

Wellington Red Case



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September's Wellington Red Case features a perfect mix of classic and more esoteric styles: five from the Old World and one from the New. The latter is an Old Vine Zinfandel from Morgan Twain-Peterson MW's exciting Bedrock Wine Co. which is delicious right now but also has the potential to age superbly over the next eight years. A mention must also go to the 2014 vintage of the ever-impressive Fleur de Clinet: lovely, vibrant Claret from an excellent year, it is the perfect wine to enjoy at the beginning of the game season.

2014 FLEUR DE CLINET, CH. CLINET, POMEROL



First created in 2006, Ch. Clinet works with a selection of winegrowers to compose Fleur de Clinet, as well as using fruit from its own prestigious vineyards. The vinification and ageing are carried out by the same team and with as much attention to detail as for the Grand Vin.

The nose is vibrant with plummy cassis fruit and a hint of cool minerality. The palate is rich with serious fruit on the mid-palate and lovely fine tannins on the finish. There is a certain coolness to this wine which is true to the "classic" 2014 vintage. Drink now to 2022.

Food matches	Try it with lamb, steak or game
Price	£27.00 per bottle
How to serve	Decant for one hour and serve at room temperature
Region	Bordeaux, France
Grape variety	Merlot 95%, Cabernet Franc 5%
Product code	Y6651B
Style	Dry, medium-bodied red wine
Terroir	Limestone and some clay
Buyer	Oliver Barton

Tasting notes

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

2015 VINSOBRES, LA CADÈNE, DOMAINE CHAUME ARNAUD



Domaine Chaume Arnaud was founded by Valerie and Phillippe Chaume Arnaud in the late 1980s and in 2003 it was converted to organic growing. Everything they produce is organic, including olives and tomatoes which are also sold for consumption.

La Cadène is a generous single-village Côtes du Rhône from a warm vintage. This *cuvée* has distinguished dark berry fruit, spicy notes from the Mourvèdre and very fine silky tannins from the organically grown grapes. It finishes with a lovely freshness thanks to the altitude of the vineyards. Drink now to 2020.

Food matches	Grilled or roast beef and lamb
Price	£26.95 per bottle
How to serve	Decant for 30 minutes and serve at room temperature
Region	Rhône, France
Grape variety	Syrah, Grenache, Mourvèdre
Product code	Y5846B
Style	Dry, full-bodied red wine
Terroir	Vines from the 1960s on very thin topsoil over limestone bedrock
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:
GIGONDAS OR VACQUEYRAS

2016 BEDROCK WINE CO., OLD VINE ZINFANDEL, 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. The average age of the vines going into this wine is just over 80.

Dark ruby in colour, there are aromas of dried cranberries and ripe cherry aromas. There is great complexity here, from sweet spice to subtle tobacco and smoky notes. Juicy and silky in texture, it has a rounded tannin profile. The fresh acidity and inherent quality of the wine make it perfect for drinking now or within the next five to eight years. Drink now to 2026.

Food matches	Barbecue meats or lightly spiced lamb curry
Price	£28.50 per bottle
How to serve	Serve at room temperature
Region	California, USA
Grape variety	Zinfandel
Product code	V1979B
Style	Dry, full-bodied red wine
Terroir	Clay and loam
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:
ARGENTINIAN MALBEC

2015 FINCA TERRERAZO, VINO DE PAGO, MUSTIGUILLO



Mustiguillo is a family project dedicated to organic viticulture and the pursuit of elegance and finesse. The estate specialises in the Bobal grape, now on the cusp of a renaissance in Mediterranean vineyards. This special and intriguing wine is a *Vino de Pago*, ie a vineyard with its very own DO classification.

Lifted aromas of ripe, red and black cherries are complemented by a musky, granitic and floral perfume. The palate is energetic with a fine, linear feel reminiscent of the Northern Rhône, yet a warming, macerated red-fruit richness which brings us back to Spain. The tannins are plentiful and the finish is long. Drink now to 2025 and beyond.

Food matches	Spring lamb, chorizo and bean stew, Manchego cheese
Price	£29.50 per bottle
How to serve	Best served decanted at room temperature
Region	Valencia, Spain
Grape variety	Bobal
Product code	V5067B
Style	Dry, full-bodied red wine with great freshness and potential for longevity
Terroir	A single vineyard at 824 metres' altitude on sandy loam and limestone soils
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:
NORTHERN RHÔNE SYRAH OR FRESH, YOUNG STYLES OF HIGH-QUALITY TEMPRANILLO

2014 PERNAND-VERGELESSES, LES FICHOTS, 1ER CRU, DOMAINE ROLLIN PÈRE ET FILS



Tucked away behind the hill of Corton, Pernand-Vergelesses is home to the Rollin family, who quietly go about making precise, focused and chiselled wines with great ageing potential. Father and son team Rémi and Simon Rollin work the vineyards with great care and respect for its unique *terroir*.

Spicy and almost wild on the nose, this is a beguiling wine. The vineyard's location, close to the border with Aloxé-Corton, gives this wine a firm structure to accompany the clean and precise red-berry fruit. The cool 2014 vintage means this is a wine which is buzzing with energy. Drink now to 2025.

Food matches	An excellent partner for roast quail
Price	£34.50 per bottle
How to serve	Serve at cellar temperature and decant before serving
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	L2842B
Style	Dry, medium-bodied red wine
Terroir	A relatively flat climate, facing east with lots of clay and iron
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:
SAVIGNY-LÈS-BEAUNE OR ALOXE-CORTON

2017 ROSSO DI MONTALCINO, FATTORIA LA MAGIA



This organic 15-hectare estate is farmed with an approach that creates elegant and *terroir*-driven wines. The Sangiovese vines were planted in 1974, and Brunello and Rosso are now matured in a mixture of *botti grande* and French *tonneau*. The winery sits directly above the iconic abbey of Sant'Antimo.

Bright, glossy crimson with lucid brilliance in the glass, the nose is wild and generous with sweet forest fruit, plums and wild Tuscan spices. The palate is full of energy and depth, polished tannins and mineral freshness, balanced by gleaming red-fruit and savoury charm. Drink now to 2022.

Food matches	Tomato-based pizza or grilled lamb with rosemary
Price	£20.70 per bottle
How to serve	Decanting is recommended (this wine will improve with oxygen) and serve at 12 to 16°C
Region	Tuscany, Italy
Grape variety	Sangiovese
Product code	V4215B
Style	Dry, medium-bodied red wine
Terroir	High-altitude organic viticulture from iron-rich and fossil-filled soils
Buyer	Davy Žyw

Tasting notes

If you like this, you might like:
CHIANTI CLASSICO