

Wellington Mixed Case



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March's Wellington Mixed Case should leave you well-stocked for the upcoming Easter festivities. Tasmanian fizz isn't something you see every day but Apogee's Deluxe Brut is made with the intention of emulating Grand Cru Champagne and its complex, biscuity aromas certainly echo those found in its French inspiration. Try it with canapés or enjoy it on its own. If you are planning roast lamb for Easter Sunday then consider a change from the traditional Rioja and match it to the 2011 Ch. Ormes de Pez – this Cru Bourgeois is improving with every vintage and its succulent, fleshy depth will provide good foil for the richness of lamb.

2013 APOGEE, DELUXE VINTAGE BRUT



Dr Andrew Pirie, founder and winemaker at Apogee, has been the most influential figure in the Tasmanian wine industry over the past four decades. With Australia's first PhD in viticulture, he initiated and built some of Tasmania's largest and most important vineyards and wineries. Apogee means the highest point, and the name represents what Andrew hopes will be the culmination of 40 years of choosing sites and developing vineyards.

Pale lemon-straw in colour with a fine and persistent stream of fine bubbles. Saline notes are layered with biscuit characters and fresh lemon fruit. The acidity brings life and energy, along with the integrated mousse. Drink now to 2019.

Food matches	Ideal with seafood dishes, but also works well with fresh, soft goats' cheese
Price	£36.95 per bottle
How to serve	Serve chilled
Region	Tasmania, Australia
Grape variety	Pinot Meunier 62%, Chardonnay 38%
Product code	Y5163B
Style	Dry, light-bodied, fresh, sparkling white wine
Terroir	Sandstone and mudstone
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:
SOUTH AFRICAN MÉTHODE CAP CLASSIQUE

2015 ST VÉРАН, LES HÉRITIERS DU COMTE LAFON



Founded in 1999 by Dominique Lafon of the famous Domaine des Comtes Lafon in Meursault, this estate strives to produce the very best that the more southerly Mâconnais can offer; working to organic and biodynamic principles, while focusing on high quality and expression of *terroir*.

A gorgeous pale lemon colour with subtle green highlights, the nose shows a little smoky reduction, with lashings of ripe white fruit beneath. On the palate, a streak of acidity provides the tension to match its gorgeous, rich texture, while oak ageing offers a touch of vanilla spice to round things off. Drink now to 2021.

Food matches	Grilled monkfish or roast scallops with white Port and garlic
Price	£27.50 per bottle
How to serve	Serve slightly chilled, around 14°C
Region	Burgundy, France
Grape variety	Chardonnay
Product code	E2279B
Style	Dry, medium-bodied, oaked white wine
Terroir	From south-facing vineyards at 250 metres' altitude, clay soil over hard limestone bedrock
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:
CHARDONNAY FROM COOL-CLIMATE REGIONS SUCH AS CHILE OR NEW ZEALAND

2016 VIOGNIER, COLLINES RHODANIENNES, DOMAINE MOUTON



Jean-Claude Mouton is a worthy representative of the new generation in the northern Rhône. The first member of his family not to sell to the co-operative or large *négociants*, he took advantage of his magnificently located vineyards to craft benchmark wines from the famous Viognier and Syrah varietals.

Viognier grapes from just outside the Condrieu appellation (such as this) are hard to distinguish from the real thing (apart from the price tag!). The 2016 is incredibly vibrant with intense flavours of apricot and tangerine with an attractive honeysuckle lift on the finish. There is no oak here, so the wine is a pure expression of fruit and one which could easily stand up to its New World counterparts thanks to its intensity and length. Drink now to 2019.

Food matches	Scallops, goats' cheese salad, <i>foie gras</i> , chicken liver terrine
Price	£22.95 per bottle
How to serve	Serve lightly chilled; remove from fridge half an hour before serving
Region	Rhône, France
Grape variety	Viognier
Product code	V0486B
Style	Dry, full-bodied aromatic white wine
Terroir	Steep granitic base with loess and decomposed granite as top soil
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

CONDRIEU

2011 CH. ORMES DE PEZ, ST ESTÈPHE



Ch. Ormes de Pez is one of St Estèphe's leading Cru Bourgeois properties. It was bought by Jean-Charles Cazes in 1936 and is now owned and run by Jean-Michel Cazes, who owns Ch. Lynch-Bages. The estate is located just outside the village of Pez in the northern part of the St Estèphe commune.

This classic St Estèphe shows sweet vanilla and blackcurrant on the nose. The palate is generous and fleshy, despite the difficult weather conditions of the vintage, and the tannin is fine and firm giving a long finish of dark fruit and cedar. Drink now to 2024.

Food matches	Match with roast beef or steak frites
Price	£26.25 per bottle
How to serve	Decant for 30 minutes and serve at room temperature
Region	Bordeaux, France
Grape variety	Cabernet Sauvignon, Merlot, Cabernet Franc
Product code	Z1538B
Style	Dry, medium-bodied red wine
Terroir	Clay, gravel and limestone soils
Buyer	Oliver Barton

Tasting notes

If you like this, you might like:

RIGHT BANK BORDEAUX

2007 GATTINARA, VALLANA



The Vallana family has a long tradition in wine, having tended the *azienda's* vineyards since the early 19th century. Located in the village of Maggiora in Alto Piemonte, about 100 miles north east of Barolo, Vallana makes wines of incredible longevity from Spanna (the local name for Nebbiolo).

Medium garnet in colour, the wine has aromas of dark cherry, cinnamon and liquorice. There is a stunning concentration of cool dark berry fruit on the palate, with a peppery, savoury edge, and layers of complexity. With powerful yet silky tannins, it's persistent on the finish. Drink now to 2027.

Food matches	Hearty casseroles or roast game
Price	£28.70 per bottle
How to serve	Serve at ambient temperature
Region	Piedmont, Italy
Grape variety	Nebbiolo
Product code	Y5425B
Style	Dry, full-bodied red wine
Terroir	Acidic soils and porphyrite rock
Buyer	Davy Žyw

Tasting notes

If you like this, you might like:

BAROLO

2014 AMBROSÍA PRECIOSO MALBEC



Ambrosía was established in 2002, occupying some of the most prized *terroir* in Mendoza. The *finca* is located in Gualtallary, a sub-region of Mendoza renowned for producing exceptionally fresh, mineral wines. The wines are made by a team of experts including *terroir* specialist Dr Pedro Parra and renowned winemaker Daniel Pi.

This is an intense, concentrated style of Malbec brimming with blueberry fruit and vanilla spice. The wine is rich and mouthcoating on the palate, but its beauty lies in the juxtaposition of the fruit with a pure, fresh, mineral character which comes from the limestone soils in which it was grown. Drink now to 2025.

Food matches	Slow-cooked beef, venison steak, Montgomery cheddar
Price	£29.95 per bottle
How to serve	Serve decanted at room temperature
Region	Mendoza, Argentina
Grape variety	Malbec
Product code	V1311B
Style	Rich, full-bodied red wine
Terroir	Limestone over quaternary gravels
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

PREMIUM AUSTRALIAN SHIRAZ