

Pickering Mixed Case



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WINE CLUB MANAGER

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With juicy reds and fresh whites, our July Pickering case is perfectly suited to summer drinking. For barbecues, tuck into Mustigillo's rich and fruity Bobal. Picnics point to lighter reds – and we have two suitably juicy options here, with a vibrant Australian Pinot Noir and a fresh, green-edged Cabernet Franc from the Loire. As for whites, the bite of Hewitson's Riesling will sing alongside Asian dishes, while the textural Rhône white would perfectly complement barbecued fish.

2017 HEWITSON, GUN METAL RIESLING, EDEN VALLEY



For 25 years Dean Hewitson has studied and worked across the winemaking world. These eclectic experiences taught him the value of old-vine fruit. In the Barossa, Hewitson now boasts some of the oldest vines in the world. Dean has made it his life's work to propagate the next generation of these vines.

Gun Metal describes the grey stones of this single-vineyard site, but also the wine's trademark steely minerality. Aromas of lime peel and Granny Smith apples lead on to a palate that is refined yet intense, with a bone-dry finish and impressive length. This is an extraordinarily pure expression of the vineyard. Drink now to 2022.

Food matches	Dim sum or fresh oysters
Price	£20.70 per bottle
How to serve	Serve chilled straight from the fridge
Region	Tulum Valley, Argentina
Grape variety	Riesling
Product code	Y7978B
Style	Dry, light to medium-bodied white wine
Terroir	Grey stone soil
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:
DRY GERMAN RIESLING

2015 ST VÉРАН, LES CHAILLOUX, DOMAINE DES DEUX ROCHES, MÂCON



Domaine des Deux Roches is named after the two limestone escarpments of Solutré and Vergisson which are situated in the Mâconnais region in southern Burgundy. Run jointly by Jean-Luc Terrier and Christian Collovray, the domaine covers 36 hectares, 20 of which are in St Véran.

Medium yellow in colour, this wine offers aromas of ripe stone-fruit and hints of toasty oak. The palate delivers attractive yellow plum flavours, some subtle, smoky mineral notes and a creamy, toasty finish. Drink now to 2020.

Food matches	Seafood or mushroom risotto
Price	£19.95 per bottle
How to serve	Serve lightly chilled at 10 to 13°C
Region	Burgundy, France
Grape variety	Chardonnay
Product code	Y9481B
Style	Dry, medium-bodied white wine
Terroir	South/southeast-facing clay-limestone vineyard near the church of Davayé
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:
POUILLY-FUISSÉ OR CHILEAN CHARDONNAY

2016 CÔTES DU RHÔNE BLANC, LA FAMILLE PERRIN



“La Famille Perrin” has been run by several generations of the Perrin family, beginning with the late Jacques Perrin then the brothers Jean-Pierre and François, and now their sons Thomas, Marc, Pierre and Mathieu. The Perrins manage an impressive portfolio of wines, from extraordinary-value bottlings to top-end world-famous classics, such as Château de Beaucastel.

The nose of this Cotes du Rhone Blanc is full of floral notes and citrus, peach and sweet spice. On the palate, a beautiful balance combines freshness and roundness, mineral and fruity notes with a long aromatic finish. Drink now to 2019.

Food matches	Match with Mediterranean fish stew or grilled fish
Price	£11.95 per bottle
How to serve	Serve lightly chilled
Region	Rhône, France
Grape variety	Grenache Blanc, Marsanne, Roussanne, Viognier
Product code	Y9219B
Style	Dry, medium-bodied white wine
Terroir	Alluvial soils of clay and limestone
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

OTHER RHÔNE OR LANGUEDOC WHITES

2016 ST NICOLAS DE BOURGUEIL, LES ROUILLÈRES, FRÉDÉRIC MABILEAU



Frédéric and Nathalie Mabileau are a husband-and-wife team who spend a huge amount of time and energy maintaining their vineyards, just north of the River Loire. They are firm believers in selectively picking grapes by hand and in organic farming methods.

Pale ruby in colour, this Cabernet Franc displays varietal aromas of red cherry and raspberry alongside a subtle leafiness on the nose. On the palate, the concentration of these red-fruit flavours really comes through, joined by sweet red pepper, all perfectly balanced by the fresh acidity and minerality. Drink now to 2020.

Food matches	Charcuterie, braised lamb or ratatouille
Price	£17.50 per bottle
How to serve	Serve at room temperature or lightly chilled
Region	Loire, France
Grape variety	Cabernet Franc
Product code	V3970B
Style	Dry, light-bodied red wine
Terroir	Deep, alluvial soils of sand and gravel
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

OTHER LOIRE REDS OR BEAUJOLAIS

2016 CRITTENDEN, PENINSULA PINOT NOIR, MORNINGTON PENINSULA



Crittenden Estate was established in 1982 when Garry Crittenden planted his first vines at Dromana on the Mornington Peninsula, a then unknown wine region. By embarking on wine production in the Mornington Peninsula, a region now renowned for its cool maritime climate, the Crittendens became pioneers of cool-climate viticulture in Australia.

This Pinot is bright ruby. With ideal ripening conditions and minimal yields, Crittenden's 2016 Peninsula Pinot bridges the gap between vibrant fruit concentration and structured complexity. This has aromas of red cherry and juicy plum, developing into a savoury finish. The texture is rich with fine tannins and fresh acidity. Drink now to 2021.

Food matches	Roast game and damsons
Price	£19.50 per bottle
How to serve	Serve slightly chilled to bring out the wine's aromas
Region	Victoria, Australia
Grape variety	Pinot Noir
Product code	Y7044B
Style	Dry, medium-bodied red wine
Terroir	Sandy loam soils
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:

SOUTH AFRICAN ELGIN PINOT NOIR

2015 MESTIZAJE TINTO, BODEGA MUSTIGUILLO



Bodega Mustiguillo is all about Bobal, one of the greatest and most under-rated Spanish grape varieties, now on the cusp of a renaissance in Mediterranean vineyards. The winery is a family project, dedicated to organic viticulture and the pursuit of elegance and finesse rather than excess oak.

Deep ruby in colour, this has an expressive and intriguing nose of blackcurrant, dark plum and cherry, complemented by subtle cedar, cracked black pepper and a little violet. The fleshy fruit flavours are lifted nicely by a mineral acidity (thanks to the limestone soils) and velvety tannins. Drink now to 2020.

Food matches	Teriyaki-style chicken, tapas or a barbecue
Price	£14.95 per bottle
How to serve	Serve at 13 to 17°C (there's no need to decant)
Region	Valencia, Spain
Grape variety	Bobal 75%, Grenache 9%, Merlot 8%, Syrah 7%, Cabernet Sauvignon 1%
Product code	Y6188B
Style	Dry, full-bodied red wine
Terroir	Dolomite limestone soils, 800 metres above the Mediterranean
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

OLD-VINE GARNACHA FROM SPAIN