with stone fruit and citrus characters, with a refreshing acidity on the finish.

Food recommendations: Salads, fish dishes and vegetable paella.

Ca' di Ponti Catarratto 13%
SICILIA, ITALY



A ripe, versatile and approachable dry white from western Sicily. Catarratto thrives in the warmer Sicilian climate, to produce characterful and aromatic whites. Attractive aromatics of peach, honeysuckle and a hint of fennel. The rounded and gently honeyed flavours on the palate are balanced by lemony acidity.

Food recommendations: Ideal as an aperitif or to accompany seafood, grilled fish, salads and cold white meats.

Vegetarian and Vegan

The Last Stand Chardonnay 12.5%
VICTORIA, AUSTRALIA



There's prominent tangerine notes on the nose, with intense aromas of grapefruit, lime and hints of spice. Refreshingly unoaked, citrus and white peach flavours combine with a zesty fresh acidity and a clean, bright and linear mineral finish.

Food recommendations: Try with tempura fried vegetables, aromatic chicken salads or crispy Chinese pork.

Vegetarian and Vegan

Tierra Alta Pinot Noir 13.5%
VALLE CENTRAL, CHILE



A bold, full fruited Pinot Noir from Chile's excellent Central Valley. This maintains freshness and elegance alongside its more obvious charms. On the palate are flavours of plums and wild strawberries, balanced with subtle smoky oak notes and a deliciously lingering finish.

Food recommendations: Great by itself but also goes really well with duck, lamb and mushroom based dishes.

Vegetarian and Vegan

Bellefontaine Malbec 13.5%
AUDE, FRANCE



A fresh take on Malbec, from the reaches of the Pyrenees in the Languedoc, rather than the Andes of Argentina. There's bright blueberry fruit which develops to reveal an intriguing bitter-sweet character of blackcurrant leaf. Fine red fruits fill the palate; with raspberries and a touch of dark chocolate on the finish.

Food recommendations: Match with seared beef, lamb chops, or rich chilli con carne.

Vegetarian and Vegan

Borsao Garnacha 13.5%
CAMPO DE BORJA, SPAIN



Campo de Borja is considered the 'Empire of Garnacha' - the most prevalent grape in the region, which just thrives here. Borsao have years of experience crafting ripe and appealing wines, such as this, from the variety. Bright plum and berry fruit aromas. The palate is rich and welcoming with ripe cassis and bramble characters and soft, approachable tannins on the finish.

Food recommendations:
Drink with slow-cooked belly pork, or perhaps chorizo with chickpeas.

Vegetarian



Sierra Grande Merlot 13%
VALLE CENTRAL, CHILE

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

Food recommendations:
A great food wine, serve with a juicy steak, savoury lamb casseroles, herby sausages or a char-grilled vegetable lasagne.

Vegetarian and Vegan

Estampado Bonarda Cabernet 13%



Mendoza has a warm climate and enjoys plenty of sunshine. This red blend has been crafted from carefully selected ripe grapes to make a smooth, full-bodied wine.

Food recommendations:
This versatile wine pairs well with pizzas, pasta dishes and grilled meats.

Vegetarian and Vegan

Ancora Montepulciano 13%
ABRUZZO, ITALY



Aromas of plum, juicy fresh cherries and subtle spices. The palate is fresh and bright displaying red fruit and blackberry flavours, herbal notes, a plump texture and chocolate notes on the finish. There's plenty of fruit balanced by structure and a supple body - this is a proper food wine, it's just crying out for a plate of pasta.

Food recommendations:
Pasta and ragu sauce, pizza, grilled meat or carpaccio of beef.

Vegetarian and Vegan



Food recommendations:
This wine was made with the barbecue in mind, it's a great partner to homemade burgers or sticky spare ribs.

£69.99 if collected
from the shop

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in mainland UK

free delivery within
a 30 mile radius

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ALL WHITE
EVERYDAY
Cage:



Paarl Heights Chenin Blanc 12.5%
PAARL, SOUTH AFRICA

A fresh, dry Chenin with broad appeal displaying classic baked apple and zippy citrus aromas with soft, delicate apple fruit on the palate well balanced by crisp acidity. Extended lees contact gives this great value wine some real weight and character.

Food recommendations: Perfect for picnics, or good with seafood and poultry dishes.



Food recommendations: Prawns, chicken, grilled cheese!

Il Meridione Grillo 13%
VALENCIA, SPAIN

A fresh and appealing Sicilian white from the indigenous Grillo grape. The nose is ripe and spicy with floral and stone fruit characters. The palate has more honeyed stone fruit and savoury notes backed by fresh citrus acidity.

Food recommendations: White fish, grilled octopus, or a chicken caesar salad.



Vegetarian and Vegan

Helter Skelter Chardonnay 13%
CALIFORNIA, USA

Bright and aromatic Chardonnay with clean citrus notes, layered with riper, tropical fruits. The palate is clean with a pure fruit driven expression. Mango and pineapple combine with green apple and lemon to give an unoaked, fruit driven style of Californian Chardonnay.

Le Sentier Dans
Les Vignes 11.5%
GASCONY, FRANCE

This zingy white is beautifully aromatic – crushed basil leaves, lemons and limes and a hint of tropical pineapple. Medium-bodied with a satisfying dry finish.

Food recommendations: This aromatic white is a great match for goat's cheeses, oily fish and other strong flavoured savoury foods.



Vegetarian and Vegan

Cape Heights Sauvignon Blanc 12.5%
WESTERN CAPE, SOUTH AFRICA

A juicy, tropical Sauvignon Blanc judiciously sourced from breezy coastal vineyards. This Sauvignon Blanc from the Western Cape displays fresh, ripe yellow fruit flavours with a hint of waxy lime and plum stone, as well as some leafy herbal notes which makes for a zippy, racy and deeply quaffable drop.



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

Fauno Blanco 11.5%
VALENCIA, SPAIN



A medal-winning and fantastically fruity Viura Sauvignon Blanc blend from sunny Valencia. On the nose are lifted peach aromas with lemon and floral notes. The palate is bright and fresh with stone fruit and citrus characters, with a refreshing acidity on the finish.

Food recommendations: Salads, fish dishes and vegetable paella.

Ca' di Ponti Catarratto 13%
SICILIA, ITALY



A ripe, versatile and approachable dry white from western Sicily. Catarratto thrives in the warmer Sicilian climate, to produce characterful and aromatic whites. Attractive aromatics of peach, honeysuckle and a hint of fennel. The rounded and gently honeyed flavours on the palate are balanced by lemony acidity.

Food recommendations: Ideal as an aperitif or to accompany seafood, grilled fish, salads and cold white meats.

Vegetarian and Vegan

Estampado White Blend 13.5%
MENDOZA, ARGENTINA



The grapes used in this wine are located high in the Andes, thus enjoying cool night time temperatures and snow melt from the mountains, resulting in a crisp white blend with floral aromas and zesty flavours of citrus, peach and apricot.

Food recommendations: Try this with marinated grilled chicken and vegetables, or a pasta dish with a creamy sauce.

Vegetarian and Vegan



Borsao Macabeo 12.5%
CAMPO DE BORJA, SPAIN

A ripe, fruity and refreshing Macabeo from northern Spain. Lightly floral aromas with peach and citrus. The palate has stone fruit and textural, savoury characters with a fresh and fruity finish.

Food recommendations: Seafood dishes, tapas and salads.

Vegetarian and Vegan

The Last Stand Chardonnay 12.5%
VICTORIA, AUSTRALIA



There's prominent tangerine notes on the nose, with intense aromas of grapefruit, lime and hints of spice. Refreshingly unoaked, citrus and white peach flavours combine with a zesty fresh acidity and a clean, bright and linear mineral finish.

Food recommendations: Try with tempura fried vegetables, aromatic chicken salads or crispy Chinese pork.

Vegetarian and Vegan



Les Oliviers Sauvignon Blanc/Vermentino 12.5%
LANGUEDOC, FRANCE

A deliciously refreshing change from straight Sauvignon Blanc. This wine takes the zesty grapefruit characters of Sauvignon and complements it with the rounded texture of Vermentino. The interwoven flavours create a characterful wine which is a real delight to drink.

Food recommendations: A wonderful all-rounder! Especially good with stir fried vegetables (particularly broccoli), vegetable pakora or a Thai green curry.



Meerestein Chenin Blanc/Pinot Grigio 12%
WESTERN CAPE, SOUTH AFRICA

A refreshing blend of Chenin and Pinot Grigio with broad appeal, displaying classic baked apple and zippy citrus aromas with soft, delicate apple fruit on the palate well balanced by crisp acidity.

Vegetarian and Vegan

Food recommendations: Ideal with white meat and salads.

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from the shop**

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ALL RED
EVERYDAY
Cage:



Cape Heights Merlot 13.5%
WESTERN CAPE, SOUTH AFRICA

Grapes are sourced from long-established vineyards on the Wellington/Swartland borders, an area of low rainfall with mainly decomposed granite soils. Lush, ripe and deep in hue this is a plump and sensuous Merlot with flavours of hedgerow fruits and a fine, gently leafy finish.

Food recommendations: Grilled lamb, pasta with a tomato-based sauce, chorizo and butterbean stew, spicy sausages.



Le Sentier Dans Les Vignes Rouge 13%
VAUCLUSE, FRANCE

A warming, Rhône-style red. Rich spiced fruit aromas, ample round fruit on the palate and gentle tannins. Medium-bodied and very moreish!

Vegetarian and Vegan



Primordial Soup Red 13%
WESTERN CAPE,
SOUTH AFRICA

A rich and bloody bouillabaisse of the Western Cape's classical cultivars, packed with juicy life, red in tooth and claw. It has a nose of creamy summer pudding and a palate of crushed cherries with a cranberry tang and texture. It's the Natural Selection.

Food recommendations:
A fantastic match to a huge variety of dishes from steak and chips, bangers and mash, juicy pink Sunday roast, to beef stirfry.

Vegetarian and Vegan



Bellefontaine Malbec 13.5%
AUDE, FRANCE

A fresh take on Malbec, from the reaches of the Pyrenees in the Languedoc, rather than the Andes of Argentina. There's bright blueberry fruit which develops to reveal an intriguing bitter-sweet character of blackcurrant leaf. Fine red fruits fill the palate; with raspberries and a touch of dark chocolate on the finish.

Food recommendations: Match with seared beef, lamb chops, or rich chilli con carne.

Vegetarian and Vegan

Seriti Shiraz 13%
WESTERN CAPE, SOUTH AFRICA

This absolutely reflects the fantastic vintage and proves just how far South African reds have come in the past 10 years. It's fresh, vibrant, positively thrumming with sappy wiry fruit with a bright mineral palate, cranberry fruit and a long, essential finish.



Food recommendations: This wine was made with the barbecue in mind, it's a great partner to homemade burgers or sticky spare ribs.

**Ancora Montepulciano 13%
ABRUZZO, ITALY**

Aromas of plum, juicy fresh cherries and subtle spices. The palate is fresh and bright displaying red fruit and blackberry flavours, herbal notes, a plump texture and chocolate notes on the finish. There's plenty of fruit balanced by structure and a supple body - this is a proper food wine, it's just crying out for a plate of pasta.

Food recommendations: Pasta and ragu sauce, pizza, grilled meat or carpaccio of beef.



Vegetarian and Vegan

**Fauno GSM (Garnacha,
Shiraz, Monastrell) 12.5%
VALENCIA, SPAIN**

An appealing, award-winning, juicy Grenache Shiraz Monastrell blend from Valencia. The nose is bright, with aromas of plum and blackberry. The palate is characterful with more ripe black fruit, supple tannins and fresh, juicy acidity. Finishing with a hint of pepper and spice.

Food recommendations: Great with all manner of grilled meats and pasta dishes.



**Araldica Piemonte
Barbera 13.5%
PIEMONTE, ITALY**

A light, juicy red with a ripe fruit sweetness, including aromas of raspberries, plums and cherries. On the palate sour cherry, raspberry coulis and soft tannins create this very approachable wine with an abundance of tangy red fruit and a savoury spiciness. Refreshing acidity on the finish. An Araldica classic, and a fantastic pasta wine.

Food recommendations: Perfect with simple pasta dishes, pizza, or grilled sausages. Serve slightly chilled.



Vegetarian and Vegan

**Borsao Garnacha 13.5%
CAMPO DE BORJA, SPAIN**

Campo de Borja is considered the 'Empire of Garnacha' - the most prevalent grape in the region, which just thrives here. Borsao have years of experience crafting ripe and appealing wines, such as this, from the variety. Bright plum and berry fruit aromas. The palate is rich and welcoming with ripe cassis and bramble characters and soft, approachable tannins on the finish.

Food recommendations: Drink with slow-cooked belly pork, or perhaps chorizo with chickpeas.



Vegetarian

**Estampado Bonarda
Cabernet 13%
MENDOZA, ARGENTINA**

Mendoza has a warm climate and enjoys plenty of sunshine. This red blend has been crafted from carefully selected ripe grapes to make a smooth, full-bodied wine.

Food recommendations: This versatile wine pairs well with pizzas, pasta dishes and grilled meats.



Vegetarian and Vegan



Vegetarian and Vegan

**Cape Heights Pinotage 14%
WESTERN CAPE,
SOUTH AFRICA**

A bright expression of South Africa's signature grape variety. Youthful, vibrant and packed with damson and dark berry fruit. The palate is supple with a hint of black pepper and star anise.

Food recommendations: Marinated lamb, chargrilled aubergine or portobello mushrooms.



Food recommendations: Great by itself but also goes really well with duck, lamb and mushroom based dishes.

Vegetarian and Vegan

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EASTER Case:



Novas Gran Reserva Riesling 13.5%
D.O. VALLE DE BIO-BIO, CHILE

Quietly complex on the nose with fresh lime notes combining with a steely minerality and gentle honeysuckle flora. The palate is mid-weight and off-dry with persistent flavours of lime, there is a natural salinity which gives contrast yet lovely balance. It finishes clean with a lingering flinty character.

Food recommendations: Oysters and shellfish, white meats and smoked salmon. Also great with vegetarian dishes and Asian cuisine.

Vegetarian, Vegan, Organic & Sustainable

14



Food recommendations: Great with fish dishes, chicken salads and light starters.

**Monte Schiavo Ruviano
Verdicchio Classico 12.5%
VAUCLUSE, FRANCE**

Fresh zesty nose with apricot and orchard fruit aromas, and a hint of white flower and citrus. The palate has minerality and texture with ripe stone fruit and grapefruit characters, refreshing lemon citrus acidity, a touch of salinity, and a crisp finish.

Vegetarian, Vegan, Organic & Sustainable



**Borsao Selección Blanco 13.5%
CAMPO DE BORJA, SPAIN**

Satisfying, well-priced white from Campo de Borja which really over delivers. Stone fruit and limey citrus aromas with tropical then quite creamy flavours from the well integrated oak and a bright, clean finish.

Food recommendations:
Perfect with creamy chicken and tarragon or grilled fish.

Sustainable



**Melon Blanc Vendange
Nocturne 11%
LOIRE, FRANCE**

A brilliant wine - this is a modern, vibrant expression of Muscadet. Lovely, green melon fruit, deliciously fresh and bright yet savoury and sapid too with a touch of salinity on the finish which is satisfying and flavoursome. Alcohol is 11% so refreshingly light.

Food recommendations: Hailing from the western Loire, this light bodied yet tasty white wine pairs well with a variety of seafood, fruits de mer, mussels, simply cooked fish. Due to its lightness and low acidity it also makes a fantastic aperitif.

Vegetarian, Vegan & Sustainable



**Peacock Wild Ferment
Chenin Blanc 13%
STELLENBOSCH, SOUTH AFRICA**

The nose is intriguingly savoury with garrigue notes of the local fynbos and a distinct note of oregano. On the palate it is delightful to find notes of wild honey often true to naturally fermented Chenin Blanc.

Food recommendations: A really versatile wine that will go with a variety of dishes. Try creamy chicken dishes, belly of pork, fresh pasta and carbonara.

15

**San Marzano 'Il Pumo'
Salice Salentino 14%
APULIA ITALY**



An intense bouquet of cherry, savoury plum and spicy notes combined with an attractive hint of Mediterranean herbs. Full bodied and warm, with a generous flavour and a pleasantly fresh finish.

Food recommendations: Fantastic with cured meats, red meat and mature cheeses.

Vegetarian and Vegan

**Sabina Tempranillo
Tinto 13.5%
NAVARRA, SPAIN**



Navarra is right next to Rioja, so this Tempranillo offers a fantastic alternative for Rioja lovers. Deep in colour, this wine is rich and structured. It's darkly fruity on the palate, with softer notes of red berries, all backed by gentle spice.

Food recommendations: Fantastic with chorizo or serrano ham, although it's equally enjoyable on its own.

Vegetarian and Vegan

**The Helian Coo
Shiraz Mataro 14%
VICTORIA, AUSTRALIA**



From estate owned vineyards in Victoria, Australia; the Heilan Coo is a Shiraz based blend with a touch of spicy Mataro. Plush red fruits, gentle touches of clove, spice and chocolate, all enveloped by a subtle hint of toasty oak.

Food recommendations:
Enjoy with red meat or even better - the first BBQ of summer!

Vegetarian and Vegan



**Selon Létang Cinsault 12.5%
VIN DE FRANCE, FRANCE**

This 'croquant' Cinsault is bright and deliciously enjoyable. Unoaked, vibrant redcurrant and raspberry fruit with a wild, delicately tannic herbaceous edge. Soft tannins and smooth as silk, this is a lovely light red which is delicious slightly chilled.

Food recommendations:
Delicious slightly chilled, this Cinsault's bright, earthy notes and acidity marries beautifully with Asian duck dishes, beef or game.

Vegetarian

**Silver Myn Argentum 14.5%
STELLENBOSCH,
SOUTH AFRICA**



This blend from the Bordelaise specialists of Banghoek Valley is brim full of dark, crunchy Cabernet-family fruit with dark curranty corners. The palate finishes long, textural with a touch of hoisin sauce.

Food recommendations:
Barbecued red meats, herby grilled chicken or even thick spicy south east Asian dishes.

Vegetarian



Food recommendations: Will work with most red meat, why not try with sausages and mash?

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**Uggiano Chianti Riserva
'La Scoperta' 13.5%
TOSCANA, ITALY**



A bright and characterful, fruit-forward, Chianti Riserva from the Uggiano estate south of Florence. Six months ageing in large oak casks gives a nicely mature wine with impressive depth of flavour for this price level. Vibrant black fruit aromas with a touch of spice. On the palate layers of ripe plum, blackcurrant and juicy black cherry balance spicy, developed flavours. A well-structured and complex wine with ripe tannins and bright acidity on the finish.

Food recommendations: Drink with rich casseroles and roast meats.

Vegetarian and Vegan

**Zorza 'Eggo Bonaparte' Bonarda 12.5%
MENDOZA, ARGENTINA**

Fantastic value for money, this is a deep intense red wine with complex aromas of ripe red berries and plums enveloped in mineral tones from the Gualtallary terroir. Bright and refreshing with soft tannins leading to a persistent finish. The name 'Eggo' derives from the concrete egg shaped vats which the wine is fermented in. It is believed that the rounded shape keeps the wine in a constant state of suspension, thus resulting in a fuller flavoured wine.

Vegetarian and Vegan



CONNOISSEURS

Cage:



Petit Chablis Bernard Michaut 12.5%
BURGUNDY, FRANCE

A second label from Domaine de la Motte but the same deliciously approachable Chardonnay fruit with the proper ‘tension’ and backbone you expect from good Chablis. With aromas of white flowers and citrus fruits on the nose, accompanied by mineral nuances of flint.

Food recommendations: Shellfish, seafood or grilled white fish.



2017 Hexamer Weissburgunder 12.5%
NAHE, GERMANY

Straw yellow in colour, the nose is fruity with notes of melon and pear, all backed by subtle nuances of vanilla. The palate is full bodied yet elegant with good acidity and a clean, refreshing finish.

Food recommendations: Enjoy this German Pinot Blanc with asian dishes, as well as pork and poultry.



Keith Tulloch Semillon 11%
HUNTER VALLEY,
AUSTRALIA

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 lemongrass, 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 recommendations:
Perfect with light and delicate fish dishes, prawns and freshly shucked oysters.

Sustainable



Le Riche Chardonnay 13.5%
STELLENBOSCH,
SOUTH AFRICA

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. This wine has all the best of the Chardonnay character whilst remaining poised and elegant, clean and fresh.

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

Vegetarian and Vegan



Viña Oropéndola Verdejo 13%
RUEDA, SPAIN

Verdejo is an uncommon, light-bodied white wine that grows almost exclusively in Spain. It makes for a great alternative to Sauvignon Blanc and Pinot Grigio. The palate is fresh and textured, combining wonderful citrus and tropical fruit flavours. The gentle lees ageing has added length, complexity and a gentle creaminess.

Food recommendations: This would be lovely with fish dishes.

**Scacciadiavoli Montefalco
Rosso 11.5%**
UMBRIA, ITALY



South East of Tuscany is the land locked region of Umbria, and down there they have a variety which is simply unlike any other, Sagrantino. This indigenous variety is a creator of inky black, powerful, intensely tannic wines. This wine has tons of red berry fruit and a refreshing finish. Still a fair whack of tannin but nicely harmonised, it's only going to taste better with food.

Food recommendations: You can have it with whatever you fancy but we reckon something wholesome with a tomato-based sauce might be a winner; something Italian, weird right?

**Cadus Signature Series
Pinot Noir 15%**
UCO VALLEY,
ARGENTINA



Notes of cherry, currants and cinnamon spice on the nose. The palate is sweet with more black fruit and cherries. Fresh herbal notes add complexity and elegance to the wine. Well balanced acidity and a soft persistence in the mouth make this a delicious wine with a fresh finish.

Food recommendations: This wine will pair beautifully with the Pinot noir classics - lamb, duck, grilled salmon, and aged cheeses.

Vegetarian and Vegan

Manoso Gran Reserva 14.5%
RIOJA, SPAIN



From the Alavesa region of Rioja made from 100% Tempranillo grapes, with 48 months oak aging. The ultimate expression of Rioja. Soft, elegant dried red fruit flavours combine with velvety, toasty cedar and spice to make a complex and stunningly refined wine.

Food recommendations:
A great match with tapas, smoky barbecued meats and hard mature cheeses.



Circumstance Syrah 14%
STELLENBOSCH, SOUTH AFRICA

Circumstance Syrah is a stunning Rhone style wine with hints of black pepper and other spice on the nose, complemented by scents of flowers and plums and fynbos, the South African equivalent of Garrigues. The palate is dry, with plum and sour cherry. The mouthfeel is velvety and initially has notes of cocoa, but comes to resemble a stony minerality on the long finish. Elegant with great length, a true vin de garde.

Food recommendations:
Great with red meats, especially lamb or sirloin steak, flavoured with Southern French herbs (rosemary, thyme) or hearty casseroles.

Vegetarian and Vegan



**Quinta do Pinto Touriga
Nacional Reserva 14.5%**
LISBON, PORTUGAL

Aromas of forest and bramble fruits with hints of violet, mocha and tobacco. The palate is ripe and full with cassis and wild blackberry characters, fine tannins and a long and elegant finish.

Food recommendations: Pairs well with teriyaki and char-siu dishes. Also a good match for savoury dishes containing fruit, such as duck in orange sauce, or lamb tagine.



**Boutinot 'Les Six'
Cairanne 14.5%**
RHÔNE, FRANCE

Full-flavoured and complex with the typical freshness and elegance coming from our hillside vineyards. Layers of fruit are interwoven and underpinned by a plush texture and supple tannins which propel the scents and flavours of peppery red and black fruits to a vibrant, expressive finish.

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

Teliani Valley Unfiltered Saperavi 13%
KAKHETI, GEORGIA



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

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a 30 mile radius

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Louis Jadot

Burgundy, France

From the tip of Chablis to the toe of Beaujolais, from regional, village, 1er Cru and Grand Cru wines Louis Jadot produces Burgundy and nothing but Burgundy. The familiar Bacchus head label has become the reliable stamp of quality and consistency from what can often be a confusing region.

Louis Jadot was established in Beaune by founder Louis-Henry Jadot in 1859. They have carefully striven to establish and maintain the quality of their wines for 160 years through the steady acquisition of the best vineyards in Burgundy.

Over a century and a half later, they now produce wines from over 150 appellations – from Beaujolais Villages to Le Montrachet.

Bourgogne Chardonnay 'Couvent des Jacobins' 2018/2019

75cl Bottle £11.99

37.5cl Bottle £6.59

A perfect introduction to the delights and complexity of real white Burgundy, this is mainly Côte d'Or fruit together with some Mâconnais. Fresh with lovely weight, delicate creaminess and judicious oak making this a beautifully balanced dry white.

Bourgogne Pinot Noir 'Couvent des Jacobins' 2017/2018

75cl Bottle £12.29

37.5cl Bottle £6.99

A great taster to the Louis Jadot style of fine red Burgundy; medium-bodied with smooth tannins, full of raspberry and cherry flavours. The very typical, fragrant varietal bouquet is complemented by a deliciously lingering finish.



£21.99

2017 Louis Jadot Ladoix Le Clou d'Orge Blanc CÔTE DE BEAUNE

From the foothill of Corton, named after a barley field that was planted here before it became a vineyard that now delivers fresh, fleshy and harmonious wines. This is a rich white wine with great freshness and acidity that displays aromas of ripe stone fruits and citrus.



£18.29

2014 Louis Jadot Ladoix Rouge CÔTE DE BEAUNE

At the foot of Corton hill, next to illustrious Grand Cru neighbour Aloxe-Corton, this vineyard produces elegant, balanced wines, full of red cherry characters with just a hint of spice.



£10.59

NEW IN

**2018/2019 Château de la Tour Penet
'Mâcon-Péronne'
MÂCONNAIS**

A single village Mâcon from a chalky and clay 50 year old vineyard. This Mâcon is medium-bodied, with elegant nutty flavours, minerality and white blossom characters on the palate.



NEW IN

£8.59

**2018 Château de la Terrière 'Vin Nature
à Butiner' Beaujolais Villages
BEAUJOLAIS**

A minimal intervention, no added sulphur wine from 50 year old parcels in Lantignié and Régnié. The nose is fruity yet floral with notes of violets and peonies. This is a lively, fruity and pure Gamay that sings in the glass.



all £8.29

Joseph Mellot

Burgundy, France

Deeply rooted in the heart of Sancerre, the history of Joseph Mellot spans 500 years and several generations of the Mellot family. Founded by Pierre Etienne Mellot in 1513, the family-run estate is today one of Sancerre's largest and undoubtedly most prestigious and remains at the forefront of winemaking in the Loire Valley

**2019 Destinéa Sauvignon Blanc 12.5%
IGP VAL DE LOIRE**

A benchmark introduction to Loire Sauvignon Blanc – It's elegant and floral on the nose, with hints of lemon and grapefruit. The palate shows good aromatics and balance.

**2019 Destinéa Pinot Noir Rosé 12%
IGP VAL DE LOIRE**

This is an easy drinking, quintessentially French rosé, with notes of red berries and peach on the nose and a fresh soft palate.

**2019 Destinéa Pinot Noir 13.5%
IGP VAL DE LOIRE**

A real crowd pleaser, with notes of red berries and a soft, rounded palate – it can be served slightly chilled.



£9.29

2018/19 Mathilde Chapoutier Sélection 'Duché d'Uzès Blanc' AOP DUCHÉ D'UZÈS

Intense nose, releasing apricot aromas with subtle notes of tropical fruit. Well balanced on the palate. Powerful on entry offering up notes of ripe fruit. The wine's smoothness combines perfectly with its freshness, showing lovely harmony on the palate, with a hint of iodine on the finish.



£9.29

2017 Mathilde Chapoutier Sélection 'Duché d'Uzès Rouge' AOP DUCHÉ D'UZÈS

A powerful, fruity and spicy wine from one of the newest appellations in France. The wine is full on the palate, characterised by aromas of violets and liquorice. The tannins are supple and velvety.



£9.29



26 27

M.Chapoutier

Rhône, France

With roots dating back to 1808, M. CHAPOUTIER is one of the oldest companies in the Rhône Valley. Yet, its world renown and the quality of wine can truly be accredited to the arrival of Michel Chapoutier in 1990. His willingness to change the set way, thirst for knowledge and open-mindedness, together with his drive to seek, discover and reflect the full potential of their terroirs, letting the soils express their true character, has put Chapoutier wines firmly on the wine world map.

2018 La Combe Pilate Viognier IGP COLLINES RHODANIENNES

£12.59

Delicate with notes of bergamot and flint stone. Very fresh on entry, dominated by the typical Viognier aromas. On the mid-palate, there is good balance between the acidic tension associated with its terroir of origin and the natural full body of the varietal and its ageing. The finish is savoury, bringing out the rustic and mineral overtones.

2016 Gigondas AOP GIGONDAS

£18.99

From vineyards that are a mixture of sand, clay and stone, which give birth to wines of great intensity and finesse. This is majority Grenache, bringing strawberry jam aromas to the fore, with a touch of Syrah and Mourvèdre that add depth and spice into the mix.



2016 Château de Coulaine Chinon Rouge 'Les Picasses' LOIRE

This is from a south facing section of Chinon's 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 unfined, unfiltered and bottled with minimal sulphur levels. '16 was a lovely vintage for Loire reds and we had 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.



2017 Les Pins de Tirecul La Gravière Monbazillac 50cl SOUTH WEST FRANCE

Make no mistake, we are in world class territory. Robert

Parker compared the sweet wines of Tirecul as the most notable sweet wines from anywhere in the world

Pineapple fruit with bright, fine acidity.

Organic & Sustainable

£10.59



2017 Clos Bagatelle 'A l'Origine', Saint-Chinian Rouge LANGUEDOC

In the glass, the wine has a bright ruby colour with a fresh, herby, garrigue nose. A touch of liquorice is followed by full-flavoured and intense, typically southern flavours. Equal measures of Syrah, Carignan and Grenache and a dash of Mourvèdre provide youth, excellent balance and generous and gentle structure.

Sustainable

£8.99



2016 Le Clos du Serres Les Maros Terrasses du Larzac LANGUEDOC

Le Clos du Serres is absolutely one of the standout properties in the Terrasses du Larzac. 15ha across 15 different plots with an incredible array of soil types. Lightly grippy with subtle nods to chocolate and cherry, these are wines that genuinely speak to you, they are drinkable, complete and absolutely bursting with life.

Organic & Sustainable

£16.59



2018 Domaine Grande Courtade Chardonnay IGP Pays d'Oc LANGUEDOC

Organically produced Chardonnay. The vineyards of which come from the Fabre family's vineyards known as 'La Grande Courtade'. Here, the wine cellar houses vats that were built by their ancestors in the 18th century and have been in use ever since. On the palate is white flowers and stone fruits, and just a hint of smokey savoury characteristics from the subtle use of oak. Further, giving wine weight and texture, whilst retaining freshness and acidity.

Vegetarian, Vegan, Organic & Sustainable

£9.59





DOMAINE BERTHELEMOT

Burgundy, France

Berthelemot is a young domaine, created as recently as 2006, as a result of the merging of the mature holdings of the Jean Garaudet and Yves Darviot estates. As well as initial acquisitions in Beaune, Pommard, Monthélie and Meursault, in 2012, the estate purchased established plots in Puligny, Chassagne, and again in Meursault to meet the demand for its white wines.

2018 Berthelemot St Aubin 1er Cru 'Dents de Chien'

£33.99

NEW IN

A stunning first vintage from Domaine Berthelemot's new vineyard acquisitions. Reflecting the warmth of the 2018 vintage, this is already approachable and complete with forward ripe fruit and a complex, full palate balanced with some saline freshness on the finish.

£13.99

2019 Boutinot 'Les Cerisiers', Côtes du Rhône Rosé (Magnum) RHÔNE

An elegant, truly gastronomic rosé from our home in the Rhône. A classic salmon pink rosé with delicate perfumed aromas of rosehip syrup, wild berry blossoms and cherries on the nose. Full flavoured, ripe and beautifully balanced with acidity, there's elegant textured berry fruit on the palate with a twist of raspberry freshness to lift the finish. Deliciously balanced and moreish.

Vegetarian & Vegan



£7.29

2018 La Ruchette Dorée, Côtes du Rhône Blanc RHÔNE

The nose is pretty and delicate, just hints of hedgerow flowers. The flavours are nuanced and refined rather than overt. Careful use of oak adds texture and vinosity to this very drinkable white. This is a lovely apéritif, however why not try it with light starters and grilled fish.

Vegetarian & Vegan

£8.99

2017 Mas d'Aleyon, Plan de Dieu, Côtes du Rhône Villages RHÔNE

A generous Rhône blend from vineyards tended following organic processes since 2001. Full-bodied and textural with smooth, ripe tannins. The nose has liquorice and red and black fruit, which carry through to the palate with a salty, mineral edge. Structured yet approachable, the finish is long with hints of coffee and spice.

Vegetarian & Vegan





CAVE DE TAIN

DEPUIS 1933

£19.99

NEW IN

**2018 Cave de Tain Crozes
Hermitage Blanc 'Les Hauts d'Eole'
RHÔNE**

Expressive floral aromas then rich, ripe apricot fruit and toasty oak on the palate. Powerful and weighty with roundness and texture from the oak and a long finish. This is a complex and full bodied white Crozes-Hermitage.

Vegetarian, Vegan & Sustainable



£21.99

NEW IN

**2018 Cave de Tain St Peray
Blanc 'Fleur du Roc'
RHÔNE**

This is an interesting white Rhône produced from old vine Marsanne. The palate is rich, ripe stone fruit flavours and an interesting nuttiness with a mineral and saline edge that is typical of the appellation. Complex and long finish.

Vegetarian, Vegan & Sustainable



£25.59

NEW IN

**2018 Cave de Tain
St Joseph Blanc 'Terre d'Ivoire'
RHÔNE**

An old vine Marsanne from steep granite slopes on the edge of the Massif Central. Intense and expressive, old vine Marsanne grown on granite which adds a 'tension' to the ripe rich fruit and balances the subtle oak.

Vegetarian & Vegan



£19.99

NEW IN

**2017 Cave de Tain Cornas
'Les Arènes Sauvages'
RHÔNE**

This is a serious bottle of wine with plenty of structure and shape but also with plenty of plush fruit to justify it. Deep dark red with an intense nose of raspberries, spice and a hint of graphite. The palate has more black fruits (blackberry and cherry), pepper and toast. Approachable but evident tannins and for drinking now but with the potential to age very well.

Vegetarian, Vegan & Sustainable





Ch. de PLAISANCE

34

THE WINERY

Loire, France

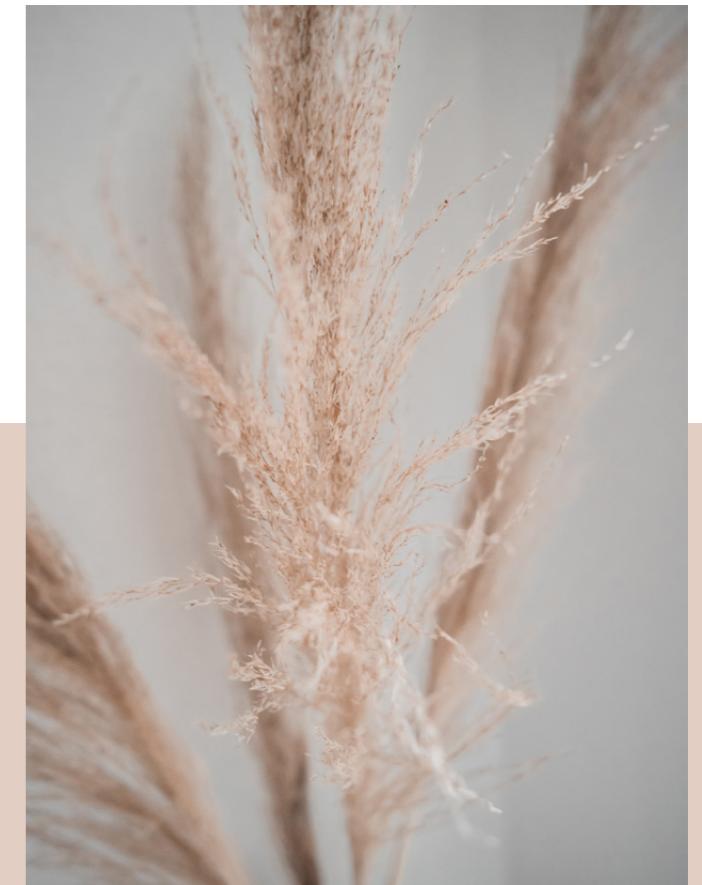
The estate, 25 hectares in total with 17ha in current production, is comprised entirely of plots within either Grand Cru Quarts de Chaume, Premier Cru Chaume or Savennières. With significant land on the 'Butte de Chaume' and small parcels in 'Mauriers' and 'Gabillards' in Savennières this is some fairly serious terroir and yet a significant proportion of what they produce is deliberately declassified to simple 'Anjou Blanc'. The reason? Chaume and Quarts de Chaume are appellations for sweet wines only and owner Vanessa Cherruau sees her future mainly in producing dry wines from these famous sites.



**2019 CHATEAU DE PLAISANCE
ANJOU BLANC 13%**

This is from a variety of parcels on the 'Butte de Chaume', predominantly from younger (10-12-year-old) vines and predominantly from schist soils. The depth and luxurious texture from these vines is absolutely astonishing and seems all the more remarkable when you know that the wine is fermented and aged only in stainless steel. Harvesting is in small boxes and the grapes are cooled before a long, slow (4.5hrs) pressing in the cool room. Wild yeast ferment, partial Malo. Even at this 'entry level' and despite all the richness on show, this wine is beautifully precise and has exciting, bright, engaging acidity at the finish. It's probably about twice the price of 'yer average' Anjou Blanc... which makes it quite outstanding value!

*Vegetarian, Vegan, Organic
& Biodynamic*



35

£7.99

NEW IN

2019 Fontessa Prosecco Rosé

VENETO, ITALY

From selected parcels of Glera grapes grown northeast of Treviso, and with the addition on 10% Pinot Noir, also from the DOC region, to give colour and flavour. This is a fresh and delicately fruity Prosecco Rosé with red berry and floral aromas. Lively on the palate with ripe strawberry and raspberry notes and a clean, refreshing finish.

Vegetarian & Vegan



£27.29

Henners Brut Rosé NV

EAST SUSSEX, ENGLAND

Henners Rosé NV is made from Pinot Noir and Pinot Meunier, using the saignée method to draw colour from the grapes at the pressing stage. This sparkling rosé delivers classic English red berry fruit flavours including raspberries, redcurrants and rhubarb. A minimum of 18 month ageing on the lees brings a delicate creaminess to the wine.

Vegetarian & Vegan



£19.99

NEW IN

2016 Domaine Carneros Brut

LOS CARNEROS, USA

The Californian sun makes for a wine that is riper and softer than Champagne, but with the Taittinger signature elegance. This very focused and elegant wine displays lovely notes of key lime, honeycomb and lemon curd. It is round and displays hints of lime blossom, baked pear and lemon meringue, resulting in a creamy texture and a long finish.

Vegetarian & Vegan



£31.99

Taittinger Brut Prestige Rosé NV

CHAMPAGNE, FRANCE

Delicate salmon pink in colour. Its aromas are fresh with wild strawberries and a hint of spice. On the palate this lively, fruity, fresh and elegant wine is balanced and smooth with good length and persistent flavours of crushed wild raspberry, cherry and blackcurrant. Overall, the Prestige Rosé displays charm and subtle harmony of flavours. The fresh fruit flavours make this Champagne the perfect summer aperitif. However, it also goes well with fruit based desserts and selected cheeses.

Vegetarian & Vegan



CA'MARCANDA

Tuscany



38

The pioneering Gaja family has been growing vines and making wine for five generations, a tradition they started in 1859 in Piedmont. Each generation nurtures the dreams and vision of the previous one, building and innovating for the next. Above all, they are inspired by respect for nature and believe attention to detail is paramount.

Ca'marcanda 'Promis' TUSCANY, ITALY

2018 Bottle: £30.29
2017 Magnum: £60.99

This is an elegantly concentrated blend of Merlot, Syrah and Sangiovese from Gaja's Tuscan Estate, Ca'Marcanda. The nose is rich and concentrate, with blueberry, liquorice and cocoa hints. It starts fresh and then develops balsamic notes and scents of graphite. Then, it turns into a more mellow character with rhubarb and a menthol note. The palate is voluminous with fine-grained and silky tannins.



NEW IN

£20.29

2017 Edi Kebber Collio FRIULI, ITALY

Grapes are predominantly Tocai Friulano with Malvasia and Ribolla Gialla. Skin contact gives this an attractive pithy bitterness. Subtle tannins add superb length and complexity.

£7.99

2019 Abruzzo Pecorino ABRUZZO, ITALY

Pecorino has become very fashionable, and is now one of Italy's fastest-growing white varieties - although most plantings are still mainly in its Abruzzo home. It's a perfect accompaniment to the fantastic seafood of the region. Ripe honeyed nose with aromas of white peach and citrus fruits, and gently nutty, savoury notes. The palate is full and textured with pronounced minerality and delicate ripe fruit flavours leading to a long, spicy finish.



39



Ferghettina Franciacorta Brut NV

LOMBARDIA

Soft and persistent with hints of white flowers and hazelnuts, this is Ferghettina's core sparkler, and makes up the largest part of their production. An exuberant, confident and bright style of fizz - this is lively and very approachable with a citrus fruits - golden apple character which is at the same time both incisive yet quite gentle.

Vegetarian, Vegan & Sustainable



2019 Il Cascinone 'Camillona' Sauvignon Blanc

PIEMONTE

From Il Cascinone's prized hilltop Camillona site, this Sauvignon has ripe fruit with delicate elderflower characters. 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.

Vegetarian, Vegan & Sustainable



2018 Monte Schiavo Ruviano Verdicchio Classico

MONTE SCHIAVO MARCHE

A clean, modern and approachable style of Verdicchio from 100% estate-grown grapes - it offers exceptional depth and concentration for the price. Fresh zesty nose with apricot and orchard fruit aromas, and a hint of white flower and citrus. The palate has minerality and texture with ripe stone fruit and grapefruit characters, refreshing lemon citrus acidity, a touch of salinity, and a crisp finish.

Vegetarian & Vegan

**2016 Scacciadiavoli
Montefalco Rosso**
UMBRIA

South East of Tuscany is the land locked region of Umbria. A rugged and wild place, with a long history of wine farming. The whites are often in the fresh, crisp spectrum but for us it is the reds which are most exciting, and down here they have a variety which is simply unlike any other, Sagrantino. This indigenous variety is a creator of inky black, powerful, intensely tannic wines. In a sense it might appear too much for the modern world, the antithesis of the crowd pleaser, this is a wine that is for those who want an outlier and something that stands out from the masses. Tons of red berry fruit and a refreshing finish. Still a fair whack of tannin but nicely harmonised, it's only going to taste better with food.



TERRAZZE
DELLA LUNA

£6.29

2019 Terrazze della Luna Pinot Grigio TRENTINO

The name refers to 'terraces of the moon' - the selected hillside vineyards of Trentino where grapes for this distinctive, lifted Pinot Grigio are sourced. A zesty wine with excellent concentration and depth. Stone fruit, apple and floral nose. The palate shows delicate yet complex floral notes, subtle mineral character and attractive white fruit leading to fresh citrus acidity on the finish.

£6.59

2019 Terrazze della Luna Pinot Grigio Rosato TRENTINO

The traditional 'ramato' style of Pinot Grigio rosé, produced exclusively from Pinot Grigio. Careful handling in the vineyard and winery, and a short soak in the press to extract the natural dusky bronze colour of ripe Pinot Grigio grapes, gives a pale, coral pink wine. There's an attractive, lifted nose with fresh lightly floral aromas, and hints of white peach. It's gently rounded on the palate with ripe orchard fruit and a delicate hint of redcurrants. Incisive, zesty citrus fruit is on the finish with a lively acidity.

2019 Vintage:



IWSC 2020:
Bronze



Sommelier Wine Awards 2020:
Bronze



£9.59

NEW IN

2019 Tenuta Aquilaia Maremma Toscana TOSCANA

The first vintage from Uggiano's new property in Maremma, southern Tuscany. Mainly Sangiovese, known locally as Morellino, the warm Mediterranean climate here gives a full flavoured, vibrant and appealing young red. Wild bramble and ripe plum fruit on the nose, warm and spicy with notes of mint and Mediterranean herbs. Fresh red berry and cherry characters combine with supple tannins and juicy acidity on the palate. A vigorous, chunky young red with concentration and personality. *Vegetarian & Vegan*

£10.99

NEW IN

2019 Tenuta Aquilaia Ciliegiolo TOSCANA

Ciliegiolo means 'little cherry' in Italian. Native to Tuscany, it's believed to have been grown in Maremma, in the south of the region, since Etruscan times. Appealing ripe black cherry aromas, warm and spicy with a hint of black pepper. The palate has rounded blackberry and plum fruit backed by supple tannins. A generous, richly flavoured and mellow wine with a fresh, lightly savoury finish. *Vegetarian & Vegan*



TENUTA
AQUILAIA



44

C.V.N.E

Rioja, Spain

The C.V.N.E. Company, or to give it its full name, Compañía Vinícola del Norte de España (The Northern Spanish Wine Company) was established on the 24th of March 1879 in Haro, Rioja. Set up by two brothers, Eusebio and Raimundo Real de Asúa, their aim was to capitalise on the flourishing new trade in wine.

C.V.N.E. is based in Haro's traditional Barrio de la Estación district, in the heart of the Rioja wine region. Historically, some of the oldest wineries of Rioja Alta established themselves here in order to benefit from the ease of transport via rail to the port of Bilbao, the most efficient form of transport in those days.

C.V.N.E. is still controlled by the direct descendants of the founding family, now in its fifth generation. C.V.N.E. has three wineries in Rioja: Cune, Viña Real and Contino.

£17.59

Contino Blanco 2017/18

Golden yellow in colour, clean and bright. This is a supremely elegant, complex white that has enticing floral, citrus and toasted nut aromas. Very good acidity and a delicate mouth feel. Fruity finish with persistent freshness.

£17.59

Contino Garnacha 2017/2018

Intense aromas of red mature fruits such as cherry and redcurrant, menthol, minerality and balsamic notes. On the palate is a dense texture of sweet and unctuous soft tannins, red fruit and integrated oak.



C.V.N.E Maceración Carbónica 2017/18 RIOJA

£9.59

NEW IN

Not your average Rioja, this esoteric wine is made from 100% Tempranillo grapes that have undergone carbonic maceration. This wine has great aromatic intensity with classic aromas of fresh strawberries, blackberries, wild berries and floral notes. On the palate there is marked sweet berry flavours with grippy tannins, leading to a long and fruity finish.

Vegetarian & Vegan



£10.59

2014 Laderas de Cabama RIOJA

A pure and elegant single vineyard Rioja produced from 30 year old, 100% Tempranillo vines. Hand harvested grapes are aged in 80% French and 20% Russian oak for 12 months - so effectively a declassified Reserva - though the focus here is on quality rather than ageing. The wine is dark-fruited with balsamic notes, elegance and a lightness of touch.

Vegetarian & Vegan



2018 La Báscula 'Catalán Eagle' Red DO CATALUNYA

£7.99

Catalan Eagle takes its name from the soaring Eagles flying above the winery in the beautiful Tierra Alta, home to some of Catalonia's best wines. Weighty with sweet ripe blackberry and raspberry fruit and warm vanilla oak spice. The oak contact gives this wine a new world feel whilst remaining firmly and typically Spanish from the character of old-vine Grenache and Carinena.

Vegetarian, Vegan, Organic & Sustainable

45



£13.59

2018 Nachbil Grünspitz [Orange Wine] 12%

CRISANA & MARAMURES, ROMANIA

This is an orange wine made from the Grunspitz variety. Nachbil believe theirs is the only dedicated grafted Grunspitz vineyard in the world, so how's that for provenance? With notes of rose petal and bitter Seville orange, and compelling minerality, this tannic and textured wine from the thick-skinned, small-berried regional oddity is really quite unique.

Food recommendations: A great companion for marinated poultry dishes and stews or a lamb and apricot tagine.

Sustainable

NACHBIL



£11.99

2017 Hexamer Grauburgunder Trocken 'vom Porphy' 13% NAHE, GERMANY

Another curious oddity here. Pinot Gris has a naturally lower acidity so together with Harald's late picking this is the equivalent of lowering yourself into a nice deep bath. A wine to relax into. Lower acidity makes the apricot and peachy notes come to the fore.



£14.99

2019 Horst Sauer Scheurebe Spatlese 12.5% FRANKEN, GERMANY

White pepper spice and floral aromas on the nose, the palate is zesty and vibrant with peach notes and a great texture. A fresh, crisp backbone adds structure and elegance.



48

£7.99

2019/20 Kleine Zalze Cellar Selection Chenin Blanc COASTAL REGION

Initial aromas of lime and citrus zest are beautifully intertwined with guava and tropical fruit. These flavours follow on the palate, and combined with the rich texture and elegant minerality, ensures a very long finish. The wine can be enjoyed now, on its own or with salmon, roast chicken and creamy pasta dishes, but will also mature gracefully over the next 3 to 5 years.

£7.99

2018 Kleine Zalze Cellar Selection Pinotage COASTAL REGION

As always this is a very elegant expression of Pinotage. The fruit expression is of wild berries and shows a lot of juicy ripe fruit on the palate with lovely floral notes on the finish. The elegant tannin structure will allow the wine to mature well over the next 5 - 8 years.

KLEINE ZALZE
STELLENBOSCH



2019 Le Riche Chardonnay £10.29 STELLENBOSCH

Chablis freshness with lees contact and light wood influence obtained during 5 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. Superb value for money!

Vegetarian & Vegan

2017 Vuurberg White £14.29 WESTERN CAPE

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.

Vegetarian

£7.59

2019 Mantlepiece Cinsault COASTAL REGION

This is a deep yet pretty Cinsault being generous of fruit yet full of life. The nose is alluringly aromatic with heady aromas of fresh damsons, plum sauce, hoi sin and star anise. The palate reflects these with its bright, fresh and gently textural notes that marry together with delicate finesse.

Vegetarian & Vegan

NEW IN £9.59

2020 Wonder Horse Old Vine Palomino PIEKENIERSKLOOF

It's quiet on the nose and palate but persistent with notes of almond skin, fennel and even a little jasmine, all this follows on the palate with a bright natural acidity and a teasing top note of grassy fennel, almond nuttiness and the residual salinity of an old dry grown vineyard.

Vegetarian & Vegan



49



2019 Caliterra Tributo 'Single Vineyard' Chardonnay CASABLANCA VALLEY

The Casablanca Valley produces beautifully balanced Chardonnay, and this is a great example. There's a beautiful minerality and freshness with aromas of white fruits such as pear and white peach. Soft citrus notes, as well as almond shell and white flowers, are part of the great bouquet. On the palate it is balanced and elegant.

2017 Caliterra Tributo 'Single Vineyard' Cabernet Sauvignon COLCHAGUA VALLEY

With a great fruit intensity, its aromas of blackberries, currants and cassis show up swiftly on the nose, giving way to spicy notes of cinnamon, black pepper and tobacco leaves. Slight hints of mocha, complemented by sour cherries emerge little by little as the wine opens up in the glass.

Vegetarian & Vegan

£8.99



2018 Errazuriz Estate Carmenère ACONCAGUA VALLEY

Ruby-red colour with a high layer of violet hints, the nose displays red pepper notes, with some sweet tones reminiscent of figs and cranberry, all framed by toasted notes and some clove. The palate is spicy, with notes of black fruits, figs, graphite and red pepper. A wine whose structure and texture highlight the typical appearance of the variety with fine-grained tannins, with a very smooth and pleasant palate.

Vegetarian & Vegan



2018/19 Errazuriz Estate Pinot Grigio ACONCAGUA VALLEY

An intense and clean nose, with aromas of pear and apple, plus elegant floral and citrus notes. The palate, despite being dry on entry, reveals a significant long-lasting structure, along with a lingering, refreshing savouriness that make this a versatile wine of outstanding quality.

Vegetarian & Vegan

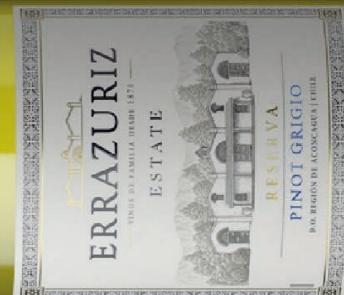
£7.59



2018 Errazuriz Max Reserva Merlot ACONCAGUA VALLEY

Beautiful and bright cherry red with ruby highlights. The wine shows aromas of red fruits such as raspberries, cherries accompanied by notes of pastry with a touch of dill and clove. In the mouth it feels juicy, very polished tannins with an acidity that brings freshness and tension. Good persistence with a long and very pleasant finish.

Vegetarian & Vegan





£30.59

NEW IN

2015 Tabalí DOM Cabernet Sauvignon 14%

D.O. VALLE DEL MAIPO

The first vintage of Felipe Müller's premium Cabernet from his beloved DOM vineyard in Maipo Costa. Purity of fruit are hallmarks of all wines from this vineyard, and with Tabalí's 'icon' wine from Maipo, there is explosive blackcurrant lift on the nose. Aromas of cedar, rosehip and star anise add complexity. The palate is full bodied and rich, but with a lovely vein of freshness which provides balance. Tannins give enough grip to pull everything together but their fine grain makes for a supple and very long finish.

Food pairing: A worthy match to lamb, especially richer dishes like ragout, slow-cooked lamb shanks or casseroles. Also pairs wonderfully with a black olive pizza or creamy porcini mushroom tagliatelle.

Vegetarian & Vegan



£8.99

NEW IN

2020 Tabalí Pedregoso Pinot Noir Rosé 12.5%

LIMARI VALLEY

Elegant and floral Pinot Noir Rosé from the Limarí Valley. Beautifully pale in colour with elegant floral and fruity perfumes such as rose petals, hibiscus, strawberries and wet stones on the nose. The palate has watermelon flavours plus a delicate red fruit touch. Fresh, crisp and dry with a lovely clarity and acidity accompanied with a hint of spice and a salty minerality which makes this wine great with food.

Food pairing: Try with a Niçoise salad, a paella, grilled chicken, fish or lamb with herbs.

Vegetarian & Vegan



£36.59

NEW IN

2018 Tabalí PAI Pinot Noir 12.5%

LIMARI VALLEY

Stunning Pinot from the Talinay Vineyard. Winemaker Felipe Müller planted the best, limestone rich slope with a field selection from Vosne Romanee and Gevrey Chambertin. This is the first vintage and has already been hailed as one of the best Pinot's from Chile. The nose is attractive with brooding cherry fruit, floral lift and an underlying stoney minerality. The palate is taught with delicious red berry fruits, layered upon precise minerality and freshness. It's a very long and clean wine with extremely fine, chalky tannins.

Vegetarian & Vegan



all £10.29

ZUCCARDI

Valles
BONARDA

Mendoza - ARGENTINA

ZUCCARDI

Valles
TORRONTÉS

Mendoza - ARGENTINA

ZUCCARDI

Valles
MALBEC

Mendoza - ARGENTINA

54

ZUCCARDI

Argentina

Some years before 1950, engineer Alberto 'Tito' Zuccardi arrived in Mendoza from Tucumán, the small province in northwest Argentina where his Italian grandparents had settled many years before. He began experimenting with new irrigation systems because, back then as is the case today, water management is key due to its scarcity. In 1963 he planted a vineyard in the Maipú region, aiming to show other neighbouring farmers how his irrigation system worked, not realising at the time that this would be the beginning of his life's passion.

Today Bodega Zuccardi Valle de Uco is led by Sebastián Zuccardi. Following in the footsteps of his Grandfather, Alberto and his Father, José, Sebastián's aim is to create wines of great purity, firmly rooted in the terroirs of the Uco Valley, in the shadow of the Andes Mountains.

2018 Zuccardi Valles Bonarda 13% UCO VALLEY

This Bonarda has a delicious bouquet of fresh dark cherries, crème de cassis and exuberant blackberry fruit notes. The palate is soft and juicy. *Vegetarian & Vegan*

2018 Zuccardi Valles Malbec 14% UCO VALLEY

This Malbec is a delicious expression of the Uco Valley, with vibrant plum and raspberry flavours complemented with fresh and spicy notes on the finish. *Vegetarian & Vegan*

2019 Zuccardi Valles Torrontes 14% SALTA

This Torrontés, cultivated in the Salta valleys of Argentina, is a fragrant, crisp and zingy white wine with flavours of lychee, orange peel and gentle spices. *Vegetarian & Vegan*

£13.99

2018 Cadus Signature Series Pinot Noir 15% UCO VALLEY

This high-altitude Pinot Noir from Cadus expresses the typical characteristics of a vineyard located at 1400 m.a.s.l. Notes of cherry, currants and cinnamon spice on the nose. The palate is sweet with more black fruit and cherries. Fresh herbal notes add complexity and elegance to the wine. Well balanced acidity and a soft persistence in the mouth make this a delicious wine with a fresh finish.

Food pairing: This wine will pair beautifully with the Pinot noir classics - lamb, duck, grilled salmon, and aged cheeses.

Vegetarian & Vegan

55

£7.29

2019 Nieto Malbec 14.5% MENDOZA

A deep dense blockbuster from 40+ year old vines. Blackberry plum fruit and sweet spice. The palate is silky and warming with more black fruit and cherries. The wine is vibrant with an alluring blend of fruit along with clove, pepper and cinnamon spice finished off with well-structured integrated tannins. A great wine with a fresh finish. It is possibly even juicier, fresh-ier and tastier than ever!

Food pairing: A treat with rich, red sauce based pasta dishes, game and semi-cured cheese.

Vegetarian & Vegan

CADUS

Signature
SERIES

2018



VIDAL

New Zealand

In 1898 Anthony Joseph Vidal arrived in New Zealand and was one of the first winemakers to appreciate the natural potential of Hawkes Bay. In 1905 he purchased a Hawkes Bay racing stable yard and set about converting it into a cellar and winery. It was from there he became one of New Zealand's early wine innovators. His commitment to crafting classic, elegant wines remains an inspiration to this day.

Family owned until the 1970's, Vidal was purchased in 1976 by George Fistonich who has consistently built upon Vidal's reputation as a quality wine producer ever since. The Vidal winemaking philosophy focuses on minimal intervention from vineyard site to bottle. The result is a collection of award winning and highly acclaimed wines which are true to their roots and exhibit the perfect combination of balance, concentration and complexity.

£8.29

2019/20 Vidal Sauvignon Blanc 13% MARLBOROUGH

Intense aromas of passionfruit and fresh herbs lead into a palate of vibrant, tropical fruit flavours. Fruit for this wine was grown in the Awatere and Wairau Valley's where typical warm days and cool nights provide classic flavours, intensity and definition. This is an approachable and distinctive wine that expresses classic Marlborough Sauvignon Blanc characters.

£10.99

**2019 Villa Maria Reserve Clifford Bay Sauvignon Blanc 13%
MARLBOROUGH**

£15.59

**2019 Villa Maria Reserve Pinot Noir 13.5%
MARLBOROUGH**






VILLA MARIA
NEW ZEALAND

57

LEFTFIELD



2018/19 LEFTFIELD 'Flamingo Recluse' Pinot Noir 13%
MARLBOROUGH

The Flamingo Recluse has a gorgeous expression of colour in contrast to her shy nature. The introvert with a striking appearance who doesn't want to talk about it, once she opens up, you'll be in awe of her artistry. Juicy strawberries and cherries swirl in an exuberant dance, lightly dusted with alluring spice, just tempting you to pour another glass.



2019 LEFTFIELD 'Harvest Duel' Albariño 13%
GISBORNE

The Harvest Duel shines with a quirky brilliance. Who knows what they'll come up with next? Their latest move - take a grape that hails from Spain and bring it to New Zealand. Old World meets New in an exciting match that promises to shake things up. Gorgeous little citrus flowers link arms with melon and peach to dance in the sunshine, always maintaining an air of class. Meanwhile, lime lingers in the shadows vying for attention.

£9.59



2019/20 Esk Valley Pinot Gris 13.5%
HAWKES BAY

This is a dry style Pinot Gris with aromas and flavours of Nashi pear, peach, citrus and honey. A small portion of barrel fermentation has added richness and complexity to this delicious and highly drinkable wine.



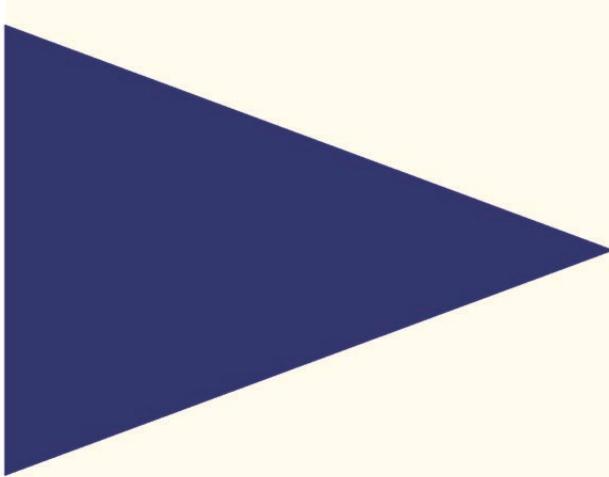
£11.59
2018 Esk Valley Merlot/Malbec/Cabernet Sauvignon 13.5%
HAWKES BAY

This classic blend of Merlot and Cabernet Sauvignon displays aromas of red fruits, cedar and dried herbs with flavours of plum and blackcurrant. The smooth finish on the palate is supported by supple, approachable tannins.



2018 Esk Valley Syrah 13%
HAWKES BAY

The colour is a medium red, vibrant and youthful. It showcases a nose of raspberries and red fruit with peppery undertones. On the palate, the wine is mouth-filling, soft with flavours of red berries, jam, pepper and spice with an underlying acidity providing freshness and length. Delicious as a young wine, it will nevertheless offer excellent cellaring potential.



ROBERT OATLEY

Bob Oatley

AUSTRALIA

£10.29

2018 Robert Oatley Signature Series Chardonnay 13% MARGARET RIVER

The Robert Oatley Signature Series draws on a remarkable portfolio of vineyards nurtured by the winemaking talent of Larry Cherubino showcasing Australia's most successful wine styles and regions. Bob Oatley's mantra was that all wines should be a "darned good drink", and the high quality Signature Series delivers immediate appeal, with satisfying flavours over an elegant frame. A bright, mid-weight, white peach-accented, gently oaked wine grown on selected sites across Australia's highest performing Chardonnay region.



£10.29

2019 Villa Maria Reserve Pinot Noir 14% MCLAREN VALE

This is an accessible, ripe and juicy Shiraz with notes of blueberries and spice. There are supple tannins and stylish French oak influence. A well loved style from selected vineyard parcels around Blewitt Springs.



giornata

Paso Robles, USA

2018 Giornata Barbera 13.5% £14.99

Paso Robles is one of the most diverse AVAs in California. Their 'Giornata' wines are beautifully made and come with a simple and genuine story. Brian and Stephanie Terrizzi have spent the last decade proving that California can make both interesting and high quality Italian varietal wines.

They've now found a range of sites with compelling vineyards of Aglianico, Barbera, Sangiovese, Nebbiolo and Fiano. Steph manages these sites and retains full control in the vineyard. Whilst the fruit quality is unmistakably new world, winemaking leans more towards the Italian style with an emphasis on balance and subtlety over intensity and extraction.

Vegetarian & Vegan

2017 Giornata French Camp Aglianico 14% £14.99

The nose is bold with complex aromas of black fruits, leather, game and spice. Ripe blackberry fruit character comes to the fore on the palate, giving way to savoury flavours of game and garrigue. The wine has great structured tannins but is immensely approachable now.

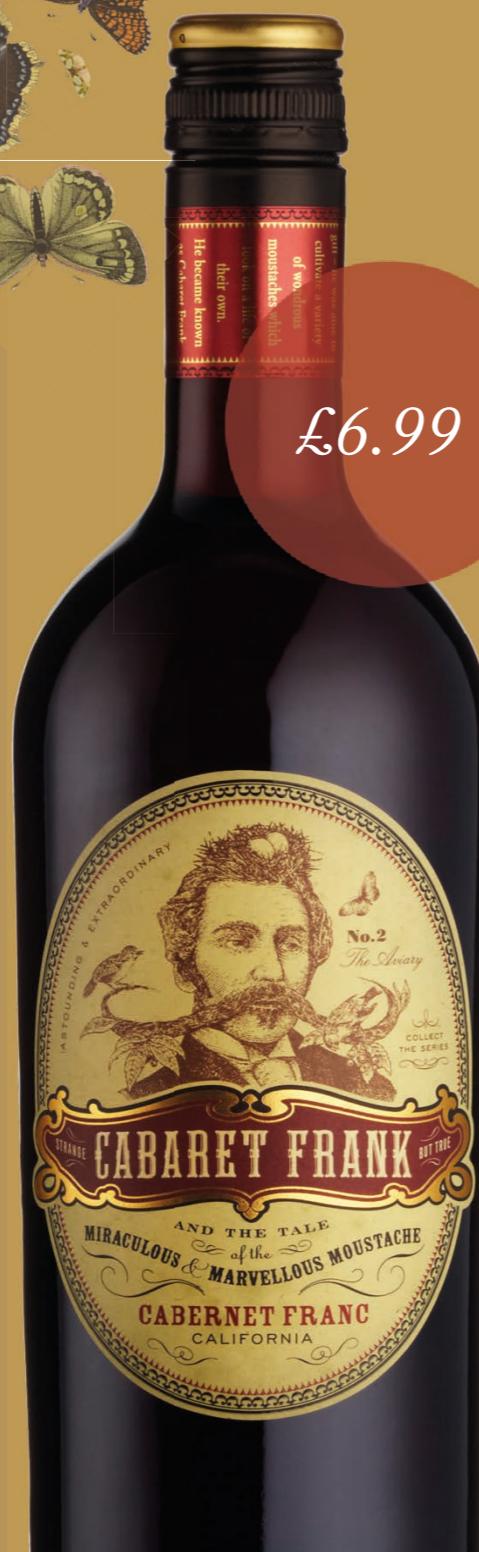
Vegetarian & Vegan

2018 Cabaret Frank, Old Vine
Cabernet Franc 14.5%
LODI, CALIFORNIA

Made predominantly from Old Vine Cabernet Franc (85%), the balance being a harmonious blob of sibling Cabernet Sauvignon. The grapes are harvested from 'old vines' (45 years) sourced from the single biggest Cabernet Franc vineyard in the world located in Lodi, Central California. The wine has spent just two months on oak to enable the true flavours and characters of the Cabernet Franc (and touch of Cabernet Sauvignon) to shine through.

62 Bright notes of juicy red fruits are complemented by blackcurrant leaf notes so typical of Cabernet Franc. Smooth, medium bodied and easy drinking wine that strikes a lovely balance with its blackberry, plum and dark cherry fruit characters coupled with classic varietal leafy tones. The story and overall package may be light-hearted, but the wine inside is as ever, seriously good!

Food recommendations: This is a food wine that really lends itself to vegetarian dishes. Try it with grilled eggplant or zucchini, or with meals containing green peppers (capsicums), cabbage, or herbs (particularly sage, thyme, rosemary or saffron). A versatile wine that is also fantastic with tomato based dishes; lighter meats such as turkey or chicken, along with game meats like duck; and richer beef based dishes like steak or veal.



“Things aren’t made like they used to be”

Old Git Gin NV 41%
EAST SUSSEX, ENGLAND

Back by popular demand, the Old Git returns! And this time he claims to know a thing or two about gin. Yes, he'll drone on about how the nation's favourite spirit 'isn't made like it used to be', in fact for this Old Git nothing ever is... Well, this time he's wrong, because here's a gin that actually is! Old Git Gin is a gin made just as it should be. Traditionally double distilled in two-hundred litre copper alembic stills, with a handful of heady botanicals, for a racy gin packed with charm, that will delight even the stiffest of gin bores.

Juniper led and refreshingly dry. Full of citrus notes, and summer berry richness, with a smooth cardamom finish.



£15.59
(50cl bottle)

