

Wellington Red Case



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WINE CLUB MANAGER

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This month's Wellington Red Case contains two Grenache-based wines (or Garnacha, as the grape is known in Spanish speaking countries) to compare. Grenache/Garnacha is a grape variety known for its ripe black fruit character, spicy oak influence and lighter tannins than you might expect from a varietal with such a black fruit profile. On the fuller side of the spectrum, try the Claret from Ch. Teyssier or the New Zealand Syrah, if beef is on the menu. Both these wines have the richness and depth of flavour to enhance such a rich meat, whether barbecued or roasted.

2012 CH. TEYSSIER, MONTAGNE ST EMILION



Ch. Teyssier is located in the tiny appellation of Montagne St Emilion. The vineyard dates back to the 15th century and it surrounds a charming 18th century chateau. It was falling into disrepair until the 1990s, when the current owners took over and started rebuilding it to the highest standards of modern winemaking.

The 2012 was viewed as a classic vintage for red Bordeaux. In keeping with the vintage, this wine is defined by freshness and elegance, rather than power. The nose shows aromas of red and black currants, a hint of liquorice and the palate has a clear, persistent mineral character.

Food matches	A good match for most red meat dishes or hard cheese, it will reach its apogee alongside côte de boeuf grilled over the fire
Price	£18.50 per bottle
How to serve	Decant for 30 minutes and serve at room temperature
Region	Bordeaux, France
Grape variety	Merlot
Product code	V0693B
Style	Dry, medium-bodied red wine
Terroir	Clay and limestone soils
Buyer	Oliver Barton

Tasting notes

If you like this, you might like:
RIGHT BANK BORDEAUX

2012 SANTENAY, CLOS DES MOUCHES, 1ER CRU, DAVID MOREAU



Part of a new generation of exciting young winemakers, David Moreau served his apprenticeship at Domaine de la Romanée-Conti and Domaine Hubert Lamy before taking over his family estate. The estate is worked sustainably, with the aim to produce high quality wines to be savoured and appreciated.

Medium-ruby in colour with a slight fading to the rim indicating the five years' bottle age. The nose offers pure raspberry and cherry fruit, with just a touch of forest floor. The palate is very graceful and long, with a hint of warming spice on the finish. Drink now to 2020.

Food matches	Roast goose or confit duck
Price	£35.00 per bottle
How to serve	Serve slightly below room temperature, around 17-18°C
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	Z1957B
Style	Dry, medium-bodied, oaked red wine
Terroir	Vines from the 1960s on very thin topsoil over limestone bedrock
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:
MARANGES, POMMARD OR VOLNAY

2015 VIÑEDOS ALCOHUAZ CUESTA CHICA GARNACHA



Viñedos de Alcohuz is a relatively young project. The vines are 12 years old now and planted on granite and volcanic soils in the semi-arid Elqui Valley, 500 kilometres north of Santiago. At 1,800 to 2,200 metres altitude, these vineyards are some of the highest in the world. The 18 hectare vineyard is farmed organically and biodynamically.

This 100 percent Garnacha has aromas of ripe red fruit and a beguiling floral lift. It is grown at over 2,000 metres altitude and spends 23 months in concrete eggs, resulting in the most supple of tannins. The finish is long, refreshing and moreish. This is a wonderful wine from top Chilean winemaker Marcelo Retamal. Drink now to 2022.

Food matches	Roast partridge, chargrilled sausages, mushroom goulash
Price	£31.50 per bottle
How to serve	Serve slightly cooler than room temperature to maximise flavours
Region	Elqui Valley, Chile
Grape variety	Garnacha
Product code	Y8143B
Style	Succulent, red-fruited, medium-bodied red wine
Terroir	Incredibly arid granite and volcanic soils over 2,000 metres altitude
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

CHÂTEAUNEUF-DU-PAPE, NAVARRAN GARNACHA

2013 MONTEPULCIANO D'ABRUZZO, LE VIGNE, FARAONE



The Faraone family produces Trebbiano and Montepulciano d'Abruzzo, as well as Passerina and Pecorino. Their small (nine hectare) family run winery is based in the Colline Teramane, 10 miles from the Adriatic. Winemaker Giovanni Faraone works alongside his wife Paola and sons Alfonso and Federico.

Deep purple, with aromas of blackberry, black cherry, bramble and cinnamon spice. An abundance of black berry fruit on the palate, refreshing acidity, prominent yet finely interwoven tannins, and a lingering finish. An excellent example of Montepulciano d'Abruzzo, with layers of complexity from 24 months in large oak barrels. Drink now to 2020.

Food matches	Poultry and spicy tomato-based pasta dishes
Price	£18.75 per bottle
How to serve	Serve at room temperature
Region	Abruzzo, Italy
Grape variety	Montepulciano
Product code	V1304B
Style	Dry, medium-bodied red wine
Terroir	Sand and limestone soils
Buyer	Davy Žyw

Tasting notes

If you like this, you might like:

CHIANTI CLASSICO

2014 SAM HARROP CEDALION SYRAH, CHURCH BAY



Sam Harrop MW moved back with his family to New Zealand from London to make wines under his own name, working his aunt and uncle's vineyard on the sub-tropical Waiheke Island. The vineyard is situated at 400 metres above sea level and the 14-year-old Chardonnay vines are dry-farmed with low yields.

This is impressive, pure and elegant Syrah. It has a lovely nose with classic Northern Rhône aromas, and flavours of wet granite and fresh black cherries. The palate is refined and elegant with a refreshing herbaceous twist. The wine is wonderfully refreshing with a real lift on the finish. Drink now to 2022.

Food matches	Roast lamb, slow-cooked venison, vegetarian cassoulet
Price	£44.95 per bottle
How to serve	Serve slightly cooler than room temperature to maximise flavours
Region	Waiheke Island, New Zealand
Grape variety	Syrah
Product code	Y4194B
Style	Elegant, medium-bodied red wine
Terroir	A mix of clay and limestone soils on the sub-tropical island of Waiheke, off Auckland
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

SYRAH FROM THE NORTHERN RHÔNE OR EDEN VALLEY, AUSTRALIA

2012 EL TERROIR, DOMAINES LUPIER, SAN MARTÍN DE UNX



Enrique Basarte and Elisa Ucar, the dynamic team behind Domains Lupier, have nurtured their fascination for old-vine Garnacha by acquiring 27 parcels in the hills of Navarra. These vineyards are located at altitudes ranging from 400 to 700 metres above sea level, and their photogenic vines date back to 1903.

Deep ruby in colour with an expressive nose of ripe black cherry and plum with subtle spices, toast and a balsamic underlayer. Generous fruit and spice on the palate complemented by well-integrated, supple tannins, and a long smooth finish. Drink now to 2021.

Food matches	Braised venison
Price	£21.95 per bottle
How to serve	Serve at 13-17 °C. May benefit from decanting
Region	Navarra, Spain
Grape variety	Garnacha
Product code	Y7502B
Style	Dry, medium-bodied red wine
Terroir	"Atlantic mountain viticulture" – very old vines on limestone soils
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

PRIMITIVO FROM PUGLIA, ITALY