The IN WINE Club

Discovery Club THE March 2019 SELECTION



£ 10.99 x 2

£9.95 x 2

Pask Kate Radburnd Sun Kissed Pinot Gris 2016, Marlborough, New Zealand

This delicious 'Sun Kissed' Pinot Gris is made using sustainably grown grapes of the highest quality, all picked in prime condition at the perfect ripeness. A lovely bouquet of blossom and spice leads to a palate of juicy apple and pear, with a fresh minerality gracing the finish. Textured and elegant this wine is incredibly well made, drink on its own or alongside sticky Thai prawns. Enjoy now or until 2021.

Domaine Gayda Flying Solo Grenache Blanc Viognier 2017,

Domaine Gayda is "Flying Solo" to deliver you our wines of exceptional quality and value from this enterprising region of France.

An aromatic, fruit driven wine with citrus notes on the nose. A rich palate, round and fruity, offering a distinct freshness.

85% Grenache Blanc, 15% Viognier

Serving temp: Chilled 12°c

Suggested food match: Asian-style seafood dishes

Serving temp: Chilled 12°c

Suggested food match: Chicken or Seafood Risotto

£10.99 x 2

Journeys End 'Weather Station' Sauvignon Blanc 2016, Stellenbosch, South Africa

This Sauvignon Blanc was named The Weather Station, because the SB11 clone, which is one of the core components used in this wine, had a big resurgence in the 1970s in Stellenbosch; its apt Afrikaans name is 'Weerstasie Kloon' (Weather station clone). Its name derived from its location next to an old Weather Station, which is now the Stellenbosch Wine Campus! A complex wine, there's melon and grapefruit on a bed of apple and Bosche pear, with a seam of freshness giving vitality and extending the flavours and the exhilarating finish.

Serving temp: Well Chilled 10 - 12°c

Suggested food match: Aperitif



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£9.59 x 2

Vina Casablanca Cefiro Chardonnay 2018, Casablanca, Chile

The wine is bright yellow in colour with an intense combination of tropical fruit aromas especially pineapple, honeydew melon and banana. The fruit lingers on the fresh well-balanced palate along with soft tones of vanilla and toffee. This is a mediumbodied intense rich and complex Chardonnay.

It makes an ideal accompaniment to fresh salads, fish, shellfish and white meats.

Serving temp: 12°C

Suggested food match: seafood and poultry

£7.69 x 2

Monfil Kalius Macabeo 2017, Cariñena, Spain

Intense clean aromas, zesty apple and juicy apricots in this crisp white wine. Lively, refreshing fruity and floral on the palate. Best with Tapas, rice based dishes, fish, pasta, salads, sushi.

Serving temp: 10 - 12°c

Suggested food match: Aperitif

£7.79 x 2

Vignobles Foncalieu L'Or du Sud Grenache Blanc 2017, Languedoc, France

L'Or du Sud have created a range of fun and approachable wines that pay tribute to the southern French way of life, introducing you to the land, the terroir, the wines and the shared tasting moments. L'Or du Sud wines are made in our own image, representing the best possible expression of the Languedoc Roussillon terroir.

Fresh white with aromas of peach and pineapple. Flavours of white stone fruit and a creamy texture.

Serving temp: 12°C

Suggested food match: seafood rissotto

Total case price: £113.48 Club discount: £14.48 Club case price: £99.00

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