

Wellington Red Case

Barbara Foley

WINE CLUB MANAGER

Barbara



This month's case contains three pairs of wines to compare and contrast. The Ch. le Crock from Bordeaux's Left Bank and the South African Constantia Glen may share the same grape varieties, however the difference in blends and Old and New World styles should make for an interesting comparison. There's an opportunity to try two styles of Grenache-based wine – a surprisingly fresh and mineral example from Navarra and a classic earthy, aromatic Gigondas from the Southern Rhône. For something a little lighter, we have included a crunchy black-fruited Pinot Noir from Burgundy and a smoky, red-fruited version from New Zealand.

2012 CONSTANTIA GLEN THREE



Run by Alex Waibel, the Constantia Glen winery has a unique position, cradled between the Constantiaberg and Table Mountain ranges, with predominantly north-east facing slopes. This singular location allows for exposure to late afternoon sun, ideal for the slow ripening that shapes their classically expressed wines.

Bright ruby in colour, this classic blend of Bordeaux varieties is velvety in texture with persistent notes of plum, cherry and blackcurrant on the nose and palate. Ripe tannins and subtle hints of spice, pepper and tobacco add complexity to the long, soft finish. Drink now to 2020.

Food matches	Charcuterie, roast beef, pasta in rich sauces
Price	£17.95 per bottle
How to serve	Decant 30 minutes before serving at cool room temperature
Region	Constantia, South Africa
Grape variety	Merlot 51%, Cabernet Sauvignon 25%, Cabernet Franc 24%
Product code	Z7928B
Style	Dry, full-bodied red wine
Terroir	Decomposed granite and Table Mountain sandstone
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like:
ST EMILION OR POMEROL

2012 CH. LE CROCK, ST ESTÈPHE



Ch. le Crock is one of the finest Cru Bourgeois properties in St Estèphe, and has been owned by the Cuvelier family since 1903. Le Crock's grapes are hand-harvested and vinified traditionally, producing textbook St Estèphes that are deeply coloured, concentrated and full-bodied. Since 1995, Michel Rolland has been a consultant, helping produce even more balanced and harmonious wines.

A nose of black fruits, spice and earthy notes leads on to a palate that is long and balanced with a persistent cassis note. Finesse and depth make this a St Estèphe with class. Drink now to 2022.

Food matches	Grilled or roasted meats, Asian dishes, tuna steaks, cheese
Price	£32.95 per bottle
How to serve	Decant an hour or two before serving at cool room temperature
Region	Bordeaux, France
Grape variety	Cabernet Sauvignon 50%, Merlot 37%, Petit Verdot 8%, Cabernet Franc 5%
Product code	93949B
Style	Dry, medium-bodied, rich red wine
Terroir	A mix of deep gravel and clay soil
Buyer	Mark Pardoe MW

Tasting notes

If you like this, you might like:
ST JULIEN OR NEW WORLD BORDEAUX BLENDS

2012 CÔTE DE NUITS VILLAGES, CHANTEMERLE, SYLVAIN LOICHET



On graduating from La Viti de Beaune in 2005, Sylvain Loichet assumed responsibility for 3.5ha of vineyards which had belonged to his grandparents. He has subsequently added to his holdings and also buys fruit from a number of tried and trusted growers. Sylvain's wines run the gamut from a spry, mineral Ladoix to a brooding Clos de Vougeot.

Deep ruby flecked with purple, the colour of Sylvain's Chantemerle is indicative of its dense and concentrated palate. This was a little obdurate in its youth, but is showing brilliantly now. On the nose, there is crunchy black fruit, earth and a hint of the sous-bois character which will develop over the coming years. Drink now to 2020.

Food matches	Sensational with <i>côte de bœuf</i> , duck or game birds
Price	£25.00 per bottle
How to serve	Decant shortly before serving at room temperature
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	Z1146B
Style	Dry, medium to full-bodied red wine
Terroir	Gently sloping orange clay soils
Buyer	Jasper Morris MW

Tasting notes

If you like this, you might like:

MOREY-ST DENIS OR MARSANNAY

2012 GIGONDAS, CONFIDENTIEL, DOMAINE MONTIRIUS



Christine and Eric Saurel, biodynamic pioneers in the Southern Rhône, are relatively large land owners in two of the more modish of the "named" villages, Gigondas and Vacqueyras. The advantages of such a pioneering spirit become clearer and clearer as the vines reach maturity and the wines resonate an intangible quality, described memorably by Christine as "*luminosité*".

Sandy soils have brought out the more feminine side of the traditionally assertive Gigondas style. Notes of black tea and Indian spice belie a seductive blackberry ripeness which is undoubtedly powerful but also exceptionally pure. Finely etched tannins and a refreshing eucalypt finish complete the picture. Drink now to 2022.

Food matches	Wild boar sausages, partridge, beef stew, Comté cheese
Price	£29.95 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Rhône, France
Grape variety	Grenache 80%, Mourvèdre 20%
Product code	Z2536B
Style	Dry, full-bodied red wine
Terroir	Sandy soils with a robust limestone subsoil
Buyer	Simon Field MW

Tasting notes

If you like this, you might like:

CAIRANNE OR VACQUEYRAS

2013 LA DAMA, DOMAINES LUPIER, SAN MARTÍN DE UNX



Enrique Basarte and Elisa Úcar are the proud proprietors of 17ha of vines divided across no fewer than 27 miniscule parcels – indicating that they are not wedded to the easy option! This delightful couple are evangelists for old-vine Garnacha, and wax lyrical about the *terroir* around San Martín de Unx, where the influence of altitude and the Atlantic are felt with equal force.

Mineral and fresh are the two adjectives that spring to mind when I think of the wines of Domaines Lupier. The *domaine's* old vines give tiny yields of supremely concentrated fruit which here translate into wave after wave of crunchy black fruit flavours, as well as that beguiling mineral character. Drink now to 2020.

Food matches	Duck in a cherry sauce would fit the bill nicely
Price	£32.50 per bottle
How to serve	Serve at cellar temperature
Region	Navarra, Spain
Grape variety	Garnacha
Product code	Y5071B
Style	Dry, medium to full-bodied red wine
Terroir	Clay and limestone of varying proportions and depth
Buyer	Will Heslop

Tasting notes

If you like this, you might like:

SOUTHERN RHÔNE GRENACHE OR CHILEAN MERLOT

2011 THE ELDER PINOT NOIR



Mike and Margaret Hanson bought 30 acres of land in 1996 in a prime Martinborough location with the intention of planting olive trees. They were fortunately then persuaded to plant vines as well and Nigel Elder came on board as viticulturalist. The three now work together to produce hand-crafted wines of uncompromised quality.

Already evidencing some maturity, this has a red cherry nose with some hedgerow notes and an enticing hint of autumn bonfires. The palate is fine and elegant with a slightly tart raspberry note and a savoury, fallen leaf character. The tannins are impressively fine and the finish is comfortingly warm and smoky. Drink now to 2018.

Food matches	Porcini mushroom risotto, wood-fired pizza with smoked ham and chargrilled vegetables, Münster cheese
Price	£32.95 per bottle
How to serve	Serve slightly cooler than room temperature to maximise aromas
Region	Martinborough, New Zealand
Grape variety	Pinot Noir
Product code	99783B
Style	Dry, full-bodied red wine
Terroir	Stony soils in the Hanson Vineyard
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

POMMARD OR CALIFORNIAN PINOT NOIR