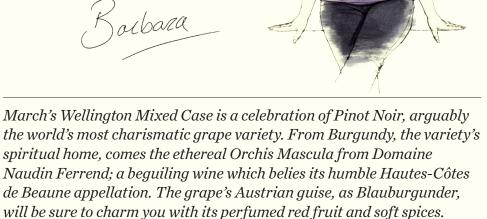
Wellington Mixed Case

**Barbara Foley** 

WINE CLUB MANAGER





2015 CH. PONT SAINT-MARTIN BLANC, PESSAC-LÉOGNAN



Situated in Léognan, in the heart of the AOC Pessac-Léognan; a region well known for its high quality white wines, this 17-hectare château was bought by the Rodriguez-Lalande family in 2013.

World Pinot.

Pale in colour, the citrus nose has grilled notes (from the wines time in barrel). It is full and complex on the palate with lemon, white peaches and apricots. Perfectly balanced with good minerality, this is a long, delicious wine with a satisfying degree of opulence. Drink now to 2022.

Food matches Fish or chicken in a creamy sauce, hard cheeses such

as aged Gouda

£28.95 per bottle How to serve Serve chilled Bordeaux, France Region

Sauvignon Blanc 45%, Sémillon 48%, Sauvignon Grape variety

Gris 5%, Muscadelle 2%

Y5708B Product code

Dry, complex, full-bodied white wine Style Gravel over limestone and clay

Mark Pardoe MW Buyer

Tasting notes

2015 GEMBROOK HILL SAUVIGNON BLANC

Finally, the Au Bon Climat from California has all the poise and purity of a good red Burgundy, but with the warm, velvety allure of a New



Ian and June Marks founded Gembrook Hill in 1983. The estate's vineyards lie on a gentle incline, facing north-east, in the Upper Yarra sub-region of Victoria (a mere 70 kilometres from Melbourne). The relatively cool climate gives wines which are restrained and elegant, with an enticing mineral character.

Winemaker Andrew Marks explains that a warm summer in 2015 contributed extra body and alcohol to his Sauvignon Blanc, but it retains a herbaceous element - grass and prickly nettles - more reminiscent of the Loire than, say, Marlborough. Such is the purity of fruit, scintillating acidity and tremendous length that this will gain in complexity over the next five years. Drink now to 2022.

Food matches Lightly spiced fishcakes with a mint and

> cucumber raita £34.95 per bottle

How to serve Serve straight from the refrigerator and allow it to

warm slightly in the glass

Region Yarra Valley, Australia Grape variety Sauvignon Blanc

Y5611B Product code

Dry, medium-bodied white wine Style

Red volcanic loam Will Heslop Buver

Tasting notes

If you like this, you might like: CHILEAN SAUVIGNON BLANC

## 2015 CONSTANTIA GLEN TWO



This estate is located near to Cape Town and well placed to accommodate visits if one is travelling in the area. The estate is committed to organic viticulture, producing ultra-premium quality wines in Constantia's cool climate. They have chosen to only produce four wines, preserving the inherent quality of their range rather than diluting their offering.

Straw lemon in appearance, floral (elderflower), tropical (mango and passionfruit) and sweet spice notes dominate the aromatic profile. There is a glycerol weight that the Sémillon contributes to the blend, along with the extended lees contact and some barrel ageing. The core is concentrated with citrus notes persisting on the finish. Drink now to 2021.

Food matches Asian glazed pork belly, mango and prawn salad

£21.95 per bottle Serve chilled How to serve

Constantia, South Africa Region Sauvignon Blanc 70%, Sémillon 30%

Product code Y1022B

Style Dry, medium to full-bodied white wine Terroir Decomposed granite, clay and sandstone

Katherine Dart MW Buyer

Tasting notes

Grape variety

If you like this, you might like: WHITE BORDEAUX BLENDS

## 2013 BOURGOGNE HAUTES-CÔTES DE BEAUNE, ORCHIS MASCULA, DOMAINE NAUDIN FERRAND



Claire Naudin has held the reins at her family's domaine since 1994. She uses little or no sulphur in the production of her wines - a risky move, but one rewarded by the remarkable aromatics and purity of fruit they display. These are some of the most interesting and distinctive Burgundies in our range.

Claire neatly attributes this wine's fruit, power and structure to the three different plots from which it's sourced. On the nose, there's red fruit and a beautiful floral lift, hence the name (Orchis Mascula is a purple orchid common in the Hautes-Côtes). Appetizing acidity and fine, well-integrated tannins complete a very pretty picture. Drink now to 2021.

Food matches Pâtés, terrines and charcuterie

£28.50 per bottle

How to serve No need to decant but vigorous swirling in the glass

will unleash all those aromas

Burgundy, France Region Grape variety Pinot Noir Product code F1153B

Style Dry, medium-bodied red wine

Marl soils on rolling hills of up to 450 metres' altitude

Buyer Jasper Morris MW

Tasting notes

## 2012 AU BON CLIMAT LA BAUGE AU-DESSUS PINOT NOIR



Internationally recognised as the "wild boy" of the wine world, Jim Clendenen of Au Bon Climat has built up an international reputation for producing New World wines with Old World restraint and elegance since starting up in 1982. Jim is a big Burgundy fan and this is often reflected in his wines.

The fruit, sourced from the Santa Maria Valley, has a great intensity. Its vivid red colour is supported with juicy, red berry aromas. The palate has restraint and layers of complexity are added with a savoury, spicy element. Drink now to 2022.

Food matches Beef tacos, fried chicken, ribs, steak

£32.65 per bottle Price

How to serve Decant 30 minutes before serving at

room temperature

California, USA Region Grape variety Pinot Noir Product code Y0891B

Dry, medium-bodied red wine Style

A mix of calcareous mudstone, sand, gravel and clay Terroir

Buver Katherine Dart MW

Tasting notes

If you like this, you might like:

RED BURGUNDY OR CHILEAN PINOT NOIR

## 2015 LANGENLISER DECHANT BLAUBURGUNDER, **BRÜNDLMAYER**



Willi Bründlmayer is recognized by winemakers and wine trade professionals around the world as one of the most gifted wine producers. Although Grüner Veltliner and Riesling are the estate's bread and butter, Willi has various red grapes planted where he sees there is potential to create quality wines. Willi has 60 hectares of plantings and is slowly letting the younger generation take more control of the day-today running of the estate.

Pale ruby in appearance, violets and red fruits exude from the glass. The red fruit perfume is delicate and a spice character lingers in the background. The tannins are grainy and support the medium weight on the palate. The acidity is fresh and uplifting. Drink now to 2021.

Food matches Game birds (duck, pheasant and goose)

£20.50 per bottle

How to serve Open 20 minutes before serving at

room temperature

Kamptal, Austria Region Grape variety Pinot Noir Product code Y5707B

Style Dry, medium-bodied red wine Chalky loess and clay soils

Buyer Fiona Haves

Tasting notes

If you like this, you might like:

RED BURGUNDY OR NEW ZEALAND PINOT NOIR