

Bourne Mixed Case

Katie Cooper
WINE CLUB MANAGER

Katie Cooper



This month's Bourne Mixed Case contains two wines from one of South Africa's top producers: a benchmark Chenin Blanc and a fruit driven Syrah blend, both made in an approachable style which characterises the wines of Swartland. Having previously been overlooked in favour of bigger neighbours such as Stellenbosch, the wines of this area are now coming into their own with Mullineux very much leading the way. Then from the Northern hemisphere, there's a raspberry fruited Valpolicella. Perfect with tomato based pasta dishes for easy, midweek dining; I enjoyed it recently with homemade pizza.

2011 SANTA CELINA TORRONTÉS



Santa Celina was created in 1992 by Jacques and François Lurton from Bordeaux in the heart of Mendoza. The grapes are gathered from a wide range of vineyard sites and vinified under the control of Olivier Ruhard.

A medium lemon colour and intensely aromatic nose of rose petals, fresh green grapes and bergamot suggests sweetness, yet the palate is dry, textured and with some freshness, albeit laden with fruit and floral intensity. Drink now.

Food matches	Asian spiced fish and shellfish dishes
Price	£10.50 per bottle
How to serve	Chilled to 6-8°C
Region	Mendoza, Argentina
Grape variety	Torrontés
Product code	83489B
Style	Dry, unoaked, aromatic white wine
Terroir	High altitude vineyards preserve the acidity and aroma of Torrontés
Buyer	Martin Hudson MW

Tasting notes

.....

.....

If you like this, you might like:
SOUTHERN FRENCH VIOGNIER OR MARSANNE

2013 MULLINEUX FAMILY WINES KLOOF STREET CHENIN BLANC



Mullineux Family Wines was set up in 2008 by husband and wife team Chris and Andrea to crystallise their belief in the beautiful Swartland region north of Cape Town. Chris is usually found in the vineyards and Andrea in the winery, but this is very much a team effort.

Pale lemon in colour with apple and tropical fruit notes on the nose. The palate is medium-bodied with notes of crisp green apple and riper honeydew melon, held together with refreshing acidity. This dry wine finishes with an intriguing honeyed note. Now-2015.

Food matches	Any fish dish, plus lighter poultry dishes and goats' cheese
Price	£12.45 per bottle
How to serve	Chilled to 8-10°C
Region	Swartland, South Africa
Grape variety	Chenin Blanc
Product code	Z1530B
Style	Dry, unoaked, medium-bodied white wine
Terroir	A number of parcels of Chenin Blanc grown on clay, schist and granitic soils
Buyer	Martin Hudson MW

Tasting notes

.....

.....

If you like this, you might like: DRY VOUVRAY FROM THE LOIRE OR PINOT BLANC

2013 DOMAINE LA SALETTE, CÔTES DE GASCOGNE BLANC



Domaine la Salette, one of the finest Gascon estates, is located near the town of Condom, in the Armagnac area of South West France. A long Berry Bros. & Rudd association with the property echoes England's historical link with, and, at one point, ownership of this beautiful corner of La Hexagone.

80-year-old Colombard dominates the ensemble here. The 2013 is pale gold with green hints and has a classic Gascon nose with citric notes and hints of slate and sour honey. The palate is crisp, lively and refreshing, like a plump maritime Sauvignon Blanc. Drink now.

Food matches	Oysters, other fruits de mer; <i>loup de mer</i> , or other Atlantic delights
Price	£8.45 per bottle
How to serve	Chilled to 11°C
Region	Rueda, Spain
Grape variety	Verdejo
Product code	Z0298B
Style	Dry, aromatic white wine
Terroir	Gravelly top-soil, mainly clay beneath
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
ALBARIÑO OR SOUTHERN FRENCH VIOGNIER

2012 CÔTES DU RHÔNE, AMOUR DE FRUIT, DOMAINE LA FOURMENTE



Visan is one of the more northerly of the 'named' Côtés du Rhône Villages and has built an excellent reputation for elegant, finely structured wines. The leading property in the village, Domaine la Fourmente has been making superb wines since 1922, latterly following the principles of biodynamic viticulture, to great acclaim.

The 2012 has rich ruby red colouring and generous aromas of blueberry, forest floor and soft spices; laurel and black pepper are immediately evident. The palate betrays the generous ripe personality of the vintage, buttressed by finely etched tannins and a long, refreshing finish. Now-2016.

Food matches	Casseroles, hard cheeses, roasts, pheasant, wild boar, <i>ratatouille</i>
Price	£10.75 per bottle
How to serve	No need to decant; serve at room temperature
Region	Rhône, France
Grape variety	Grenache 50%, Syrah 25%, Cinsault 25%
Product code	95848B
Style	Dry, medium to full-bodied red wine
Terroir	Alluvial terraces with a little sand and marl. The bedrock is limestone and plenty of rich clay too
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
RASTEAU OR VINSOBRES

2013 VALPOLICELLA CLASSICO, NOVAIA



The Novaia wine estate is located in the Classico village of Marano di Valpolicella. Marcello Vaona is the latest generation to tend the vines, alongside father Gianpaolo and Zio Cesare. With a new cantina under construction above the village, one senses that Marcello is determined to take the estate to greater heights, having joined in 2000.

A refreshingly true expression of this light, everyday drinking Venetian red, the product of 100% fruit from Marcello's estate and the cooler 2013 harvest. The nose brims with delicate, pretty, sour cherry and raspberry notes; the palate soft, clear, bright, with a delightful, unpretentious cherry/raspberry fruit crunch and cool drinkability. No oak. Now-2015.

Food matches	Antipasti
Price	£12.15 per bottle
How to serve	13°C
Region	Veneto, Italy
Grape variety	Corvina 90%, Rondinella 10%
Product code	Z1691B
Style	Dry, medium to full-bodied red wine
Terroir	Iron rich volcanic and limestone
Buyer	David Berry Green

Tasting notes

If you like this, you might like: SICILIAN REDS OR LIGHTER
CHIANTIS

2013 MULLINEUX FAMILY WINES KLOOF STREET RED



South African Chris Mullineux met his American wife Andrea at a Champagne tasting in France. Their shared passion for winemaking and the beautiful countryside of Swartland made the decision to form Mullineux Family Wines in 2008 an easy one.

A vibrant purple colour and nose of fresh hedgerow fruits overlaid with the scent of violets leads to a very fruit expressive palate that nevertheless has sufficient firm but ripe tannins to ensure some longevity. Now-2017.

Food matches	Lighter red meat dishes, especially with a black fruit sauce, <i>charcuterie</i> and hard cheeses
Price	£12.45 per bottle
How to serve	At room temperature
Region	Swartland, South Africa
Grape variety	Syrah 85%, Carignan 9%, Cinsault 2%, Mourvèdre 2% and Grenache 2%
Product code	Z1529B
Style	Dry, medium-bodied red wine
Terroir	Fruit is sourced from six parcels on clay, schist and granite soils
Buyer	Martin Hudson MW

Tasting notes

If you like this, you might like: SOUTHERN RHÔNE BLENDS OR
AUSTRALIAN SHIRAZ