

Wellington Mixed Case



Katie Cooper
WINE CLUB MANAGER

Katie Cooper

I hope you enjoy the wines we've included in the Wellington Mixed Case this month. When I tasted the selection, I was particularly struck by the rather unusual Fiano di Avellino with its complex herbal and citrus notes and creamy richness. I would savour it on its own or with a grilled chicken salad perhaps. The Pouilly Fuissé is a classic style and is the wine to select when you have guests with traditional tastes coming to dinner. Finally the Californian red will reassure you that Pinot Noir can be made outside Burgundy, and still retain that purity of flavour and suave poise.

2012 RIESLING, RIED PFAFFENBERG, KABINETT, EMMERICH KNOLL



Emmerich Knoll's winery is one of Austria's most famous winegrowing estates. Each bottle's traditional label is almost as highly regarded as the wines themselves. The Knoll estate is located in the village of Unterloiben in the Wachau region. It has been run by the family for decades and today is looked after by Emmerich II, Monika and their son Emmerich III.

Along with vineyards Schutt and Kellerberg, Pfaffenberg is one of the most highly prized sites for Austrian Riesling. Scented aromas with bright florals, but conveying a sense of precision. Clear acid structure forms the backbone of the wines. The fruit is finely-wrought with an elegant richness on the mid palate. Long and delicious.

Food matches	Pan fried sea fish
Price	£26.95 per bottle
How to serve	Chilled to 12°C
Region	Wachau, Austria
Grape variety	Riesling
Product code	97829B
Style	Dry, full-bodied white wine
Terroir	Terraced granite and loess soils
Buyer	David Berry Green

Tasting notes

If you like this, you might like:

GERMAN KABINETT OR NEW ZEALAND RIESLING

2010 POUILLY-FUISSÉ, TERROIR DE FUISSÉ, OLIVIER MERLIN



Olivier Merlin is one of the most widely respected producers of Mâconnais wines, including several bottlings of Pouilly-Fuissé according to terroir, that from Fuissé itself being the most concentrated. These wines which are barrel fermented and aged in wood for 18 months before bottling easily match the Côte d'Or appellations for quality.

A delicious bright mid-yellow in colour, this is an exuberantly fruity wine with some notes of pineapple, banana and coconut enriching the bouquet. After the exotic nose, the palate is more classically Burgundy, with a fine crunchy mineral acidity supporting the weight of fruit. Very persistent.

Food matches	White meats
Price	£27.00 per bottle
How to serve	Chilled to 12°C
Region	Burgundy, France
Grape variety	Chardonnay
Product code	88893B
Style	Dry, medium to full-bodied white wine
Terroir	Clay-limestone
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

ST VERAN OR ST AUBIN

**2009 FIANO DI AVELLINO, VIGNA DELLA
CONGREGAZIONE, VILLA DIAMANTE**



Villa Diamante produces sensational, uncompromising and explosive Fiano di Avellino and Greco di Tufo at the tiny 3.5 hectare estate in Montefredane. Antoine Diamante was born in Belgium, to parents who had emigrated to the mines after the war. Returning to Campania, Antoine and his American partner Maria started to bottle only in 1997, following years of selling wine locally.

Smoky, volcanic, a dry yet full-bodied expression of this emerging Southern Italian *belle*: rich, intense and fantastically complex with herbal citrus notes, a suave, creamy, almost buttery Chardonnay-esque roll. Statuesque, profound, demanding: *favoloso!*

Food matches	White meats
Price	£29.95 per bottle
How to serve	Chilled to 12°C
Region	Campania, Italy
Grape variety	Fiano
Product code	99387B
Style	Dry, full-bodied white wine
Terroir	Volcanic over marl soils
Buyer	David Berry Green

Tasting notes

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If you like this, you might like:
TREBBIANO OR GAVI DI GAVI

2002 CH. GRAND CORBIN, ST EMILION



This 15 hectare Grand Cru vineyard is all in one block, with an average age of 40 years on the vines. Everything about the property leans towards the traditional: there are still some wooden vats here, and, with results like this, it's hard to argue against them. 2002 was a tricky vintage for the early ripening Merlots, but Grand Corbin seems to have bucked the trend.

The brick rim suggests some bottle age, and this is backed up on the nose, which is warm and reassuring – like an old leather armchair and blackberry crumble on a cold autumn day. The palate is sweet and rounded, framed by finely grained tannin and soft acidity. At 14 years old, this is a perfect example of traditional claret.

Food matches	Rare roast beef or rack of lamb
Price	£26.60 per bottle
How to serve	Decant carefully, an hour before serving, to avoid sediment
Region	Bordeaux, France
Grape variety	Merlot 70%, Cabernet Franc 25%, Cabernet Sauvignon 5%
Product code	99800B
Style	Dry, medium to full-bodied red wine
Terroir	Light sands over fine blue clay
Buyer	Philip Moulin

Tasting notes

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If you like this, you might like:
POMEROL OR OTHER MERLOT DOMINANT BORDEAUX BLENDS

2008 AU BON CLIMAT, LOS ALAMOS, PINOT NOIR



Jim Clendenen decided in the early 1980s that making wine was more interesting than becoming a lawyer. His appearance may make you believe he will make big, over the top wines, but his aim is to give a Californian expression of the Burgundies he loves – elegant, fruity, judiciously oaked and very drinkable.

A medium strawberry red colour and appealing nose of ripe raspberries, sweet spice and some subtle hints of mushroom. The palate has textbook elegant Pinot tannins, lovely ripe red fruit and toast and spice notes from oak enlivened by freshness.

Food matches	Cold cuts or pan fried duck breast
Price	£29.95 per bottle
How to serve	Serve at cool room temperature after decanting for one hour
Region	California, USA
Grape variety	Pinot Noir
Product code	98086B
Style	Dry, medium-bodied red wine
Terroir	The historic Los Alamos single vineyard
Buyer	Martin Hudson MW

Tasting notes

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If you like this, you might like:
RED BURGUNDY

**2011 CORNAS, EMPREINTES,
DOMAINE ERIC & JOËL, DURAND**



The Durand brothers, Eric and Joël, joined forces in 1996 to devote the polycultural family business to the cultivation of the grape. Their domaine is based in Châteaubourg in the Ardèche and covers 20 hectares, with Syrah, Marsanne and Roussanne farmed over the appellations of Cornas, St Peray and St Joseph. Quality and value underwrite the entire canon.

When the Emperor Charlemagne described Cornas as *'le vin noir'* he was not far wrong; the nose is dark and brooding with notes of peat, incense and black cherry to the fore. The palate is equally powerful, with luminous redemption in the form of a magical sweetness beneath the blanket of tannin.

Food matches	Black pudding, venison, most game dishes, haggis! Beaufort, Morbier...
Price	£29.95 per bottle
How to serve	Decant two hours before serving at room temperature
Region	Rhône Valley, France
Grape variety	Syrah
Product code	95452B
Style	Dry, rich full-bodied dense red wine
Terroir	Granite
Buyer	Simon Field MW

Tasting notes

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If you like this, you might like:
ST JOSEPH