The IN WINE Club

Discovery Club THE March 2019 SELECTION



£ 10.99 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.

Serving temp: Chilled 12°c

Suggested food match: Asian-style seafood dishes



£9.95 x 2

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: 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



% (UK) 028 4483 0091
% (ROI) LO-CALL 1890 667799
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£7.99 x 2

Chiringuito Cove Merlot 2017, Central Valley, Chile

Fresh flavors and aromas of ripe black fruits and berries characterize this easy-to-enjoy Merlot, sourced from Chile's Central Valley.

It would accompany pasta and chicken dishes with aplomb, or go particularly well with your favorite chilli recipe.

Serving temp: 14-16°c

Suggested food match: chilli con carne

Chateau de la Negly Domaine de Boede Pavillon 2017, Languedoc, France

Dark ruby-red. On the nose, the wine shows a great complexity with notes of red ripe fruit, raspberry, cassis and a touch of spice, black pepper and cinnamon. The palate is round and generous, tannins are silky and perfectly balanced, with notes of liquorice on a very long and elegant finish.

Ideal with grilled meats, this is one of JN's most popular great value wines whose lowly price belies a wine of elegance and quality.

👃 Serving temp: 14-16°c

Suggested food match: steak and chips

£8.75* x 2

£10.99 x 2

Kilikanoon "The Lackey" Shiraz 2014, South Australia

The Lackey is the first offering Shiraz of top Clare Valley winery Kilikanoon. The nose suggests red fruit, plum, spices, pepper and a touch of cedar. The palate has dark fruit, pepper, and some meatiness. Tannins are smooth and sweet and the finish is long. Bottled without fining or filtration, the wine is aged for 15 months in seasoned American oak.

Serving temp: 16-18°c

Suggested food match: Sunday roast

Total case price: £116.40 Club discount: £17.40 Club case price: £99.00





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