

Discovery Club

THE July 2019 All White SELECTION




€11.99 x 2

Botter Vicolo Pinot Grigio, Veneto - Italy

Botter can draw on traditions dating back almost a hundred years. It has passed through the careful hands of three generations for whom wine was a passion as well as a trade.

Fresh, lively style of Pinot Grigio with a bouquet of apples and pear. The palate is fine and dry with green apple underlain with refreshing natural acidity.

 **Serving temp:** chilled 12-14°C

 **Suggested food match:** Light fish dishes, Halibut or Sole




€12.95 x 2

Mondo del Vino La Piuma Terre di Chieti 2018, Abruzzo - Italy

White wine made of a rare and long-forgotten Abruzzo grape variety that is now being rediscovered. A delightful dry wine from the pecorino grape. It starts with sweet notes of apple and pear with hints of jasmine, lemon and some shy floral notes. All aromas lead to tastes with a touch of ripe nectarine and honey for a crisp, clean profile.

This new vintage seems to be really punching above its weight, fresh, vibrant and exciting.

 **Serving temp:** chilled 12-14°C

 **Suggested food match:** Pecorino Cheese, Roast Chicken




€13.50 x 2

Petit Mazuret Viognier 2018, Rhone -France

A new addition to our flourishing range of everyday and hugely enjoyable French 'everyday' wines. The Petit Mazuret is Demazet Vignobles signature of their vineyards of Provence, the "Mazet", a tiny house settling in the middle of the vines, used to be a shelter for the winegrowers. The "Mazet" inspired our winemakers in the elaboration of this cuvee in order to offer a typical wine from our Provençal Terroir.

The lush and aromatic Viognier displays with a shiny pale gold colour with green highlights towards the rim. A complex bouquet of apricot and peach, with notes of white flowers. Fruity, round and generous in mouth. Spicy and lively finish. A true and vibrant example of what the Viognier grape can do when grown in the lush Southern French sunshine.

 **Serving temp:** chilled 12-14°C

 **Suggested food match:** Perfect as an aperitif, beautiful with Thai fish cakes



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€14.99 x 2

Domaine de La Chauvine Muscat Serve et Maine Sur Lie 2017, Loire - France

Produced from vines on granite soil, this Muscadet is elevated from the unique variety that is, Melon de Bourgogne. A grape with a soft character, which allows it to be a true expression of the terroir. The melon de bourgogne grape matures slightly later than usual, resulting in an ample and harmonious and crisp finish. Muscadet (Melon) is a wine for those who love anything-but-fruity wines. They are lean, green, and have a fascinating almost saline-like quality to the taste.

Stony and pear fruited but with terrific intensity on the palate, the fine, pear-like texture gives this impressive length. There's some stone-fruit richness but overall it is the textural finesse and complexity that carries this to a long finish

 **Serving temp:** Chilled 8-12°C

 **Suggested food match:** Beautiful Aperitif, great with oysters


€13.50 x 2

Journey's End The Haystack Chardonnay, Stellenbosch – South Africa

Undergoing several organic and Biodynamic practices on the farm. Aside from being the second wine farm in SA to be solar powered, they undertake some age old practices too, such as the planting of crops between vineyard rows (to prevent weeds and therefore reduce the need for spraying), the introduction of Egyptian geese (to control snails), Barn and Eagle owls (to control rodents), of which all play their part in ensuring nature and the environment are preserved and protected for generations to come.

Oak and fruit are perfectly matched, each having it say without dominating; citrus peel and melon. The limey acidity seamed through the fruit flavours gives food-friendly freshness

 **Serving temp:** Chilled 8 - 10 °c

 **Suggested food match:** Beautiful with Sushi, also have with Mushroom Risotto

€14.99 x 2

Forrest Estate Doctors Sauvignon Blanc 2018, Marlborough – New Zealand

Doctors John and Brigid Forrest are Forrest, a small, very much 'hands-on' producer of premium quality white wine from their home vineyards in Marlborough. Leaving behind careers in molecular biology and medicine, John and Brigid returned to Marlborough in 1988 to establish their first vineyard at Renwick - at the heart of the stony Wairau River Valley.

Simply put, we've perfected delicious full flavoured wines by slowing the grape plant's ability to make sugar but not its ability to make flavour. And it's all done sustainably, in the vineyard. No chemistry tricks or genetic engineering wizardry here. Just sustainably grown, naturally produced lower alcohol wine.

A classic Marlborough Sauvignon Blanc that leaps from the glass with red capsicum, passionfruit and fresh herbs; it's full and satisfying to taste with that crisp refreshing tropical Marlborough finish, with just a mere suggestion of sweetness on the finish. All this at a modest 9.5% alcohol. What's not to like about that?!

doesn't seem to anything missing here, thanks to the huge flavour concentration.

 **Serving temp:** Chilled 10-12°C

 **Suggested food match:** Very good for food with a little bit of heat. Indian/Chinese/ Thai

Club case price: €140.00

Case Price: €160.82

Case Discount: €20.82

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