

# Wellington Mixed Case

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WINE CLUB MANAGER

*Barbara*



*January's Wellington Mixed Case is a veritable world tour of classic single varietals. There's a fresh, stone-fruit driven Burgundian Chardonnay – delicious with butter-basted roast chicken – and a superbly well-balanced Australian example of the same grape. I loved its citrus purity and subtle toasty edge thanks to time spent in barrel. Classic reds are represented by a dark and powerful Cornas which harnesses the peppery, black-fruited richness of the Syrah grape. Completing the case is Berry Bros. & Rudd's Own Selection Barolo; a bold, red-fruited wine just crying out for a sizzling steak to accompany it.*

## 2013 BK WINES ONE BALL CHARDONNAY



BK Wines (Brendon and Kirstyn Keys) sources fruit from some of the most exciting growers in the region. Their familiar relationship with their growers is reflected in this wine's name which, with the blessing of the grower concerned, refers to an anatomical deficiency and has nothing whatsoever to do with cricket.

Vibrant and appealing, notes of lemon and lime come to the fore. The palate is focused and mineral with a lovely purity. It is textured with a hint of toast on the long finish. This is a beautiful, precise wine, and exceptionally well balanced at 12.5 percent alcohol. Drink this year.

<b>Food matches</b>	Scallops, salmon fish cakes or a creamy chicken casserole
<b>Price</b>	£24.95 per bottle
<b>How to serve</b>	Serve straight from the refrigerator
<b>Region</b>	Adelaide Hills, Australia
<b>Grape variety</b>	Chardonnay
<b>Product code</b>	Z4642B
<b>Style</b>	Dry, medium-bodied white wine
<b>Terroir</b>	Sandstone and quartz over deep clay
<b>Buyer</b>	Catriona Felstead MW

### Tasting notes

If you like this, you might like:

CHABLIS OR NEW ZEALAND CHARDONNAY

## 2013 AUXEY-DURESSES BLANC, BENJAMIN LEROUX



Ben Leroux has fast become one of the most respected winemakers in Burgundy (and, by definition, the world). Tasting at his premises in Beaune is something of a marathon given that he produces around 50 different wines. Be it whites or reds, Ben has a remarkable talent for delivering wines with purity, finesse and just the right degree of oak influence.

Auxey-Duresses borders Meursault and, in the right hands, can deliver a comparable style of wine, albeit not quite so opulent. Ben's 2013 Auxey-Duresses Blanc exhibits a perfect equilibrium of fleshiness and racy acidity. Expect ripe citrus and stone fruit, with a tantalising mineral character emerging on the long finish. Drink now to 2020.

<b>Food matches</b>	Capon or buttery roast chicken
<b>Price</b>	£29.95 per bottle
<b>How to serve</b>	Remove from the fridge 15 minutes before drinking
<b>Region</b>	Burgundy, France
<b>Grape variety</b>	Chardonnay
<b>Product code</b>	Z7950B
<b>Style</b>	Dry, medium to full-bodied white wine
<b>Terroir</b>	White marl and limestone over a limestone base
<b>Buyer</b>	Will Heslop

### Tasting notes

If you like this, you might like:

POUILLY-FUISSÉ OR MEURSAULT

## 2014 GRÜNER VELTLINER, FEDERSPIEL, LOIBNER KLOSTERSATZ, FX PICHLER



This estate is situated in the Loiben Basin and is one of the oldest vineyard sites in the Wachau, dating back to 1898 when it was established by monks from Salzburg and Bavaria. The vineyard holdings have grown since then and now cover 16ha. The estate is owned and run by Lucas Pichler (son of FX Pichler) although his father still takes a keen interest in the *domaine*.

Lemon in colour with rich, ripe aromas of quince and apricot, this wine also benefits from restrained, underlying notes of white florals and citrus fruit. There is a vibrancy on the palate that continues for some time. Drink now to 2018.

<b>Food matches</b>	Schnitzel, soft goats' cheese, dim sum
<b>Price</b>	£23.50 per bottle
<b>How to serve</b>	Serve chilled
<b>Region</b>	Wachau, Austria
<b>Grape variety</b>	Grüner Veltliner
<b>Product code</b>	Y1687B
<b>Style</b>	Dry, full-bodied white wine
<b>Terroir</b>	Deep soils with a mix of eroded rock, brown earth and Danube sands
<b>Buyer</b>	Fiona Hayes

### Tasting notes

If you like this, you might like:

VOUVRAY SEC OR GEWÜRZTRAMINER

## 2012 CORNAS, EMPREINTES, DOMAINE ERIC & JOËL DURAND



The Durand brothers, Eric and Joël, joined forces in 1996 to devote the polycultural family business to the cultivation of the grape. Their *domaine* is based in Châteaubourg in the Ardèche and covers 20ha, with Syrah, Marsanne and Roussanne farmed over the appellations of Cornas, St Péray and St Joseph. Quality and value underwrite the entire canon.

When the Emperor Charlemagne described Cornas as "*le vin noir*" he was not far wrong; the nose is dark and brooding with notes of peat, incense and black cherry to the fore. The palate is equally powerful, with luminous redemption in the form of a magical sweetness beneath the blanket of tannin. Drink now to 2018.

<b>Food matches</b>	Black pudding, venison, most game dishes, haggis
<b>Price</b>	£29.95 per bottle
<b>How to serve</b>	Decant two hours before serving at room temperature
<b>Region</b>	Rhône, France
<b>Grape variety</b>	Syrah
<b>Product code</b>	Z0697B
<b>Style</b>	Dry, rich, full-bodied red wine
<b>Terroir</b>	Granite
<b>Buyer</b>	Simon Field MW

### Tasting notes

If you like this, you might like:

ST JOSEPH

## 2010 CRITTENDEN THE ZUMMA PINOT NOIR



Garry Crittenden planted his first vines in 1982 at Dromana on the Mornington Peninsula, a then unknown wine region. His five-acre planting took the region's total area under vine to 10 acres; today there are in excess of 2,500 acres. The Crittendens became pioneers of cool climate viticulture in Australia.

The Zumma has been crafted with Burgundy in mind and, as such, it is elegant and restrained in style. Ripe, macerated red cherry fruit is clearly evident and the age of this wine comes across in its maturing, savoury notes of smoked meats complemented by just a hint of leather. Drink now to 2019.

<b>Food matches</b>	Roast partridge, mushroom stroganoff, Cantal cheese
<b>Price</b>	£29.95 per bottle
<b>How to serve</b>	Serve slightly cooler than room temperature to maximise aromas
<b>Region</b>	Mornington Peninsula, Australia
<b>Grape variety</b>	Pinot Noir
<b>Product code</b>	91333B
<b>Style</b>	Dry, medium-bodied, generous and maturing red wine
<b>Terroir</b>	Sandy loam soils
<b>Buyer</b>	Catriona Felstead MW

### Tasting notes

If you like this, you might like:

CÔTE DE NUITS VILLAGES OR NEW ZEALAND PINOT NOIR

## 2011 BERRY BROS. & RUDD BAROLO BY FRATELLI ALESSANDRIA



Vittore Alessandria is the fifth-generation owner and winemaker at the elegant 18th century *cantina* Fratelli Alessandria, which crowns the small hilltop village of Verduno. Vittore first began working with his father in 2001 and, since his arrival, has been working on creating more "*terroir-led*" wines, with minimal intervention in both the vineyard and winery.

Blended from grapes across different vineyard holdings, this wine is full of fruit and is beautifully accessible. Aged in large, Slavonian oak barrels, it displays both floral and savoury notes and a refreshing acidity, courtesy of the cooler end to the growing season. This vintage can be enjoyed early, but it is also worthy of further ageing. Drink now to 2020.

<b>Food matches</b>	Pasta dishes with truffles, hard cheeses, prosciutto
<b>Price</b>	£25.95 per bottle
<b>How to serve</b>	Decant 45 minutes before serving at room temperature
<b>Region</b>	Piedmont, Italy
<b>Grape variety</b>	Nebbiolo
<b>Product code</b>	Z8748B
<b>Style</b>	Dry, full-bodied red wine
<b>Terroir</b>	Calcareous limestone
<b>Buyer</b>	Katherine Dart MW

### Tasting notes

If you like this, you might like:

BARBARESCO OR BRUNELLO DI MONTALCINO