Wellington Red Case

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This month's Wellington Red Case offers two South African wines to compare. Fusion V is so named as it is made from the five permitted grape varieties of Bordeaux. It successfully combines French elegance with the sunny warmth of the southern hemisphere. Blank Bottle's offering is, on the other hand, 100 percent Cabernet with more emphasis on red fruit than black. Try them side by side to identify your preference. The remainder of the case focuses on France with classics from Burgundy, Bordeaux, the Rhône and the Languedoc. The latter three are full enough to pair with the rich dishes of autumn into the early days of winter.

2010 CH. BOSTON, MARGAUX



The intriguingly named Ch. Boston was planted in 1822 by Major-General Palmer (of Ch. Palmer) and was highly regarded in 19th century London. Having said that, this tiny plot lay fallow for many decades until it was bought by the former owner of Ch. Margaux in 2003. It is now re-energised and run on biodynamic principals.

That 2010 was one of the great modern vintages is immediately evident in the extraordinary fruit concentration in this wine. Incredibly ripe Cabernet here, but with no hint of heaviness on the palate: remarkably rich and decadent, but with a graceful, comely charm. Drink now to 2018.

Food matches Rib-eye steak or shoulder of lamb

£24.50 per bottle Price

Serve at cool room temperature How to serve

Bordeaux, France Region

Cabernet Sauvignon 70%, Merlot 30% Grape variety

Product code

Dry, full-bodied red wine Style

Terroir Deep gravel, over sand and limestone

Philip Moulin Buyer

Tasting notes

2012 MARSANNAY, CLOS DU ROY, DOMAINE JEAN FOURNIER



An up-and-coming appellation at the northern end of the Côte de Nuits, produced by an up-and-coming domaine in the hands of Laurent Fournier, who has farmed it organically since 2004 (now certified). Clos du Roy may be the best vineyard in Marsannay, first mentioned as belonging to the Dukes of Burgundy in 1238.

This is brilliant purple in colour, with a hugely seductive nose of dark red fruit and violets. Of all their single vineyard wines, this has the most concentration of fruit without losing elegance. The 2012 has a beautiful finish with well-integrated tannins to complete a glossy red Burgundy. Drink now to 2019.

Food matches Roast loin of pork £28.00 per bottle Price

How to serve Serve cool Region Burgundy, France Pinot Noin Grape variety

98973B Style Dry, medium-bodied red wine

Terroir Sandy clay on hard Comblanchien limestone

Buyer Jasper Morris MW

Tasting notes

Product code

If you like this, you might like: NEW ZEALAND CABERNET SAUVIGNON If you like this, you might like: GEVREY-CHAMBERTIN OR NUITS-ST-GEORGES

2012 LES OBRIERS DE LA PÈIRA



The somewhat unlikely alliance of Kiwi composer Rob Dougan and Margaux-trained winemaker Jérémie Depierre appears to have been destined for greatness from the start. Investment in the best eastern Languedoc terroir in the nowcelebrated Terrasses du Larzac has been matched by great maturity in the winery and a burgeoning international reputation.

Here we have the complexity born of a great wine in a great vintage. Attractive fruit aromas are complemented by notes of tar, roses and spice; the palate is opulent and beautifully textured, with black fruits, finely-wrought tannins and firm refreshing acidity. Cinsault adds a floral lift and a silky mouthfeel. Drink now to 2018.

Food matches Casserole, moussaka, lighter game dishes such

as pheasant

Price £18.45 per bottle

How to serve Decant an hour before serving at room temperature

Region Languedoc, France

Grape variety Cinsault 65%, Carignan 35%

Product code 96688B

Dry, medium to full-bodied red wine Style

Pudding stones and other alluvial deposits Terroir

over limestone

Simon Field MW Buyer

Tasting notes

If you like this, you might like: MINERVOIS OR ST CHINIAN

2013 BLANK BOTTLE CONFESSIONS OF A WHITE **GLOVE CHASER**



Price

Blank Bottle was set up by Pieter Walser to make wines from unique parcels of grapes. For this wine, he closely followed estates which had invested in international soil specialists (with white gloves), established which plots they identified as the best, and promptly bought grapes from the vines right next door to them.

This has an intense nose, with surprisingly more red and black cherry dominating than blackcurrant. It is pure and juicy with notes of vanilla and spice from the delicately judged (old) oak. The palate is mid-weight with a slight herbaceousness adding freshness, and the tannins are fine but assertive. Exclusive to Berry Bros. & Rudd Wine Club. Drink now to 2018.

Carpaccio of beef, saddle of rabbit (or experiment Food matches

with seared tuna)

£27.50 per bottle How to serve At room temperature. No need to decant

Region Stellenbosch, South Africa Grape variety Cabernet Sauvignon

Product code Z7102B

Dry, unusually medium-bodied style of Cabernet Style

Terroir Sandstone and granite on the Helderberg Mountain

Catriona Felstead MW Buver

Tasting notes

If you like this, you might like:

2011 CROZES-HERMITAGE, CLOS DES GRIVES, DOMAINE COMBIER



Run biodynamically by the definitively dynamic Laurent Combier, who also likes driving fast cars and piloting small planes, this is one of the very best properties in the relatively large northern Rhône appellation of Crozes-Hermitage. This single-walled vineyard is the source of his best wine which is therefore very fine indeed.

A deep purple colour -classic for Syrah- is accompanied by equally traditional aromas of tapenade, crushed raspberries and black pepper. The palate continues to underline the purity of Syrah, especially when farmed in an atmosphere of such granitic purity, as evidenced here by very precise, cerebral tannins and an authoritative finish. Drink now to 2018.

Food matches Veal kidneys, braised lamb shanks, guinea fowl

Price £32.95 per bottle

How to serve Aerate before serving at room temperature

Region Rhône, France Grape variety Syrah Product code 96418B

Style Drv. medium-bodied red wine

Terroir Shallow earthy topsoil over clay and limestone

Simon Field MW Buver

Tasting notes

If you like this, you might like: STJOSEPH

2012 DE TOREN FUSION V



De Toren is a small, boutique South African winery that has propelled itself into the top ranks of South African wine producers in an absurdly short period of time. Proprietors Emil and Sonette den Dulk, escapees from the Johannesburg business world, 'stumbled upon this little piece of heaven' on the Polkadraai Hills overlooking False Bay in 1991 and the first vintage was in 1999.

Recognised as one of South Africa's finest Bordeaux blends, Fusion V is made from five (V) grapes. It has fresh, crunchy aromas of lifted raspberry, plum and blackcurrant with plenty of depth and excellent definition to the fruit. This is a glorious wine. Drink now to 2025+.

Food matches Rare rib-eye steak, venison, Gouda cheese

£38.95 per bottle Price

How to serve At room temperature. No need to decant

Region Stellenbosch, South Africa

Grape variety Cabernet Sauvignon 56% with Merlot, Cabernet

Franc, Malbec and Petit Verdot

Product code Z5608B

Rich, full-bodied red wine Style Terroir Soils high in gravel content Buyer Catriona Felstead MW

Tasting notes

If you like this, you might like:

OTHER BORDEAUX BLENDS FROM THE NEW WORLD