

Luxury Club

THE August 2018 SELECTION



£13.99 x 2

Hesketh Small Parcels Shiraz 2016 Barossa, Australia

Deep inky red with purple flecks. Dark plum, spicy mulberry and rich chocolate cake. Generous and ripe without being overpowering. Cherry fruits with reminders of toasted oak in the background. Primary fruit and oak characters are balanced neatly with natural acidity. A smart Shiraz, showing elegance and restraint, whilst still allowing the classic Barossa traits of power and richness to shine. Fruit for this wine was sourced from three vineyards across two subdistricts within the Barossa. Serve with Mature Cheddar, smoked and BBQ meats or rich stews.

 **Serving temp:** room temperature.

 **Suggested food match:** mature vintage cheddar



£18.89 x 2


Pira Luigi Langhe Nebbiolo 2016 Piedmont, Italy

Luigi Pira's Nebbiolo is sourced from south-facing vineyards, predominantly composed of clay and limestone, planted in 1999 in the Serralunga d'Alba area. The wine is matured in a mixture of small and large wooden barrels for 12 months. The wine is intense garnet red in colour with a nose typical of a young wine - complex, fruity, spicy with light leather tones. The palate is supple, with sweet, gentle and persistent tannins. This delightful wine would accompany foods such as pasta and rice with meat or roast veal to perfection.

"One of Piedmont's superstars... these are wines of extraordinary complexity and breath-taking richness."

Robert Parker, The Wine Advocate

 **Serving temp:** room temperature. Decant for 1 hour

 **Suggested food match:** Ossobuco or wild mushroom risotto



£13.99 x 2

Hesketh Small Parcels Negroamaro 2016, Barossa, Australia

An ancient variety; Negroamaro has been associated with the area of Puglia in southern Italy for over 1,500 years. Renowned for being an intensely dark skinned grape, the Greek and Latin translation of the name literally means 'blackest of the black'. Sweet dried herbs, aniseed, raspberry and a touch of earth. A juicy and well-balanced palate showing an array of vibrant flavors, all coming together in harmony. Fine tannins lead into a moreish finish. A lovely light-to-medium bodied aromatic summer red wine. Plenty of interest from the fresh fruit notes, lively acidity and touch of vanilla sweetness.

 **Serving temp:** lightly chilled

 **Suggested food match:** Chicken parmigiana with salad and French fries



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£13.99 x 2

St John's Road Motley Bunch GMS 2016, Barossa, Australia

Grenache, Mataro and Shiraz are three of the great red grape varieties that are cornerstone to the Barossa's red winemaking pedigree. A traditional style using classic Barossa grape varieties.

Grenache (37%) provides the sumptuous savory, spice and fragrance, and a gentle earthiness and leather with age. Mataro or mourvedre (36%) contributes deeper flavors and flesh to the palate whilst Shiraz (27%) acts as a strong foundation to the blend, giving colour and structure.

Serving temp: slightly cool

Suggested food match: charcuterie board



£9.50 x 2

Boekenhoutskloof Wolftrap Red 2016, Western Cape, South Africa

The ever-popular Wolftrap Red 2016 is a blend of - Syrah 86%; Mourvèdre 13%; Viognier 1%. Sourced from Malmesbury in the Swartland, the Syrah provides the spice and weight while the Mourvèdre adds structure and aroma to the blend. The pungent Viognier component boosts the perfume profile. Grapes from selected vineyards in the Swartland were used for this blend. Low yields, small berries, intense colour and spicy flavors contribute to a harmonious blend. The blend is fermented in stainless steel and aged in French oak prior to blending and bottling. Great with steaks and barbequed meats.

"This is another outstanding value that comes across like a good French Cotes du Rhone. Peppery and meaty, with delicious red and black cherry notes, it offers up good spice, earth and texture. There is not a hard edge to be found in this wine, which has delicious fruit. These are all fabulous values." Robert Parker, The Wine Advocate

Serving temp: room temperature

Suggested food match: sausage and mash

Total case price: £171.72

Club discount: £21.72

Club case price: £150.00



£16.50 x 2

Weingut Salwey Spatburgunder Kasleberg 2014

The wines are strongly shaped by the loess and weathered volcanic soils of the vineyards, and are always fully fermented. In the cellar, nature is provided with plenty of time and space to do her work. The grapes are 100% selective hand harvested and wild yeast fermentation in large wooden barrels. Our hands-off approach in the cellar also means that the wines are neither fined nor filtered, all in keeping to the family motto: "as much as needed, and not a whit more."

"Firm tannins form a taut foundation to crisp, tart raspberry and currant flavours and savoury nuances of dried herb and crushed granite. It's a remarkably elegant, squarely structured wine that should meld beautifully over the next decade. 94 Points." (Anna Lee. Iijima, Wine Enthusiast Magazine, August 2016)

Serving temp: lightly chilled

Suggested food match: salmon with garlic and chilli mayo

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