

Discovery Club

THE July 2018 SELECTION



£8.99 x 2

Hesketh The River Shiraz 2017
South Australia

The dry, sunny and warm climate which surrounds Australia's Murray/Darling River system, provides a collision of perfect grape growing conditions. Sun to ripen. Ancient soils to provide character. Water to sustain. This allows yields to be managed so that the ideal blend of ripeness and concentration is achieved. The Rivers varietals deliver excellent flavours, varietal character and approachability to make them the perfect house pour wines.

 **Serving temp:** room temp.

 **Suggested food match:** bbq, burgers, sausages



£11.50 x 2

Parker Favourite Son Shiraz 2016,
South Australia

Sourced from the premium vineyards throughout South Australia, our Favourite Son Shiraz grapes were cool fermented in closed static fermenters before a small portion was transferred to older French oak Barriques for 6 months maturation. The resulting wine is made in a fruit-forward, vibrant style which brilliantly showcases the diverse varietal characteristics of the Shiraz grape.

 **Serving temp:** room temp

 **Suggested food match:** roast lamb, T-bone steak



Finca Sopenia ES Vino Malbec 2017,
Tupungato, Argentina

Contemporary and fresh. Modern and vibrant. A line made up of premium quality pure varietal wines. In this case, 100% malbec. Produced by the acclaimed Finca Sopenia winery in Tupungato from their estate grown fruit. Vinified and blended to produce a soft easier styled red wine.

This wine is perfect alongside steak from the BBQ, or indeed any meat cooked in both sweet and spicy sauces.

 **Serving temp:** room temp

 **Suggested food match:** steak, bbq, burgers



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£10.95 x 2

Secateurs Red Blend 2015, Western Cape, South Africa

"The 2015 Secateurs Red Blend, 71% Shiraz, 21% Cinsault and 8% Grenache, has a generous and well-defined bouquet of red plum, blackcurrant and dried rose petal aromas, revealing more black fruit as it opens in the glass. The palate is medium-bodied with grainy tannin, crisp acidity, more black than red fruit here with a slightly brittle but fresh as a daisy finish that belies the structure. It's one of the best Secateurs Red Blends that I have tasted." Neal Martin, erobertparker.com, April 2017)



Serving temp: room temp



Suggested food match: grilled chicken, spicy pork, sausages



Long Country Cabernet Sauvignon 2017, Valle Central, Chile

This fresh and easy Cabernet Sauvignon hails from Chiles Colchagua Valley, a reliable area for earthy robust Cabernets. The wine is a deep ruby colour with a nose of dark fruits. Typical Cabernet notes of graphite, black fruits and chocolate follow on the palate. The tannins are sweet and not at all intrusive giving a medium bodied wine with a smooth finish.

An easy-going wine which goes well with all types of red and white meats, pasta and cheese.



Serving temp: room temp



Suggested food match: pasta, red and white meats



£9.69 x 2

Barista Coffee Pinotage 2017, Western Cape, South Africa

This is a deliberately modern offering by winemaker Bertus Fourie, who has concentrated on drawing out the coffee-like aromas of South Africa's signature grape (a crossing of Pinot Noir & Cinsault).

Intense on the nose, with a bouquet of coffee, chocolate and cherry, with subtle savoury hints. The tannins are ripe, perfectly suiting the round and mouth-filling plum and mulberry fruit. Drink on its own or with red meat dishes or your favourite pizza.

Bertus recommends a blue cheese-filled brandy snap with chocolate and roasted coffee beans!



Serving temp: room temp



Suggested food match: red meats or pizza

Total case price: £118.22

Club discount: £19.22

Club case price: £99.00

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