

Wellington Mixed Case



Katie Rolph

WINE CLUB MANAGER

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This month's Wellington Mixed Case is equally split between wines of the Old and New World. A classic Sauvignon Blanc and Sémillon blend from Bordeaux, with its waxy richness and fresh, vibrant acidity, will provide an elegant accompaniment to summery fish dishes and salads. Beaujolais is a great choice for a wide variety of foods and can even be lightly chilled on a warm day; try the Moulin à Vent with roast salmon fillets or tuna. Turning to the New World, the Australian blend has a richness and voluptuousness which make it a fine candidate to enjoy alongside a roast chicken lunch.

2015 CRITTENDEN ESTATE OGGI, MORNINGTON PENINSULA



Established in 1982, Crittenden were once pioneers of cool-climate Australian viticulture. Today, the family aspire to organic and biodynamic practices, with a profound interest in sustainability. Their vineyards are a patchwork of classic blends as well as varieties previously confined to their Old World heartlands of Jura, the Basque Country and Catalonia.

Interestingly this wine was made like a red, with two weeks skin contact prior to being pressed. The wine was then matured on the lees. As such, the texture is rich and full. The palate, nose and finish are bursting with crisp orchard fruit, honeysuckle and beeswax. Drink now to 2020.

Food matches	Crispy gnocchi with parmesan, butternut squash and pine nuts
Price	£13.97 per bottle
How to serve	Serve between 10-12°C
Region	Victoria, Australia
Grape variety	Equal parts Fiano, Arneis and Vermentino
Product code	Y2283B
Style	Dry, medium-bodied white wine
Terroir	Sandy loam soils
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:
ZUMMA SAVAGNIN, ANOTHER MAVERICK OFFERING FROM CRITTENDEN

2014 L'ESPRIT DE CHEVALIER BLANC, PESSAC-LÉOGNAN



Domaine de Chevalier is one of the few Graves estates to produce both first class reds and whites. The property was purchased by the Ricard family in 1865 and remained in their hands until it was bought by the Bernard distilling company in 1983. Its white wines have always been viewed as among the very finest of the region.

A crisp elegant wine focused on delicate fruit and mineral notes. Extensive *bâtonnage* adds weight and texture to the palate, complementing the fresh acidity and heady fruit characteristics of the 2014 vintage.

Food matches	A wonderful accompaniment to any white fish, shellfish in particular
Price	£27.95 per bottle
How to serve	Serve chilled from the bottle
Region	Bordeaux, France
Grape variety	Sauvignon Blanc 75%, Sémillon 25%
Product code	Y7750B
Style	Dry, medium-bodied white wine
Terroir	Clay and gravel soils
Buyer	Oliver Barton

Tasting notes

If you like this, you might like:
OTHER TOP BORDEAUX BLANCS OR ENTRE-DEUX-MERS

2015 VIÑA KOYLE COSTA SAUVIGNON BLANC, PAREDONES



Viña Koyle was founded in 2006 at Los Lingues in the high Colchagua Valley by Alfonso Undurraga Mackenna – former CEO of Viñas Undurraga – his three sons and daughter. The property is a leader in organic and biodynamic farming, maximising the benefits of its five types of volcanic soil.

Medium lemon with a zesty energy on the nose with lemon peel, white asparagus, ginger and a subtle minerality. Weighty but supple on the palate with a lovely rounded mouth-feel. The mineral acidity keeps the finish rolling. Drink now.

Food matches	Perfect with grilled fish
Price	£19.50 per bottle
How to serve	Serve chilled at 7-10°C
Region	Colchagua Valley, Chile
Grape variety	Sauvignon Blanc
Product code	Y0678B
Style	Dry, medium-bodied white wine
Terroir	North and south-facing slopes of granite with quartz
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

SAUVIGNON BLANC FROM STELLENBOSCH, SOUTH AFRICA

2013 MOULIN À VENT, LA ROCHELLE, OLIVIER MERLIN



Perhaps better-known for his white wines from the Mâconnais, Olivier Merlin also has some excellent holdings of old vines in Moulin à Vent.

Superb even purple colour. The nose begins discreetly but then expands wonderfully, with smooth rich fruit throughout, total harmony, long and fine. In recent vintages Olivier has pursued a lighter touch in extraction, allowing the fruit from ancient vines to be expressed more graciously. Drink now to 2022.

Food matches	Partridge or pheasant
Price	£23.50 per bottle
How to serve	Serve slightly below room temperature, around 17-18°C
Region	Beaujolais, France
Grape variety	Gamay
Product code	E0678B
Style	Dry, medium-bodied, oaked red wine
Terroir	Vines planted in 1937 on shallow decomposed granite soil
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

THIBAUT LIGER-BELAIR'S MOULIN À VENT

2015 SIDEBAR, RED FIELD BLEND, RUSSIAN RIVER VALLEY



Sidebar is an exciting “side project” from one of Russian River’s best-known winemakers, David Ramey. Venturing into new varieties as well as different styles of wine (Ramey is a Chardonnay and oak specialist), the Sidebar range offers incredible value for money for early consumption. The Red Field Blend is picked from Gnarly Head-trained vines which range in age between 60 and 125 years.

Deep purple in colour with dark berried red fruits and a richness of redcurrants and herbs on the palate. Clove and sweet spice aromatics come to the forefront, and as a result of the neutral oak barrel ageing, the wine is fruit-driven. A voluptuous and generous core, with structured tannins and a great level of freshness, which is typical of the Russian River area. Drink now to 2023.

Food matches	Pizza, steak
Price	£26.95 per bottle
How to serve	Decant 30 mins before drinking, serve at room temperature
Region	California, USA
Grape variety	Zinfandel 80%, And the rest a blend of Alicante Bouschet, Petite Sirah, Sangiovese, Carignan, Trousseau, Petit Bouschet, Syrah, Tannat, Palomino and many others
Product code	V1869B
Style	Dry, full-bodied red wine
Terroir	Alluvial, gravel, loam, marine and volcanic soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

PRIMITIVO

2015 CHÂTEAUNEUF-DU-PAPE, DOMAINE DE MARCOUX



Sophie and Catherine Armenier’s ancestors have been making superb wines since 1344, meaning Marcoux is even older than Berry Bros. & Rudd. Biodynamic in all but name, they are based close to Beaucastel, with the most significant holdings in the areas around Courthézon and on the central Crau plateau. Low yields are key to the exceptional quality of the wines.

Pigmented as profoundly as the wine-dark sea, the superlative 2015 displays classic aromas of thyme, sous-bois and macerated plum; and an equally classic palate, which is long and unnervingly complex, its magisterial tannins both ripe and restrained. Drink 2019 to 2025.

Food matches	Wild boar, rib-eye steak, Beaufort cheese, partridge
Price	£55.00 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Rhône Valley, France
Grape variety	Grenache 80%, Syrah 10%, Mourvèdre 7%, Cinsault 3%
Product code	Y5838B
Style	Rich, full-bodied red wine
Terroir	Pudding stones (<i>galets</i>) on a loose topsoil; clay and limestone beneath
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

CHÂTEAUNEUF-DU-PAPE BY BEAUCASTEL, THEIR NEIGHBOURS!