

## Discovery Club



THE **May 2019** SELECTION



£10.99\* x 2

Journeys End 'The Pastors Blend' Cabernet/Merlot  
2017, Stellenbosch, South Africa

'The Pastors Blend' Cabernet/Merlot is a well-judged partnership of the classic Bordeaux varieties, resulting in an elegant, harmonious wine for earlier drinking rather than long-term cellaring. All cultivars were matured separately and then subjected to a 12 month barrelling period (second and third fill French oak barrels) before being blended, fined and bottled.



 **Serving temp:** room temp. 15-18°C  
 **Suggested food match:** roasts and BBQ's



£10.89 x 2

Morismarms Mandriolo Maremma Rosso Toscana  
2018, Tuscany, Italy

From southern Tuscany this blend of 80% Sangiovese with 10% each of Cabernet Sauvignon and Petit Verdot from the organically-run Morismarms estate is a flavousome package with a nose of damson and plum following on to a smooth palate redolent of dark fruits. It is medium bodied with a long finish, perfectly at home with tomato based Italian inspired dishes.



 **Serving temp:** room temp. 15-18°C  
 **Suggested food match:** spaghetti Bolognese



Saint Sebastien 2016 Ventoux,  
Rhone, France

Comes from the name of the district where grow the vines which will give the vintage. A statue of San Sebastian is still visible in this neighbourhood. The cuvee has 6 hectares of vinified grapes for an average production of 296 hectolitres. This wine is mostly made from Grenache with Syrah playing a supporting role.

A garnet robe greets the eye. Expressive nose, spicy, liquorice with notes of cooked black fruits. Full, structured and spicy mouth. Liquorice finish reminiscent of aniseed. Nice length and freshness at the end of the mouth.

 **Serving temp:** cool room temp 14-16°  
 **Suggested food match:** pate, cheese and charcuterie



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

 (UK) 028 4483 0091  
 (ROI) LO-CALL 1890 667799  
 SHOP@JNWINE.COM

[JNWINE.COM](http://JNWINE.COM)



£8.39 x 2

Bodegas Coloma Graciano 2014,  
Extremadura, Spain

Aged 3 months in American oak, then aged 3 months in French oak. The wine has an intense red garnet colour. Aromas of ripe fruits and toast precede a mineral palate with soft tannins finishing warm with hints of spices and wood. Perfect with red meat, barbecue, roast beef and hearty stews. It is one of the few wines made of 100% Graciano grape, and the only wine that is 100% Graciano here at JN Wine.

It is original and daring at the same time.

**Serving temp:** room temp 15-18°

**Suggested food match:** smoked sausages



£8.99 x 2

Domaine Gayda T'air d'Oc Syrah 2017,  
Languedoc, France

One of our most popular wines for a variety of gatherings and events suitable for everything from barbecues to weddings with the handy screwcap closure making it a hassle-free enjoyment enhancer.

The hot dry Mediterranean winds produce the perfect ripening environment offering up fully ripe flavoursome berries. Red fruit and hints of spice on the nose. Plenty of structure. Soft tannins give this medium bodied wine a classic Syrah palate.

"Firm with well-focused white pepper, graphite and dark plum flavours. The spicy finish features hints of raspberry and vanilla bean" (Wine Spectator)

**Serving temp:** cool room temp 14-16°

**Suggested food match:** pancetta and smoked Gouda burgers with tangy BBQ sauce



£7.49 x 2

Chiringuito Cove Cabernet Sauvignon 2017,  
Central Valley, Chile

Another one of JNs most popular wines due to its approachability, value and ultimate quality. This excellent value wine exudes aromas of dark rich fruit and dried peppers. The palate is fruity and warming with notes of blackberries, cassis and chocolate/mocha hints. This is a smooth and rounded medium- to full-bodied wine that would partner roast beef or lamb to perfection.

Equally at home with ribeye steak, lamb chops or with a weekday pizza.

**Serving temp:** room temp 15-18°

**Suggested food match:** ribeye steak, lamb, pizza

Total case price: £113.52

Club discount: £14.52

Club case price: £99.00

*Thank you for your continued  
subscription to The JN Wine Club*



Don't forget to like us on Facebook and follow us on Twitter for all our latest news and offers



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

(UK) 028 4483 0091  
 (ROI) LO-CALL 1890 667799  
 SHOP@JNWINE.COM

[JNWINE.COM](http://JNWINE.COM)