

Pickering Mixed Case

Katie Cooper
WINE CLUB MANAGER

Katie Cooper



With its gooseberry freshness and enticing minerality, the verdant Pouilly-Fumé in this case is a good match for most fish. In my house, Saturday lunch is generally a simple meal. Recently I've drunk this with salmon and asparagus quiche; the zingy acidity complemented the oily salmon and rich pastry shell perfectly. I think you will enjoy the vibrant, red summer fruits of the Yarra Valley Pinot Noir: Australia is not necessarily somewhere you associate with elegant reds- this is the heartland of Shiraz after all- but the subtle touch of this wine is undeniable.

2012 GRÜNER VELTLINER, HOHENBERG, JOSEF EHMOSEER



The Josef Ehmöser winery is located in Tiefenthal in the community of Grossweikersdorf, part of the relatively unknown Wagram region. On a base of primitive rock lie marine sediments and clay on which the loess reaches up to 12 meters high. Loess is especially fertile, has a lime concentration of up to 30%, and optimally stores water.

Finely detailed with delicate, floral and white pepper and stone aromas, there's a broad, soft, pulpy undercarriage, with salty/sweet, white peach stone flavours that echo those of Sarotto's Bric Sassi Gavi di Gavi. Very pure, generous, with a distinctly sapid finish.

Food matches	Freshwater fish and rice dishes
Price	£16.50 per bottle
How to serve	Chilled to 11°C
Region	Wagram, Austria
Grape variety	Grüner Veltliner
Product code	97729B
Style	Dry, light to medium-bodied white wine
Terroir	Loess
Buyer	David Berry Green

Tasting notes

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

2012 CHÂTEAU ST FERRÉOL, VIOGNIER, VIN DE PAYS D'OC



Located in the Hérault Valley in Languedoc in the South of France, not far from Montpellier, the photogenic Château St Ferréol has built a reputation for its outstanding Viogniers, so outstanding indeed that when tasted blind they usually give far more expensive Condrieu a real run for its money!

Oak is employed for both the fermentation and the maturation here adding rich butterscotch mid-palate notes to complement the generous honeysuckle, gingerbread and dried fruit aromatics. Despite its deep colour and viscosity, the wine is pleasingly light on its feet, long-limbed and refreshing.

Food matches	Scallops, lobster, any rich dish of a crustacean persuasion
Price	£12.25 per bottle
How to serve	Remove from fridge 30 minutes before serving
Region	Languedoc, France
Grape variety	Viognier
Product code	99389B
Style	Dry but aromatic and luscious, medium-bodied white wine
Terroir	Limestone sub-soil, top-soil slightly sandy
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
GODELLO OR VERDEJO FROM SPAIN

**2012 POUILLY-FUMÉ LA RAMBARDE,
DOMAINE LANDRAT-GUYOLLOT**



The Landrat-Guyolot family have been viticulturalists in the region of Nivers since 1686. Trade increased to Paris once the river Loire became navigable, from the 16th century onwards, with families such as the Landrat-Guyolot using dinghies ('Les Rambardes') to ferry wine to the capital. The family now owns 16.5 hectares across the villages of Tracy, St Andelain and Pouilly-sur-Loire.

Mirroring the delightfully fresh vintage, Sophie Landrat-Guyolot's Pouilly-Fumé glides like the river Loire below. Freshly crushed, prickly nettle (tea) aromas tease the nose, along with classic fossilised shellfish and gooseberry notes. There's more of the furry gooseberry fruit to taste, together with a Riesling-esque intensity, zip and raciness.

Food matches	Quiche, fresh water fish
Price	£16.95 per bottle
How to serve	Chilled to 13°C
Region	Loire, France
Grape variety	Sauvignon Blanc
Product code	99697B
Style	Dry, medium-bodied white wine
Terroir	Kimmeridgean clay
Buyer	David Berry Green

Tasting notes

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If you like this, you might like:

SANCERRE OR NEW ZEALAND SAUVIGNON

2011 ST HUBERTS PINOT NOIR, YARRA VALLEY



St Huberts was established in the Yarra Valley north of Melbourne in 1862. This area is renowned for the quality of its Chardonnay and Pinot Noir. Gregg Jarratt, the winemaker, believes this is one of the most elegant recent examples of his Pinot Noir.

A medium strawberry red colour with notes of ripe red fruits and some subtle oak spice on the nose. The palate is very elegant for Australian Pinot with raspberry and blackberry notes overlaid with well-integrated oak flavours. Tannins are silky and fine.

Food matches	Game, poultry and salmon would all work well with this wine
Price	£19.95 per bottle
How to serve	Cool room temperature, decant an hour in advance
Region	Victoria, Australia
Grape variety	Pinot Noir
Product code	Z0221B
Style	Dry medium-bodied red wine
Terroir	North west facing slopes that give good drainage and exposure to the afternoon sun
Buyer	Martin Hudson MW

Tasting notes

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If you like this, you might like: CHILEAN PINOT NOIR OR LIGHT RED BURGUNDIES FROM WARM VINTAGES

**2011 AGLIANICO DEL VULTURE,
SERRA DEL PRETE, MUSTO CARMELITANO**



Musto Carmelitano is a new name making fine bottled Aglianico del Vulture wines. In 2007 the next generation (Elisabetta and Luigi) decided to go organic. The family own 4 hectares of Aglianico vineyards around the village of Rionero, 600 metres up the volcano 'Vulture' that shapes their nervy, brooding wines.

Vivid purple in colour, this unoaked, medium-bodied Aglianico lifts firework-like from the glass with scents of blackcurrant and ash. Very elegant, with fine tannins and a moreish red/blackcurrant roll of fruit, the 'Serre del Prete' vineyard boasts some calcareous clay among the soot, giving the wine added fragrance. In the hot 2011 vintage there's also some fruit from the Varnavà vineyard, providing fresh complexity.

Food matches	Chorizo sausage!
Price	£17.95 per bottle
How to serve	Chilled to 14°C
Region	Basilicata, Italy
Grape variety	Aglianico
Product code	99468B
Style	Dry, medium to full-bodied red wine
Terroir	Volcanic, sand and calcareous clay
Buyer	David Berry Green

Tasting notes

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If you like this, you might like:

SICILIAN REDS OR LANGUEDOC BLENDS

**2012 LES OBRIERS DE LA PÈIRA,
CÔTEAUX DU LANGUEDOC**



The enigmatic musician Rob Dougan really struck gold with La Pèira, an outstanding winery based on the limestone Larzac plateau not far from Montpellier. Consultant Claude Gros has added *gravitas* to what is now seen as one of the greatest names in the Languedoc.

Winemaker Jeremy Depierre focuses on traditional winemaking with indigenous varieties; both Carignan and Cinsault pre-date Grenache in the Larzac area. The result is incredibly complex with aromas of tar, roses and spicy fruit. The palate is opulent and beautifully textured, with black fruits, finely wrought tannins and firm refreshing acidity.

Food matches	Roasts, light game, medium-hard and hard cheeses
Price	£18.45 per bottle
How to serve	At room temperature; decant just before serving for a gentle aeration
Region	Languedoc, France
Grape variety	Carignan 65%, Cinsault 35%
Product code	96688B
Style	Dry, full-bodied red wine
Terroir	Predominantly limestone
Buyer	Simon Field MW

Tasting notes

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If you like this, you might like: OTHER SOUTHERN FRENCH BLENDS OR EARTHY SPANISH REDS