

# Pickering Mixed Case

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WINE CLUB MANAGER

*Barbara*



*With its notes of ripe stone-fruit and fresh salty-citrus tang, the Spanish white from Galicia in March's Pickering Mixed Case is perfect for serving with simple grilled fish or seafood. I am also delighted to include Berry Bros. & Rudd's Own Selection 2014 Mosel Riesling, a recent silver medal winner in the 2017 International Wine Challenge Awards. Onto the reds, we have included a Croatian wine made from the native Plavac Mali grape. This is a lighter-weight example of the spicy, dark-fruited varietal (similar to Zinfandel in style) that would brighten up a midweek supper of pasta or pizza.*

## 2015 EXTRAMUNDI, BODEGAS PAZO TIZÓN



Galicia is a land of superstition where mischievous faeries and pixies form part of the folklore. "Extramundi" refers to the "otherworldly" nature of this region where Oscar Aragón of Ribera del Duero producer, Cillar de Silos, makes this wine. His wonderful 2015 vintage won the accolade of Best Ribeiro in Spain.

This is a delicious, complex wine made from local Galician varieties. There is a fine note of grapefruit on the nose, followed by a core of ripe pear and white nectarine fruit on the palate, complemented by a hint of honeysuckle. It is an elegant and beautifully focused wine. Drink now to 2022.

<b>Food matches</b>	Fresh oysters, garlic prawns, lemon and pea risotto
<b>Price</b>	£18.95 per bottle
<b>How to serve</b>	Serve straight from the refrigerator
<b>Region</b>	Galicia, Spain
<b>Grape variety</b>	Treixadura 50%, Albariño 50%
<b>Product code</b>	Y4112B
<b>Style</b>	Dry, elegant, medium-bodied white wine
<b>Terroir</b>	Clay and limestone with hints of slate
<b>Buyer</b>	Catriona Felstead MW

### Tasting notes

If you like this, you might like:

ALBARIÑO FROM RÍAS BAIXAS

## 2011 TOOLANGI VINEYARDS ESTATE CHARDONNAY



Like much of the Yarra Valley, Toolangi Estate was cattle country until the early 1990s. But Garry and Julie Hounsell have wasted no time in establishing Toolangi as one of the region's premier producers. They have benefited from collaborations with a number of celebrated winemakers, including Rick Kinzbrunner of Giaconda.

At five years of age, this has deepened in colour and gained real complexity on the nose and palate, without losing the acidity that made it so mouth-watering on first release. Its richness and exotic fruit character bear witness to classic Yarra *terroir* and a well-judged 11-month stint in French oak (40 percent new) and 500-litre puncheons. Drink now.

<b>Food matches</b>	Aussie-influenced fish dishes such as barbecued snapper
<b>Price</b>	£18.95 per bottle
<b>How to serve</b>	Serve straight from the refrigerator but allow the wine to warm in the glass
<b>Region</b>	Yarra Valley, Australia
<b>Grape variety</b>	Chardonnay
<b>Product code</b>	Z1967B
<b>Style</b>	Dry, medium to full-bodied white wine
<b>Terroir</b>	Predominantly clay, beneath a thin layer of shale and stone
<b>Buyer</b>	Will Heslop

### Tasting notes

If you like this, you might like:

CÔTE DE BEAUNE OR CALIFORNIAN CHARDONNAY

## 2014 BERRY BROS. & RUDD MOSEL RIESLING KABINETT BY SELBACH-OSTER



Selbach-Oster is run by Johannes and Barbara Selbach. This 21-hectare family estate dates back to the 1600s and still aims to produce wines that reflect their origin. Based in Zeltingen, the family owns steeply terraced vineyards of predominately old vines (some vines are over 100 years old) within the villages between Zeltingen and Bernkastel.

Light lemon in colour, this is fresh and bright. The palate is well poised with lemon, pear and green apple notes. The acidity is refreshing and vibrant with an attractive glycerol mouth-feel on the palate adding weight. A subtle minerality continues on the finish. Drink now to 2018.

<b>Food matches</b>	Wild boar terrine, roast chicken with thyme, smoked salmon
<b>Price</b>	£10.25 per bottle
<b>How to serve</b>	Serve chilled
<b>Region</b>	Mosel, Germany
<b>Grape variety</b>	Riesling
<b>Product code</b>	Z8957B
<b>Style</b>	Off-dry, light to medium-bodied white wine
<b>Terroir</b>	Slate
<b>Buyer</b>	Katherine Dart MW

### Tasting notes

If you like this, you might like:

RIESLING FROM ALSACE

## 2013 PLAVAC MALI, MATEO VICELIĆ



Mateo Vicić is one of Croatia's top winemakers, working exclusively with the indigenous Plavac Mali grape which is genetically similar (but not identical) to Zinfandel. Mateo's vineyards overlook the azure Adriatic Sea, some 75 kilometres north-west of Dubrovnik.

The explosion of sweet red fruit on the nose can't fail to cause a smile. There are herbal notes too, redolent of oregano and tea leaves. Fresh acidity keeps the palate lithe and limber, and – along with all that fruit – makes this a superb accompaniment to spicy food. And I love the label. Drink now to 2018.

<b>Food matches</b>	Pizza alla salsiccia, chili or even a curry
<b>Price</b>	£17.95 per bottle
<b>How to serve</b>	Serve lightly chilled
<b>Region</b>	Peļješac Peninsula, Croatia
<b>Grape variety</b>	Plavac Mali
<b>Product code</b>	Y5374B
<b>Style</b>	Dry, medium-bodied red wine
<b>Terroir</b>	Rocky slopes with little topsoil
<b>Buyer</b>	Will Heslop

### Tasting notes

If you like this, you might like:

CALIFORNIAN ZINFANDEL OR ITALIAN PRIMITIVO

## 2011 CH. LESTAGE, LISTRAC-MÉDOC



Listrac is the highest of the Médoc communes and the furthest from the Gironde. The clay and limestone soils contribute to the wine's dense and linear nature and are ideal for the Merlot grape which dominates here. A Cru Bourgeois since 1932, this wine's consistently high quality ensures a good following.

The 2011 vintage was not easy but with careful sorting and plot-by-plot vinification Ch. Lestage has made a wine worthy of the Cru Bourgeois title. Ruby in colour, there are rich black fruits on the nose with a hint of tobacco. The palate is supple and round, lighter than some vintages, expressive and fresh. Drink now to 2019.

<b>Food matches</b>	Excellent with red meats and casseroles
<b>Price</b>	£16.50 per bottle
<b>How to serve</b>	Decant or open an hour before serving at cool room temperature
<b>Region</b>	Bordeaux, France
<b>Grape variety</b>	Merlot 56%, Cabernet Sauvignon 40%, Petit Verdot 4%
<b>Product code</b>	Y0448B
<b>Style</b>	Dry, well-structured, medium-bodied red wine
<b>Terroir</b>	Limestone and clay
<b>Buyer</b>	Mark Pardoe MW

### Tasting notes

If you like this, you might like:

PAUILLAC AND MATURE CABERNET/MERLOT BLENDS

## 2014 CÔTES DU RHÔNE VILLAGES, TERRE D'ARGILE, DOMAINE DE LA JANASSE



The brother and sister combination of Christophe and Isabelle Sabon farm 20 hectares in the eastern Courthézon commune of Châteauneuf-du-Pape. Traditional vinification calls upon large 30hl *foudres* for the Grenache, some of which are 50 years old and all of which are pleasingly photogenic.

A dark, brooding colour, this has a nose of blackberry, soft spice and crushed strawberry. The palate is peppery, but ripe, with a backdrop of tapenade and liquorice. Roasted meats, Asian spice, bitter cherry and black raspberry all vie for attention and underwrite extraordinary complexity. Drink now to 2020.

<b>Food matches</b>	Lasagne, moussaka, calves' liver
<b>Price</b>	£16.95 per bottle
<b>How to serve</b>	No need to decant, but gentle aeration would not go amiss; serve at room temperature
<b>Region</b>	Rhône, France
<b>Grape variety</b>	Grenache 25%, Syrah 25%, Mourvèdre 25%, Carignan 25%
<b>Product code</b>	Y1043B
<b>Style</b>	Dry, full-bodied red wine
<b>Terroir</b>	pudding stones ( <i>galets roulés</i> ) and eponymous red clay
<b>Buyer</b>	Simon Field MW

### Tasting notes

If you like this, you might like:

GIGONDAS OR VACQUEYRAS