

Pickering Mixed Case



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WINE CLUB MANAGER

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November's Pickering Mixed Case showcases three different styles of white wine. A classic Chardonnay from a celebrated Chilean winery starts the case off superbly. Leaner in style than many New World Chardonnays you may have encountered, you will find the fruit less tropical than perhaps expected: think citrus rather than pineapple. From Chile to Hungary, and onto a brand new grape variety for Wine Club: Juhfark. Crisp and mineral, it will partner well with all sorts of fish dishes. Finally, a South African Chenin Blanc shows great typicity with plenty of apple and pear fruit and an engaging, juicy freshness.

2012 DE MARTINO LEGADO CHARDONNAY



De Martino is one of the most progressive and exciting names on the Chilean wine scene, deservedly named Chilean Winery of the Year in 2011. Through a network of intellectual partnerships and vineyard acquisition, it has quickly built up a reputation for organic viticulture of the highest quality.

Hailing from the cool climate, coastal region of Limarí, the Legado Chardonnay has a lemon and vanilla nose, supported on the palate by ripe but not too tropical fruit. The wine has good texture and well integrated oak. This is a well-made, classic expression of Chilean Chardonnay. Drink now to 2016.

Food matches	Chicken Caesar salad, fish pie, poached salmon
Price	£10.95 per bottle
How to serve	Serve cold from the refrigerator
Region	Limarí, Chile
Grape variety	Chardonnay
Product code	Z2068B
Style	Dry, gently oaked, medium-bodied white wine
Terroir	Alluvial mixed with limestone plus clay and gravel
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
WHITE BURGUNDY

2011 JUHFARK, ROYAL SOLMÓ



Juhfark. Yes, sometimes. This came to our attention through a family connection in the Masters of Wine London office. Solmó is just north of Lake Balaton in the west of Hungary. And Juhfark? Pronounced "ewe-farq", this is one of Hungary's least known but most age-worthy native varieties.

Mineral and saline with white fruits, and relatively high acidity. Neutral when young, the character comes after a year in old 400-litre barrels and bottle-ageing. A rare wine too, only 100 hectares under vine. Ready now and over the next two to three years.

Food matches	Particularly good with dim sum and shellfish, especially prawns, crab and scallops
Price	£18.95 per bottle
How to serve	Will benefit from aeration, so serve cool in large glasses, or decant
Region	Solmó, Hungary
Grape variety	Juhfark
Product code	Z8279B
Style	Dry, full-bodied white wine
Terroir	Calcareous and volcanic soils
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:
PICPOUL OR MUSCADET-SUR-LIE

2013 BEAUMONT CHENIN BLANC HOPE MARGUERITE



Raoul and Jayne Beaumont bought this property in 1973 and restored the original cellar. Today there are nearly 50 hectares of vineyards comprising a wide range of varieties. Eldest son Sebastian is now in charge in the cellar and his wines have become some of the most sought after in South Africa.

The Chenin Blanc 'Hope Marguerite', named after Jayne's mother-in-law, is a superb example of South African Chenin Blanc. Poached pear and cream mingle with exotic touches whilst juicy pear notes follow on the finish. This wine is nicely weighted, with just the right amount of balancing freshness. Drink now to 2018.

Food matches	Scallops, <i>Pad Thai</i> , Singapore Chilli Crab
Price	£20.95 per bottle
How to serve	Serve cold from the refrigerator
Region	Bot River, South Africa
Grape variety	Chenin Blanc
Product code	Z7933B
Style	Dry, full-bodied but elegant white wine
Terroir	Old vines (planted 1974 and 1978) grown on shale soil
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
NEW ZEALAND CHARDONNAY

2012 CROZES-HERMITAGE, LES TROIS CHÊNES, DOMAINE EMMANUEL DARNAUD



One of the leading lights in the new wave of Crozes-Hermitage producers, Emmanuel Darnaud is based in Pont-de-l'Isère in the southern part of the appellation. His life's work, hitherto unstated, but clear to me, is to demonstrate that the very best wines from Crozes-Hermitage can equal those from Hermitage itself in quality and profundity.

As the name suggests, three types of oak have been used to mature this wine, lending elegance and complexity but not overwhelming structural make-up and an inherent approachability. Blackberry, peat, tapenade and *crème de cassis* notes are captured on both nose and palate, and the finish rejoices in an uplifting crescendo. Drink now to 2018.

Food matches	Most roast meats, calves' liver, lasagne
Price	£21.95 per bottle
How to serve	Open 45 minutes before serving at room temperature; no need to decant
Region	Rhône, France
Grape variety	Syrah
Product code	Z2011B
Style	Dry, medium-bodied red wine
Terroir	Small stones/alluvial with mainly clay subsoil
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
AUSTRALIAN SHIRAZ

2013 RAVENSWOOD LANE CABERNET SAUVIGNON



1996 saw the first wines produced under the Ravenswood Lane label at The Lane Vineyard. Their success led to owner John Edwards leaving the venture in 2005 to focus on producing single vineyard wines under his own label (The Lane Vineyard). Marty Edwards now manages the estate and is just as passionate about the project.

This is a textbook Australian Cabernet Sauvignon with a Coonawarra elegance about it, even though the vineyard is in the Adelaide Hills. Mint and blackcurrant combine on the rich, pure and elegant palate whilst the tannins are fine and well managed. This is a refreshing, juicy wine. Exclusive to Berry Bros. & Rudd Wine Club. Drink now to 2017.

Food matches	Chargrilled steak, spicy lamb stew, beef Wellington
Price	£22.50 per bottle
How to serve	Serve at room temperature
Region	Adelaide Hills, Australia
Grape variety	Cabernet Sauvignon
Product code	Z7381B
Style	Dry, full-bodied but elegant, smooth red wine
Terroir	Vines planted in 1993 on soils comprising ancient, decomposed limestone over red Podzolic clays
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
ARGENTINIAN CABERNET SAUVIGNON

2011 LA LEGUA ROBLE



La Legua is located in Cigales, just north of Valladolid, the capital of Castile and León, and neighbouring the DO of Ribera del Duero. Historically, the region has been known for blended rosados, but many pioneering estates like La Legua are now taking advantage of low yielding old vines and modern winemaking methods to produce excellent value reds from Tempranillo and Garnacha.

Tempranillo is known as Tinto Fino in these parts; La Legua's illustration has unpretentious come-hither aromatics of wild strawberries and cream and then a ripe, but not over-played, sweet fruit palate, the edifice intelligently constructed on a bed of spicy tannin and crisp acidity. Drink now to early 2016.

Food matches	Pasta dishes, cottage pie, lamb shanks veal escalope
Price	£9.95 per bottle
How to serve	No need to decant; serve at room temperature
Region	Cigales, Spain
Grape variety	Tinto Fino (Tempranillo)
Product code	97129B
Style	Dry, soft, medium-bodied red wine
Terroir	Clay, marl and limestone, a little sandier in the lower vineyards
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
RIOJA OR BEAUJOLAIS