

Wellington Mixed Case



Victoria Reeves

ACTING WINE CLUB MANAGER

September's Wellington Mixed Case features delicious wines from all four corners of the world. Compare Kiwi producer Neudorf's Chardonnay from the Moutere Valley with a more traditional Burgundian version from Santenay in the Côte de Beaune; though markedly different, both should be sublime with chicken. The reds are similarly eclectic and include only the second ever vintage of Domaine Lamé-Delisle-Boucard's single-vineyard Loire Valley Cabernet Franc – its richness and density will perfectly complement the season's first roast dinners.

2016 BEDROCK WINE CO., SAUVIGNON BLANC, SONOMA VALLEY



This exciting project was started in 2007 by owner and winemaker Morgan Twain-Peterson MW (son of the legendary Joel Peterson, founder of Ravenswood Winery) and his business partner Chris Cottrell. They own their own vineyards (Bedrock) but also purchase high-quality fruit from all over California.

With golden tints, this wine has vibrant lemon verbena, melon and grassy notes balanced with vanilla spice and toast. The acidity is searing and the texture silky with a saline quality. The citrus-fruit profile continues on the finish and the toasty notes bring definition and complexity. Drink now to 2020.

Food matches	Goats' cheese tart, charcuterie, white fish with lemon and parsley
Price	£25.95 per bottle
How to serve	Serve chilled
Region	California, USA
Grape variety	Sauvignon Blanc
Product code	V1987B
Style	Medium-bodied white wine
Terroir	Rocky, alluvial soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:
OTHER OAKED NEW WORLD SAUVIGNON BLANC

2016 NEUDORF, ROSIE'S BLOCK CHARDONNAY, NELSON



Tim and Judy Finn planted their first vines in 1978, next to the tiny hamlet of Neudorf. The vines spill down a gentle north-facing slope overlooking the Moutere Valley on the tip of New Zealand's South Island. The vineyards are organic and dry farmed. This wine is named after Tim and Judy's daughter, Rosie.

Bright, crisp and rounded, notes of nectarine and apricot dominate on the nose, accompanied by lime leaf and thyme. The palate is lively and fresh. The use of oak is elegant and restrained, creating a very polished wine. A subtle note of struck-match adds further complexity. Drink now to 2022.

Food matches	Salmon and parsley risotto, scallops or chicken dishes
Price	£25.95 per bottle
How to serve	Serve chilled
Region	Nelson, New Zealand
Grape variety	Chardonnay
Product code	V0759B
Style	Dry, medium-bodied white wine
Terroir	Sandy and clay soils over weathered gravels of an ancient river system
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
CHARDONNAY FROM THE CÔTE CHALONNAISE OR ALBARIÑO FROM GALICIA

2015 SANTENAY, LES HÂTES, VINCENT & SOPHIE MOREY



The Morey family is renowned in Chassagne-Montrachet for making excellent wines. Vincent and his wife Sophie look to make wines which express roundness, richness and creamy texture, alongside fresh fruit flavours and great ageing potential. Santenay is a village to the south of Chassagne-Montrachet which offers great value.

The warm 2015 vintage has provided rich, ripe fruit aromas of apricots and nectarines, accompanied by some enticing vanilla spice from careful oak ageing. The palate is rich and rounded, but with a surprising citrus core and a buttery but saline finish. Drink now to 2020.

Food matches	A good match for chicken in a rich sauce
Price	£28.50 per bottle
How to serve	Serve chilled
Region	Burgundy, France
Grape variety	Chardonnay
Product code	Y7488B
Style	Dry, medium-bodied white wine
Terroir	Facing southeast at 230 metres' altitude
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

POUILLY-FUISSÉ OR ST VÉRAN

2014 ST AUBIN, CUVÉE LES ROUGES GORGES, 1ER CRU, DOMAINE HENRI PRUDHON



Based in the Burgundian village of St Aubin, Domaine Prudhon is a family-owned 14.5-hectare estate now run by the eponymous Henri's grandsons, Philippe and Vincent. They work using traditional techniques in both vineyard and cellar, producing a range of wines from different vineyards while always aiming for freshness and fruit expression.

Blending three different parcels in St Aubin has produced a complex and complete wine which displays fresh strawberry fruit, plenty of mid-palate richness, crunchy acidity and a touch of spicy, animal structure. The tannins are supple, while the finish is refreshing and long. Drink now to 2020.

Food matches	Particularly well-suited to meat dishes with a slightly spicy sauce
Price	£25.00 per bottle
How to serve	Try serving at cellar temperature (14 to 16°C)
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	V3502B
Style	Dry, light to medium-bodied red wine
Terroir	Clay and limestone with southwest and southeast exposure
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

MARANGES OR SANTENAY

2015 MICHAEL HALL, FLAXMAN'S SYRAH



Englishman Michael Hall trained as a jewellery valuation expert before pursuing his passion for all things vinous. Selecting a diverse range of plots in South Australia, he creates site-specific wines. His aspiration is to make wines "loved by some, not liked by all".

At 520 metres' elevation, the Naimanya vineyard in Flaxman's Valley is one of the highest Syrah vineyards in South Australia. It has black fruit and kirsch on the nose, while on the palate there is intense cardamom spice and berry fruit underpinned by an earthy minerality. The tannins are delicate and the oak well integrated. Drink now to 2023.

Food matches	Steak frites
Price	£44.95 per bottle
How to serve	Serve at cellar temperature
Region	Eden Valley, Australia
Grape variety	Syrah
Product code	Y7926B
Style	Medium-bodied red wine
Terroir	Sandy loam, gravel and quartz over clay
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:
NORTHERN RHÔNE REDS

2015 BOURGUEIL, BRUNETIÈRES, DOMAINE LAMÉ-DELISLE-BOUCARD



Lamé-Delisle-Boucard is the product of three families (Lamé, Delisle and Boucard) who have, since 1869, built up a substantial 44 hectare-*domaine* across four of the seven communes permitted to make Bourgueil. Its cellars, cut deep into the tuffeau limestone, contain bottles dating back to its conception.

This is only the second time that the estate has produced this single-vineyard wine. Deep purple in colour, it has a rich nose of black cherries and leafy pencil shavings. The palate is packed with dense and unctuous black fruit and sweet spice notes, while the chalky tannins and mouth-watering acidity maintain balance. Drink now to 2028.

Food matches	The richness of the wine lends itself to roasted red meats and even game
Price	£22.95 per bottle
How to serve	Decant before drinking to allow the wine to open up
Region	Loire Valley, France
Grape variety	Cabernet Franc
Product code	V4424B
Style	Dry, medium to full-bodied red wine
Terroir	South-facing, clay-dominated soil with limestone on the banks of the Loire river
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:
SAUMUR-CHAMPIGNY