Napoleon Mixed Case

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This Napoleon Mixed Case ventures a little further afield than usual. Southern hemisphere stalwarts are well represented with a vibrant, racy Australian Riesling and a savoury South African Pinotage that I'm delighted to say is exclusive to Wine Club. Looking closer to home, there's a full-bodied, textured Bulgarian white that would find the perfect partner in rich fish such as monkfish and a mature Rioja from the ultra-traditional López de Heredia. I enjoyed the latter recently with rack of lamb; a classic pairing and just the thing for the short, dark days of winter.

2013 TORZI MATTHEWS FROST DODGER RIESLING



Domenic Torzi and his partner Tracy Matthews set up home in 1996 on ten hectares 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 local, ancient wild olive trees. Exclusive to Berry Bros. & Rudd.

This is classic, old-vine, late-picked, dry Eden Valley Riesling with an array of lime and floral notes underpinned with a racy acidity, all leading to a mineral finish. Sourced from frost prone vineyards dating back to 1930, production was only 3,500 bottles in 2013 and sadly there is no 2014! Now-2018.

Food matches Fresh scallops, grilled goats' cheese, stir fries

Price £19.95 per bottle
How to serve Chill to 11°C

Region Eden Valley, South Australia

Grape variety Riesling
Product code 99383B

Style Dry, medium-bodied white wine

Terroir Thin sandy clay loams, ironstone/quartz gravels with

underlying schists

Buyer Catriona Felstead MW

Tasting notes

2013 BOROVITZA LE CUBISTE



This winery is the passion of Dr Ognyan (Ogi) Tzvetanov, a man who has lived through the ups and downs of the wine world in Bulgaria during and after the communist regime, and his partner Adriana Serebrinova. It was resurrected in the early 2000s, and is home to an astonishing array of blends, most aged in old Bulgarian and French *barriques*.

The wine is an appealing old gold colour following its sojourn in old oak, and has a distinctive aromatic character from the honeycomb clone, overlaid with some herbaceous and peach notes from the Sauvignon Blanc. The texture is remarkable, reminiscent of a fine Rhône white, and the palate flavourful and long. Now-2016.

Food matches Monkfish or turbot; pork, ham and charcuterie

Price £24.95 per bottle
How to serve Chilled to 12°C

Region The Danube plain in north-west Bulgaria
Grape variety Honeycomb clone of Sauvignon Gris 40%,

Sauvignon Blanc 30%, Chardonnay 20%,

Rkatsitelli 10%

Product code Z4024B

Style Dry, medium-bodied white wine

Terroir Ancient red sandstone to more recent alluvial soils

Kimmeridgian clay on limestone

Buyer Martin Hudson MW

Tasting notes

If you like this, you might like:
DRY WHITE BORDEAUX OR FINE CONDRIEU

2012 L'OUSTALET BLANC, LA FAMILLE PERRIN



The Perrins are, of course, the owners of Château de Beaucastel. The company which has just been renamed La Famille Perrin, however, is concerned with the exploration of all that is worthy in the other villages and *terroirs* of the Southern Rhône. The wines are vinified close to Beaucastel in an impressive installation and their quality is outstandingly good.

The aromas recall peach and nectarine, with hints of wax and verbena, the latter courtesy of the Marsanne component. The palate is textured and soft, with orchard fruit, hints of spice and white pepper evidenced. Its organic origins translate into a pure refreshing finish. Now-2015.

Food matches Porc à la moutarde, noodles, chicken with sesame

Price£9.95 per bottleHow to serveServe chilled to 12°CRegionSouthern Rhône

Grape variety Marsanne 50%, Roussanne 50%

Product code 98095B

Style Dry, medium-bodied white wine

Terroir Clay and limestone, with a little iron in the soil

Buyer Simon Field MW

Tasting notes

If you like this, you might like: AROMATIC ALBARIÑO

2010 CHÂTEAUNEUF-DU-PAPE, DOMAINE LA ROQUÉTE, VIGNOBLES BRUNIER



Henri Brunier bought this property in 1986, its 27 hectares of distinct sandy terraces providing the perfect counter-point to the other more famous Brunier property, Domaine du Vieux Télégraphe. His sons Daniel and Frédéric have upped the ante, aided in no small measure in this instance by the fruits of the best vintage of the last 20 years.

A fulsome magenta colour is matched by an attractive nose of sweet black fruit, tapenade and soft spice. The palate is impressively complex with the sweet and the savoury dancing *a pas de deux*, and delicious silky tannins providing an elegant backdrop. The long finish betrays the outstanding quality of the vintage, better than any since 1990 in the region. Now-2018.

Food matches Pheasant, venison, jugged hare, hard cheeses

Price £25.95 per bottle

How to serve Decant an hour or two before serving

Region Rhône Valley, France

Grape variety Grenache 70%, 15% each of Syrah and Mourvèdre

Product code 91628B

Style Dry, full-bodied rich red wine

Terroir Sandy top soils, a few scattered *galets roulés*

(pudding stones) with clay-limestone base

Buyer Simon Field MW

Tasting notes

2011 AALDERING PINOTAGE



Marianne and Fons Aaldering bought a 24-hectare estate in the Devon Valley, Stellenbosch in 2004 and focus on producing premium wines, especially from Pinotage. All grapes are estate grown and the winery is one of only ten in South Africa to be awarded an Enviro Wines certification for sustainability. This is exclusive to Wine Club.

Aaldering's Pinotage expertise is clear here. For starters, it doesn't taste anything like an average Pinotage. It is completely pure with lush black fruit on the palate and broad, tea leaf-like tannins. The appealing smoky quality adds complexity and interest. This spends 23 months in 100% French oak (35% new). Now-2017.

Food matches Fine sausages, grilled meats or,

believe it or not, beetroot

Price £22.95 per bottle
How to serve Serve at 16°C

Region Stellenbosch, South Africa

Grape variety Pinotage Product code Z3901B

Style Dry, full-bodied warming red wine
Terroir Decomposed granite soils 110-160m

above sea level

Buyer Catriona Felstead MW

Tasting notes

If you like this, you might like:

AUSTRALIAN OR CALIFORNIAN CABERNET

2002 VIÑA TONDONIA TINTO RESERVA, BODEGAS LÓPEZ DE HEREDIA



Tondonia is the largest and most prestigious of four extensive vineyards owned by the ultra-traditional Rioja house of López de Heredia. Founded in 1877 in the Barrio Estación area of Haro, this delightful family, headed by the incredibly charming Maria-José, are Rioja's greatest ambassadors.

Aged for six years in American oak, the wine has an immediately recognisable nose of wild strawberry, vanillin and cream, its distinctive Rioja flavours of balsam, forest floor and crushed rock on the palate all neatly tied up with supple tannins and a protecting veil of acidity. Now-2020.

Food matches Roast lamb, or pork, or indeed beef

Price £29.95 per bottle

How to serve Decant half an hour before serving

at room temperature

Region Rioja, Spain

Grape variety Tempranillo 75%, balance shared between Graciano,

Garnacha and Mazuelo

Product code 88066B

Style Dry, medium to full-bodied red wine

Terroir Alluvial clays and limestone

Buyer Simon Field MW

Tasting notes

If you like this, you might like:

OTHER TRADITIONAL STYLE RIOJAS LIKE MUGA