

## Discovery Club

THE MARCH 2017 SELECTION





£10.50 x 2

### Badenhorst Secateurs Red Blend 2013, Swartland - South Africa

A A Badenhorst Family Wines received a 5-star rating in the influential and highly respected Platter's Guide to S African Wines, 2013 edition. The family took over an ancient winery in the up and coming Perdeberg area that had been built in the 1800s.

Asked to recommend a *great value "crowd pleaser" to buy by the case and pass out to neighbours* top wine commentator Jancis Robinson replied: "A A Badenhorst Secateurs Blend, red or white, from South Africa. (JR in reply to Washington Post interview, 5 Dec 2013).



 **Serving temp:** room temp. 16-18°C  
 **Suggested food match:** spicy sticky ribs



£9.99 x 2

### Finca Antigua Tempranillo 2013, La Mancha - Spain

Long-standing customer favourite Familia Bujanda are famous for their great value Rioja range, the Finca Antigua is a project of theirs in the lesser explored La Mancha region. Made of 100% Tempranillo grapes, it has great intensity, with aromas of preserved red fruit, dried figs, vanilla, coffee and white chocolate. Very elegant contribution from the cask-ageing with a nice balance between fruit and oak. It is full-bodied with great length.

 **Serving temp:** room temp. 16-18°C  
 **Suggested food match:** slow-cooked lamb with coriander





£7.95 x 2

### La Combe Saint Roche Rouge 2015, Roussillon - France

The world's oldest and biggest wine region is also a land of culture, art and gastronomy, blessed with mild winters and warm summers. This patchwork of terroirs, caressed by the Tramontane wind from the North and sea breezes from the South, stretches from the Pyrenees to the Mediterranean.

The natural freshness of the valleys and the sunny exposure of the slopes allow for the creation perfectly balanced wines, fresh yet mature.

A blend of Carignan, Cinsault, Grenache & Merlot, this is a soft and accessible wine that displays an aromatic nose of red fruits, spices and liquorice that continue on the palate. Smooth and easy to enjoy.

 **Serving temp:** room temp. 16-18°C  
 **Suggested food match:** beef fillet and a Roquefort sauce



£10.95 x 2

### Stoney Bank Sauvignon Blanc 2015, Marlborough - New Zealand

Marlborough Sauvignon has exploded in popularity and it's easy to see why - it has just the right climate to help vines thrive without giving them too much nutrients - those that struggle produce beautifully well-balanced grapes with a deep flavour profile. The Sauvignon grapes for this wine are sourced from several distinctly different sites within Marlborough. The resultant crop amounts to only a handful of intensely flavoured grapes per vine. This is a vibrant wine with flavours of gooseberry and passionfruit underscored by appetising, crisp acidity which produces a refreshing finish.

 **Serving temp:** chilled 10-12°C  
 **Suggested food match:** Lightly spiced Thai dishes



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# The JN WINE Club




£8.95 x 2

## Reserve des Armoiries Blanc 2013, Cotes du Rhone - France

Although the Rhone Valley is known better for its full-bodied red wines, the whites are not to be overlooked. This blend of Grenache Blanc, Viognier and Roussanne is a pale gold colour. The lively bouquet is dominated by lemon aromas but also shows hints of pear and apricot. Citrus tones spring onto the palate with flavours of fresh fruit especially pink grapefruit.

 **Serving temp:** chilled 10-12°C

 **Suggested food match:** cumin & garlic grilled chicken




£9.99 x 2

## Quinta de Soalheiro Allo 2015, Melgaço - Portugal

The Melgaço region, the most northerly point of Portugal, is protected by a range of mountains that create the perfect conditions of rainfall, temperature and sunshine needed to perfectly ripen the Alvarinho grapes. The grapes for this wine, Alvarinho and Loureiro (ALLO), two noble grape varieties of Minho in northern Portugal, are harvested by hand into small boxes. The palate shows citrus flavours with an underlying vibrant minerality. The Alvarinho, full of tropical fruit and structure, contrasts with the Loureiro, floral and full of elegance, which gives this wine a lovely balance. It is ideal as an aperitif or to accompany seafood dishes and fish.

 **Serving temp:** well chilled 8-10°C

 **Suggested food match:** ideal as an aperitif or to accompany light seafood dishes

Total case price: £113.86

Club discount: £14.86

Club case price: £99.00






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