

Wellington Mixed Case

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WINE CLUB MANAGER

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The September Wellington Mixed Case is filled with treats to enjoy throughout the autumn. Toast the end of summer with the delicious Blanc de Blancs from English sparkling producer Ridgeview; complex and elegant, it gives Champagne a run for its money. As the nights are drawing in, tuck in to the cleverly-named Cabergnan from Chilean producer Bodegas RE. A blend of Cabernet and Carignan, it harnesses the black-fruit richness of both varieties with a distinctly savoury, leathery twist. Marinacci's Barbaresco is in many ways the perfect autumnal wine, perfect for pairing with mushroom pastas and risottos.

2011 GROSVENOR BLANC DE BLANCS, RIDGEVIEW ESTATE



Aptly named, with a scenic location on a plateau of paludina limestone near to the highest point of the Sussex Downs (Ditchling Beacon), Ridgeview has been run by the Roberts family for nearly two decades. Impeccably sourced fruit and a generous ageing regime have placed Ridgeview in the vanguard of an increasingly impressive collection of English sparklers.

An attractive bouquet marries citric notes with hints of nectarine and white peach, complementing a delicate mousse and persistent bead. The palate is wonderfully refreshing with an orchard fruit personality and tropical hints to underline an inherent complexity, itself the result of a generous period of ageing on lees. Drink now to 2017.

Food matches	Perfect apéritif, with canapés or summer salads
Price	£29.95 per bottle
How to serve	Serve chilled
Region	Sussex, England
Grape variety	Chardonnay
Product code	Z4228B
Style	Dry, medium-bodied, sparkling white wine
Terroir	Limestone and green sand
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
CHAMPAGNE OR GOOD CRÉMANT

2012 OSTLER LAKESIDE PINOT GRIS, WAITAKI RIVER



Jim Jerram is the leading pioneer of the developing Waitaki Valley region, a limestone escarpment which forms the border between the Canterbury and Otago provinces. His Ostler label is based in the hamlet of Kurow and this is only the second vintage of Pinot Gris at the Lake Waitaki site.

This is an off-dry wine but one that is very well balanced. The ripe, yellow-peach fruit and glycerol mouth feel give an impression of sweetness but the finish tastes dry, despite the 14 grammes per litre residual sugar. This is mainly thanks to the high mineral content of the soil, engendering comparisons with Alsace. Drink now to 2017.

Food matches	Pad Thai, roast pork with apple sauce, poached monkfish
Price	£21.00 per bottle
How to serve	Serve cold from the refrigerator
Region	Otago, New Zealand
Grape variety	Pinot Gris
Product code	Z7343B
Style	Off-dry, rich, medium-bodied Alsace style of Riesling
Terroir	Alluvial, greywacke rock
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
ALSATIAN OR AUSTRIAN RIESLING

**2013 CAIRANNE HAUT COUSTAIS,
DOMAINE DE L'ORATOIRE ST MARTIN**



Certified as biodynamic in 2012, L'Oratoire St Martin is run with great skill by brothers François and Frédéric Alary and has been in the same family for seven generations. Situated on the site of an ancient oratory and making wines traditionally and to great acclaim, L'Oratoire is leading the charge to have Cairanne promoted to stand-alone *cru* status.

Aged for 10 months with regular lees-stirring, the wine has a rich golden colour and delicious aromas of quince, poached pears and white flowers. These are matched on the palate by classic Marsanne notes of beeswax and grilled almond, a generous depth of fruit and a resoundingly satisfying finish. Drink now to 2019.

Food matches	Grilled fish, red mullet, scallops, honey-roast chicken
Price	£19.95 per bottle
How to serve	Serve gently chilled, but not too cold
Region	Rhône, France
Grape variety	Marsanne 50%, Roussanne 40% and Viognier 10%
Product code	Z6579B
Style	Dry, medium to full-bodied white wine
Terroir	Yellow clay and <i>galets</i> (pudding stones) on surface, beneath blue clay
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
ALBARIÑO OR GODELLO FROM SPAIN

**2010 BARBARESCO,
MANUEL MARINACCI**



Tucked away in the little known Barbaresco village of San Rocco Seno d'Elvio, just outside Alba, is the single plot of four hectares (of Nebbiolo, Barbera and Dolcetto) that belongs to Manuel Marinacci. Upon graduation Manuel worked abroad and locally for both large and small wineries before taking on the lease of the San Rocco Seno d'Elvio vineyard in 2002.

Bottled in August 2013, this wine shows wonderful transparency with a delicate, nuanced dried rose and raspberry nose, along with a hint of undergrowth. On the palate, it is soft and pure with pretty red-berried fruit and a gorgeous fruit acidity that renders it very fine. Perfect balance and translucence; a benchmark Barbaresco. Drink now to 2025.

Food matches	Pan-fried veal escalope in breadcrumbs
Price	£26.95 per bottle
How to serve	Decant an hour in advance
Region	Piedmont, Italy
Grape variety	Nebbiolo
Product code	Z4457B
Style	Dry, medium to full-bodied red wine
Terroir	Sandy calcareous white marne soils, on steep hills
Buyer	David Berry Green

Tasting notes

If you like this, you might like:
VOLNAY OR MERCUREY

2008 BODEGAS RE CABERGNAN



Bodegas RE is pushing the boundaries in Chile. This is a new, constantly evolving project from ninth generation Chilean winemaker Pablo Morande. Experiments are worked on every year and wines are kept back until they are ready. RE refers to the winery's concept of REcreating, REinventing, REdiscovering.

This was actually RE's second harvest as, sadly, the entire first (2007) harvest was lost in the 2010 earthquake. Vinified in large amphorae, this wine has substance and character. Lifted notes of redcurrants vie with darker black fruit. The tannins are grippy and the finish is glorious, savoury and long. Drink now to 2018.

Food matches	Lamb chops with coriander, wild game, Emmental cheese
Price	£39.75 per bottle
How to serve	Serve at room temperature
Region	Maule Valley, Chile
Grape variety	Cabernet Sauvignon 70%, Carignan 30%
Product code	99656B
Style	Medium-bodied, savoury but fresh red wine
Terroir	Red soils based on granitic clay in the Viña Roja site, planted in 1950
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
SOUTHERN FRENCH REDS

**2012 ST JOSEPH ROUGE,
EMMANUEL DARNAUD**



Emmanuel Darnaud, one of the most likeable *vignerons* in the Northern Rhône, is fortunate enough to have Bernard Faurie, the legendary Hermitage producer, as a father-in-law. This outstanding plot of granitic St Joseph, 'gifted' by Monsieur Faurie, is located behind the village of Mauves and yields, albeit in minute volumes, some of the best Syrah in the entire appellation.

A gloriously deep Syrah colour is complemented by a classic Northern Rhône nose of cassis, black pepper and violet. The palate repays the compliment with real aplomb; old-vine depth is matched by elegant tannins, balanced acidity and a very lengthy mouth-feel. Drink now to 2018.

Food matches	Pheasant, slow-cooked beef, lamb shanks, braised pork ribs
Price	£35.00 per bottle
How to serve	Open an hour before serving at room temperature
Region	Rhône, France
Grape variety	Syrah
Product code	Z2012B
Style	Dry, medium to full-bodied, gently aromatic red wine
Terroir	Granitic terraces
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:
AUSTRALIAN SHIRAZ OR LANGUEDOC SYRAH