

SUMMER 2021

The D. Byrne & Co.

Newsletter

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edition eleven
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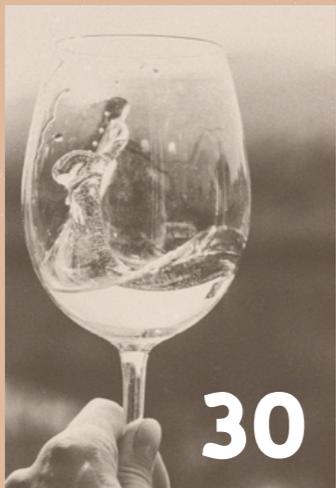


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**we can also make an all red or an all white everyday case if you'd prefer*

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.

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

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



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.

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THE BBQ Cage:

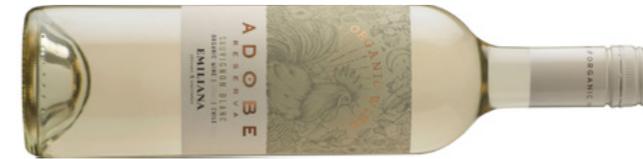


Mirabello Pinot Grigio Rosé 12.5%
LOMBARDIA, ITALY

A fresh and appealing style of Pinot Grigio rosé from the Pavia zone of north-west Italy. The addition of early-harvested Pinot Noir grapes and gentle pressing give a delicate salmon pink colour and subtle red berry fruit. Pale coral pink - strawberry and bramble aromas lead onto a delicate, yet juicy palate with red berry characters. Slight creaminess leads to a crisp dry finish.

Food recommendations: Serve chilled as an aperitif or to accompany salads, cold meats such as salami or smoked chicken, or seafood dishes.

Vegetarian & Vegan



Adobe Reserva Sauvignon Blanc 13%
D.O. VALLE DE CASABLANCA, CHILE

The complex nose presents citrusy and grapefruit and lime notes with a subtle touch of white peppers. The smooth palate bursts with citrus freshness balanced by good volume and persistence.

Food recommendations: Ideal with shellfish and lighter fish prepared with lemon, such as ceviche. It also makes a good companion for sushi and pastas with seafood sauces, or to enjoy as an aperitif with fresh cheese.

Vegetarian, Vegan, Organic & Sustainable



Selon Létang Viognier 13.5%
LANGUEDOC, FRANCE

This Viognier is 'frais'; vinified dry, with honeysuckle and mandarin notes and a pithy and clean finish. Lively and peachy with a thread of acid which keeps things 'frais'.

Food recommendations: Delicious with Thai or fusion food or meats cooked in creamy or fruity sauces.



Akurra Chardonnay 14%
VICTORIA, AUSTRALIA

'Akurra' known as the rainbow serpent is the snake deity of the Aboriginal people, Akurra is believed to bring water and nourishment to the land and crops. Notes of fresh tangerine peel and apricot on the nose, with a delicious palate of tropical fruits and a mouth coating finish.

Food recommendations: Great with all Sushi or a bowl of fresh Mussels.

Vegetarian & Vegan

False Bay 'Slow' Chenin Blanc 13.5%
STELLENBOSCH, SOUTH AFRICA

Wild yeast fermentation is key to this benchmark Chenin Blanc. The long wild yeast ferment provides bready aromas and additional complexity to the wine. Dried herbaceous notes, including fennel and aniseed from the nearby fynbos, dominate the nose, followed by a creamy lemon character. The palate is reminiscent of the nose, with great textural complexity.



Food recommendations: A versatile wine equally well suited to partner lobster and other seafood, risotto or herb roast chicken. Can also handle spice very well.

Vegetarian, Vegan & Sustainable



Sabina Viura Blanco 12.5%
NAVARRA, SPAIN

80% Viura (the same grape used to make white Rioja) and 20% Chardonnay to add a bit of richness to the blend. This is a lively, lemony white with delicate grapefruit aromas. It's clean, sprightly and refreshing.

Food recommendations: Try with fish dishes and salads.

Vegetarian and Vegan



Les Oliviers Merlot Mourvèdre 14%
LANGUEDOC, FRANCE

Brightly perfumed fruit, a hint of lavender, then classic Merlot flavours: ripe red summer berries, plums and damsons. Mourvèdre shows its grip with warm spice and a green, herby edge on the finish.

Food recommendations: Can be enjoyed with or without food, although it would happily partner hearty pastas and Mediterranean dishes flavoured with tomatoes, olives or anchovies.



Pedrera Monastrell 13.5%
JUMILLA, SPAIN

A full-flavoured unoaked Monastrell - capturing the essence of Jumilla! Appealing aromas of dark red cherry and ripe plum. A bright, fruit-forward style with plush bramble, plum and mocha characters, wrapped up in smooth, rounded tannins.

Food recommendations: Perfect with pasta, pizza, red meats and casseroles.

Vegetarian & Vegan



El Monstruo de las Montañas Malbec Bonarda 13.5%
MENDOZA, ARGENTINA

High in the hills lives a lonely beast – Ucumar, the Andean yeti. Reports are rare but a “huge, silent monster” roams the mountains above Mendoza. El Monstruo de las Montañas celebrates this mystical hill-fellow in a richly-flavoured, toothsome and big-hearted blend of local legends Malbec & Bonarda. The nose offers an appealing mix of spice, bramble fruit and follows on the palate with dark, damson and savoury overtones. It finishes smooth and rounded.

Food recommendations: Throw a steak on the BBQ and sit back with your mates with a glass of this wine.

Vegetarian & Vegan



Delincuenta Garnacha 13.5%
CAMP DE BORJA, SPAIN

A fantastic value Campo de Borja Garnacha. On the nose are bright plum and redberry fruit aromas with a touch of bramble. The palate is rich and full bodied yet remains incredibly soft, smooth and welcoming.

Food recommendations: Anything barbecued! burgers, cheese and pizza.

Vegetarian



Ke Bonta Sangiovese 12.5%
PUGLIA, ITALY

An incredibly easy drinking red from Puglia. Crunchy red fruit and a touch of pepper spice on the palate. This is a fresh, medium-bodied style with a refreshing edge.

Food recommendations: A fantastically juicy food wine, try with pasta dishes (particularly those in a tomato based sauce) cheese, or beef and lamb.

Vegetarian and Vegan



Jammy Monkey Shiraz 14%
VICTORIA, AUSTRALIA

Plum and mulberry characters with the trademark Shiraz spice. On the palate it's smooth yet full bodied, with a touch of subtle oak giving the wine complexity. This is the perfect easy drinking red to crack open with the BBQ.

Food recommendations: Pair with Barbecued meats, or alternatively try with strong flavoured meats such as duck or venison in a rich, fruity sauce.

The wine's label is a nod to the endangered Langur monkey, there is only a population of 3000 worldwide.

Vegetarian and Vegan

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SUMMER Case:



Adobe Reserva Rosé 12.5%
D.O. VALLE DEL RAPEL, CHILE

Chile does Provence minus the price. Refreshing and delicious predominantly from Emiliana's organic vineyards in Colchagua and Cachoploal valleys. Pale almost Provençal-pink in colour with gentle strawberry and red cherry aromas. The palate is medium in weight with fresh summer fruits and a silky yet refreshing finish. Delicate and easy to drink.

Food recommendations: Ideal as an aperitif or with sushi, creamy cheeses, and ethnic foods, among others.

Vegetarian, Vegan, Organic & Sustainable



Diez Siglos Rueda Verdejo 13%
RUEDA, SPAIN

Complex, vibrant wine from one of Rueda's most modern and progressive producers. Intense aromas of stone fruit, tangerine oil and citrus. A rounded and complex palate, with peach and apricot fruit and notes of grass and fennel. Textural, though bright and pure with a long finish.

Food recommendations: Classic white for fish, chicken and rice dishes.

Vegetarian and Vegan



Château Oumsiyat, 'Blanc de Blanc' 13%
BEKAA VALLEY, LEBANON

A mouthwatering wine with refreshing flavours of ripe yellow fruits and subtle floral overtones. Beautifully balanced on the palate with a soft, fruity finish.

Food recommendations: Works fantastically with Lebanese dishes, who would have thought?

Vegetarian and Vegan



La Ruchette Dorée, Côtés du Rhône Blanc 13%
RHÔNE, FRANCE

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.

Food recommendations: A lovely apéritif or with light starters and grilled fish.

Vegetarian and Vegan

Seriously Cool Chenin Blanc 13%
STELLENBOSCH, SOUTH AFRICA

This elegant wine displays aromas of stone fruit, white flowers and a hint of honey. Because of the longer alcoholic fermentation the flavours are well integrated on the palate and ends with a crisp acidity. A seriously good wine!

Food recommendations: Great with seafood, pasta, salads, chicken... just give it a go with anything you want.



Vegetarian, Vegan & Sustainable



Zagare Vermentino 13.5%
SICILIA, ITALY

A vibrant and expressive Vermentino from Sicily's west coast, where many of the vineyards face the sea to benefit from light reflected from the waves. It's named after the delicate white flower of the lemon tree. Ripe stone fruit aromas with zesty lemon and floral notes. The palate has bright citrus peel and peach characters, an appealing texture and minerality, fresh acidity and a gently savoury finish.

Food recommendations: Delicious with fish and seafood, and simple pasta dishes.

Vegetarian and Vegan



Undurraga Carmenère 13%
VALLE CENTRAL, CHILE

An intense violet colour, this Carmenère delivers exuberant red fruit aromas, through to a fruity palate with vibrant notes of cherry. With a smooth texture this is a great easy drinking wine.

Food recommendations: Try with earthy flavoured stews or lamb cooked with plenty of rosemary.



Château de Belleverne, Chénas 13.5%
BEAUJOLAIS / MACONNAIS, FRANCE

Deep and beetroot-stained, the palate is reminiscent of ripe Victoria plums; plush with a gorgeous velvety texture, pleasantly cleansing tannins and an uplifting, crisp finish.

Food recommendations: Salads - especially with chicken or bacon (think frisée with lardons) - with pomegranate seeds, dried cherries or cranberries. Also works well with a full-flavoured goats cheese.

Vegetarian and Vegan



Evaristo Tinto 13%
LISBON, PORTUGAL

A deliciously fruity blend of indigenous Portuguese and international grape varieties grown in the vineyards surrounding Lisbon. This easy-drinking wine is bursting with aromas of ripe cherries, juicy blackberries and blackcurrants. On the palate, plush tannins give a lovely mouthfeel and a crisp acidity carries the mellow fruit flavours onto the smooth finish.

Food recommendations: Would work with a range of pasta dishes as well as beef and poultry based dishes.

Sustainable



Molinillo Malbec 14%
MENDOZA, ARGENTINA

Inspired by the beautiful geometric ceramic tiles found throughout Mendoza, Molinillo is an official style of pin wheel tiling. The wine has a bright, lifted nose with freshly picked blueberry fruits and expressive violet notes. The pallet is juicy, but balanced. Ripe berry fruits are abundant, whilst gentle spice adds dimension. It's weighty with soft, gentle tannins and an enduring fruit charged finish.

Food recommendations: Steak... juicy, thick and rare.

Vegetarian and Vegan



Artesa Rioja Tempranillo 13.5%
RIOJA, SPAIN

A modern, unoaked, vibrant and juicy style of Rioja - a great introduction to wines from the newly styled 'Rioja Oriental' (from the eastern region of Rioja - previously known as Rioja Baja). Appealing black fruit aromas and hints of sweet spice lead to juicy plum, raspberry and liquorice characters on the palate. The finish is elegant and poised with ripe tannins.

Food recommendations: Will go well with lamb and mint kebabs, or a hearty Spanish paella.

Vegetarian and Vegan



Tikveš 'Cuvee Methodius' 14%
TIKVES, REPUBLIC OF NORTH MACEDONIA

A deeply coloured red wine revealing vibrant aromas of blueberries and blackberries, with hints of chocolate and cocoa. Full bodied and harmoniously balanced, with ripe, smooth tannins and juicy plum and blackberry flavours.

Food recommendations: Ideal with white meat and salads.

Vegetarian and Vegan

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£7.99



£8.29



Sunshine Rosés

Gris Marin Gris de Gris IGP Rosé Sable de Camargue 12.5%
LANGUEDOC, FRANCE

A delicious, pale and versatile rosé from the sandy Camargue. Delicious ripe peach and melon, with a twist of pink grapefruit zest and the freshness of a sea breeze. An enchantingly pale, copper coloured rosé - even more sophisticated looking than its chic cousins from Provence - with a lovely weight and texture across the length of the palate and a dusting of Southern French spice.

Food recommendations: Pair with a sunny terrace and a slice of pissaladière. A perfect apéritif, either on its own or served with slices of saucisson and fresh gougères. Also the perfect choice to drink with summery salads, soupe au pistou, or a wide range of simply prepared fresh fish and shellfish dishes, be it barbecued sea bream, a plat de fruit de mer or sushi, sashimi and tempura. *Vegetarian & Vegan*

Lieux Perdus Pinot Noir Rosé 12.5%
LANGUEDOC, FRANCE

Not just another pretty pink rosé, this is Pinot Noir rosé with substance; delicate and dry but with enough substance to keep coming back, glass after glass. Sit back, dig your toes into the sand and forget about life for a while...

Food recommendations: Pair with fresh seafood and light salads, preferably enjoyed sitting under an umbrella in the sun. *Vegetarian & Vegan*

New to the cellars

We're always on the look out for new and interesting bits to add to our ever growing cellars; wines that not only offer fantastic value for money but taste fantastic too and with these new offerings we hope you'll agree that we've more than fit that criteria.

If Southern French reds are your thing, then you're in luck, we've had a number of new arrivals to the shelves ranging from the Rhone valley to Languedoc, to Aveyron. If you're wanting something to sip in the sun, then we've got a fantastic new Provençal Rose, a refreshingly crisp Albariño, and a new white and rose from the fantastic 'Henners' based in Sussex.

Or, if you're into Natural wines then we've got a couple of new reds for you to try, one from Castilla y Leon in Spain, the other from the Martinborough region of New Zealand.





£14.59

2019 CHARLOTTE & JEAN BAPTISTE SÉNAT, 'ARBALETE & COQUELICOTS' MINERVOIS

LANGUEDOC-ROUSSILLON, FRANCE 13%

Jean-Baptiste and Charlotte Sénat have been working their fifteen hectare domaine in the heart of Minervois since 1996, when they escaped to Trausse in the foothills of the Montagne Noir from Saint-Germain in Paris. The soils are limestone-clay and their mainly south-facing vineyards are set in the heart of the garrigue. Arbalette... is 80% Grenache from 20-year-old vines, 20% Syrah from 30-year-old vines. Super drinkable Minervois delivered with a bit of rock 'n' roll swagger. Cherry-red in the glass. Aromas of red berries, violets and sweet spices. On the palate, crunchy fruit meets with touches of spicy old-vines complexity. The name of the wines takes inspiration from 'Guns & Roses' – with a sprinkle of little poetic licence – translating literally as 'crossbow & poppies'.



£13.59

2016 DOMAINE MATHA, 'LAIRIS' MARCILLAC

MARCILLAC & AVEYRON, FRANCE 11%

Marcillac is good for you, indeed after the third glass or so you feel that your life expectancy has substantially increased! The grape variety is known locally as Mansois (the local patois for Fer Servadou). The soil of Marcillac is very particular, called "rougier" by the locals, due to its intense red colour, thanks to the high iron content. The wines are high in jagged acidity with a haunting earthiness and should be drunk with food: confit de canard, oxtail with carrots or a traditional pot au feu are choice partners.

Jean-Luc Matha trained to be a clown and priest (although not necessarily at the same time) before finding his true vocation. The Cuvée Lairis undergoes 28 days of maceration in closed fermenters. The wine exhibits a supple texture full of red and black fruits. There's a rustic nose of white pepper, paprika, heather and wild herbs, vibrant palate of plum-skins, morello cherries and currants with a haunting earthiness and jagged acidity. A totally individual wine from the wilds of Marcillac.



£10.59

2018 LE ROUGE DE L'AZEROLLE

LANGUEDOC-ROUSSILLON, FRANCE 12.5%

Located in Badens due east of Carcassonne in the south west part of Minervois, Raymond Julien is a grower to watch. Le Clos de l'Azerolle is pure (and I mean pure) Carignan from fifty year old vines, sinewy yet supple, brambly chewy fruit with a most agreeable iron-earthiness. "A modern style but well done," says Decanter awarding it four stars.

A superb, juicy, dark-red wine which delivers bags of fruit. Smoky and leathery on the nose, packed with strawberry and raspberry flavours and notes of dried figs and cherries, roast herbs and spices.

£11.99

2017 DOMAINE DU METEORE, FAUGÈRES "LES LÉONIDES"

LANGUEDOC-ROUSSILLON, FRANCE 13%

The vineyards of Faugères are planted on steep-sloped schist outcrops of the Cévennes. This particular estate owes its name to a 10,000-year-old meteor, which can be seen at the base of the crater in Cabrerolles. The Léonides, described by Paul Strang as "one of the bargains of the appellation", is made from roughly equal quantities of Syrah, Grenache and Cinsault.

The wine itself is a traditional meaty Faugères with its gorgeous deep colour, heady aromas of flowering shrub, bay, balsam and serious quantities of dark smoked fruits on the palate.

£17.59

2019 CHARLOTTE & JEAN BAPTISTE SÉNAT, 'LA NINE' MINERVOIS

LANGUEDOC-ROUSSILLON, FRANCE 13.5%

Jean-Baptiste and Charlotte Sénat are certified organic and carry out all work by hand. Vinification takes place with minimal intervention in a mixture of large and small casks (stored underground): natural yeasts, no fining, no filtration and only a tiny bit of sulphur are the recipe for living and drinkable wines. Everything is done by gravity to avoid pumping. La Nine has a cuvaison of 16 days with pigeage and spends ten months in cuvée and barrels before being bottled (by gravity) without filtration.

The exact composition of the blends changes from year to year but La Nine generally features a mixture of around 50% Carignan (100 plus year old vines), 20% Grenache (including 60 year old + gnarled gobelet vines), 10% Syrah, 10% Mourvèdre and 10% Cinsault (40 year old vines), a delicious wine with notes of spice over black fruits. Lovely equilibrium, elegant tannins and mellow mouthfeel.

£11.59

2017 GIANNI MASCIARELLI, MONTEPULCIANO D'ABRUZZO

ABRUZZO, ITALY 13.5%

Gianni Masciarelli, who died in 2008, and his wife Marina Cvetic have been among the shining beacons of Abruzzo. For years, this beautiful land, with its abundance of sun, great soil and the easy-to-grow Montepulciano grape, had wallowed in mediocrity as scores of producers were clearly taking advantage of what was given to them. Gianni, along with his inspiration, the reclusive genius Edoardo Valentini, proved to the rest of the world, through hard work, low yields, and a desire to be the best, that Abruzzo and the Montepulciano grape could produce world-class (and then some) wines.

An intense, ruby-red colour with little transparency. The nose reveals great personality with powerful, elegant and clean aromas. Flavours of red berries, cherries and redcurrants with secondary notes of violet and tobacco. The tannins are fine and rounded.





2020 HENNERS GARDNER STREET ROSÉ

EAST SUSSEX, ENGLAND 12.5%

Gardner Street is the historic name of Henners' home village of Herstmonceux. The old name captures the hand-harvested, artisanal craft of tending vines & wines down English country lanes. A modern marriage of bright Pinot Noir and plush Pinot Meunier. Seaside salinity and mandarin zest on the nose. There's a beach pebble minerality texture to the palate along with a blood orange tang. Persistent zing and lift to the finish. Try clam linguine with a splash of Gardner Street Rosé in there, pair with all things prawn or a beef carpaccio.

Vegetarian, Vegan & Sustainable



2019 SHADOW POINT CHARDONNAY

MONTEREY, USA 14.5%

The name Shadow Point relates to the shadows which form over the vineyard as the setting sun falls in the west, behind the neighbouring hills.

This is a modern CA Chardonnay, on the nose there is an appealing salinity over toasted hazelnut aromas. The palate has a stone fruit and struck match structure to it that gives it a gentle minerality. This wine's crying out for buttery chicken, pork tenderloin or a mushroom stroganoff.

Vegetarian & Vegan



2019 DOMAINE LA FONT DE NOTRE DAME RASTEAU

RHÔNE, FRANCE 14%

Domaine la Font de Notre Dame is a small estate based at the foot of the Dentelles de Montmiral and run by two brothers, Frédéric Roux and Boris Roux. The Roux brothers have worked at the winery for over 30 years, taking over in 2016. The fountain on the label reflects one that is at the winery, which had been a place of pilgrimage for the Provençale people in the Middle Ages. It was believed its waters could protect them from the Black Death.

A rich and complex wine, the palate is brimming with ripe red summer fruits from the Grenache, the Syrah brings a touch of peppery spice, and Mourvèdre brings a savoury herbal twist.

Vegetarian & Vegan



2015 MONTRESOR AMARONE DELLA VALPOLICELLA 'SATINATO' (37.5CL)

VENETO, ITALY 15%

Half bottles make a lot of sense for Amarone. Montresor's signature 'Satinato' is an attractive and approachable style, looks great and is sensibly priced.

Hints of coffee and chocolate on the nose with ripe crushed berry, bitter cherry and sweet plummy fruit on the palate - backed by notes of bitter chocolate. Rich and warming yet fresh and well-balanced, with supple tannins and a rich texture.

Vegetarian & Vegan



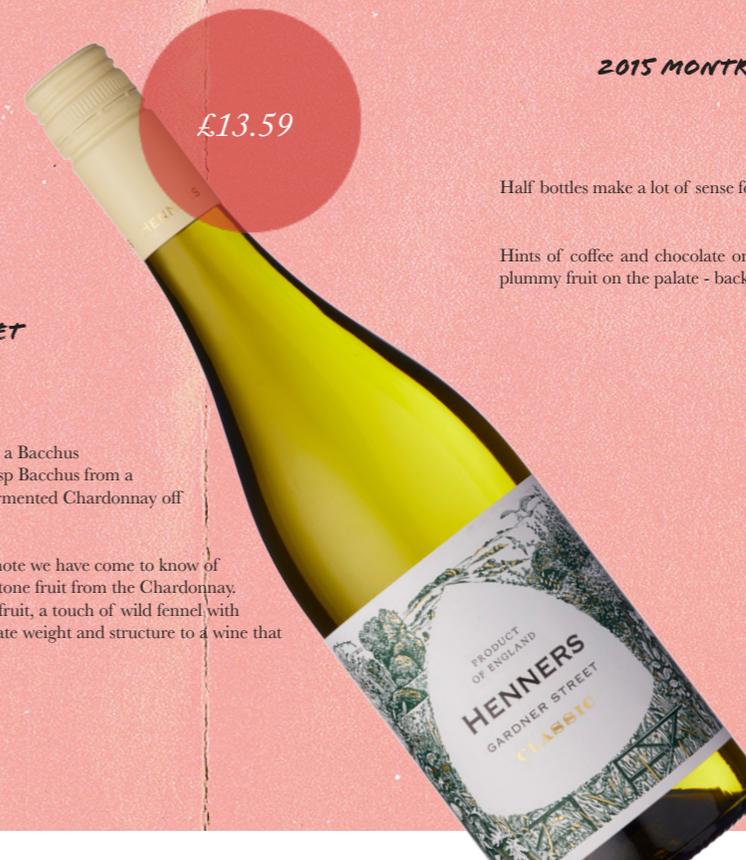
2019 SHADOW POINT PINOT NOIR

MONTEREY, USA 14%

Shadow Point wines come from vineyards in Monterey, California's Central Coast region and sit next to a chain of hills which separate the vineyards from the Pacific coast.

This wine combines delicious red cherry and dried cranberry concentration, with a touch of dark spice. The palate has wild bramble and cherry pie notes. It finishes bright, fresh and gently toasty.

Vegetarian & Vegan



2020 HENNERS GARDNER STREET CLASSIC BACCHUS CHARDONNAY

EAST SUSSEX, ENGLAND 12.5%

Hennessy broadens its core portfolio to encompass a Bacchus Chardonnay blend from 2020 vintage. Bright, crisp Bacchus from a favoured Kent grower laced with a little barrel-fermented Chardonnay off Hennessy structured clay vines.

Gardner Street has the classic floral, elderflower note we have come to know of contemporary Bacchus married with a touch of stone fruit from the Chardonnay. On the palate there's an abundance of red apple fruit, a touch of wild fennel, with the barrel fermented Chardonnay giving mid palate weight and structure to a wine that ultimately finishes with a brisk, present acidity.

Vegetarian, Vegan & Sustainable



£8.59

2018 CHÂTEAU DU CEDRE 'CAMILLE' MALBEC

CAHORS, FRANCE 13%

If you think that Cahors is just brushing your teeth with tannin-flavoured twigjuice, think again! Pascal Verhaeghe has been the driving force behind the Cahors "Quality Charter" and quality oozes from these wines. The estate was originally created by Charles Verhaeghe on vineyard land devastated by the frosts in 1956 in Viré-Sur-Lot. His sons Pascal and Jean-Marc duly studied winemaking, the former in Burgundy and California, the latter in Bordeaux.

Approachable and soft, this malbec is about pure fruit with no oak ageing. It's Medium in body, jammy and has a spicy, rounded finish.

Vegetarian, Vegan & Organic

2019 BODEGAS TERRAS GAUDA 'ABADIA DE SAN CAMPIO' ALBARINO

RIAS BAIXAS, SPAIN 12.5%

Terras Gauda is notable for owning around 85% of its own vineyards; the remainder of the grapes are provided under strict quality control agreements with local growers. Having this control allows the estate to pick later and more selectively. The result is that Terras Gauda is one of the few wineries that do not need to do a malolactic on any of their wines, which is why they taste so exceptionally fresh and bright.

This is a very attractive Albariño with aromas of white flowers and lemon zest leading into a very crisp palate of citrus, grapefruit, pineapple and mandarin flavours.

£13.99



£11.99

2020 MAISON BOUTINOT CUVÉE EDALISE, CÔTES DE PROVENCE ROSÉ

PROVENCE, FRANCE 13%

The wine is sourced from a single cellar by their master blender, Samantha Bailey, who selected a number of cuvées to find the perfect blend. Composed of typical Provençal varieties of Grenache, Cinsault and Rolle. The Grenache brings notes of white peach along with red berry fruit. Cinsault offers delicate spice and a herbaceous twist. Rolle offers delicate floral aromatics of orange blossom and mandarin.

Delightfully crisp and refreshing, as Provence rosé should be. Powdery pink in colour, with notes of white peaches, redcurrants and mandarin.

Vegetarian & Vegan



2019 ALFREDO MAESTRO 'EL MARCIANO' GARNACHA

CASTILLA Y LEON, SPAIN 15%

Alfredo Maestro Tejero's vineyards are located within the Ribera del Duero D.O., but Alfredo prefers not to participate in the D.O., so the wines are Vino de la Tierra de Castilla y León. His are completely natural wines, with no sulphur added in the vineyard or the winery. All vineyard treatments are natural, and many of them follow biodynamic practices

This is a natural wine, using organic fruit and with no added sulphites. It is full bodied yet rustic in style, with notes of dark fruit and spice.

Natural, Vegetarian, Vegan, Organic & Biodynamic



£14.59

£21.99

2019 CAMBRIDGE ROAD CLOUDWALKER NERO MARTINBOROUGH, NEW ZEALAND 13%

From Lance Redgewell of Cambridge Road comes the 'Cloudwalker' Pinot Noir. Fermented whole bunch, this natural wine is then matured in neutral oak before being bottled.

Light in style with floral, spicy, stem derived characters on the palate with some textural charm and pleasant spice/pepper aspects.

Natural, Vegetarian, Vegan & Organic



£11.59

2019 CHATEAU MOURGUES DU GRES, COSTIERES DE NIMES 'LES GALETS ROUGE'

RHONE, FRANCE 14%

Mourgues was originally a Provençal name for Ursuline nuns, the farm originally having belonged to a convent near the village of Beaucaire. With Mont Ventoux visible from the top of the vineyard slopes this is a region that feels closer to Provence or the Rhône than the Languedoc.

The Galets Rouge is predominantly Syrah with Grenache and a touch of Marselan. Notes of violets and bubbling with aromatic red fruits. Deep purple/red colour, warm nose of black and red confit fruits, mure and cassis on the palate with bitter liquorice and roast herbs.



£16.99

CLOS FANTINE, FAUGERES TRADITION

LANGUEDOC-ROUSSILLON, FRANCE 14%

The estate is in the commune of Cabrerolles in Faugères. Two sisters and one brother run this vineyard, following the death of their parents. Whilst not holding a certificate for either organic or biodynamic farming, the vineyard is run with the utmost respect for nature.

The red is 40% Mourvèdre with approximately 25% Carignan, 10% Syrah, and 25% Grenache. Drinking this Faugères will make you feel close, or even closer, to nature. This is a crawl on the wild side; the fruit is meaty with game-and-gravy flavours and lots of garrigue notes of bay and roasted thyme and there is pronounced bonfire smokiness on the finish.



£9.59

2018 VINICOLA CORELLANA, 'DONKEYJOTE' GARNACHA

NAVARRA, SPAIN 13.5%

Vinícola Corellana is a dream shared by three friends who are united by their authentic passion: wine. Therefore, in 1989, they started the winery, whose vineyards are situated in the Ribera Baja region of Navarra, an area known for its excellent market garden, vegetables and, of course for its vine growing culture. The winery, represents the perfect blend between tradition and

Deep ruby with violet tinges, intense and complex with subtle notes of ripe red and black fruits as well as prunes and liquorice. As the wine opens it shows some spiciness and an earthy touch. Light and elegant tannins.



£15.99

2016 DOMAINE DIDIER CHARAVIN, RASTEAU PRESTIGE

RHONE, FRANCE 14%

A delicious wine with an expansive nose of roasted currants, warm meat and fresh coffee beans with a good slew of spice and mineral. Develops in the glass to reveal fruits macerated in port, the mouth is enhanced and filled with flavours of plums and tobacco, the tannins are round and the whole experience is completed by a waft of secondary gamey aromas. Amazingly impressive, thoroughly justifying the rather expensive price tag, wines that would hold their own (Rhône?) with many a top Châteauneuf.



£16.99

2018 VILLALOBOS, CARMENERE VALLE DEL COLCHAGUA, CHILE 12.5%

The Villalobos family estate is located close to the village of Ranguili and is entitled to Colchagua Valley appellation of origin.

The philosophy of Villalobos is based on absolute respect for the environment where the grapes are grown. Viticultural methods involve the use of draught horses and natural forms of herb control in order to keep the natural balance. Grapes are hand-harvested, since the vines grow amongst rosehip, blackberry bushes and other native plants, which makes the harvest a logistical challenge to say the least! .Reddish purple with violet hues. The nose reveals a hint of herbal undertones and a strong scent of ripe, macerated cherries followed by a trace of green pepper with a hint of chocolate. The palate has marked acidity and smooth tannins, fruity, with a bitter chocolate finish.



£13.99

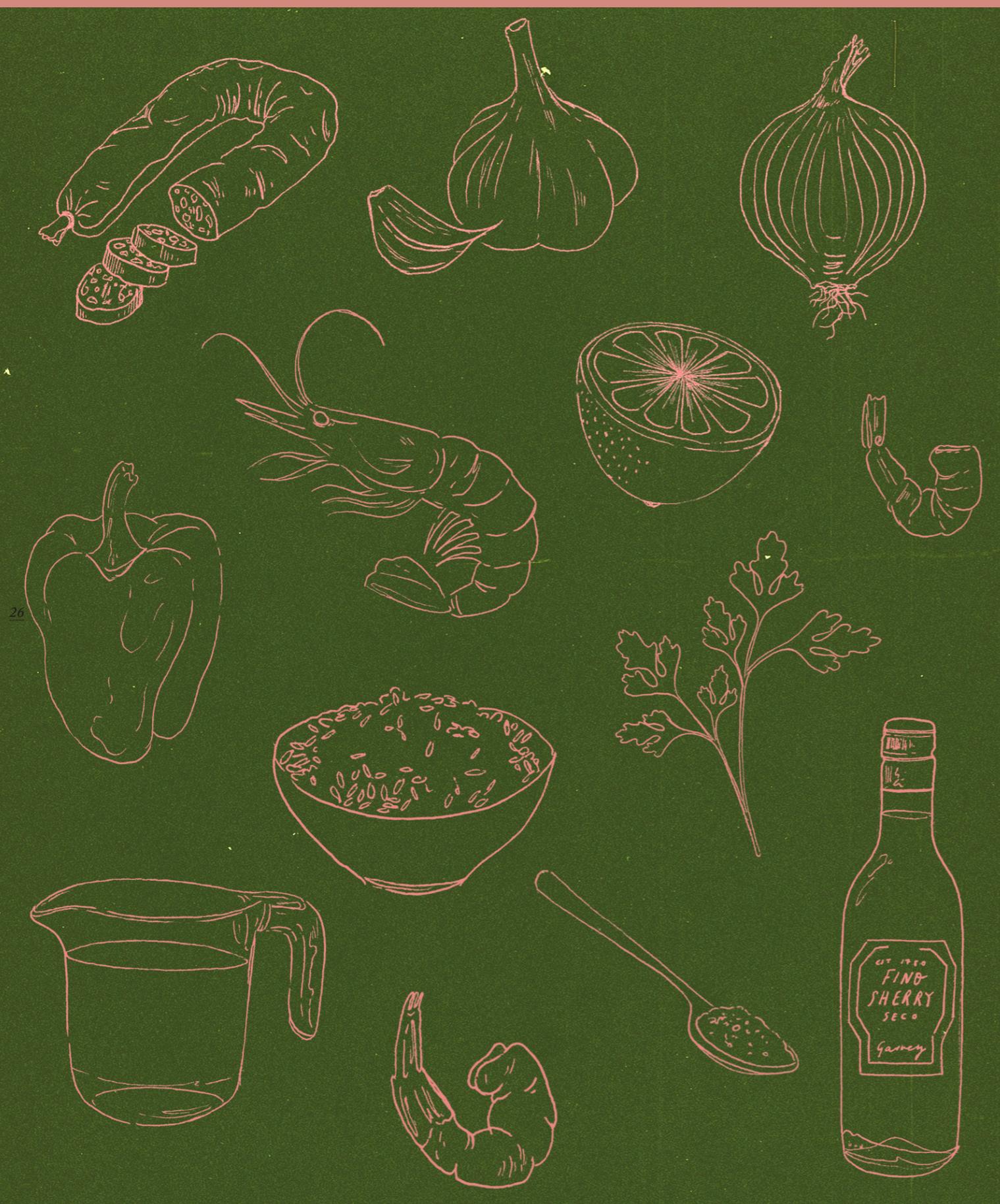
2017 BODEGAS FUENTENARRO CRIANZA

RIBERA DEL DUERO, SPAIN 14%

Bodegas Fuentenarro is a family winery owned by the family Pérez García. The winery is located in the municipality of La Horra, Burgos, with a long winemaking tradition in the heart of Ribera del Duero. The wines come exclusively from family owned vineyards. The youngest of these vineyards is 20 years old and the oldest 70 years, with different wines produced at each vineyard.

Pronounced aromatic intensity, fresh black fruits in abundance, some floral notes; red roses, native shrubs, thyme and rosemary. Also appearing are fig, mandarin, biscuit and black olive adding complexity to what is a very broad spectrum of aromas. A full bodied wine, with pronounced fruit intensity, the acidity providing an elegant freshness that combines with the soft ripe tannins.





KATE'S PAELLA RECIPE

The perfect summer evening meal, this recipe can easily be adapted to be vegetarian by omitting the chorizo, upping the amount of smoked paprika by another 1/2 teaspoon and adding in artichokes and green beans at the time of cooking the peppers instead of including the fish. Alternatively, if you prefer it meat heavy, you could swap out the fish and instead add some chopped up chicken thighs earlier in the cooking process. Crack open some wine and enjoy!

Serves 4

You will need:

- 1 tbsp olive oil
- 180g diced chorizo
- 200g king prawns
- 400g paella rice
- 3 garlic cloves
- 1 onion
- 2 red peppers (chopped)
- 3/4 teaspoon salt
- 1 teaspoon of sweet smoked paprika
- a good pinch saffron threads
- a generous handful of peas
- 1 & 1/2 pints chicken stock
- 60ml dry sherry (or 100ml white wine)

To serve:

- a handful of finely chopped parsley
- 1 lemon cut into wedges



- Put the chopped chorizo into a non-stick frying pan on a medium-high heat. Fry until it starts to get a little colour and its oil starts to release into the pan.

- Using a slotted spoon, transfer the cooked chorizo to a bowl and set aside. Be sure to leave the chorizo oil in the pan, as this provides some serious flavour and colour to the paella.

- Time to prepare the stock. Add a good pinch of saffron to your hot chicken stock and leave for a few minutes to allow the saffron to infuse and impart a little colour.

- Add 1 tbsp of olive oil to the chorizo oil, put the chopped onions, chopped red pepper and garlic into the pan. Fry gently until the onion is beginning to go translucent.

- Once your onions are at the translucent stage pop your chorizo back into the pan and add the paella rice, the 3/4 tsp of salt and 1/2 teaspoon of sweet smoked paprika. At this point I usually give everything a good stir, and turn the heat up to medium-high. You want the rice to start to take on a little colour from the chorizo oil and peppers.

- At this point add your dry sherry (or white wine), and cook for a minute or so until slightly reduced. You want to avoid stirring the paella from this point onwards as over stirring releases the starch in the rice and will make your finished paella gluey. Once the alcohol has reduced give the pan a shake to ensure the rice is in an even layer and slowly pour in the chicken stock until the rice is fully covered (if there's any stock left over keep it on one side as you may need it later.)

- Bring the mix to a boil then reduce the heat to medium-low. Feel free to give the pan a gentle shake a couple of times during the cooking process to ensure it's not sticking to the bottom.

- Cook the rice mix uncovered for around 20-25 minutes, then add the prawns (and any other seafood you'd like), nestling them gently into the top of the rice, as well as a handful of peas. Cook for a further five minutes without stirring.

- At this point the top layer of rice should be starting to look tender and the liquid should be absorbed (if not add another in any leftover stock or around 1/4 cup of water and continue to cook for another five minutes or so). You'll know it's ready as you will hear a faint crackling coming from the bottom layer of rice. This sound means that the rice is caramelizing/crisping up on the bottom (you want this, it's what the Spanish refer to as 'socarrat' and it's the key to both fantastic flavour and texture.) When you start to hear the sound turn the pan heat up for about 30 seconds or so (be sure to stop immediately if you start to smell burning!)

- Take the pan off the heat and cover your paella with either a lid or tinfoil, let it rest for around five minutes.

- Garnish the top with the chopped parsley and wedges of lemon and serve immediately.



£6.99

2020 DIEZ SIGLOS
RUEDA VERDEJO 13%

A complex, vibrant wine from one of Rueda's most modern and progressive producers. Intense aromas of stone fruit, tangerine oil and citrus. A rounded and complex palate, with peach and apricot fruit and notes of grass and fennel. Textural, though bright and pure with a long finish.

Vegetarian & Vegan



OR

£13.99

2019 CA N'ESTRUC
IDOIA BLANC 13%

An intriguing Spanish white blend from vineyards just a stone's throw from Barcelona Complex and layered with aromas of tropical fruit and brioche. Xarel-lo, Garnacha Blanca and Chardonnay grapes, with a touch of Macabeo. The wine spends 5 months in new French oak. The palate is opulent with savoury, nutty characters balanced by apricot and a touch of vanilla. Weighty with mineral complexity and bright citrus acidity on the finish.

Sustainable



Our Current Offers



2020 Seriously Cool Chenin Blanc 13%
STELLENBOSCH, SOUTH AFRICA

£7.99

Chenin Blanc produced from 30-40-year-old bush vine vineyards, with aromas of stone fruits, lime and elegant floral notes. This elegant wine displays aromas of stone fruit, white flowers and a hint of honey. Because of the longer alcoholic fermentation the flavours are well integrated on the palate and ends with a crisp acidity. A seriously good wine!

Vegetarian, Vegan & Sustainable



£9.59

2019 Seriously Cool Cinsault 12.5%
STELLENBOSCH, SOUTH AFRICA

Leading the march for Cinsault's renaissance in the Cape, Waterkloof give this variety a level of respect it rarely enjoys. A fine and friendly expression of the Cape's most under-rated variety. Bright fresh cherry fruits on the nose with a savoury, fynbos finesse. On the palate it has a cranberry freshness and texture with taut acidity and tremendous length.

Vegetarian, Vegan & Sustainable



2020 Adobe Reserva Gewürztraminer 13%
D.O. VALLE DEL RAPEL, CHILE

£6.99

The nose offers floral aromas of jasmine, lychee, and honey notes. The floral notes reappear on the palate, along with apricot, and mandarin orange. Medium bodied with good concentration and a refreshing ripe fruit finish. A Thai fighting delight!

Vegetarian, Vegan, Organic & Sustainable



£6.99

2019 Adobe Reserva Sauvignon Blanc 13%
D.O. VALLE DE CASABLANCA, CHILE

The complex nose presents citrusy and grapefruit and lime notes with a subtle touch of white peppers. The smooth palate bursts with citrus freshness balanced by good volume and persistence.

Vegetarian, Vegan, Organic & Sustainable

£6.99

2019 Adobe Reserva Pinot Noir 13.5%
D.O. VALLE DE BIO-BIO, CHILE

Light ruby red in colour with aromas of fresh strawberries accompanied by subtle notes of spices and a touch of minerality. The medium bodied palate is elegant, delicate and fresh with juicy sour cherry flavours balanced with ripe tannins and a long finish.

Vegetarian, Vegan, Organic & Sustainable

2019 Domaine des Tourelles White 13%
BEKAA, LEBANON

Impressive aromatic Lebanese white crying out for tasty Mediterranean food. Spicy, white peach characters with a sublime perfume jasmine from the Muscat. This wine is fresh and bursting with peach and apricot flavours. Beautifully balanced with an impressive backbone of elegant minerality, this is a delight to the senses.

Vegetarian & Vegan

2019 Domaine des Tourelles Rosé 12.5%
BEKAA VALLEY, LEBANON

Grown up, pale Rosé from Bekaa Valley. Pretty pink in colour, spice notes and plenty of strawberry and red cherry fruits. This is a fuller bodied rosé with warm southern flavours of ripe summer fruits with a zesty spicy finish.

Vegetarian & Vegan



£8.99

£8.99



£6.99

2019 Artesa Rioja Viura 12.5%
RIOJA, SPAIN

A fresh, unoaked Viura with lifted floral and citrus notes on the nose. The palate has orchard fruits, ripe melon and zesty acidity on the finish. This is a beautifully expressive, modern white Rioja.

Vegetarian & Vegan

£6.99

2019 Artesa Rioja Rosado 13%
RIOJA, SPAIN

A dry, approachable Rioja rosé with raspberry fruit on the nose. The palate has redcurrant and strawberry characters and a bright, juicy finish.

Vegetarian & Vegan

2019 Artesa Rioja Tempranillo 13.5%
RIOJA, SPAIN

A modern, unoaked, vibrant and juicy style of Rioja - a great introduction to wines from the newly styled 'Rioja Oriental' (from the eastern region of Rioja - previously known as Rioja Baja). Appealing black fruit aromas and hints of sweet spice lead to juicy plum, raspberry and liquorice characters on the palate. The finish is elegant and poised with ripe tannins.

Vegetarian & Vegan

2019 Diez Siglos Verdejo 13%
RUEDA, SPAIN

A complex, vibrant wine from one of Rueda's most modern and progressive producers. Intense aromas of stone fruit, tangerine oil and citrus. A rounded and complex palate, with peach and apricot fruit and notes of grass and fennel. Textural, though bright and pure with a long finish.

Vegetarian & Vegan





£9.59

2018 Pazo de Monterrey Mencía 13%
MONTERREI, SPAIN

The Pazo de Monterrey wine labels show one of the typical carnival costumes from Verin in Monterrei - that of the 'Cigarrón'. Here, close to the Portuguese border, these masked figures are a key, and unique feature of the carnival, which takes place in the run-up to Easter. Delicately fragrant with layers of wild flowers and ripe red berries, backed by hints of spice from its brief time in French oak. A typically subtle and elegant style of Mencía.
Vegetarian, Vegan & Sustainable



£7.99

2020 Valle Vento Gavi del Comune di Tassarolo 12.5%
PIEMONTE, ITALY

A zesty and appealing organic Gavi from the Tassarolo zone, close to La Battistina and regarded as one of the best vineyard areas in the Gavi region. Gently aromatic with zesty citrus, stone fruit and white flower characters. Lime, honeysuckle and mineral notes come to the fore on the expressive, vibrant palate. Ripe and textural with taut acidity leading to a clean, zingy finish.

Vegetarian, Vegan, Organic & Sustainable



£8.29

2019 Castel del Lupo Pinot Grigio 'Della Ginestra' 12.5%
LOMBARDIA, ITALY

A subtle, delicately aromatic, floral and lightly nutty nose with citrus and white peach notes. The palate has fresh stone fruit and lemony characters leading to a gentle, textured mid-palate and an attractively crisp, saline finish with a touch of white spice.

Vegetarian, Vegan, Organic & Sustainable



£8.99

2018 Alasia Langhe Nebbiolo 14%
PIEMONTE, ITALY

Attractively aromatic with dried red fruits, floral notes, and hints of sweet spice. The palate offers ripe cherry and berry fruits balanced by a lightly toasty, savoury complexity with finely-grained tannins.

Vegetarian & Vegan

£7.59

2020 Caparrone Abruzzo Passerina 12.5%
ABRUZZO, ITALY

Passerina is an indigenous variety from Italy's Adriatic coast. Like the riper, fuller, hugely popular Pecorino, it's a great accompaniment to the local seafood. Fresh, lightly grapey nose, youthful and aromatic with lemon zest, sherbet and grapefruit. The palate is bright with incisive citrus and stone fruit characters balanced by brisk acidity, leading to a clean, crisp finish.

Vegetarian, Vegan & Sustainable

£8.99

2018 Tenuta Serranova Ottavianello 13.5%
PUGLIA, ITALY

Ottavianello is the name given to the Cinsault grape in southern Italy, and the tiny Ostuni DOP is the only one in Italy dedicated to the grape. The Tenuta Serranova estate is one of its leading producers. Vibrant aromas of red berries, violets and a hint of spice. The palate has bright bramble fruit characters, supple tannins and juicy acidity.

Vegetarian

£7.29

2018 Uggiano Chianti Colli Fiorentini 13%
TOSCANA, ITALY

Cherry and bramble fruit aromas with spicy, lightly oak notes and a touch of black pepper. Impressive concentration of ripe cherry and plum fruit on the palate with savoury notes, supple tannins and vibrant acidity giving a wine of real depth and interest.

Vegetarian & Vegan





£9.59

2019 Bischöfliche DOM Riesling Dry 12%
MOSEL, GERMANY

Modern and appealing dry German Riesling. Delicately floral with citrus and light flinty aromas. The palate is pure with green apple, refreshing citrus acidity, stony minerality and good length.

Vegetarian & Vegan

£9.29

2019 Classic Style Grüner Veltliner 12.5%
KREMSTAL, AUSTRIA

Delicate aromas of pear, kiwi, apricot and white spice. On the palate stone fruit flavours and white pepper lead to a gently textured, mineral and citrus finish.

Vegetarian, Vegan, Organic & Sustainable

£8.99

2019 Classic Style Zweigelt 12%
NIEDERÖSTERREICH, AUSTRIA

A vibrantly fruity, organically produced, red from this characterful indigenous Austrian variety. Fruity and perfumed nose showing blackberries, white pepper and spice. Bright sappy palate with fresh acidity, crunchy redcurrant and raspberry fruit, and layers of spice, liquorice and herbs.

Vegetarian, Vegan, Organic & Sustainable

£13.99

2019 Sharpham Estate Pinot Gris 11%
DEVON, ENGLAND

The nose has vibrant notes of nectarine, green citrus and fennel. The palate is bursting with fresh stone fruit and it shows taught, pithy grapefruit like texture with a touch of spice and gentle tannins. The finish is clean and refreshing.

Vegetarian & Vegan



2019 Montresor Prosecco Millesimato Extra Dry 11%
VENETO, ITALY

A classic extra dry Prosecco from this reputable producer. Delicate aromas of green apple and white flower. The palate is ripe and appealing with orchard fruit characters and a fresh and persistent fizz.

Vegetarian & Vegan

2019 Montresor Prosecco Rosé Extra Dry 11%
VENEZIE, ITALY

The inaugural vintage of Prosecco Rosé Millesimato - appealing, fresh and berry-scented. Gentle berry and citrus aromas. The palate has lightly honeyed, apple characters with a touch of redcurrant. Some appealing weight and texture balanced by crisp acidity, a persistent mousse and good length.

Vegetarian & Vegan



£22.59

Champagne Gremillet Sélection Brut NV 12.5%
CHAMPAGNE, FRANCE

A stunning Champagne that delivers on all fronts! Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish.

Vegetarian & Sustainable

£23.99

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

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

Vegetarian & Sustainable

£8.99

2018 Château de Belleverne, Chénas 13.5%
BEAUJOLAIS / MACONNAIS, FRANCE

Gamay + Granite = Gorgeous. Deep and beetroot-stained, the palate is reminiscent of ripe Victoria plums; plush with a gorgeous velvety texture, pleasantly cleansing tannins and an uplifting, crisp finish.

Vegetarian & Vegan



2019 Selon Létang Viognier 13.5%
LANGUEDOC, FRANCE

£6.99

This Viognier is 'frais'; vinified dry, with honeysuckle and mandarin notes and a pithy and clean finish.

2019 GENETIE Saint-Véran 'La Rencontre' 12.5%
BURGUNDY, FRANCE

£12.59

Classic chardonnay from the area offering some lovely fresh citrus notes of lemon peel, floral notes with interesting exotic undertones. Finesse and purity meet and fuse.....

Vegetarian & Vegan

£7.99

2019 Château L'Ermitage Blanc 'Auzan' 13%
RHÔNE, FRANCE

Gently aromatic on the nose with a stony, flinty quality on the palate along with hints of ripe nectarine, beautifully balanced and satisfying with a refreshing pithy finish. Bouncy and modern but very much of its place.

Vegetarian, Vegan & Sustainable

£7.99

2019 Château L'Ermitage Rosé 'Auzan' 12.5%
RHÔNE, FRANCE

Delicious, modern southern French rosé packed full of flavour. A pretty, aromatic nose with ripe raspberry and cranberry flavours on the palate and nicely balanced with just enough bright acidity to counter the tasty, southern fruit. Great with or without food.

Vegetarian, Vegan & Sustainable





Cave de Turckheim 'Edelzwicker' NV 12.5% £7.59
ALSACE, FRANCE

A delicious and complete white blend with delicate green fruit flavours, plenty of fleshy texture and a light, refreshing and savoury finish. Here classic varieties Pinot Blanc and Riesling have been blended with the less well-known Sylvaner grape which brings delicacy and satisfying acidity.

Vegetarian, Vegan, Organic & Sustainable

2016 Bressia 'Profundo' 14.5% £15.99
AGRELO, ARGENTINA

The nose has brooding aromas of dark plum and cherry as well as vanilla and warm oak. An opulent and rich palate with great concentration, elegance and length with flavours of plum, cherries and luscious blackberries. This is an awesome expression of Bressia's vineyards and talent.

Vegetarian & Vegan

£9.59

2020 Catalina Sounds Sauvignon Blanc 13%
MARLBOROUGH, NEW ZEALAND

On the nose there is a powerful explosion of guava and an aromatic mix of varietal herbal notes complemented with tropical fruits, citrus and stonefruits and a precise minerality. The palate is elegantly proportioned with lovely soft acid carrying the fruit flavours to a very long, mouthwatering finish.

£11.99

2019 Catalina Sounds Pinot Noir 13%
MARLBOROUGH, NEW ZEALAND

An appealing mix of red and dark berry fruits, spice and underlying savoury and earthy interest. Elegant, with lovely raspberry and cherry flavours. Bright, quietly firm wild strawberry fruit with a gently persistent acidity make for a refreshing, aromatic Pinot.



Running
until the end
of August



PERFECT PICNIC WINES

Perfectly proportioned bottles; these pocket sized goodies are great for sticking in the picnic basket, or alternatively act as a great single serve option. for those smaller celebrations.

£4.59

**2018 Viña Echeverría
Reserva Merlot (37.5cl)**
VALLE DE CURICÓ 13.5%

Vibrant fruity aromas of cherries and strawberries combine with attractive blackberry notes, black pepper and dried fruit. Soft and juicy on the palate showing a beautifully balanced acidity which lengthens the finish.

£6.59

**Dandelion Vineyards,
`Lionheart of the Barossa`
Shiraz (37.5cl) BAROSSA VALLEY,
SOUTH AUSTRALIA 14.5%**

This Shiraz has an intense crimson colour with youthful purple hues. Generous, mouth-filling sweet blackberries, raspberries and plums cover the palate with lashings of sweet spice. Firm but fine tannins and dark chocolatey nuances continue throughout the lengthy palate with a youthful finish.

£3.09

**Lunetta Prosecco Spumante
Brut (20cl) VENETO, ITALY 11%**

A delightful fizz in a handy pocket-sized bottle. The perfect picnic wine! Aromas of stone fruits, particularly peach, and also hints of apple. A crisp, light, and well-balanced wine with creamy mousse and delicate apple and pear characters.

£6.59

**Kim Crawford Sauvignon
(37.5cl) MARLBOROUGH, NEW
ZEALAND 13%**

This Sauvignon Blanc has tropical fruit aromas of pineapple and mango, along with lifted citrus notes and crushed herbs that dominate the nose. The wine has juicy acidity, with plenty of palate weight and length. Ripe, tropical fruit flavours of passion fruit, melon and grapefruit linger on the persistent finish.

**Please note that we sell a large selection of half bottles, if you'd like to see our full range either drop into our Shawbridge Street shop or alternatively, give us a ring on 01200 422281 or send us an email with your enquiry to dbyrneandco@gmail.com*

BEER AND CIDER

new in



Working with its home orchard and some of the most talented orchardists in its environs, Little Pomona crafts ciders and perries and other fermented beverages that speak of the land, that taste of the harvest, that illustrate the wonderful cidermaking heritage the region is built on, and that look to the future.

First launched onto the market in 2017, Susanna and James Forbes' story started a few years earlier, when they found their dream orchard in Thornbury, North Herefordshire: 120 trees with four classic cider apple varieties. Inspired by the tastes and vision of notable producers, their quest was to work with the best possible fruit using natural methods to fashion ciders and perries with true flavours. Ciders with the character and structure to match with food. Ciders to enjoy, to share and to celebrate with.



DO IT PURITAN! - QUINCE 7.6% £14.29

Do it Puritan! is part of their experimental range where they try new things.

A spontaneous co-fermentation of two prized apples, Dabinett and Harry Masters Jersey, and two amazing varieties of quince, Vranja and Mecches Prolific, blended with perry made from Gin Pear, Butt, Oldfield and Rock, and then bottle conditioned.

The result is just a little bit special. The aromatics burst from the glass, all exotic blossom, rose water and citrus zest. In the mouth it's super tropical, that lemony citrus quince leading the charge, followed by the spice and yellow fruits of the cider apples and the green, limey, herby flavours of the perry.

EGREMONT RUSSET COL FONDO 8.4% £11.59

Egremont Russet Col Fondo sees hand-selected apples pressed into stainless steel in early December, leaving them to ferment naturally (normally). With fermentation not happening in this vintage, they had to inoculate with a tiny bit of yeast. Close to the end of fermentation they

racked, with some of the juice going into special barrels that had just been emptied from the Art of Darkness 2017 project. Later, these barrels were blended and still-fermenting juice was added to the bottle to complete the secondary fermentation. The cider was unfiltered and unfiltered with no SO2 added. Aromas of russet apples along with honeydew melon and blossom. It's a lovely green-tinged, slightly hazy yellow colour. In the mouth it has a pillowy sparkle, flavours of kiwi and lime zest and that characteristic spice and slight tanginess of the col fondo method.

DO IT PURITAN! - PERRY 7.3% £10.29

Do It Puritan Perry is a blend of predominantly Gin Pear (so called because of its botanical nuances), but also Butt, Oldfield and Rock. Once these are pressed they are transferred straight into recently emptied Meursault and Sauternes barrels to spontaneously ferment. What's come out is a super intense perry. It's floral and herbal, citrusy, tropical, and candied with a funky twang.

With its little bit of residual sugar it matches superbly well with fragrant, spicy dishes especially involving seafood.





£10.99

NETHERWOOD ESTATE RESERVE 7.7%

The Netherwood estate is home to the Michelin starred restaurant 'Pensons', and also sits just over the hill from Little Pomona's orchard. This limited edition bottling made from rare White Norman apples is a collaboration between the two.

The glorious long autumn of 2018 provided perfect ripening conditions for the apples on Netherwood Estate. From ancient trees, the team at Little Pomona picked rare White Norman apples as well as Dabinett and Chisel Jersey and pressed them together. After a long, slow, natural fermentation, the nascent cider was moved into two fine ex-Sauternes barrels to age for eight months.

With flavours of blossom honey, apricots, peach and exotic perfume, all wrapped up in warm baked apple and sweet spice. The cider has a real vinous quality to it, with fine, soft tannins emerging at the finish.

£9.99

LITTLE POMONA ORANGE CIDER 7.7%

Made with a blend of Dabinett (67%), & Harry Masters Jersey (31%) cider apples, & a small amount of perry (2%), this cider was spontaneously fermented & then racked into French oak barrels where it spent six months.

The result is intensely fruity, tangy & juicy, bursting with peach, apricot, zesty orange, with some silky soft tannins & tangerine, vanilla & exotic flowers on the nose. It also has a hint of something savoury in the background. Reminiscent of orange wines, this cider holds bright flavours, tannins & acid; it's a super versatile bottle


PÉT NAT PERRY 7.4% £13.29

They were super lucky to come upon one of the rarest of perry pears when legendary orchard man and cidemaker Rob Uren came to them with crate upon crate of golden Brinart from an orchard planted in the 1930s near the City of Hereford. The fresh fruit was intense, luscious, juicy acidic and tannic – everything you could possibly want from a pear.

The aromatics are super floral and citrusy, almost quince-like in intensity. On the palate there's yuzu, lime, starfruit, mango, exploding like a tropical fruit grenade. The softest of tannins emerge at the finish and the whole thing is balanced by just a touch of sweetness from the fermentation.

This adores Thai dishes and others that dance alongside fragrant aromatics. Glorious salads, pan fried fish with herby, citrus sauces, and the freshest of fruit tarts.

ART OF DARKNESS 7.7% £8.99

'Art Of Darkness' is a blend of Ellis Bitter (98%) and Foxwhelp (2%), spontaneously fermented in tank before being racked into three whisky barrels – one island, one highland and one bourbon – and left for 16 months before bottling, still and dry, without any additions or filtration.

Golden yellow, sweetly aromatic, it's layered with fruit, embracing the entirety of the apple from skin to core as well as heady scents of barrel, perfume and spice. Ripe tannins, with the feel of wet slate, so typical of the vintage, build and persist through the finish. This is a classy, bold expression of apple and barrel, brilliant now but likely to be at its peak between 2022–2028.

Drink cool but not cold, with salty blue cheese, rich, earthy lentil dishes or a fine rib eye of beef.

OLD MAN & THE BEE 8.1% £8.99

Old Man & The Bee is their annual homage to their beautiful home orchard and the fruit it gives them. Over the last two years they have been thoughtfully compiling the blend – Dabinett (50%), Harry Masters Jersey (37.5%), Foxwhelp (7.5%) and Ellis Bitter (5%) of which only the Foxwhelp had seen the inside of a barrel.

This cider is autumn in a glass. Golden in colour, yellow in its fruit and aromatics, deep with bold ripe tannins. It truly is a cider for the table, pairing magically with the likes of Asian pork rolls or closer to home, some fine, hard, salty cheese. Think also rustic quiche, stuffed peppers and any pasta alla calabrese.



£2.99

BECAUSE YOU'RE GORGEOUS - TART IPA 5.1%

Because You're Gorgeous is a bright bubbly fire-cracker of a beer! They took Citra, Mosaic & Sabro hops and packed them in together to give a tropical flavour and to give it an extra kick and a bit of acidity they added in a whole heap of fresh lime zest as well. The finished result is this wickedly crushable cocktail-inspired IPA.



£4.79

COME ON IN THE WATERS FINE 9.5%

Come On In, The Water's Fine is a 9.5% barley wine that's been aged in three varieties of barrel, Islay whisky barrels, Ruby Port barrels and Bourbon barrels.



£5.39

THE IMPERIAL STRIKES BACK - BA IMPERIAL STOUT 11%

The Imperial Strikes Back does exactly what it says on the tin! Farm Yard Ales kept some of their popular Impish or Admirable imperial stout and gave it 18 months of ageing in a Bourbon barrel. At 11% this is a big boozy number that's flavours have developed and matured over time in the cask bringing through deep sweet almost coconut like flavours.



£3.19

SOUR PLOWER 3.8%

A limited series brewer collaboration between Farm Yard Ales and Shindigger Brewing Co.

Sour Plover is a kettle soured beer packed with a whopping 760kg of tart raspberry & 190kg of luscious cherry.



£2.79

CHAFF - SESSION IPA 4.7%

Chaff dances between the pale ale and the ipa styles. The approachable abv and large amount of hops, makes Farm Yard Ale's chaff a sessionable, yet aromatically flamboyant beer. Paying close attention to the water profile and malt bill they have allowed the new world hops to have a party with your senses.



£3.09

GULF - IPA 5.8%

Named after the lane leading to where the beer is made. This IPA has been given multiple hop additions in the kettle and in the fermenter providing you with an aromatic sucker punch of hop aroma. The subtle malty backbone provides the balance to this resinous IPA.



£2.89

LÖF - PILSNER 4.4%

Previously known as HÖF, this is a beautifully clean and crisp pilsner, achieved by low fermentation temperatures and long lagering time. Farm Yard Ales used classic noble hops to make this pilsner everything you could possibly want from a well-balanced and refreshing lager.



£2.39

LOVE NOT HATE - TABLE BEER 2.8%

Love Not Hate is a refreshing, low abv (2.8%) table beer with bags of flavour and character - perfect for those long, hot (fingers crossed!) summer days.



£2.99

**I'D RATHER PUNCH A WASP NEST
THAN GO BOWLING WITH YOU -
SESSION IPA 4.3%**

A tropical and juicy session IPA with a blend of Citra and Amarillo Hops



£2.59

HAYBOB - GOLDEN ALE 3.9%

Haybob is a straight forward no-nonsense session beer. Farm Yard Ales created this golden ale by taking inspiration from traditional beer styles to bring you a subtly malty and easy drinking beverage.



£2.49

TVO 54 - BLONDE ALE 3.7%

This summertime blonde uses all British ingredients, with a clean and crisp malt bill, which elegantly frame the aromas from the whirlpool jester hops.



£2.49

**HOLMES STEAD -
BEST BITTER 3.4%**

This best bitter is a homage to a classic beer style from their great British brewing past. They use 5 different malts to build a robust malty backbone and balance it with traditional UK hops.

MURATIE

Tucked into the exquisite Knorhoek Valley north of Stellenbosch and dating back to 1685, the Muratie Wine Estate is one of the oldest estates in South Africa. Muratie's rich history is captured in every nook and cranny. Wherever you find yourself on the estate, you cannot help being moved by a sense of the many generations that have lived and worked there.

At Muratie the preservation of their rich heritage and winemaking tradition is at the forefront. Their grapes are still hand-picked, giving them a better understanding of the quality of the harvest before they even start extracting the juice. Not content with that, they then hand select the grapes on a sorting table - ensuring that only the best bunches are used in the winemaking.

Blending the best of traditional and modern methods, they employ a combination of classic open fermenters and stainless steel tanks in the fermentation process. After fermentation, the grapes are gently pressed and the wine is matured in French Oak Barrels until their vintner discerns that it has reached its optimum moment to go to bottle.

Throughout the process - from fermenting to bottling - they use a balance of the winemaker's intuition, time-honoured processes and contemporary best practice. Even the vineyards themselves are kept pest free by ever-vigilant flocks of ducks and geese, avoiding the need for environmentally insensitive pesticides.





£11.29

2020 Melck's Sauvignon Blanc

STELLENBOSCH, SOUTH AFRICA 12.5%

Conceived as a partner to the to the Muratie Melck's Red, this crisp, refreshing and accessible wine is light but not lightweight. It has a peachy perfume leading to a fruit salad of flavours, from green apple and lime to tropical guava and pineapple. Dry and zesty with a clean, persistent, mineral finish.

£11.29

2017 Melck's Blended Red

STELLENBOSCH, SOUTH AFRICA 14.5%

The Melck's Blended Red 2018 is a blend of Shiraz (36 %), Cabernet Sauvignon (33 %), Merlot (20 %), and Mourvedre (11 %). Whilst most of the wines in Muratie's portfolio are special occasion wines, this medium-bodied blend is intended for everyday enjoyment. However, it too is sourced entirely from the estate, and while unpretentious it is well-crafted with its soft tannins, lush black fruit and hints of white pepper and mocha from careful oaking.

2019 Isabella Chardonnay

STELLENBOSCH, SOUTH AFRICA 13%

Named after the winery owner's baby girl, the Isabella Chardonnay has a ripe full bodied nose with a hint of melon, pear and apple. Rather appropriately the wine is aged in oak for ten months, the result is subtle, serving only to spice the stone fruit, melon and citrus flavours with hints of hazelnuts and vanilla cream. This is a beautifully delicate and understated wine, with a pure, slightly piquant and lingering 'mineral' finish

£15.99

2015 Martin Melck Cabernet Sauvignon

STELLENBOSCH, SOUTH AFRICA 14.5%

Notes of cedar wood (from 20 months in French oak) cigar box and blackcurrant on the nose. There is a long finish with rich savoury flavours of tapenade, cassis and sandalwood. This wine is sourced from three different blocks on the estate, it's opulent yet polished, a wine of integration, balance and great length.





£15.59

2020 Alberta Annemarie Merlot

STELLENBOSCH, SOUTH AFRICA 14.5%

The artist George Paul Canitz was out horseback riding with his daughter Alberta Annemarie when they, quite by chance, discovered Muratie. They both fell instantly in love with the property, which he purchased in due course, and when he died he left it to her, making her one of the first female wine-farm owners in the country. A fiercely independent woman, she kept Muratie exactly as her father had left it, and she rode well into her 80s, eventually only stopping, she insisted, 'because the horse is too old'. Like fine wine, she got better with age, making this Merlot, with its potential to become increasingly characterful over time, a fitting tribute.

Redolent of lusciously ripe plums in its youth, this wine has complex layers of cocoa, cinnamon and toasted hazelnut (from 12 months in French oak barrels) that come to the fore over time. Its appealing sweetness and full bodied richness are balanced by fresh acidity and a pinch of mixed herbs. Made in a soft and approachable style for early enjoyment, it nonetheless has enough backbone and plenty of length on the finish to suggest that it won't disappoint those who wish to cellar it for 5 years.



£15.59

2017 Ronnie Melck Shiraz

STELLENBOSCH, SOUTH AFRICA 14%

As a direct descendant of Martin Melck (who owned Muratie from 1763 to 1781), Ronnie rekindled a centuries-old love affair and fulfilled a lifelong dream when he bought the old wine farm in 1987, welcoming it back into the Melck fold. Humble, honest and full of integrity, he lived for Muratie and is the only owner whose remains rest there, under the trees on the highest part of the farm.

A polished wine, from its silky tannins to its dark wood spice, it oozes black plum and mulberry fruit that is succulent without being jammy. There are violets on the nose, dark chocolate too, but lasting impressions are of pleasingly savoury, from black pepper to smoked meats. Soft and voluptuous enough to be enjoyed on release, it has the structure to start reaching its full potential after about five years.

Made in traditional open fermenters and matured for 16 months in 100% French oak (20% new), this wine honours Ronnie Melck's warm personality, 'photographic palate' and instinctive flair for winemaking.





A Tour around Italy in wine



Piemonte

Cascina Morassino *Italy*

Founded in 1984, this is a tiny family winery in one of Italy's most prestigious regions. Roberto Bianco, a graduate of the highly regarded Alba Oenological School, produces typical classic reds from Nebbiolo, Dolcetto and Barbera grapes. His philosophy is to focus on the quality of the grapes and to optimise the land's potential. Their Barbaresco won the Piemonte Trophy at the 2005 International Wine Challenge.

Barbaresco, which is only a third the size of Barolo, has an advantage over its big brother in that the Nebbiolo grapes in Barbaresco tend to mature slightly earlier than in Barolo and therefore is less likely to suffer the effects of bad weather at the end of the growing season, and consequently produces a more consistent wine.



2017 BARBARESCO MORASSINO £24.99

Barbaresco has always been slightly overshadowed by its famous neighbour Barolo however it's now beginning to be recognised as slightly lighter in weight and more elegant style of the nebbiolo variety. This is a full-bodied, big wine with a good balance of rich fruit and firm dryness on the finish. There's a touch of raspberries and even prunes on the palate.



2017 BARBARESCO OVELLO £32.99

The grapes used for Ovello are harvested from the best exposed vineyard and has the optimum soil composition. A further selection is then made within that vineyard by locating the portions with the ripest and healthiest grapes. This is a single vineyard wine from the overlooked village of Barbaresco – offering great value for money. It's a massive wine of great structure, with a deeply perfumed nose, a firm dryness on the palate and an elegant and long finish.



£13.99

2019 GIRLAN GEWÜRZTRAMINER

Alto Adige next to the Austrian border produces some of Italy's best wines and is the home of the gewürztraminer variety, which only produces its best in very specific places. A lovely scented and slightly spicy nose is followed by a well-structured palate of good length and balance.



£14.99

2019 GIRLAN 'PLATT & RIEGL' PINOT BIANCO

The region of Alto Adige is very mountainous, has quite a high altitude and is extremely sunny. Indeed the region claims to be one of the sunniest in Italy. Most of the wines in the Alto Adige are produced by co-operatives, which have a reputation for high quality. This is a soft, creamy textured wine with a firm structure. It's slightly herbal on the nose and is nicely balanced by a distinctive fatness in the middle palate.



£16.59

2018 GIRLAN 'PATRICIA' PINOT NOIR

Patricia Pinot Nero comes from the south west facing slopes that surround the tiny village of Mazzon. The wine's name, Patricia, comes from the name of the owner and grower of the Astmayer-Hof vineyards, Mrs Patricia Von Elzenbaum, whose grandfather was Scottish. This little area centred on Mazzon has a very strong reputation for its Pinot Nero, and indeed has a Pinot Nero Festival every year in May. This wine has the characteristic Pinot Noir nose of strawberries and fruit is followed by a broad warmth of texture and grip on the palate with a lovely soft finish



Alto Adige

Cantina Girlan *Italy*

The Alto Adige on Italy's northern border is home to the best Italian co-operatives and Girlan is one of them. The winery itself is relatively small and tucked away in the lovely village of Cornaiano. It is run like a small family business and this is reflected in the quality and consistency of the wines which have been recently re-invigorated by the new wine-maker Gerhard Kofle.

Cantina Girlan was founded in 1923 in an ancient farmstead from the 16th century. Back then, 23 winegrowers laid the foundation stones of what was later to become the winery seen today.



Lombardia

La Prendina *Italy*

The Azienda Agricola La Prendina wine production is quite recent. It began in 1958 with the purchase of the vineyards. After extensive re-working they planted new vineyards based on their experience at Cavalchina. The existence of La Prendina as a farm goes back many years. Maps and documents of the Gonzaga period indicate the existence of the La Prendina estate. Also the evidence of the buildings such as the tower and dovecote suggests a much older existence.

Initially wines were sold under the Cavalchina name. The first wine to use the La Prendina name was a Merlot bottled in 1980 for the celebrated chef Gualtiero Marchesi. The Merlot remains the wine that best expresses the character of La Prendina.

By 1990 all La Prendina's wines were sold under its own brand and started to be recognised in tastings and guides for its Bordeaux style, particularly with Vigneto del Falcone.



£9.99

2019/20 LA PRENDINA PINOT BIANCO GARDA

Pinot Bianco is a much under-rated variety and in the hands of a brilliant winemaker such as Luciano Piona it shows just what it is capable of achieving. Made from the family vineyards just south of Lake Garda. An absolutely delicious blend of citrus fruit and balancing acidity that shows just how good the Pinot Bianco variety can be.



£12.99

2019 LA PRENDINA MERLOT GARDA

The undulating landscape south of Lake Garda has a great potential and the estate of La Prendina has been realising that potential for many years. The Merlot variety has been grown here for over a century and has adapted well. A lovely, soft and supple red with lots of fruit. This Merlot has that ripe, juicy feel to it and is redolent of berry fruit.



Veneto

Brigaldara *Italy*

In the hills of northwest Italy above the beautiful, medieval town of Verona, in the original or 'classico' area of production lie the vineyards of Stefano Cesari. In his family winery he makes top class Valpolicella, Amarone and Recioto. Brigaldara is a founding member of the Families of Amarone - a group of 12 producing families dedicated to maintaining high quality Amarone.



£15.59

2018 BRIGALDARA VALPOLICELLA CLASSICO SUPERIORE RIPASSO

This is what Real Valpolicella is all about, a single vineyard wine made in the cellars of one of the regions best producers in the hills above Verona. A wine to confound the critics this is the real McCoy. It has a ripe raisiny, middleweight palate and a dry herbal finish.



£27.59

2015 BRIGALDARA AMARONE DELLA VALPOLICELLA CAVOLO

Brigaldara is one of the best producers of Amarone, a wine that is now beginning to be regarded as one of Italy's jewels. Made from dried grapes in the Valpolicella region north of Verona and with a full, dry flavour. An enormous, muscular wine with tones of damsons and herbs that is best drunk with game or strongly flavoured cheese.



£34.59

2013 BRIGALDARA AMARONE DELLA VALPOLICELLA CASE VECIE

Case Vecie is from a hilltop vineyard and regarded as one of the best examples of Amarone. Intense, fruity hints of blackberries, spice notes that recall roasted coffee and liquorice. The palate is dense and expressive with pepperiness, followed by elegant, structured tannins with a long finish.

Azienda Agricola Cavalchina *Italy*

The Azienda Agricola Cavalchina was created in the early 1900s with the purchase of the first vineyards. Later the cellar was built and originally included a distillery, which was in use until 1967. By the 1960s the Piona family felt that the white wines of Custoza deserved better recognition than simply being labelled as Soave.

From 1962 they were the first producers to label their white wines made from Fernanda, Trebbiano and Garganega with the Custoza name and to promote the name in key markets around Italy such as Rome and Milan. Today its flagship wine, Amedeo, is regarded as one of the best in the region.



£10.99

2020 CAVALCHINA CUSTOZA

Until the early 1960's virtually all the wine of Custoza would have been sold as white wine, then with the Piona family in the forefront the local producers began to sell their wine as Custoza. The grapes variety used is predominantly that of Soave; Garganega, but it is the balance of up to five other varieties in the blend that gives Custoza an edge over its more famous rival. A delightful, creamy tone reverberates throughout this delicious wine and it finishes with an herby twist that gives it a bite.



£13.59

2019 CAVALCHINA AMEDEO CUSTOZA SUPERIORE

This wine takes its name from Prince Amedeo of Savoia who fought in 1866 in the Third Italian War of Independence near the Cavalchina estate and is remembered on a memorial stone at the entrance of our winery. Amedeo is rich, ample, deep and well expressed wine with an extremely long palate which is enhanced over years. It does not shy away from well flavoured food.

Torre D'Orti Marcellise *Italy*

This site with a great view was chosen by the Castello di Montorio as a place to build a watchtower to maintain security from enemies. Centuries later the same spot was utilised by the local farmers for growing olives, grapes and cereals. They created terracing, still visible today. Recently the Piona family bought the land of the former watchtower, using the historic name for their estate.

The land was replanted with vines for the production of Valpolicella wines. The terroir is special in that the red earth typical of Valpolicella classico is combined with white chalk. This terroir plus the altitude gives the grapes a very low pH and acidity, creating distinguished and well balanced wines, extremely elegant, suitable for long ageing.



£14.59

2018 VALPOLICELLA SUPERIORE RIPASSO

The ripasso style of wine, strongly associated with Valpolicella, has a growing following. Grape skins from Amarone are used to start a second fermentation to give the wine added depth and weight. Rich on the nose with plenty of fruit. Then on the palate it has a good dense character with bags of length on the finish.



£28.59

2017 AMARONE DELLA VALPOLICELLA

Amarone, a wine that is now regarded as one of Italy's jewels. Made from dried grapes grown in Valpolicella, near Verona, and with a full, dry flavour. A big, chunky wine with tones of damsons and herbs a full bodied rounded flavour and a long finish.



Toscana

Castello della Paneretta *Italy*

The Paneretta castle is situated in the Chianti Classico area on the western slopes of the dominating hills of the Elsa valley, looking towards San Gimignano. With its 309 hectares (majority wood) the Paneretta is one of the biggest farms of the area.

It's a very old estate, dating from 1569, and was originally owned by the famous Florentine family of Strozzi. It has recently been revived with the advent of a new owner. Its great strength is the wealth of old vines in the vineyards, which invariably give the wines a great depth and complexity.



£14.59

2018 CASTELLO DELLA PANERETTA CHIANTI CLASSICO

The Award winning Castello della Paneretta, after many quiet years, is now beginning to show that it is one of the best Chianti Classico estates around. Its high percentage of old vines is now making wines of great structure and length. Almost totally Sangiovese grapes and characterised by a firm ripeness and depth of flavour with a touch of cherries on the finish.



£16.99

2016 CASTELLO DELLA PANERETTA CHIANTI CLASSICO RISERVA

The dry, full flavoured Sangiovese grape make a wine with considerable depth and the Riserva wines are the top of the tree. Pronounced sweet red fruits: strawberry jam, vanilla, pretty perfume and touches of gravelly mineral character. Vibrant acidity and a long, long length.

Fattoria Mantellassi *Italy*

Centred on the medieval town of Scansano, south east of the city of Grosseto, this area of Tuscany is called Maremma and was, until the 1980s most famous for breeding cattle - particularly the Maremmana. It's suitability for vines has been recognised and over the last 20 years there has been a great deal of investment in both vineyards and wineries.

Morellino is the local name for the Sangiovese grape. The estate is currently run by two brothers, Alcardo e Giuseppe Mantellassi, and whilst the family had been in the vineyards since the 1860's it was only in 1960 that the winery was established and now has 95ha of vineyards. Indeed Mantellassi was one of the pioneers of serious winemaking in Scansano in the 1980s.



2020 FATTORIA MANTELLASSI LUCUMONE MAREMMA TOSCANA VERMENTINO

£10.99

Vermentino is a grape variety that is beginning to come into its own. It has been a feature of this part of the Mediterranean for many centuries and is the main white variety in Sardinia and Corsica as well as been grown in southern France under the name Rolle. Only recently has it found a new home in Toscana's coastal region. The Mantellasi family have been making wine in this part of Tuscany for over 50 years. This wine has a lovely fresh zippy flavour with an almost salty tang. There's a refreshing crispness followed by a delicious fruity flavour on the palate.



2019 FATTORIA MANTELLASSI MORELLINO DI SCANSANO MENTORE

£11.59

Morellino is the local name for the Sangiovese grape. From a new region of Tuscany this wine exhibits the versatility and quality of Italy's top producers. There's delicious, softly rounded fruit with a herbal tone on the finish and good length on the palate.



Lazio

Casale Marchese *Italy*

The winery was originally an old Roman staging post and is in the hills near the town of Frascati overlooking Rome; indeed the dome of St. Peter's is visible on a clear day. The panorama is extraordinary: they are surrounded by over 50 hectares of land destined in large part to specialized vineyards, alternating with ancient olive trees. The substantial estate in terms of vineyards has been in the same family for the last two hundred years and its quality lies in the extensive use of rarer varieties and clones of grapes.



£10.99

2019/20 CASALE MARCHESE FRASCATI SUPERIORE

Frascati is possibly one of the best-known names of Italian wine. The main reasons for this being its proximity to Rome, an important market, and the consequent attention it has attracted over the centuries, being frequently referred to in literature. The town of Frascati was, for centuries, a weekend retreat for wealthy Romans; hence as early as 1450 it had over 1,000 taverns! The Casale Marchese estate makes Frascati as it should be made. They only use the best clones of Malvasia, which means that Casale Marchese Frascati has an added depth and intensity that belies the reputation of this wine. A light, honeyed nose and herbal undertones combine with a subtle and sophisticated bitterness on the finish.



Campania

I Favati *Italy*

The I Favati winery stands with great authority in the Italian scenario of producers of fine wines and grappas. From a great family tradition, where passion and culture of good wine have been handed down since the early decades of the last century, the company is now located in

the renowned land of Irpinia and is expertly managed by Rosanna Petrozziello, her husband Giancarlo and her brother-in-law Piersabino Favati who take care of every aspect of the production and marketing of the products, with the precious contribution of the oenologist Vincenzo Mercurio.



£15.59

2018/19 I FAVATI FIANO DI AVELLINO PIETRAMARA

Fiano is the name of one of Campania's many indigenous grapes and is grown almost exclusively round the town of Avellino. It nearly became extinct in the late 1940s but has been revived and is now fast becoming regarded as a bit of a star performer. The vineyards around Avellino are covered in volcanic soil – Naples and Vesuvius are not far away. The wine has a slightly restrained nose which gives way to a ripe flavour, nice length and richness on the palate.



£15.59

2018/19 I FAVATI GRECO DI TUFO TERRANTICA

Greco di Tufo is probably one of many varieties brought over from Greece in ancient times to Campania – which was, until the Renaissance, one of the richest parts of Italy – and was centred on the village of Tufo. It is a variety that thrives on the volcanic soils of the area, which is near Naples and Mount Vesuvius. This is a full, ripe flavoured wine on the nose and on the palate it displays a certain richness and then a nicely balanced elegance.

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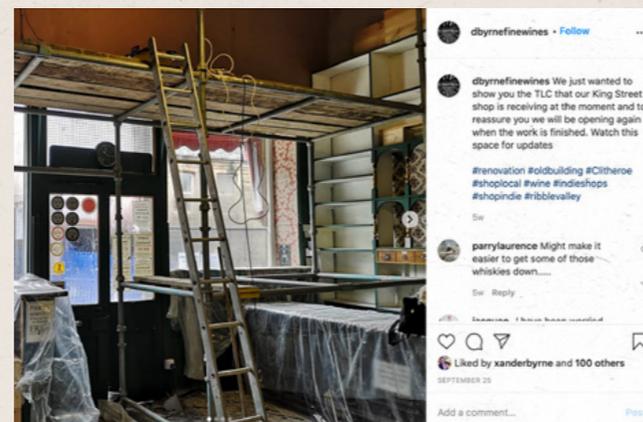
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Friday: 8:30 am - 6pm

Saturday: 8:00 am - 6:00pm

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