

Pickering Mixed Case



Katie Cooper
WINE CLUB MANAGER

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May's Pickering Mixed Case contains a Sauvignon Blanc from Germany and a New World example from New Zealand. Try them side by side to determine your favourite; although both will pair admirably with gently steamed asparagus, just coming into season now. The Old World faces up to the New World again with a pretty red Burgundy versus a Chilean Pinot Noir with slightly darker, richer fruit. The red Burgundy will match well to salmon—I recently enjoyed it with a hearty fish stew - and the Chilean with richer fare like pork chops and duck for any unexpectedly cool spring evenings.

2013 GRÜNER VELTLINER, KAMPTALER TERRASSEN, WILLI BRÜNDLMAYER



Willi Bründlmayer is widely recognised as one of Austria's most gifted winemakers. He is best known for his Rieslings and Grüner Veltliners, although he also makes very high quality Chardonnays. He has 57 hectares of vineyards, superbly sited high up on slopes around the wine town of Langenlois.

Pale in colour, refreshingly tonic-cool with crystal clear pear, white stone and pepper notes, Willi Bründlmayer treats us to a classic Grüner Veltliner from the heart of Kamptal. Medium-bodied, pure comice pear, reminiscent of freshly cut chunks, is allied with juicy, ripe, soft, white-fruit flavours, with immaculate poise and balance. Drink now-2020.

Food matches	Asian dishes
Price	£17.95 per bottle
How to serve	Chilled
Region	Kamptal, Austria
Grape variety	Grüner Veltliner
Product code	Z3869B
Style	Dry, medium-bodied white wine
Terroir	Loess
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
VERDEJO OR CHENIN BLANC

2014 SAUVIGNON BLANC II, VON WINNING



Founded in 1849 by Dr Deinhard, developed by his son-in-law Leopold von Winning in 1907, the estate was revived in 2007 by Achim Niederberger. Tragically Herr Niederberger died in 2013, with his wife Jana now continuing the great work. The estate draws on 42 hectares of mainly Riesling vines among the villages of Ruppertsberg, Deidesheim and Forst.

This pungent, pear-drop evocative Pfalz wine is a dead ringer for something from New Zealand. It may only be 12 percent alcohol, but it possesses much more 'stuffing' than many Kiwi cousins. Fresh grass and cool wet stone aromas combine with a distinctly 'sherbet dip' zing. Drink now-2020.

Food matches	Fish or goat's cheese dishes
Price	£16.95 per bottle
How to serve	Chilled to 11°C
Region	Pfalz, Germany
Grape variety	Sauvignon Blanc
Product code	Z5289B
Style	Dry, light to medium-bodied white wine
Terroir	Sandstone
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
SANCERRE OR POUILLY-FUMÉ

2012 CHURTON SAUVIGNON BLANC



Churton is a small Marlborough winery, owned and operated by ex-Berry Bros. & Rudd employee Sam Weaver and his wife, Mandy. Exporting since 1997, their winemaking is focused on producing wines that combine the renowned flavour and aromatic intensity of Marlborough fruit with the finesse and complexity characteristic of fine European wines.

Churton produce a much more restrained and mineral style of Sauvignon than many of their New Zealand neighbours. The 2012 is fresh and crisp with notes of tinned asparagus and gooseberries. Bone dry, this has an intriguing earthy note and evident mineral complexity, making it ideal with food. Drink now-2016.

Food matches	Fresh asparagus, goat's cheese, sea bass
Price	£15.95 per bottle
How to serve	Straight from the fridge
Region	Marlborough, New Zealand
Grape variety	Sauvignon Blanc
Product code	Z0690B
Style	Dry, light to medium-bodied white wine
Terroir	Clay over loess
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

SOUTH AFRICAN OR LOIRE SAUVIGNONS

2011 LOMA LARGA PINOT NOIR



'Loma Larga' means 'long hill', a reference to the raised vineyard-site which benefits from the cooling influence of the wind. The Díaz family began planting vines in 1999, firmly believing in the *terroir* potential of the site. They are now recognised as one of the best producers of cool-climate red wines in Chile.

The 2011 Loma Larga Pinot Noir has an enticing nose of macerated red fruit. Ripe red and black berries envelope the lush palate which is fresh and balanced. Well-judged oak supports the whole but is completely integrated and adds texture. This wine is exclusive to Berry Bros. & Rudd. Drink now-2016.

Food matches	Peking duck, rabbit casserole, pork chops
Price	£16.95 per bottle
How to serve	Best served at cellar temperature
Region	Casablanca Valley, Chile
Grape variety	Pinot Noir
Product code	Z4312B
Style	Dry, medium-bodied red wine
Terroir	Granite soils on the Loma Larga hill
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

RED BURGUNDY OR BEAUJOLAIS

2011 BOURGOGNE ROUGE, VIEILLES VIGNES, MAISON DIEU, DOMAINE DE BELLENE



In 2005 Nicolas Potel was able to buy some vineyards to create what is now known as Domaine de Bellene, based in some marvellous old cellars in Beaune. The *domaine* now comprises 22 hectares converted to organic farming, with some biodynamic elements. The Maison Dieu vineyard is just across the road from Pommard.

A Bourgogne Rouge with a little more muscle than usual; the fruit is already evident here, albeit discreet at first sniff. This is a pretty and perfumed wine, vinified without stems, to deliver a medium-bodied Burgundy which is delightfully rounded on the palate. Drink now-2016.

Food matches	Roast salmon fillets or poached chicken
Price	£16.95 per bottle
How to serve	Open in advance and serve slightly cool
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	96218B
Style	Dry, medium-bodied red wine
Terroir	Clay-limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

CHASSAGNE-MONTRACHET OR MONTHÉLIE

2013 NEROMINIERA, ISOLA DEI NURAGHI, ENRICO ESU



In south-west Sardinia lie the former coal fields of Carbonia. Closer to the coast, the carbon land is covered by sand and by free-standing, ungrafted, unirrigated Carignano vines. Enrico Esu's father planted their 10 hectares of Carignano back in 1958. Following years of selling the (prized) fruit off, Enrico decided in 2013 to make the switch to bottling the wine.

The nose of this gorgeous, blush-red wine, is a heavenly caress of sunned mulberry and-loganberry fruit aromas with hints of dried grape skins. The palate is fleshy with lush mulberry fruit and a fragrance of dried, coastal herbs. As well as being succulent, it is also sea-breezy, culminating in a raspberry 'zing' on the finish. Drink now-2020.

Food matches	Roast lamb chops
Price	£15.95 per bottle
How to serve	20°C
Region	Sardinia, Italy
Grape variety	Carignano
Product code	Z5659B
Style	Dry, medium-bodied red wine
Terroir	Sand over carbon
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

CHILEAN CARIGNAN