

# Pickering Mixed Case

## Barbara Foley

WINE CLUB MANAGER

*Barbara*



*All of the red wines in this case are multi-varietal blends which tend to express a balance and complexity beyond that found in wines from just a single varietal. A highlight for me is the Terrasses du Larzac, comprising the key varieties of a classic Southern Rhône blend. This is a stunning wine which marries the warmth and juicy red fruit of Grenache with the tannic backbone of Syrah and the sweet spice of Carignan. The white Bordeaux in this case is an equally well-balanced blend of fresh, racy Sauvignon Blanc and citrusy, rich Sémillon – the perfect partner to seafood or roast chicken.*

### 2015 PETITE SIRÈNE DE GISCOURS



The same care is taken in making this wine as with the vinification of their Cru Classé wines: Ch. Giscours and Ch. du Tertre. The late Denis Dubourdieu was instrumental in many of the recent changes in the vineyards and the cellars, which has resulted in great advances in quality for white Bordeaux wine.

The 2015 vintage was an excellent one for white Bordeaux. Due to the cooler *terroir*, the southernmost soils from the Margaux appellation produced whites with lovely freshness and balance. The Sauvignon Blanc and the Sémillon used in the Sirène are beautifully balanced and the palate is complex and long. Drink now to 2019.

<b>Food matches</b>	Perfect with seafood, but also pairs well with hard cheeses
<b>Price</b>	£15.00 per bottle
<b>How to serve</b>	Serve at cool room temperature to bring out all its characteristics
<b>Region</b>	Bordeaux, France
<b>Grape variety</b>	Sauvignon Blanc 50%, Sémillon 50%
<b>Product code</b>	Y4852B
<b>Style</b>	Dry, medium-bodied, lightly oaked white wine
<b>Terroir</b>	Cool Garonne gravel and sand
<b>Buyer</b>	Mark Pardoe MW

#### Tasting notes

If you like this, you might like:

AUSTRALIAN SÉMILLON/SAUVIGNON BLENDS

### 2015 GRÜNER VELTLINER HOHENBERG, JOSEF EHMOSER



Josef and Martina Ehmöser are the third generation to run this small family estate situated in Tiefenthal, 45km west of Vienna in the wine growing region of Wagram in Lower Austria. Since taking over the estate, they have increased the area under vine to 12ha and have worked hard to establish Ehmöser as a leading light in the region.

The naturally low yields from this single-vineyard parcel lead to this wine being intensely concentrated with an elegant mineral core. Complex aromas of ginger, mango and white flowers are supported by a rich body and juicy acidity, capturing the potential of the region and the grape variety perfectly. Drink now to 2018.

<b>Food matches</b>	Pot au feu, morels, grilled salmon
<b>Price</b>	£17.95 per bottle
<b>How to serve</b>	Serve chilled
<b>Region</b>	Wagram, Austria
<b>Grape variety</b>	Grüner Veltliner
<b>Product code</b>	Y4481B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	Deep loess soil
<b>Buyer</b>	Katherine Dart MW

#### Tasting notes

If you like this, you might like:

ALBARIÑO FROM RÍAS BAIXAS OR ALSATIAN PINOT GRIS

## 2015 TIERHOEK SANDVELD SAUVIGNON BLANC



The property is one of the oldest surviving Sandveld farms, where leopards abound, and which is ideal for growing aromatic whites due to the higher altitude. Although not certified organic, the farm adopts an organic approach to be able to produce high quality wines that express the *terroir*.

This Sauvignon Blanc is elegant and refined with subtle flavours of blackberry leaf and passion fruit with a mineral core. Old World in style, it has rested on its fine lees for seven months, which has given the palate additional weight and texture. The wine is expressive with a tension that adds complexity. Drink now to 2018.

<b>Food matches</b>	White fish, oysters, goats' cheese
<b>Price</b>	£10.95 per bottle
<b>How to serve</b>	Serve chilled
<b>Region</b>	Piekenierskloof, South Africa
<b>Grape variety</b>	Sauvignon Blanc
<b>Product code</b>	Z8482B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	Fragmented sandstone and silica soils
<b>Buyer</b>	Katherine Dart MW

### Tasting notes

If you like this, you might like:

SANCERRE OR SAUVIGNON DE TOURAINE

## 2013 LES VIGNES OUBLIÉES, TERRASSES DU LARZAC



The most fashionable of the “new” AOCs in the Languedoc, Les Terrasses du Larzac is an incredibly exciting *domaine*. It benefits from altitude, a richly diverse soil structure and significant day-to-night temperature variations, all three of which point towards quality and complexity. If these vines were once “forgotten” they certainly will not be so for long.

The aromatic profile is infused with blackcurrants, liquorice and tapenade, while concentrated red and black fruits with notes of pepper and spice follow through on the palate. Firm, grippy tannins and a good level of acidity make this a very well-structured wine. Drink now to 2018.

<b>Food matches</b>	Beef casserole, goulash, Comté or other hard cheeses
<b>Price</b>	£19.15 per bottle
<b>How to serve</b>	Decant half an hour before serving at room temperature
<b>Region</b>	Languedoc, France
<b>Grape variety</b>	Grenache 30%, Syrah 30%, Carignan 30%, Cinsault 10%
<b>Product code</b>	Z5399B
<b>Style</b>	Dry, full-bodied red wine
<b>Terroir</b>	Sandstone and schist
<b>Buyer</b>	Fiona Hayes

### Tasting notes

If you like this, you might like:

MONTPEYROUX OR PIC-ST LOUP

## 2013 PEDRA BASTA, SONHO LUSITANO



Wine writer Richard Mayson MW, who has long recognised the potential of the Portalegre sub-region of the Alentejo, made his Sonho Lusitano (Lusitanian Dream) a reality when he established the eponymous estate with winemaker Rui Reguinga in 2005. The Portalegre DOC lies some 500m above sea-level and enjoys significantly more rainfall than the majority of the Alentejo.

Pedra Basta is a blend of equal parts Trincadeira, Aragonez (aka Tempranillo) and Alicante Bouschet plus a touch of Cabernet Sauvignon. It is aged in one-year-old wood for 12 months and exhibits all the power one expects from the wines of the region, as well as a rare finesse that speaks of its mountain roots. Drink now to 2018.

<b>Food matches</b>	Grilled or roasted red meats
<b>Price</b>	£17.00 per bottle
<b>How to serve</b>	Serve at room temperature
<b>Region</b>	Alentejo, Portugal
<b>Grape variety</b>	Trincadeira 30%, Aragonez 30%, Alicante Bouschet 30%, Cabernet Sauvignon 10%
<b>Product code</b>	Y4972B
<b>Style</b>	Dry, full-bodied red wine
<b>Terroir</b>	Well-drained soils of schist and granite
<b>Buyer</b>	Will Heslop

### Tasting notes

If you like this, you might like:

GRENAICHE BLENDS FROM LANGUEDOC OR CARIGNAN

## 2011 ALMENDROS TINTO, BODEGA EL ANGOSTO



Bodega El Angosto draws on 30ha of vineyards near the town of Ontinyent, 80km south-west of Valencia. Although summer temperatures here can be predictably fierce, the cooling influence of the Mediterranean and 500 metres' altitude is such that even grapes such as Cabernet Franc and Riesling thrive.

This wine is a blend of Garnacha, Syrah and Marselan (itself a hybrid of Garnacha and Cabernet Sauvignon). Deep ruby in colour, its aromas of ripe black fruit, chocolate and cedar (from a generous 14 months in new French oak) are perfectly integrated after four years in bottle. The supplest of tannins make this a very appealing proposition indeed. Drink now to 2019.

<b>Food matches</b>	Lightly seasoned roast lamb
<b>Price</b>	£19.95 per bottle
<b>How to serve</b>	Consider decanting to maximise its aromas
<b>Region</b>	Valencia, Spain
<b>Grape variety</b>	An equal blend of Garnacha, Syrah and Marselan
<b>Product code</b>	97248B
<b>Style</b>	Dry, medium to full-bodied red wine
<b>Terroir</b>	Sandy loam with frequent pockets of pebbles
<b>Buyer</b>	Will Heslop

### Tasting notes

If you like this, you might like:

LANGUEDOC BLENDS