The JN WINE Club

Luxury Club THE August 2018 SELECTION



£ 10.50 x 2

£21.45 x 2

A A Badenhorst Family White 2016, Swartland, South Africa

The final makeup of the blend varies slightly each year. This will always be the case as Adi discovers new amazing parcels of fruit or refine the final blend. Chenin Blanc is best suited to be the heart of the blend and that is why it forms the biggest portion of the blend. The aromas are very complex and change considerably in the glass. Perfume, spice, tea, stone fruit and citrus blossoms are some of the notes that can be detected. In the mouth the texture and ripeness and gentle tannins result in a wine that has incredible length and complex flavor profile.

Serving temp: lightly chilled. Can be decanted.
Suggested food match: scallops, lobster, roast chicken

£13.99

Vickery Watervale **(Dry)** Riesling 2017 Clare Valley, Australia

"The fruit is sourced from three Watervale growers. Very perfumed with kaffir lime, lime blossom and flavorsome and succulent lime and lychee to the palate. Lovely fruit depth and ripeness with brightness - a generous Watervale Riesling with, I'm told, a little bit of pressings for flavor. Long with a salty note to the finish. 2.5g/l residual sugar. Delicious!"

(Sarah Ahmed, The Wine Detective, Feb 2018)

Serving temp: chilled

Suggested food match: seafood tacos, mild Thai and Vietnamese cuisine



JAMES NICHOLSON WINE MERCHANT 7–9 KILLYLEAGH STREET, CROSSGAR, CO DOWN BT30 9DQ



Chateau de Lascaux Cavalier Blanc 2017, Languedoc, France

A white blend predominantly made from Sauvignon Blanc with Viognier added to give a more rounded flavor and ripe fruitiness.

A beautiful pale dress with green reflections and straw inflections. The nose is powerful and complex with notes of white flowers (acacia), followed by white peach, gooseberry, apricot and mango. In the mouth: a beautiful attack with freshness and finesse, but also volume. A very long finish with floral notes lingering acidity and great freshness and verve. Organic, seriously tasty and deservedly popular.

- Serving temp: chilled
- Suggested food match: poultry and seafood

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£16.50 x 2

Quinta Soalheiro Alvarinho 2017, Minho, Portugal

"The 2017 Alvarinho is dry and comes in at 12.5% alcohol. Colloquially known as the "classico," the flagship unoaked Alvarinho, this is typically one of the finest values in Vinho Verde. It ages effortlessly. It's concentrated and structured. Sourced from 25-year-old vines, this shows off that bit of "Soalheiro Green," as I like to call it, then adds a big finish and a concentrated mid-palate to accompany the herbs. Ripe, fruity and surprisingly accessible this year, this shows very well from the get-go. 92 points" Mark Squiries, 237, The Wine Advocate, June 2018

Serving temp: chilled

Suggested food match: creamy rice with cod, monkfish, or shrimp, served with toasted crusty bread and a garlic butter sauce

£15.99 x 2

Vickery Eden Valley Riesling 2017, Barossa, Australia

"Ginger, ripe lemon and a bit of Granny's handbag. Light in body, perfume and lemon barley, with a squeeze of lime, soft chalky texture, even acidity with a slight coarseness, and a pretty, and pretty long finish. Very nice. Needs a little more time in bottle to settle. 92 Points."

(Garl Walsh, The Wine Front, Sept 2017)

John Vickery is the acknowledged old master of Riesling in Australia, with an illustrious career spanning over fifty years, culminating in the extraordinary awards tally of more than fifty Trophies and over four hundred Gold Medals.

Serving temp: chilled
Suggested food match: Sicilian style tuna Carpaccio

Total case price: £172.76 Club discount: £22.76 Club case price: £150.00 Domaine Manciat-Poncet Macon Charnay 2016, Bourgogne, France

Domaine Manciat-Poncet is a result of the merger of two family-owned estates: the Manciats in Charnaylès-Mâcon and the Poncet family in Vergisson, in the appellation of Pouilly-Fuissé. The vines are all aged between 40 and 60 years and the wines display lovely floral notes.

100% hand-harvested grapes (a rarity in the region) and attention to detail at every level make this one of the purist, most satisfying white burgundies in its class.

The nose is of ripe green apples with just a hint of citrus. Not muddled by oak that would overpower the delicate fruit, it shows crisp acidity and good mineral punch in the middle while finishing plump and long. A great value in chardonnay!

Serving temp: chilled

Suggested food match: aperitif, salty finger foods such as crackers, peanuts and olives

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