

Bourne Mixed Case

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November's Bourne Mixed Case contains a wealth of styles and grape varieties to enjoy over the upcoming festive season and beyond. Fresh and aromatic, Selbach-Oster's Piesporter Riesling is an excellent choice to accompany pâté or the ubiquitous post-Christmas turkey curry. The South African Chenin Blanc is the perfect apéritif wine, but will also pair wonderfully with the shellfish that features on many a festive menu. From the reds, I hope you'll enjoy the Shiraz/Cabernet blend from the Barossa Valley; it's lush, black-fruited ripeness makes it a perfect match for roast beef if you're eschewing turkey on Christmas Day this year.

2015 DOMAINE COUDOULET, VIOGNIER, PAYS D'OC



Pierre-André Ournac, owner of this 40ha estate, is extremely knowledgeable and strives to produce interesting wines that show a sense of place. This grower is regularly adding experimental plantings of new varieties to the region in order to push the boundaries on the wines he is making.

This wine has an elegant perfume of apricots and peaches, whilst tropical fruits (pineapple and mango) add layers of interest to the aromatic profile. This wine is ripe and pure on the palate with a racy acidity and a chalky minerality. Drink now to 2018.

Food matches	Grilled shellfish, Thai cuisine, white meat with a creamy or spicy sauce
Price	£11.50 per bottle
How to serve	Serve chilled
Region	Languedoc, France
Grape variety	Viognier
Product code	Y1175B
Style	Dry, medium-bodied white wine
Terroir	Clay and chalk soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

GODELLO OR VERDEJO FROM SPAIN

2012 PIESPORTER MICHELSBERG, RIESLING, SELBACH-OSTER



Owned by Barbara and Johannes Selbach, and situated in Zeltingen, this 21ha family estate dates back to the 1600s and still aims to produce wines that reflect their origin. The wines possess an amazing ability to develop in bottle which one often comes to expect from the best growers in this region.

This Riesling is delightfully fresh and bright with aromatics of lime, apricot and peach blossom that persist on the palate. Juicy acidity and good concentration help make this a neat wine – not complex, but happy. The freshness is tempting now, but the wine will also last and evolve for longer than you would guess. Drink now to 2020.

Food matches	Sushi, lightly spiced Asian dishes, chicken with dauphinoise potatoes
Price	£13.95 per bottle
How to serve	Serve chilled
Region	Mosel, Germany
Grape variety	Riesling
Product code	97896B
Style	Medium-dry, light-bodied white wine
Terroir	Slate-based soil
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

PFALZ OR AUSTRIAN RIESLING

2015 KRAAL BAY CHENIN BLANC



Winemaker Eric Saayman produces this lively Chenin Blanc from the Swartland winery Riebeeck Cellars. This “forgotten” wine region is being rediscovered and you are currently able to taste the product of old bush-vines at incredible prices.

Pale lemon in colour, this wine is packed with upfront fruits such as pineapple, grapefruit, guava and gooseberries. There is a vibrancy from the crisp acidity and the palate has a good level of concentration that continues on the finish. This is a deliciously fresh and fruity style of wine. Drink now to 2018.

Food matches	A perfect apéritif wine. Pairs well with shellfish and gazpacho
Price	£9.50 per bottle
How to serve	Serve chilled
Region	Swartland, South Africa
Grape variety	Chenin Blanc
Product code	Z7676B
Style	Dry, medium-bodied white wine
Terroir	Sandstone, granite and shale mix
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

NEW ZEALAND CHARDONNAY

2014 BARBERA D'ASTI, LA MORA, LAIOLO REGININ



Situated in the Asti village of Vinchio, this seven-hectare property is managed by husband and wife duo Paolo and Anna. Their non-interventionist approach and Paolo's delicate winemaking touch enables them to create wine of great purity and finesse. As well as making wine, the family also owns a forest where you may be able to find the odd truffle or two.

Deep ruby in colour with a vibrant, fruity character, this wine is dominated by black cherries and blackberries, with just a touch of spice on the finish. Refreshing acidity and smooth, rounded tannins make this a thoroughly elegant example of Barbera. Drink now to 2020.

Food matches	Pasta, casseroles, roast meats, sausages, shepherd's pie
Price	£13.95 per bottle
How to serve	Serve at room temperature. No need to decant
Region	Piedmont, Italy
Grape variety	Barbera
Product code	Y4110B
Style	Dry, light to medium-bodied red wine
Terroir	Calcareous soil
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

BEAUJOLAIS CRU

2014 ELDERTON E SERIES



Neil Ashmead bought the Elderton vineyard in 1979, releasing his first vintage in 1982. Today, Neil's sons Allister and Cameron are at the helm. The Ashmeads may be relative newcomers to the Barossa Valley wine scene, but their vines are not – the majority are aged between 50 and 100 years old.

Inky purple in colour, with aromas of plum and blackcurrant, the 2014 vintage had a brief stint in American oak puncheons (304-litre casks) which accounts for that delicious hint of vanilla on the palate. Barossa through and through. Drink now to 2018.

Food matches	Pizza, pasta, chilli con carne
Price	£12.95 per bottle
How to serve	Serve at room temperature. No need to decant
Region	Barossa Valley, Australia
Grape variety	Shiraz 76%, Cabernet Sauvignon 24%
Product code	Z7590B
Style	Dry, full-bodied red wine
Terroir	Deep, fertile alluvial soils
Buyer	Will Heslop

Tasting notes

If you like this, you might like:

CORNAS OR SOUTH AFRICAN SHIRAZ

2014 HACIENDA DEL CARMEN



Oscar Aragón, of Ribera del Duero producer Cillar de Silos, makes this wine from Tempranillo vines in the small, upcoming DO of Arlanza. At 1,000 metres above sea level, altitude is key here; it gives this wine an elegance and freshness quite unlike any other examples of this grape variety.

An intriguing perfume of violets and bright red and black cherry fruit announces this wine. It feels fresh and pure, with a cleansing note of wet stone and granite which comes through on the refreshing finish. There is a lightness of touch about this wine that is remarkably impressive. Drink now to 2017.

Food matches	Gravadlax, charcuterie, lamb shish kebab
Price	£14.95 per bottle
How to serve	Serve cool, even slightly chilled, to maximise the aromas and flavours
Region	Arlanza, Spain
Grape variety	Syrah
Product code	Y4111B
Style	Dry, medium-bodied red wine
Terroir	Chalk and clay soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like:

CORBIÈRES OR SOUTH AFRICAN SHIRAZ