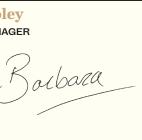
# Napoleon Red Case

**Barbara Foley** 

WINE CLUB MANAGER





November's Napoleon Red Case provides you with a great selection of classic wines to see you through the autumn and winter months that lie ahead. Starting close to home, we've selected a delicious Southern Rhône red that is rich in ripe, dark-berried fruit. A favourite in my house, it's a fail-safe match for roast lamb or beef. Venturing further afield, there's an intensely dark, concentrated Australian Shiraz and a subtly fresh South African Syrah for you to compare and contrast. Finally, the cleverly-named Cabergnan (a blend of Cabernet and Carignan) will do justice to a mid-week supper of spiced lamb chops.

#### 2012 TORZI MATTHEWS FROST DODGER SHIRAZ



Domenic Torzi and his partner Tracy Matthews set up home in 1996 on 10ha of land in the high Eden Valley, at the foot of Mount McKenzie. Not only do they make great, characterful wines but they also make fabulous olive oil from the ancient wild olive trees that grow locally.

Sourced from frost-prone vineyards dating back to 1930 and made from semi-dried grapes, this is a remarkably concentrated and rich Eden Valley Shiraz. The wine has an Amarone feel to it, stemming from its production method and Domenic's Italian origins, but this is married with classic Australian black fruits and ripe tannins. Not for the faint hearted! Drink now to 2019.

Food matches Braised ox cheek stew, chilli con carne, mature

Parmigiano-Reggiano

Price £26.50 per bottle

How to serve Serve at room temperature
Region Eden Valley, Australia

Grape variety Shiraz

Product code 99381E

Style Dry, rich, full-bodied red wine

Terroir Clay loam over shale and schist bedrock at 380

metres altitude

Buyer Catriona Felstead MW

Tasting notes

## 2012 RICHARD KERSHAW CLONAL SELECTION SYRAH



In 2011, Richard Kershaw MW established Richard Kershaw Wines to create clonally-selected, site-specific, cool-climate wines. Produced in the coolest wine district, Elgin, these wines benefit from higher altitude, ocean proximity, specific cloud cover sequencing and a large diurnal range, enabling the grapes to show a sense of place.

This wine has a subtle, precise style. Fine tannins bring structure and harmony to fresh fruit and vibrant acidity, with flavours of dark berries, iodine and ground white peppercorns. Drink now to 2017.

Food matches Roasted lamb and slow cooked beef brisket

Price £19.95 per bottle

How to serve Ideally served at 14 to 18°C

**Region** Elgin, South Africa

Grape variety Syrah
Product code Z5609B

Style Dry, medium to full-bodied red wine

Terroir Variety of gravel-based soils

**Buyer** Katherine Dart MW

Tasting notes

If you like this, you might like: ST JOSEPH OR CORNAS

#### 2013 CÔTES DU RHÔNE VILLAGES, TERRE D'ARGILE, DOMAINE DE LA JANASSE



Janasse are based in the north east sector of the appellation of Châteauneuf-du-Pape and, as with neighbours Beaucastel, own some distinguished vines which are located just outside the AOC boundary. In this instance, the Carignan grape, which is not part of the Châteauneuf AOC, is included in the blend, adding colour, tannin and length.

Perennial favourite amongst the Berry Bros. & Rudd staff, the Terre d'Argile has an impressive deep colour and a distinguished nose of cassis, Provençal herbs and Asian spice. The palate is fleshy and rich on the one hand, but does not lack for a savoury and tannic backbone. All in all, a most harmonious and complex ensemble. Drink now to 2019.

Food matches Casseroles, roast meats, game pie

Price £17.95 per bottle

**How to serve** May benefit from a brief period in the decanter

before serving at room temperature

Region Rhône, France

Grape variety Syrah 25%, Grenache 25%, Mourvèdre 25%,

Carignan 25%

Product code Z8749B

Style Dry, full-bodied red wine

**Terroir** Eponymous clay-dominated soils, with the occasional

galet roulé evidenced

Buyer Simon Field MW

#### Tasting notes

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

#### 2008 BODEGAS RE CABERGNAN



Price

Bodegas RE is pushing the boundaries in Chile. This is a new, constantly evolving project from ninthgeneration Chilean winemaker Pablo Morande. Experiments are worked on every year and wines are kept back until they are ready. RE refers to the winery's concept of REcreating, REinventing, REdiscovering.

The 2008 vintage was actually RE's second harvest as, sadly, the entire first harvest in 2007 was lost in the 2010 earthquake. Vinified in large amphorae, this wine has substance and character. Lifted notes of redcurrants vie with darker black fruit. The tannins are grippy and the finish is glorious, savoury and long. Drink now to 2018.

Food matches Lamb chops with coriander, wild game,

Emmental cheese £35.00 per bottle

How to serve Serve at room temperature

Region Maule Valley, Chile

Grape variety Cabernet Sauvignon 70%, Carignan 30%

Product code 99656

StyleDry, medium-bodied, savoury but fresh red wineTerroirRed soils based on granitic clay in the Viña Roja site,

planted in 1950

Buyer Catriona Felstead MW

## Tasting notes

### 2011 LAS FLORS DE LA PÈIRA, COTEAUX DE LANGUEDOC



La Pèira is located on the limestone plateau of the fashionable enclave of Les Terraces du Larzac, and is protected from the persistent northerly wind by the surrounding mountains and trees. First planted by the Romans, these beautiful vineyards share the terrain with the Roquefort-producing sheep and the wild savagery of the garrigue.

This wine is a wonderful dark ruby colour with just a touch of garnet. Its red plum and cherry aromatics are echoed on the palate, with an undercurrent of violet and pepper spice. The firm tannic structure and juicy, fruit core leads on to a lovely savoury finish. Drink now to 2021.

Food matches Boeuf bourguignon, rabbit stew, charcuterie

Price £21.95 per bottle

**How to serve** Decant 45 minutes before serving at room

temperature

Region Languedoc, France

**Grape variety** Grenache 55%, Syrah 35%, Mourvèdre 10%

Product code 96689B

Style Dry, full-bodied red wine

Terroir Mix of limestone, schist, quartz, sedimentary chalk

and iron-rich sand

Buyer Fiona Hayes

Tasting notes

If you like this, you might like: SOUTHERN RHÔNE BLENDS

#### 2010 PAGOS DE MATANEGRA CRIANZA



Pagos de Matanegra is a small winery that emerged from the shared interest of three friends passionate about wine. The 35ha estate is one of the few in Ribera del Duero to be worked biodynamically. Its vineyards, with Tempranillo vines up to 80 years old, encircle the village of Olmedillo de Roa, an hour's drive south of Burgos.

This wine is full-bodied and even fuller-flavoured with red and black fruit and a hint of cedar from its 14 months in French oak. Indicative of the superb 2010 vintage, there's enough acidity to keep the whole thing lithe and refreshing. Drink now to 2017.

Food matches Any type of red meat and cured cheeses

Price £13.95 per bottle

**How to serve** Serve at room temperature. Experiment with

decanting

Region Ribera del Duero, Spain

Grape variety Tempranillo
Product code Z9064B

 Style
 Dry, full-bodied red wine

 Terroir
 Argilo-calcareous soils

**Buyer** Will Heslop

Tasting notes

If you like this, you might like: NAVARRA OR PRIORAT REDS