


Bourne Mixed Case

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This month's Bourne Mixed Case focuses on a pair of South African stars, with a zippy Sauvignon Blanc from Tierhoek alongside a berry-and-spice-driven Merlot from Anthonij Rupert in Franschoek. These producers are showing just how sensational South African wine can be. Elsewhere, we delve into the Old World with an historic Languedoc producer, a world-class Piedmontese winemaker and a delicately perfumed Bordeaux.

2017 TIERHOEK, SANDVELD SAUVIGNON BLANC



Tierhoek is one of the oldest Sandveld farms in the Pieknierskloof, where leopards abound. This rugged, mountainous ward is situated on the border with the Cederberg Mountains and the Swartland. The farming is organic and sustainable, producing high-quality wines that express their unique *terroir*.

Tierhoek's high-altitude and sandstone soils make it the perfect site for aromatic whites. The Sandveld is an elegant and refined Sauvignon Blanc with blackberry leaf, lime and passionfruit notes and zippy acidity. Old World in style, it has added weight and texture from several months on its fine lees. Perfect to drink now.

Food matches	Pea and mint risotto or creamy cheeses
Price	£12.50 per bottle
How to serve	Serve chilled from the fridge
Region	Piekenierskloof, South Africa
Grape variety	Sauvignon Blanc
Product code	V0523B
Style	Dry, light- to medium-bodied white wine
Terroir	Fragmented sandstone and silica soils
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:
SANCERRE

2017 ANTHONIJ RUPERT, PROTEA MERLOT



Anthonij Rupert Wyne is based on the family-owned L'Ormarins farm in Franschoek. The estate is surrounded by vineyards planted on the dramatic slopes of the Groot Drakenstein mountains, but it also owns vineyards across the Cape. This offers them access to the very best fruit and full control in the winery.

This approachable and fruit-driven Merlot is vibrant with juicy berry fruit and spice. The palate is bursting with dark plum and mulberry, layered with warming clove and cocoa. Supple tannins and a velvety texture. Drink now to 2021.

Food matches	Game dishes, charcuterie or tomato-based pasta dishes
Price	£11.95 per bottle
How to serve	Serve at room temperature
Region	Franschoek, South Africa
Grape variety	Merlot
Product code	V5552B
Style	Dry, medium-bodied red wine
Terroir	Decomposed granite soils
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:
CHILEAN MERLOT

2017 ROERO ARNEIS, MARCARINI



The Marchetti family's 25-hectare estate has some of Piedmont's greatest single vineyards, such as La Serra and the famous Brunate (which creates some of the finest, long living Barolo). Its historic winery is based in La Morra. This white wine made from Arneis, a variety native to Piedmont, comes from a single vineyard near Montaldo Roero, 300 metres above sea-level with southern exposure.

There is plenty of salinity thanks to the calcareous and sandy soil. Straw yellow with a golden hue, it is ample, fragrant and elegant with notes of freshly sliced melon, green apple, ginger and orange blossom. Drink now to 2024.

Food matches	Antipasti or vegetarian risotto
Price	£14.40 per bottle
How to serve	Serve lightly chilled
Region	Piedmont, Italy
Grape variety	Arneis
Product code	V4544B
Style	Dry, medium-bodied white wine
Terroir	Sandy soils rich with fossils and mineral salts
Buyer	Davy Žyw

Tasting notes

If you like this, you might like:

GRECO DI TUFO, CHABLIS, PINOT GRIGIO

2017 PULENTA, LA FLOR MALBEC



Pulenta Estate is owned and run by two brothers, Hugo and Eduardo Pulenta, whose grandfather moved from Italy to Argentina in 1902 to make wine. Pulenta enjoys excellent climate conditions and owns vineyards across Mendoza, some up to 1,200 metres above sea-level. Irrigation comes from melted water from the Andes Mountains and the whole project is extremely impressive.

Intensely violet in colour, this medium-bodied wine has generous dark and red berry fruit aromas. Dark cherry notes stand out, lifted by vibrant hints of rose and complemented by well-integrated and delicate toast and vanilla. The tannins are velvety smooth, but add to the structure and long finish of this aromatic Malbec. Drink now to 2021.

Food matches	Roast lamb, beef tacos or aubergine parmigiana
Price	£14.50 per bottle
How to serve	Serve at room temperature
Region	Mendoza, Argentina
Grape variety	Malbec
Product code	V1714B
Style	Dry, medium-bodied red wine
Terroir	Vineyards at 980 metres in Agrelo and 1,200 metres in the Uco Valley, Mendoza
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like: SOUTHERN RHÔNE BLENDS, SICILIAN NERO D'AVOLA OR CHILEAN MALBEC

2017 CHÂTEAU FONTARÈCHE, BLANC, VIEILLES VIGNES, CORBIÈRES



Château Fontarèche is one of the great historic wine estates of the Languedoc; with records which mention vines on the property as far back as 1350. Located in the Corbières appellation, the estate produces wines under this name as well as a wide selection of fruit-forward single-varietal Pays d'Oc wines.

This vibrant, fleshy white has lots of fresh acidity despite its warm southern origin. The nose shows peach, sherbet and blossom, while the palate moves to more generous stone-fruit with hints of citrus and a clean, slightly honeyed, finish. Drink now to 2020.

Food matches	Pan-fried prawns or lamb tagine
Price	£10.00 per bottle
How to serve	Serve lightly chilled
Region	Languedoc, France
Grape variety	Roussane 60%, Grenache 40%
Product code	V4106B
Style	Dry, medium-bodied white wine
Terroir	Clay-sand soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

SOUTHERN RHÔNE WHITES

2015 CH. DES ANTONINS



Ch. des Antonins is housed in a 13th century convent in the village of Pondauret near the Graves appellation. In 1985 Geoffroy and Martine de Roquefeuil took over this historic property; Martine now manages the estate with her son Antoine. They produce fleshy, everyday drinking wines with reliable vigour and enthusiasm, whether it is a warm vintage or a more challenging one.

Delicately perfumed with a nose of ripe blackcurrant, this soft red shows crisp acidity and soft delicate tannins which contribute extra roundness to the already juicy palate. The finish is long and rather moreish. Drink now to 2020.

Food matches	Roast chicken or a selection of cured meats
Price	£10.95 per bottle
How to serve	Serve at room temperature
Region	Bordeaux, France
Grape variety	Merlot 60%, Cabernet Sauvignon 40%
Product code	V0351B
Style	Dry, medium-bodied red wine
Terroir	Limestone and clay
Buyer	Oliver Barton

Tasting notes

If you like this, you might like: RIGHT BANK BORDEAUX