

2017
AUTUMN
RELEASE

Matthew Clark
Est. 1810



the experience matters

Matthew Clark



Autumn Release

Maintaining plenty of choice for our on-trade customers has always been a key consideration for the wine team at Matthew Clark. And whilst it only seems a few weeks ago – or one short, wet and warm summer – since our 2017-18 wine list was published, we have not stopped looking for great wines to add to our range. This, our third edition of the Autumn Release list, provides us with the opportunity to keep the portfolio we offer you and your customers bang on-trend.

Sparkling wine continues to gain share of the cumulative consumer palate, so we have added sixteen more wines to our list. From Champagne, we have added two stylishly presented Tsarine wines, and four from the family-owned Alexandre Bonnet house, based in the village of Les Riceys. We are delighted to list from England, now home to many world-class sparklers, a pair from Coates & Seely in Hampshire, and four from Greyfriars, whose vineyards are on the Hog's Back in Surrey.

Wines from St Hallet, Petaluma and Stonier add to the qualitative feel that runs through our Australian range. St Hallet, based in Barossa, is a Shiraz specialist, though don't ignore their delicious Riesling. Petaluma, continue to operate to founder Brian Croser's vision, producing high-quality wines from carefully selected sites that are ideal for specific varieties. Stonier, a Mornington Peninsula pioneer, focuses on cool-climate Chardonnay and Pinot Noir.

France, aside from Champagne, sees twenty-six new wines added to the ranks, mostly from the north and mostly white. These include three new Chablis wines from Lamblin & Fils; ten Loire wines from Saget La Perrière, and a range of eight Alsatian wines from Emile Beyer, including the Crémant d'Alsace in the sparkling section.

East of France, we are excited to be able to represent the Austrian and German wines of Robert Goldenits and Stefan Winter respectively. Robert's fruit-led reds from close to Lake Neusiedl deserve consideration for a place on any reasonably sized list. Whilst Stefan's Rieslings moved the influential French restaurant guide Gault Millau to report, 'Almost single-handedly Stefan Winter put the previously unknown location Dittelsheim-Hessloch on the wine map...'

Joining us from the Iberian Peninsula, Cara Nord is a young winemaking project; founded in 2012 by Tomàs Cusiné, Xavier Cepero and Eric Solomon, who share a love for the mountainous Sierra de Prades region of Catalunya. Quinta das Murças, by contrast, has been making wine in Portugal's Douro region for at least two hundred years, although their approach is thoroughly modern.

Our work in the Americas is progressing well, in the spring, alongside listing wines from Oregon and the Finger Lakes region, we started working with new agencies in Argentina, and Chile. Building on this, we have listed a pair of Uruguayan wines from near the town of Garzón; these Altos de José Ignacio wines will definitely add interest to any list.

As always, the wines we choose for our range are selected solely with our on-trade customers in mind; we hope you get the opportunity to try these wines in the near future and your customers enjoy any you select for your next wine list.

Appreciating wine

Wine Expression[®]

The wines in The Matthew Clark Wine List have each been assigned a Wine Expression icon. These Wine Expression icons are designed to help understand the style of any particular wine and may help when:

- Arranging lists by style rather than by region
- Recommending similar wines to consumers

All wines are different and some fit more naturally into a Wine Expression category than others. Where a wine could perhaps fall into more than one category we have selected the Wine Expression category into which the wine best fits.

- | | |
|--|---|
|  Dry, refreshing, delicate, light whites |  Dry, elegant rosés |
|  Zesty, herbaceous or aromatic whites |  Rich, fruity rosés |
|  Juicy, fruit-driven, ripe whites |  Refreshing, racy, medium-sweet whites |
|  Elegant, intricate, mineral-laced whites |  Luscious, rich, sticky, sweet wines |
|  Full-flavoured, nutty, oaked whites |  White sparkling wines |
|  Light, bright, fresh reds |  Rosé sparkling wines |
|  Juicy, medium-bodied, fruit-led reds |  Red sparkling wines |
|  Spicy, peppery, warming reds | |
|  Sophisticated, polished, complex reds | |
|  Oaked, intense, concentrated reds | |

Screwcap wines

Wines detailed with an  in this list, either have a screwcap closure, or will change to a screwcap during the life of this list.

Ethical issues

Our leaf icon highlights activities carried out by producers we represent that come under a wide ethical umbrella. These vary from vineyard-focused pest control regimes to activities designed to reduce the impact on global resources.

Exclusive wines

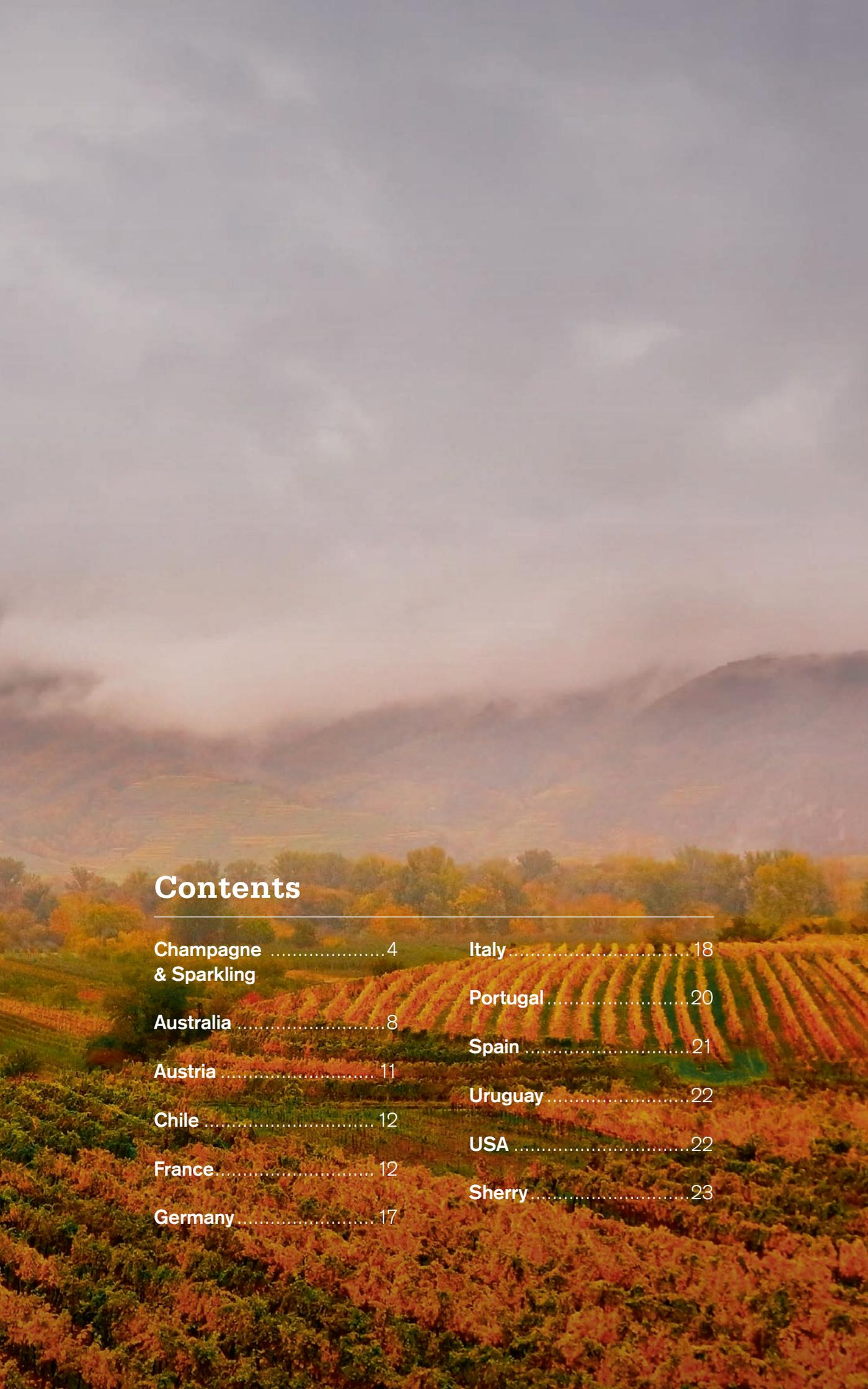
Wines coded with an (x), after the description, are not available to consumers (and won't be in the near future) via multiple retailers such as supermarkets and retailers with chains of outlets. This information is compiled to the best of our knowledge but there is a chance that it may change.

Wine awards

We are delighted to be able to supply so many wines that had their quality recognised at the International Wine Challenge, Decanter World Wine Awards, Sommelier Wine Awards and the International Wine & Spirit Competition. These are detailed throughout the list.

Please note that we may currently be shipping a different vintage to the one judged.





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Champagne

Alexandre Bonnet

The Champagne house Alexandre Bonnet is based in the village of Les Riceys, to the south of the Champagne region, on the Côte des Bar. Here the house owns about 44 hectares of vineyards, which thanks to its geological and geographic properties produces excellent Pinot Noir grapes. Les Riceys is the largest village in terms of production in the Côte des Bar region and Alexandre Bonnet own and farm over 5% of the vineyards.

Champagne Alexandre Bonnet was born in 1970, although the Bonnet family had been growing grapes around the village for much longer. Its Champagnes are authentic and cuvées such as the Blanc de Noirs, Noir Extra Brut and Perle Rosée, highlight the Pinot Noir variety.



- 34841 Alexandre Bonnet Grande Réserve Brut** NV 75cl 22.54
 A blend of 80% Pinot Noir from the Côte des Bar and 20% Chardonnay from Les Riceys; the average age of the vines is 25 years. As for Alexandre Bonnet wines, the grapes are hand harvested. The blend has 40% of reserve wine included each year and is bottled with a 9 g/l dosage. Elegant in style with a fine long-lasting bubbles, Grande Réserve has light delicate nose showing white blossom and citrus fruit. The palate is refined, with more fruity notes coming forward to the refreshing finish. (x)



- 34843 Alexandre Bonnet Perle Rosée Brut** NV 75cl 25.15
 Assembled from parcels of hand-harvested Pinot Noir from vineyards around the village of Les Riceys; the vines have an average age of around 25 years. The wine has the same dosage as the Grande Réserve of 9 g/l, and has a rich salmon-pink colour, with amber highlights. The nose is complex with red berry aromas, notably raspberry and blackcurrant, leading onto a fresh palate which again produces berry fruit through to the finish. (x)



- 34800 Alexandre Bonnet Blanc de Noirs Brut** NV 75cl 23.70
 The Pinot Noir grapes employed to make this Blanc de Noirs are harvested mainly from the house's own vineyards around the village of Les Riceys; the vines are about 25 years old and the grapes are handpicked. It has a dosage of 8 g/l, and the blend includes 45% of reserve wine. A hearty Champagne, demonstrating the power of ripe Pinot Noir beneath a stream of fine bubbles. The nose is intense with hints of gooseberry, Morello cherry and fresh quince; the palate is dense and spicy with a vinous quality so typical of wines made from Côte des Bar Pinot Noir. (x)



- 34842 Alexandre Bonnet Noir Extra Brut** NV 75cl 26.69
 A superior selection of Pinot Noir grapes from vines that are on average 30 years old. The vineyards are situated around the village of Les Riceys, with fruit coming from the best plots in the Val-Ronceux, Frebourg and La Picardie vineyards. About 40% of reserve wine is included in the blend each year and the dosage is only 3 g/l; the wine relies on the ripeness of the fruit to balance with the acidity. Elegant, fresh and generous, the wine has assertive fruit and spice aromas; the palate shows citrus, fruit and spice with a hint of nuts, like almond, followed by a note of minerality. (x)

Tsarine

Tsarine was created by Champagne's second oldest house, Chanoine Frères, as a celebration of 18th century Russian High Society. The links between the courts at Saint Petersburg and Paris were very strong during this period. Tsarine was often served by Russians wearing French fashion, during what was to be called later the Age of Enlightenment; a wine to grace the many tables of Catherine the Great. The unique design of the bottle, with its elongated twisted neck resembles St Basil's Cathedral in Moscow.

Isabelle Tellier who is Champagne Tsarine's Winemaker describes how the almost equal blend of three grapes defines the wines: 'The Pinot Noir grape provides the back-bone of our wine, the Pinot Meunier lending softness and fruit aromas, while the Chardonnay grape imparts delicacy and elegance. This is the spirit of the Tsarine range.'



-  **23163 Tsarine Cuvée Premium Brut** **NV 75cl 32.38**
 Made by Champagne's second oldest house, Chanoine Frères, which dates back to 1730, the house. Tsarine, pays tribute to Russian high society of the 18th century; the bottle design reflecting the spires of St Basil's cathedral in Moscow. A blend of 34% Chardonnay, 33% Pinot Noir and 33% Pinot Meunier, two thirds of which goes through a malolactic fermentation. Gradually presenting aromas of lime blossom and lemon grass, with lighter notes of bitter orange and quince, this cuvée has a citrus freshness to the palate with hints of white peach.
GOLD (NV) International Wine Challenge 2017



-  **23164 Tsarine Rosé Brut** **NV 75cl 37.82**
 A salmon-tinted rosé made from a blend of 34% Chardonnay, 33% Pinot Noir and 33% Pinot Meunier. Only two thirds of the blend goes through a malolactic fermentation; the third that doesn't contributes greatly to the palate's freshness. Wild strawberry and blackberry aromas greet the nose, this is followed by an impression of red fruits and cream on the palate. The bottle presentation reflects Tsarine's long-established relationship with Russia, mimicking the spires of St Basil's Cathedral in Moscow.
GOLD (NV) International Wine Challenge 2017

Duval-Leroy



-  **35034 Duval-Leroy Rosé Prestige Premier Cru** **NV 37.5cl 25.03**
 To gain the elegant light-pink colour, Pinot Noir parcels vinified with skin contact, the 'saignée' method, are blended with still wines made from Chardonnay. The grapes are sourced from Grand Cru and Premier Cru vineyards only. The result is an elegant, well-rounded Champagne with aromas of wild cherry and other red fruit.

Australia

Petaluma – See page 9 for more information about Petaluma.



-  **35054 Croser Adelaide Hills, Australia** **NV 75cl 14.23**
 A blend of Pinot Noir and Chardonnay, picked by hand and whole bunch pressed, prior to fermentation in tank and barrique; the wine is bottle aged on the lees for about a year. The grapes are grown in the Adelaide Hills region of South Australia; the geology of the 'Hills' is particularly diverse, with different fault lines exposing a large range of soils from different geological periods. The vineyards employed are planted at quite high altitudes, up to 600 metres above sea level, and have cooler often southerly aspects. Dry and elegant, with a fine mousse and strawberry aromas supplied by the Pinot Noir, alongside nectarine, cashew and biscuit from the Chardonnay. (x)

England

Greyfriars



Mike Wagstaff
Owner & Winemaker

Greyfriars, just to the south-west of Guildford, was originally planted in 1989.

The estate had been producing great grapes and wines for many years before Mike and Hilary Wagstaff took over in 2010. Since then they have increased the vineyard area by 16 hectares; predominately with Chardonnay, Pinot Noir and Pinot Meunier vines.

Whilst they came to winemaking relatively recently, after careers in completely unrelated fields, they have built a team blessed with vineyard and winery experience; Mike, himself, is the winemaker.

The goal they are working towards, is to produce a small range English sparkling

wines reflecting the unique local soil conditions, climate and heritage of the North Downs in Surrey.

The Downs in southern England are linked, with similar geological features and soils, to the Champagne region in France. The vineyards on the estate have a clay and loam topsoil over several hundred feet of free-draining Cretaceous chalk. The chalk started to be laid down about a hundred million years ago, when the land was submerged under what was then a tropical sea. The highest part of the estate offers splendid views towards the South Downs and east towards Guildford.



35158 Greyfriars Cuvée Brut

NV 75cl 17.26

A blend of 42.5% Chardonnay 42.5% Pinot Noir and 15% Pinot Meunier; the grapes were hand harvested from south-facing vineyards planted on the chalk soils of the Hog's Back in Surrey. It is constructed from a number of wines made over a number of years like non-vintage Champagne. Fermentation takes place in stainless steel tanks and the wine is bottle aged for over two years prior to receiving a dosage of 5 g/l of sugar.



36160 Greyfriars Rosé Reserve

2013/14 75cl 21.72

The 2013 is made from 100% Pinot Noir grapes (the 2014 will have 10% of Pinot Meunier in the blend). The grapes are grown on the Greyfriars estate, on the south-facing chalk-rich soils of the Hogs Back, close to Guildford in Surrey. The grapes are hand harvested at full ripeness in early October. They are crushed and soaked with their skins for two hours before pressing to release the colour. One third of the grapes are fermented and the wine aged in used oak barriques, the remainder is fermented in stainless steel tanks. The wine spends about three years on the lees and it has a very small dosage of about 3 g/l of sugar. Shows a delicate pale colour reminiscent of a rosé from Provence; hints of vanilla and summer fruits on the nose with fresh, fruity berries on the palate.

SILVER (2013) Decanter Worldwide Wine Awards 2016



35159 Greyfriars Classic Cuvée Brut

2013 75cl 21.72

The 2013 vintage is a blend of 48% Chardonnay, 36% Pinot Noir and 16% Pinot Meunier; the blend varies slightly each year. Made from hand harvested grapes from the Greyfriars estate just south-west of Guildford. The estate's vineyards are planted on southerly-facing chalk-rich soils, the sites have excellent drainage. Here, just 80 or so miles north of Champagne's latitude, the vines experience a similar climate on Surrey's North Downs. Whole bunch pressed and fermented and aged in stainless steel, the wine has a 5 g/l dosage of sugar and spends three years bottle ageing. Aromas of brioche and toast yield to ripe stone fruit and subtle toasty notes on the finish.

SILVER (2013) Decanter Worldwide Wine Awards 2017



35155 Greyfriars Blanc de Blancs Brut

2014 75cl 21.72

A light fresh crisp wine with subtle hints of vanilla and citrus aromas. Made from 100% Chardonnay, hand harvested from mature vines grown in vineyards situated on the Hog's Back region of the North Downs close to the village of Puttenham, just outside Guildford. Fermentation is carried out entirely in used oak barriques and the wine is also aged here for six months. The wine spends about twenty-eight months ageing on its lees prior to disgorgement, and the addition of a dosage of 4 g/l of sugar.

Coates & Seely



Christian Seely & Nicholas Coates

A collaboration between two old friends, Nicholas Coates and Christian Seely. The pair met at business school in 1987, Nicholas going on to work in the City of London, whilst Christian developed his career in wine. As Managing Director of AXA Millésimes, Christian has acquired plenty of experience looking after châteaux such as Pichon-Longueville and Suduiraut. In 2006 both were looking for a new challenge, and a plan was hatched to make terroir-specific English Sparkling Wine. It took a year to find a site, they nearly gave up, and when they found it was already operating

as a vineyard; The Woodlings, ridiculously close to Coates' Hampshire home.

Here in the North Hampshire Downs, the vineyards have virtually identical soils and a substantially similar climate to Champagne, whose latitude is just 80 miles to the south.

The vineyards are planted with Chardonnay, Pinot Noir and Pinot Meunier and the Traditional Method is employed, although they also use well aged oak-barrels and concrete eggs for fermentation purposes.

-  **35003 Coates & Seely Bretagne Brut Reserve** NV 75cl 25.56
 A blend of about 65% Chardonnay and 35% Pinot Noir; made by the Traditional Method, like Champagne, from grapes grown on chalk-rich soils at the foot of the North Hampshire Downs. A blend of wines made in two consecutive vintages, the wine is bottle aged for three years prior to release. Very English in style, the aromas are reminiscent of apple orchards and Elderflowers. Seemingly very dry, the dosage is 10 g/l of sugar, the palate shows lemon, mineral notes and a soft mousse.



-  **35081 Coates & Seely Bretagne Brut Rosé** NV 75cl 27.29
 A rose-hip and strawberry scented rosé, made from a blend of 65% Pinot Noir and 35% Pinot Meunier grown in the North Hampshire Downs. The grapes are hand harvested from vineyards planted on chalk-rich soils that are only 80 miles further north than those of Champagne. Made by the Traditional Method, the dosage is 9 g/l of sugar. Pale amber with pink highlights, the palate is vibrant with a fine mousse finishing on a note of strawberry.

France

Emile Beyer – See page 15 for more information about Emile Beyer.



-  **35035 Crémant d'Alsace Cuvée Emile-Victor, Emile Beyer** NV 75cl 17.13
 Made by the Traditional Method, with lees ageing for about three years. The blend is 40% Chardonnay, 30% Pinot Blanc and 30% Pinot Noir, and the grapes are hand harvested, generally earlier than those for the still wines of the region. No malo-lactic fermentation is carried out in order to preserve the natural freshness of the fruit and its aromatic finesse. Pale in colour with amber reflections and delicate bubbles, its palate shows notes of red fruits alongside hints of apple, fresh bread and citrus. (x)

Italy

Bottega



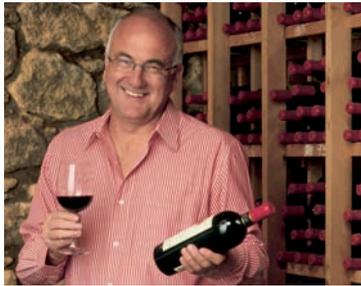
-  **31042 Bottega Poetti Prosecco Organic Extra Dry** NV 75cl 12.28
 Organically farmed Glera grapes are employed to make this fresh and well flavoured Prosecco. No synthetic chemical fertilisers, pesticides or fungicides were used, and a mulch of grape dregs is used to suppress weed growth. The wine also has about 25% less Sulphur dioxide than is allowable for a non-organic Prosecco (about 50 mg/l less). Bright, with a fine perlage, the wine is fresh and fruity, with notes of ripe apple.

Fantinel

-  **31725 Fantinel Prosecco Extra Dry** NV 20cl 3.49
 A fresh, dry, fruity sparkler made using the Glera grape. Packaged in a 20cl bottle with a gold and black label. (x)

Australia

St Hallett



Stuart Blackwell
Winemaker

The Barossa Valley is perhaps Australia's most famous wine region. Over the last few decades, the big, rich Shiraz wines from the region gained acclaim, around the world, defining Australia's dominant wine style. The Barossa Valley, once part of the nearby Gulf of St Vincent, was formed under the seawater by deposited clay. Nowadays, lying 300 metres above sea level the Barossa Valley has a patchwork of soils which are brought

to the surface by the hills on either side of the valley. Whilst each grape variety has its preferred soil type, the common factor of late afternoon breezes crucially aerates these densely planted vines to keep them healthy.

Shiraz is the king of the Barossa and on the prized red loam soils over limestone it reigns supreme. Despite the long hot summers the Shiraz vines need very little water as they are able to draw on the moisture locked in the underlying clay. Grenache is mostly planted on the tougher ironstone outcrops and slate sites, where 80-year-old bush vines yielding deep rich fruit are not uncommon.

Whilst Shiraz is the king of the Barossa, Riesling is the queen. The sub-region of the Eden Valley, perched 700 metres above sea level, overlooks the Barossa Valley. Here, the climate drops markedly, especially in the evenings, which enables

the Riesling to develop its hallmark acidity and the delicate floral and lime blossom aromas and flavours which define Eden Valley Rieslings.

St Hallett is one of the founding wineries of the region, established by the Lindner family in 1944, its wines epitomise the Barossa. The winery has achieved iconic status and a worldwide reputation for Shiraz by producing wines which reflect the spectrum and potential of the grape in this region.

Winemaker Stuart Blackwell has been making wine at St Hallett for over twenty years. He is dedicated to Barossa's core varieties and to reflecting the patchwork of soils and subsequent differentiated intricacies of flavour and structure in the finished wines. In 2003 he was named Barossa Winemaker of the Year; and in the previous year won the Trophy at the Barossa Show and the National Riesling Challenge.



35059 St Hallett Riesling, Eden Valley

The Riesling grapes are sourced exclusively from the Eden Valley. The higher altitude of the Eden Valley, about 700 metres above sea level, makes for cool nights and mild daytime temperatures ideal for producing wines with fresh acidity. The grapes are harvested in the early hours of the morning, pressed cold and the juice fermented in stainless steel. Fermentation runs for two to three weeks at around 13°C to preserve the delicate fruit characters of the variety. Shows aromas of flint and spice intermingled with lemon flowers and lime peel; the palate is vibrant with citrus and mineral notes. (x)

2017  75cl 13.60



35060 St Hallett Gamekeeper's Shiraz-Grenache-Touriga, Barossa

The Shiraz, Grenache and Touriga grapes employed in this blend are mostly sourced from vineyards in the southern region of the Barossa Valley, with red brown loam over shale soils that highlight fresh varietal characteristics. The varieties are crushed and fermented separately, with a portion of the Shiraz kept on the lees to add complexity and texture. The nose shows ripe red berry fruits and spice with floral notes; the palate exhibits bright red fruit, such as raspberry, supple tannins and notes of rose and spice. (x)

2015  75cl 8.71



35064 St Hallett Faith Shiraz, Barossa

Made from parcels of Shiraz from central and southern Barossa valley, grown in vineyards with rich loam soils over shale and red clay. These grapes tend to produce wines with a generosity of flavour, length and texture. All parcels are crushed and fermented separately. The wine was matured in American and French Oak for ten months before being blended and bottled. The nose shows notes of dark cherry, hints of chocolate and spice; dark fruits follow on the palate entwined with pepper spice and a savoury finish with soft tannins. (x)

2016  75cl 10.47



35058 St Hallett Butcher's Cart Shiraz, Barossa

The Butcher's Cart celebrates an era when the Lindner family, who founded St Hallett, ran a family butchery business prior to producing wine. The grapes are sourced from multiple sites that share a soil type of red-brown earth which commonly delivers a rich and generous wine, these tend to be in the centre and west of the Barossa valley. Each vineyard's crop is vinified separately and has skin contact for ten days with six pump overs per day. After pressing, the wine is aged in 20% new and 80% previously used American oak barrels for ten months. Displays aromas of dark berry fruit with a hint of nutmeg spice; the palate is rich, with a lingering finish and weighty tannins with black cherry, dark plum and chocolate flavours. (x)

2015  75cl 15.12



35057 St Hallett Blackwell Shiraz, Barossa

2015  75cl 20.45

The grapes are sourced from vineyards planted in the parishes of Ebenezer, Greenock and Seppeltsfield. These parishes are in the north-west of the Barossa Valley at, relatively high, elevations between 250 metres and 310 metres above sea level. Each individual parcel is fashioned separately, employing years of accumulated knowledge of these vineyards and their individual characters. The pump over regime and temperature of the ferment varies across the blocks and can also change with the vintage conditions. Time spent on the skins is typically in the range of 8 to 12 days and the ferment temperatures range from 20 to 30°C. Once the wine is judged to have achieved balance, it is pressed off the skins and goes directly to barrel. The barrel age and the cooperage it comes from is selected for each parcel; this provides complexity and balance in the finished blend. Shows powerful aromas of blackberry, cocoa and nutmeg; the palate is opulent and full-bodied with black forest gateau flavours and an intense long finish. (x)

Petaluma



Andrew Hardy
Winemaker

Petaluma was founded in 1976, with the sole objective to produce ultra-premium wines from carefully selected sites, within particular Australian regions, suited to a chosen variety.

The wines of Petaluma are a singular exploration of this founding belief; finely adjusted over time, through trial and the building of expertise.

Petaluma's pioneering spirit in the Adelaide Hills led the way to the region becoming home to some of Australia's pre-eminent wineries. Likewise, their approach with regard to cold-clarifying juice and non-oxidative handling in their first releases showcased their quality-focused methodology.

Andrew Hardy is the highly respected Australian winemaker at Petaluma, he has been at the helm here since 2004. He commenced his winemaking career at Petaluma in 1982, working with the founder Brian Croser, before going on to

work vintages in Oregon and Bordeaux. He settled at Knappstein for almost a decade where he won the Warren Winiarski Trophy for Best Cabernet in the World. Known for his elegant winemaking style and engaging manner, his vision is to craft wines of longevity and charm that are a true reflection of Petaluma's vineyards.

In late 2014, Petaluma moved into their new purpose built winery at Woodside in the Adelaide Hills. This new winery is one of only a few which are fully integrated from the vineyard through to bottling and packaging. The disgorging line is best in class for the crafting of premium sparkling wine; the non-vintage can be found in the sparkling section.



35056 Petaluma Chardonnay, Piccadilly Valley

2015/16  75cl 22.21

The vineyards of the Piccadilly Valley are some of the coldest and wettest in South Australia; ideal for grapes such as Chardonnay that appreciate cooler growing conditions. After harvesting by hand the majority of the grapes are destemmed, crushed and pressed, a small portion being chilled and then whole bunch pressed. The musts were cold settled for a week and then seeded with selected yeast strains to conduct the alcoholic fermentation. These seeded musts were then transferred to oak barrels, of varying sizes up to 500 litres with 40% new French oak, for fermentation. About a 75% malo-lactic fermentation is carried out and the wine is aged in oak for about eight months. Full-flavoured and richly textured, the aromas show lemon curd, grapefruit and crunchy green apple. The palate displays creamy barrel-ferment notes, cashews and butter, held in check by the fresh finish. (x)



35055 Petaluma Hanlin Hill Riesling, Clare Valley

2015/16  75cl 18.61

The Hanlin Hill vineyard was planted in 1968 and is on a west facing slope on the eastern edge of the Clare Valley. The soils are predominantly red loam over slate, and the vines runs up to 550 metres above sea level. This vineyard produces grapes that make a very full-flavoured, dry slatey mineral Rieslings. The grapes are harvested by hand, de-stemmed, crushed and chilled before being gently pressed, only the free run juice is used. Fermentation takes place in stainless steel and the wine is allowed to cold settle for a month before filtration and bottling. Shows bright floral aromas, citrus peel and orange blossom with a hint of tropical fruit; the palate is lively with a rich lime marmalade character. (x)

Stonier

Michael Symons
Winemaker

Founded in 1978 by Brian Stonier, a publisher who had moved down to the peninsula so his children could enjoy the surfing, Stonier was one of the founding wineries on the Mornington Peninsula, helping to bring Victorian wines to prominence in the 1990s. Brian started small as a hobby farmer, but soon expanded as the quality of his Chardonnay wines became apparent.

His love of Champagne prompted him to plant Pinot Noir in 1982. Chardonnay and Pinot Noir are the grapes the winery and the Mornington region has built its reputation on, as the region's cool maritime climate is ideal for these early ripening varieties.

For the first few vintages the wines were made off-site, but as the vineyards grew and the hobby turned to a commercial operation, a winery was commissioned and opened in 1991. Designed by the renowned architect Daryl Jackson, whose previous work included the MCG's Great Southern Stand, the winery is designed specifically around the vinification processes Stonier use for Chardonnay and Pinot Noir.

Just four winemakers have been charged with making Stonier's wines over the years; three still collaborate,

such is their passion for Mornington Peninsula wines. After working with the wines for five years Michael Symons became Stonier's Winemaker in 2008. His focus is on producing Pinot Noir and Chardonnay wines of intrinsic structure, elegance and complexity. He spends the majority of his time managing the vineyards, ensuring the vines are balanced, fruit exposure is optimised and gaining more insight into the different personalities of the Stonier vineyards on the peninsula.



Vineyard management is based about minimal inputs, and gently caring for each vine by hand. Sheep roam the vineyards in winter, enjoying the luscious verdant grass; mulching increases the organic matter in the soil; and buckwheat planted between the rows keeps the hungry moths at bay.



 **35076 Stonier Chardonnay, Mornington Peninsula**

The Chardonnay grapes were selected from several vineyards, centred near Merricks, Balnarring and Merricks North, most of these vineyards are now in excess of 15 years old, with many more than 20 years old. The fermentation takes place in a mixture of French oak barriques, puncheons (10% new) and in tank (30%), with a total maturation period of nearly 10 months. Several batches from the coolest vineyards were allowed to undergo a malo-lactic fermentation (approximately 30%). The nose shows aromas of lemon, grapefruit and nutmeg spice; the palate is lively and driven with an array of citrus and peach fruit, backed by a hint of creamy richness. (x)

2016  75cl 13.82



 **35063 Stonier Pinot Noir, Mornington Peninsula**

Made from a selection of Pinot Noir parcels harvested from a number of vineyards across the peninsula, but focused towards the region's cooler south near the small town of Merricks. The hand-picked fruit was mostly de-stemmed into small open two and three tonne fermenters, with daily hand plunging and gentle pumping over during fermentation. Approximately 5% of the fruit was fermented in separate two tonne fermenters as whole bunches. Once completed, the wine was pressed to a mix of fine grain French oak puncheons and barriques (15% new) for the malo-lactic fermentation and maturation. A portion of the final blend was also retained in stainless steel tanks, to promote vibrancy in the wine. Black cherry and rose greets the nose; the palate has a strong core of dark to red fruits, with hints of dark chocolate and fennel spice, the tannins are supple and well integrated. (x)

2016  75cl 14.31

Austria

Goldenits



Robert Goldenits

Goldenits is a family run business, headed up by Robert Goldenits, that farms 28 hectares of vineyards, many close to Lake Neusiedl.

It is their aim to produce wines that reflect the terroir of this unique area and they produce mainly red wines from local varieties such as Blaufränkisch and Zweigelt.

The vineyards on the land east of Lake Neusiedl are planted on porous, calciferous sand-gravel and black earth soils. Here the vines are treated to a pannonian climate, this brings little rain to the vines, but provides hot summers, and only moderately cold winters. Red grapes develop to full ripeness here, at a quite northerly latitude.

Their winery is located in the village of Tadten. Here, the red wines are stored

in the French oak barriques and large casks in the red wine cellar. They only use French barriques and believe that the wines aged in these will be more harmonious, more structured and also age more gracefully.



Their approach to wine-making can be considered traditional paired with the use of latest winemaking. They work with nature, practicing sustainable production. Their focus is on protecting nature, vines and soil, aiming to keep the environment healthy and fertile for the generations to come. They totally refrain from applying insecticides and herbicides.



35101 Goldenits Blaufränkisch, Burgenland

2015  75cl 11.29

The Blaufränkisch grapes for this wine are grown in the Burgenland wine region close to Lake Neusiedl, which straddles the Austrian-Hungarian border. The soils here are of black earth and stone on a clay base; some of the vines are over 30 years old. The grapes are harvested by hand prior to a temperature-controlled fermentation, ageing takes place for a few months in a mixture of previously used French oak barriques and large wooden barrels. It shows cherry fruit, with a light spice element, the palate being medium-bodied with a smooth finish. (x)



35102 Goldenits Zweigelt, Neusiedlersee

2015  75cl 10.35

The Zweigelt grape is a fairly recent variety, being a cross of the St Laurent and Blaufränkisch varieties; it only began to be widely planted in the 1960s. The grapes are grown in mature vineyards, some over 30 years old, in the Lake Neusiedl sub-region of the Burgenland wine region, on black soils mixed with some stone and gravel. Much of the fermentation of the hand-harvested grapes takes place in large wooden casks, the wine also undergoes a few months ageing in similar barrels. Ruby-garnet in colour, the wine shows cherry and dark fruits, a note of violet and a touch of spice. (x)

Chile

Luis Felipe Edwards



Luis Felipe Edwards Sr.

Luis Felipe Edwards Sr. is the descendant of a London-born doctor who settled in La Serena in the early 1800s and whom purchased an old wine estate at Puquillay in Colchagua. In 1976, Luis Felipe began nurturing the gnarly old vines that were planted in the 1930s, as well as planting several new grape varieties. He then built and equipped their winery to make and bottle wine under his own name.

Today, under the control of his eldest son, Luis Felipe Jr. the company is now

recognised worldwide as one of Chile's leading producers. The winery and vineyards are all controlled by members of the family; Luis Felipe Edwards Sr. has seven children.

At the 2012 awards, Luis Felipe Edwards collected two fantastic accolades: they won the Chilean Winery of the Year Award and their Gran Reserva Sauvignon Blanc 2012 also won the London International Wine Fair Trophy for Single Vineyard White Wine.



- 34398 Don Julio Kasher Sauvignon Blanc, Central Valley** 2017 75cl 6.87
- A Kasher Mevushal wine (Orthodox Union) made from Sauvignon Blanc by Luis Felipe Edwards. The grape juice is flash-pasteurised before fermentation, and the whole process is overseen by a Rabbi and his team. Unoaked, this pale yellow wine shows citrus and herbal notes; the palate is refreshing with a soft finish.



- 34397 Don Julio Kasher Merlot, Central Valley** 2016 75cl 6.87
- A Kasher Mevushal wine (Orthodox Union) made from Merlot by Luis Felipe Edwards. The grape juice is flash-pasteurised before fermentation, and the whole process is overseen by a Rabbi and his team. The nose shows notes of black cherry and plum, with a pinch of spice. The wine is briefly aged in a mixture of French and American oak barrels contributing to its smooth finish.

France

Lamblin & Fils

Located in the village of Maligny, about 3 miles north of the village of Chablis, the Lamblin family is one of the oldest associated with this region, the vinous family tree dating back to 1690. Louis Lamblin, in the 1890s, took the first steps to commercialise the production, with his son a merchant and winemaker contributing to the drafting of the laws defining the different 'appellations'. Since 1987, Michel and Didier have taken up the torch; with Didier holding the oenological reins.



- 34848 Petit Chablis, Lamblin & Fils** 2016 75cl 16.76
- The Chardonnay grapes for this Petit Chablis are grown in vineyards on the hilltops and plateaus of the region; planted on a range of soils from hard limestone to those of sand and silt. Vinified in stainless steel the wine is lightly filtered and bottled whilst young. The nose shows aromas of white flowers, such as hawthorn and acacia, lemon and grapefruit; it finishes dry with a touch of minerality. (x)



- 34846 Chablis, Lamblin & Fils** 2016 75cl 17.85
- Typical Chablis, with its heritage based in the Jurassic, or more precisely, the Kimmeridgian period over 150 million years ago. The limestone under the vineyards here, is full of tiny oyster shells; an echo of the shallow sea that once covered this part of France. Vinified in stainless steel at relatively low temperature, the wine undergoes a light filtration prior to bottling. Light, straw-gold with green highlights, this wine shows white flowers and citrus fruits on the nose. The palate opens up the fruit spectrum further and finishes with mineral notes. (x)

- 34847 Chablis 1er Cru Fourchaumes, Lamblin & Fils** 2016 75cl 24.35
- The vineyards of Fourchaumes lie just to the north of Chablis on west and south-west facing slopes to the east of the River Serein; it is one of the most famous of the Premier Crus. Vinification takes place in stainless steel, to respect the terroir and let the minerality come through in the finished wine. It is aged on the fine lees for six months before a light racking. Generous and ample, the wine has a floral bouquet with aromas of fresh fruit, nuanced by a fine minerality. (x)

Saget La Perrière

Maison Saget La Perrière is owned and managed by the Saget family who have lived in the Loire Valley for nine generations. Based around Pouilly-sur-Loire, just over twenty years ago the family decided to develop their wine business by diversifying into other Loire regions. Arnaud Saget is the current Managing Director; enthusiastic about his wines, and the Loire, he has a real passion for communicating the nuances of the wines the family produces across the various estates dotted along the Loire.

Laurent, Arnaud's brother, is the Head Winemaker; he collaborates with Bruno Mineur, a winemaker with many vintages under his belt. Their approach is to bring together the wines, from their estates, to harmoniously represent a picture of the Loire wines and so become a reference point for the Loire Valley wines. Whilst much of their production comes from the family's 350 hectares of vineyards, they also work with a number of growers on long-term contracts. Managing their own vineyards gives them a good understanding of the dynamic climate and weather experienced along the Loire, allowing them to work in partnership with their contract growers to produce the best wines possible.

Domaine de Terres Blanches



- 34808 Sancerre Blanc, Domaine de Terres Blanches** 2015 75cl 19.02
A Sancerre that is very representative of the appellation. The vineyard plots are located in the municipalities of Bué, Sancerre and Amigny, on limestone and clay soils. After cold settling, to clarify the must while maintaining its aromatic potential, a thermo-regulated fermentation is carried out so the ferment does not get too warm; the wine is kept in contact with the fine lees for a minimum of six months. The nose reveals floral notes with a touch of citrus; the palate is lively with green fruit flavours and a hint of minerality. (x)



- 34809 Sancerre Rosé, Domaine de Terres Blanches** 2015 75cl 16.83
The Pinot Noir grapes for this amber rosé are grown in vineyards mainly in the district of Bué, the terroirs are described as 'caillotes', hard limestone, and 'terres blanches', white stones. The juice for the wine is obtained by direct cold pressing. This is clarified by static settling and fermented at low temperature in temperature-controlled vats. This rosé then undergoes a few months ageing in vat to keep its fruity character. Amber in colour, with flamingo-pink highlights; it shows redcurrant and berry fruit on the nose and a finessed, drawn-out finish. (x)



- 34810 Sancerre Rouge, Domaine de Terres Blanches** 2015 75cl 18.63
The small vineyard that produces the Pinot Noir for this red Sancerre is situated close to the village of Bué; the vines are planted in mixed soils of 'caillotes', hard limestone and 'terres blanches', white stones. After being picked by hand, the grapes are fully de-stemmed and sorted for a second time, before going into vat. Fermentation follows a cold pre-fermentation maceration. Extraction is obtained by punching down and pumping over operations throughout the short 15-day maceration period. Half of the wines are then aged in vat and the other half in barrels previously used for two or three vintages. On the nose, the wine expresses red fruit aromas, the palate is firm and long, with some light, smooth tannins. (x)



- 34845 Sancerre Blanc, Le Vallon, Domaine de Terres Blanches** 2015 75cl 22.23
The Sauvignon Blanc grapes are grown in vineyards planted on Kimmeridgian marl-type clay-limestone soils. After cold settling, the fermentation takes place in vats for about 20 days, before the wine is aged on the fine lees for six months. This wine displays a light, golden colour with green highlights. It is subtle on the nose with aromas of gun flint, Golden Delicious apple and acacia; the palate is well-balanced with a fresh finish. (x)



- 34807 Pouilly Fumé, Domaine de Terres Blanches** 2016 75cl 19.02
The plots that produce the grapes for this wine, are located on clay-limestone soils known as Kimmeridgian marl. Vinified by traditional methods, the wine undergoes a cold racking that preserves the aromatic nature of the Sauvignon Blanc grape; it is matured on the fine lees for a minimum of six months, which gives body to the wine. The nose is subtle and delicate, revealing apple and acacia flower scents alongside traces of struck flint. The palate is fresh, showing richness in the mouth and a sustained finish. (x)

Grandes Espérances

**34804 Touraine Sauvignon Blanc, La Java des Grandes Espérances****2016****75cl****9.38**

Sauvignon Blanc ripens well in the relatively cool climate around the town of Tours. Here, it develops aromatic aromas whilst maintaining a fresh acidity. After harvesting, the crushed grapes are macerated on their skins for 12 hours in order to extract the aromatic precursors; this is followed by pressing and then a fermentation at around 15°C. Before bottling the wine is matured on its fine lees to develop the mouth-feel and aromas further. It shows aromas of exotic fruit with subtle blackcurrant leaf, the palate shows notes of grapefruit and a hint of pineapple. (x)

**34806 Touraine Cabernet Franc Rosé, La Java des Grandes Espérances****2016****75cl****9.38**

The Cabernet Franc grapes for this vibrant rosé are harvested cold early in the morning in the first two weeks of October. After macerating for four hours, to extract the colour and flavours from the skins, the grapes are pressed and cool fermented. The wine is matured on the fine lees, with regular stirring, prior to the bottling process. Salmon-pink in colour, it has a fragrant nose of raspberry and redcurrant fruit; the palate is fresh, with a peppery note following the fruit. (x)

**34805 Touraine Gamay-Malbec, La Java des Grandes Espérances****2015****75cl****9.38**

A blend of about 80% Gamay and 20% Malbec; the Gamay supplies a soft, fruity aspect to the wine, whilst the Malbec complements this with darker richer fruit and a note of spice. The crushed grapes undergo a cold maceration for four days prior to the fermentation. The wine is pumped over the cap on a daily basis during the start of the fermentation and micro-oxygenation is carried out during the maturing process. Shows very fruity aromas of strawberry and raspberry; the palate is smooth finishing with a spicy note. (x)

**34803 Touraine Sauvignon Blanc, Roi Soleil, Domaine des Grandes Espérances****2013****75cl****12.71**

The Sauvignon Blanc grapes for this wine come from a thirty-year-old vineyard plot growing on a clay-loam soil. They are picked under an early October sun, when fully ripe. The wine undergoes a 12 hour maceration on the skins and 48 hours cold storage in order to develop the final wine's maximum aromatic character. Fermentation then takes place in barrels only used for two vintages. Ageing is carried out in barrel with regular stirring to re-suspend the fine lees to develop mouth-feel and flavour. It shows complex, exotic aromas of tropical fruit, acacia and vanilla; the palate is vibrant, long with mineral notes. (x)

**34885 Touraine Malbec, Supernova, Domaine des Grandes Espérances****TBC****75cl****16.04**

Made from 100% Malbec, hand-harvested from mature, thirty-year-old vineyards planted on a clay-loam soil. Fermented in stainless steel, with twice-daily pumping over of the cap during the first week, after which the cap is gently punched down from time to time to manage the tannin release from the skins. The wine is aged in previously used barrels for about a year. The nose shows aromas of cherry, peony and spice; the palate is supple, with fine tannins and a freshness that reflects the Loire's cool climate. (x)

Emile Beyer

The house of Beyer was officially founded in 1792 by Lucas Beyer, although the family had been involved in the production of wine for at least two hundred years at this date. His son, Antoine Beyer acquired the old Hostellerie Au Cheval Blanc, The White Horse, in 1837 locating the company at the very heart of the village of Eguisheim.

Currently Christian Beyer, the 14th generation of Beyers in Eguisheim, watches over the company's destiny. He joined the company after his training in oenology in Burgundy, and following experience at Château Rieussec in Sauternes and Schloss Johannisberg in the Rheingau.

Until 2008, the wine was fermented in oak tanks in the old cellar of the hostelry over a period of weeks. Since then they have had the use of a purpose built winery and the vinification is carried out in a spacious and functional cellar. They work with both a heat regulated stainless steel vat and Burgundian oak casks from Allier or Vosges for the maturing of their Pinot Noir. This new winery is a rational and effective working tool enabling them to be in a better position to achieve their quality objectives and to focus our efforts on producing elegant 'vins de terroir' with a great aromatic finesse. They have enough space to age approximately five times their annual total production under optimum conditions prior to release.

In 2016 the house took its first steps towards biodynamic agriculture. Believing in the importance and respect for the environment, they treat their vines with products authorised for use in bio-agriculture that are copper and sulphur based; synthetic products are banned.



- 35037 Gewürztraminer Alsace, Tradition, Emile Beyer** **2016** **75cl** **12.37**
 The Gewürztraminer grapes are handpicked quite late, in October, from vineyards planted on limestone soils. After a gentle pressing and light cold settling, the wines are fermenting with natural yeasts in stainless steel tanks. The wine is aged on the fine lees for four months and no malolactic fermentation is carried out. Shows floral aromas of rose nuanced with orange blossom and hints of spicy ginger; the palate finishes with a delicate sweetness. (x)

- 35038 Pinot Blanc Alsace, Tradition, Emile Beyer** **2016** **75cl** **10.96**
 The fruit was handpicked from five different plots, all on limestone soils. Gently pressed and cold settled prior to a fermentation with natural yeast in stainless steel. The wine undergoes a brief period of lees aging prior to bottling. Fresh peach and white fruits greet the nose, followed by a fresh, lively palate. (x)



- 35039 Pinot Gris Alsace, Tradition, Emile Beyer** **2016** **75cl** **11.66**
 Hand-harvested Pinot Gris grapes from a single vineyard planted on limestone soils are employed to make this aromatic wine. Fermented in stainless steel using the yeasts already on the grapes and in the winery; it undergoes four months ageing on the fine lees. Shows smoky notes and yellow fruit such as peach and apricot beside bergamot aromas. (x)

- 35042 Riesling Alsace, Tradition, Emile Beyer** **2015** **75cl** **11.66**
 Riesling is one of Alsace's most-famed grapes, this fresh and lively example shows lemon and grapefruit fruit aromas. Hand harvested from vineyards planted on limestone, the grapes are fermented with native yeasts and the wine is briefly aged on the fine lees. (x)



- 35040 Pinot Noir Alsace, Tradition, Emile Beyer** **2015** **75cl** **10.96**
 Pinot Noir is the only red grape variety authorised in Alsace; here, in the relatively dry climate to the east of the Vosges Mountains it produces light, fruit-led red wines. The grapes, from plots on limestone soils, are de-stemmed and fermented with native yeasts. Maceration lasts two weeks and regular pumping over to extract compounds from the skins takes place. The malolactic fermentation takes place in stainless steel, and the wine is aged on the fine lees for about a year. Light and refreshing it shows bright, red fruit flavours. (x)



- 35036 Gewürztraminer Alsace Eguisheim, Emile Beyer** **2012** **75cl** **16.62**
 The Gewürztraminer grapes for this wine are hand harvested from gently sloping vineyards around the picturesque village of Eguisheim. The marly-limestone soils here and warm local climate make this location one of the best in Alsace. After a gentle pressing and light, cold settling the fermentation occurs using native yeasts; the wine is aged on the fine lees for about six months. The wine shows notes of apricot and quince jelly with delicate spicy notes. (x)



- 35041 Riesling Alsace Eguisheim, Emile Beyer** **2016** **75cl** **16.62**
 The estate's vineyard that produces the fruit for this fresh, mineral Riesling is situated on the hillside above the historic village of Eguisheim, planted on limestone and marl soils. The vines have an average age of about forty years. The grapes are gently pressed and native yeasts are employed for the fermentation; the wine is aged on the fine lees for about six months. The nose shows ripe peach and citrus fruits with a hint of brioche. (x)

Château Labastide Haute



34621 Cahors, Malbec, Château Labastide Haute **2015** **75cl** **8.65**

The vast majority of the blend is made up of Malbec, known as Côt in this part of France. The grapes are grown on terraced slopes along the River Lot's valley on a mixture of gravel, limestone and clay soils; these are some of the oldest vineyards in the Cahors appellation. This wine varies slightly in profile from a typical Cahors, as Merlot makes up a small portion of the blend, adding more juicy fruit flavours. The palate is rich and bursting with blackberry, blackcurrant, liquorice and spicy notes, before finally finishing smooth. Sixth generation winemaker Philippe Bernède adopts a traditional approach to producing this wine, in both vineyard and winery, avoiding using chemicals on the vines. The wine is aged in a mixture of large vats and older oak barrels, prior to bottling. (x)

Domaine Lafage



34768 Côtes du Roussillon, Bastide Sobirana Lieu dit La Colomine, Domaine Lafage **2015/16** **75cl** **9.35**

Assembled from hand-harvested grapes from very mature vineyards that are sustainably managed, close to the Mediterranean Sea. The wine is a blend of 50% Grenache, 30% Syrah and 20% Carignan, made to express a fruit-driven personality. During fermentation a soft extraction is carried out by regularly plunging the cap, the wine is aged in concrete tanks for four months. On the nose it shows notes of violet, liquorice and toasted spice; the palate adds crushed hedgerow fruit, such as blackberry and redcurrant, and a fresh finish. (x)



34769 Côtes du Roussillon, Bastide Sobirana Vue sur Mer, Domaine Lafage **2015/16** **75cl** **9.35**

A blend of aromatic grape varieties: 50% Muscat, 20% Vermentino, 15% Viognier and 15% Sauvignon Blanc; all grown from maritime terroirs and from vineyards with rocky and alluvial soils. The grapes are harvest in parcels over a two month period, starting at the end of August, and each is fermented separately. The grapes undergo a 24 hour pre-ferment maceration, prior to racking and a cool fermentation; a third of the Viognier is fermented and aged in concrete tanks. The wine is aged on its fine lees for about five months. Bright, light-gold in colour, it shows fresh and fruity notes of citrus, peach and honey, under an aromatic and blossom-filled nose. (x)

Matthieu de Brully



34623 Matthieu de Brully Les Arbeilles Chardonnay, Vin de France **2016** **75cl** **8.90**

A fresh, unoaked Chardonnay that shows floral aromas, reminiscent of white rose, acacia and honeysuckle. The palate complements the nose with citrus fruit, finishing dry. (x)



34624 Matthieu de Brully La Fraisière Pinot Noir, Vin de France **2016** **75cl** **8.90**

Crimson, with ruby highlights, this Pinot Noir is unoaked, offering red and black berry fruit aromas, backed on the well-rounded palate by a fresh finish. (x)

Germany

Weingut Winter



Stefan Winter

The picturesque wine region of Rheinhessen is situated on the left bank of the Rhine in the federal state of Rhineland-Palatinate and is divided into three sub-regions. Wonnegau is the most southerly of these sub-region

and surrounds the city of Worms; it also includes the village of Dittelsheim where Stefan Winter makes his wines. Here, the vineyard soils are characterised by weathered limestone, marl and clay.

The Winter winery is situated on the Kloppberg, a plateau which affords great views down into the River Rhine's valley, it is surrounded by vineyards. The family have grown grapes here for generations; making characterful wines in this unique location. These delicate wines show finesse and individuality. Since 2013, Stefan Winter's 20 hectare winery has been a member of the German Prädikatsweingüter (VDP): a national German association of producers committed to top quality wine production.

Stefan's approach is to showcase each vineyard individually, utilising the Riesling variety. He manages this with a meticulous approach in the vineyard and craftsmanship in the winery; he believes that the spontaneous fermentations, he allows, also brings the wine closer to its vineyard origin.

In 2014 the influential French restaurant guide Gault Millau reported, 'Almost single-handedly Stefan Winter put the previously national unknown location Dittelsheim-Hessloch on the wine map. An outrageous performance which is based on the exceptional talent of the winemaker and on the quality of the completely underrated vineyards.'



35120 Weingut Winter Riesling Trocken, Rheinhessen

2016  75cl 11.91

The Riesling grapes for this crisp, fresh wine are grown on marl-clay and weathered limestone soils and harvested early in the morning. After a short time macerating, the grapes are gently pressed and the juice allowed to begin a natural fermentation in stainless steel. The nose shows apple and citrus, the palate shows just a touch of richness (the wine has 5 g/l of sugar in it) but finishes dry with a hint of minerality. (x)



35119 Weingut Winter Dittelsheim Riesling, Rheinhessen

2016 75cl 14.89

Made from 100% Riesling grown on some of the village of Dittelsheim's most lime-rich soils. The grapes are hand harvested around sunrise and then spend a few hours in the cool, macerating to extract flavour compounds from the skins. The natural fermentation starts spontaneously and the wine is aged in stainless steel tanks to maintain the wines aromas. Subtly flavoured, the wine shows mineral notes, vibrant freshness and some rich, ripe white fruit on the mid-palate. (x)



35118 Weingut Winter Kloppberg Riesling, Rheinhessen

2015/16 75cl 25.07

A Großes Gewächs (Great Growth) wine: a top-level, dry wine from a designated VDP site. The Riesling grapes are grown in vineyards on the Kloppberg hill, populated by fully-mature vines, some planted in the 1970s. The vineyards here are mostly made up of heavy, marl and clay soils with traces of limestone. The grapes are hand harvested, late in autumn, to ensure maximum phenolic development; the cool breezes extending hang time. Afterwards the grapes are macerated for four to six hours with fermentation beginning spontaneously. This wine has a vibrant elegance, complexity and ripe white fruit flavours, before finishing dry with mineral notes. (x)

Italy

Fantinel



Alberto Zanella
Winemaker

Fantinel is based in the sleepy little town of Spilimbergo in the heart of the Friuli region. Surrounded by the eastern 'arm' of the Alps on gravel-rich soils, this family-owned winery was established in 1969 by Mario 'Paron' Fantinel. Mario wanted to build on his reputation as a noted hotelier and restaurateur by also becoming a producer of fine wines from his native region of north-east Italy.

The company is guided by the family's third generation, represented by Marco and Stefano, manages 300 hectares of vineyards within the two DOC regions of Grave del Friuli and Collio. Their large vineyard holding enables them to have complete control over quality from vine to glass.

They have a finely balanced team in the shape of Luca Grattoni, a young agronomist who moves around the vines with great speed and is well versed with the latest techniques in vine training, and winemaker Alberto Zanella who measures his experience in making wines at Fantinel in decades.

As well as producing the Borgo Tesis range and the very good Tenuta Sant' Helena wines from lower yielding vines in the Collio region, they also produce an excellent Prosecco and a sparkling rosé.



A green approach has always been an important aspect of Fantinel's production philosophy; the installation of a photovoltaic system at the winery, in 2010, is a recent example. However, their commitment towards sustainability has been a cornerstone of their viticulture for some time; since 2001, their 150 hectares of vineyards in the village of Tauriano, in Grave del Friuli, have been farmed using a ferti-irrigation system unique in the region. This both irrigates and feeds the soil creating fruit that make balanced wines, yet avoiding wasting water or fertilizer, reducing the environmental impact.



- 33497 Grave del Friuli Merlot, Borgo Tesis, Fantinel** **2015/16** **75cl** **8.10**
Made from 100% Merlot, harvested from vineyards with the typically gravelly soils of the region. Fermented in stainless steel, the wine spends a short time in oak barrels, where it generates a degree of softness to the palate. Ruby-red with garnet glints, it has aromas of forest fruits and a smooth palate. (x)



- 34111 Collio Bianco, Frontiere, Tenuta Sant' Helena, Fantinel** **2014/15** **75cl** **17.62**
A tri-varietal blend of 50% Friulano, 30% Pinot Bianco and 20% Chardonnay from Fantinel's Vencò estate in Collio. The vinification is temperature controlled at about 17°C, and the juice partially fermented in French oak barrels. This is an elegant blend, with an intense, refreshing floral nose with notes of mature white fruits; the palate shows good weight and balance. (x)



- 34110 Collio Friulano, Tenuta Sant' Helena, Fantinel** **2015/16** **75cl** **12.20**
Made from 100% Friulano, from the Vencò estate close to the border with Slovenia. The wine is vinified in stainless steel, with a pre-fermentation cold maceration and limited skin contact. The nose is delicate with notes of white blossom and almond; the palate is lively, yet smooth with a tell-tale bitter note backing the citrus fruit character. (x)



- 35185 Collio Sauvignon Blanc, Tenuta Sant' Helena, Fantinel** **2015/16** **75cl** **12.20**
The Sauvignon Blanc grapes employed to make this full-flavoured wine come from Fantinel's Vencò estate in the east of the Collio region, in north-east Italy. After harvesting, the grapes are cold macerated prior to fermentation and a short ageing period in stainless steel. straw-yellow with green highlights, the nose shows vibrant notes of peach, melon, tomato leaf and yellow pepper. The palate is firmly structured with a persistent finish. (x)



- 34113 Collio Rosso, Venko, Tenuta Sant' Helena, Fantinel** 2011 75cl 19.18
 A blend of 50% Merlot, 40% Cabernet Franc and 10% Pinot Noir; the grapes are grown in the Collio vineyards around the tiny village of Vencò close to the Slovenian border. Harvested by hand, about 25% of the grapes go through the 'appassimento' process; they are dried for about two months on straw mats to concentrate the grapes flavours. After fermentation and a three week maceration the wine is aged for about two years in very large Allier and Slavonian oak barrels. The nose is vibrant with red berry aromas; the palate velvety and concentrated. (x)



- 34109 Fantinel, Sant' Helena Cabernet Sauvignon delle Venezie** TBC 75cl 12.92
 Hand-harvest Cabernet Sauvignon grapes are employed for this wine; about 20% of them undergoing appassimento, drying for about eight weeks prior to fermentation. Maceration with a submerged cap lasts about 25 days; before racking and ageing in large Allier and Slavonian oak barrels for 18 months. Vibrant ruby-red, the nose is loaded with dark fruit and notes of forest undergrowth; the palate is elegant with blackberry fruit and spice on the finish. (x)



- 34112 Fantinel, Tenuta Sant' Helena Refosco dal Peduncolo Rosso delle Venezie** 2012 75cl 12.92
 The Refosco grape, or to give it its full name 'Refosco dal Peduncolo Rosso', meaning the Refosco with the red stalk, has been cultivated in the north-east of Italy for centuries. The grapes are harvested by hand from Fantinel's own vineyards, a fifth being left to dry on straw mats for about two months, known as 'appassimento', prior to fermentation. After a submerged-cap maceration the wine is aged in very large Allier and Slavonian oak barrels for about 18 months. Shows intense aromas of developed forest fruit flavours and a note of bitter spice on the rich finish. (x)

Ca' Bianca

Established in the early fifties Ca' Bianca is one of the youngest wine companies in Piemonte. The estate's vineyards extends over an area of about 39 hectares on the hills of Alto Monferrato; the vineyards joined in a large circular shape around the vinification cellar. They specialise in the production of Barbera which here adopts the domination Barbera d'Asti and Gavi.



- 34298 Gavi Ca' Bianca** 2016 75cl 9.54
 Made from the Cortese grape variety, grown in vineyards with a cool mesoclimate; these are generally north facing and up to about 350 metres above sea level. The wine gets its name from the town of Gavi, situated in the south-east of Piemonte, around which the vineyards are planted. The wine is fermented in stainless steel and aged briefly on its fine lees. It shows white flower and green fruit aromas, with a touch of honey and minerality on the palate. (x)
- 34622 Barbera d'Asti Superiore Ca' Bianca** 2013 75cl 9.00
 The Barbera grapes employed to make this bright, deep-ruby red come from vineyards in the Alto Monferrato region which extends southwards from the Po's right bank. The vineyards here are planted at about 350 metres above sea level, the grapes benefit from the cooler nights associated with this altitude. Aged in French oak barriques for about a year, the bouquet shows sweet, spice notes with floral and red fruit which descends to the palate and the soft finish. (x)

Portugal

Quinta dos Murças



José Luís Moreira da Silva
Winemaker

Whilst the exact date Quinta dos Murças was established is not known, documents from as early as 1714 describe the estate. The estate was the first to plant vines on terraces in the Douro in the 1950s and was purchased in 2008 by the family-owned company Esporão.

The vineyards are planted on schistous soils in the sub-region of Cima Corgo, in the cooler part of the Douro. They are planted, so as to harvest the maximum amount of sunlight; essential to fully ripen the grapes. Some are farmed vertically on slopes that fall steeply down to the river; these offer up spectacular views, but cultivating them is laborious.

José Luís Moreira da Silva is the estate's winemaker, with David Baverstock, who is at the forefront of modern Portuguese winemaking, overseeing the production. David is keen to develop the wines, using advanced vinification techniques, to emphasise the true character of the region's indigenous varieties.

At the edge of the Quinta dos Murças estate boundary, there is a valley formed by steep slopes. Here, the vineyards are

primarily north facing, relatively high and the wind whistles past the rocks – the Portuguese word for whistle is 'assobio'. The wines produced from the grapes grown here, are fresh, versatile and food friendly and take their name from the valley's whistling winds.



A sustainable approach, has always been a key factor when producing grapes for their wines. Vineyard pests are managed by IPM (Integrated Pest Management) methods. This approach encourages the growth of a healthy crop, with the least possible disruption to the agro-ecosystems, encouraging natural pest control mechanisms to be sustained. In 2012 the vineyards they own, that are used to produce their Vinho Verde wines, were IPM certified.



34292 Quinta dos Murças Assobio Branco, Douro **2016/17** **75cl** **9.78**

A blend of Verdelho, Gouveio, Viosinho, Rabigato and Códega do Larinho varieties (the blend changes each year) grown on primarily north-facing, high-altitude vineyards planted on schistous and granitic soils. The grapes are harvested by hand and the fermentation is carried out at low temperatures, with light-lees ageing; to develop a wine with a fresh, aromatic nature. The nose shows citrus notes, such as lime, with a touch of passion fruit; the palate is vibrant and lively with a lingering citrus finish. (x)



34165 Quinta dos Murças Assobio Rosé, Douro **2016/17** **75cl** **9.78**

A salmon-coloured rosé made from grape varieties more commonly associated with Port production, namely Touriga Nacional, Tinto Cão and Tinta Roriz. Often, such as in the 2016, some Rufete is also included in the blend from a vineyard that is over 30 years old. Hand-picked grapes are sourced from high-altitude vineyards, planted on schistous soils to make this fresh rosé; it shows red berry fruits with some leafy aromatics. (x)



34164 Quinta dos Murças Assobio Tinto, Douro **2015/16** **75cl** **9.78**

The grapes for this fruit-led red come from mature vineyards planted on schistous soils, they are generally north facing and at altitude, which makes the site cooler. The blend is based on about Touriga Nacional, Tinta Roriz and Touriga Franca, although the percentages employed vary each vintage. After a warm fermentation, about 20% of the wine is aged for about six months in third and fourth use French oak barrels. Shows red-fruit aromas, well integrated tannins and a juicy finish. (x)



34484 Quinta dos Murças Minas, Douro **2016** **75cl** **12.75**

The Minas red is made from grapes from the estate's vineyards that are located close to the right bank of the River Douro. These generally face south, and produce wines with a concentrated and rich profile, supported by a freshness; in part created by the springs that run through the vineyards that impart a cooling influence. The grapes employed include Touriga Franca, Touriga Nacional, Tinta Roriz, Tinto Cão and Tinta Francisca. After a hand harvest and fermentation with indigenous yeast in granite tanks the wine is pressed in an old-style vertical press, prior to nine months ageing in French oak and concrete. Intense and concentrated this wine shows dominant, ripe, red fruit, floral aromas and a balsamic note. (x)



34169 Quinta dos Murças Reserva, Douro **2011** **75cl** **22.36**

The fruit for the Reserva comes from the two oldest vineyards on the property, with vine average age being about 40 years, the higher one is 280 metres above sea level. Both have schistous soils and are farmed under a sustainable viticultural regime, a number of grapes are grown here including the following which all feature in the 2011 vintage: Touriga Nacional, Touriga Franca, Sousão, Tinta Amarela, Tinta Barroca and Tinta Roriz. After hand picking the grapes are destemmed, gently crushed and fermented in granite lagares prior to basket pressing. The wine is aged in a mixture of used French and American oak barrels for about a year. The nose shows complex aromas of dark berry fruit, with balsamic notes and oak spice; the palate is concentrated with mature tannins and balancing acidity supporting the fruit flavours. (x)

Spain

Cara Nord

Cara Nord is a young winemaking project; founded in 2012 by Tomàs Cusiné, Xavier Cepero and Eric Solomon. Friends for some time, each has spent many years in the wine industry, they all share a love for the mountainous Sierra de Prades region of Catalunya and have focused their efforts at producing wines made from grapes grown at altitude here.

The mountains have a number of wine producing regions in them, including Priorat, but the team was drawn to the north face of the Sierra de Prades and its history of quality winemaking. It is a region of great geological interest and protected by the Natural Park of the Forest of Poblet.

Their mountain vineyards are 3 miles from the Monastery of Poblet, where their small winery is located, at about 800 metres above sea level. They are surrounded by mountain peaks over 1,000 metres high, which protect their unique microclimates. Harsh winters and short summers provide the perfect conditions for the creation of grapes that are generously fruity and bold.

On the north side of the Sierra de Prades the temperatures decrease by about 1.6°C and the ultraviolet rays increase by 4% for every 250 metre increase in altitude. The soft sea winds that blow through the Poblet Forest at noon cool the vines, preventing moisture from accumulating on the grapes, and helping them to mature well, slowly and deliberately.

Sustainable agriculture is practised with constant attention to the agricultural ecosystem. Viticulture with minimal intervention prioritises the conservation and biodiversity of the forests that surround the vines. Cover crops are grown under the vines to reduce soil erosion and supply organic matter for the local fauna and eventually the vines.



-  **34631 Cara Nord Blanc, Conca de Barberà** **2016** **75cl** **9.05**
 A blend of mostly Macabeo with Chardonnay and Trepát; although the quantities vary each vintage. The grapes are grown in vineyards at around 800 metres above sea level planted on a mixture of slate, clay and limestone soils, surrounded by the mountain peaks Sierra de Prades. Here, at altitude, the sun's rays deliver more ultraviolet light and ripening is drawn out, concentrating the flavours in the grapes. Vinification is simple, to maintain the flavours developed in the grape; the finished wine spends three months on the fine lees prior to bottling. Shows floral, green plum and white fruit aromas, pineapple and grapefruit appear on the palate laced with mineral notes. (x)



-  **34632 Cara Nord Negre, Conca de Barberà** **2015** **75cl** **9.05**
 The grapes for this elegant and mineral red are grown in isolated vineyards surrounded by forests about 800 metres above sea level in the mountains of the Sierra de Prades. Here they ripen slowly, receiving plenty of sunlight. The blend is mainly Syrah with Grenache and a little Garrut (Catalan for Mourvèdre/Monastrell); it varies from year to year depending on the character of the vintage. After fermentation the wine is aged in French oak for six months. The nose shows spring flowers alongside red and black fruits and wet rock; the palate is packed with ripe fruit and finishes on an elegant note. (x)

Storks' Tower



-  **34103 Storks' Tower Estate Sauvignon Blanc-Verdejo, Castilla y León** **2016/17**  **75cl** **6.85**
 A lively and expressive blend of Sauvignon Blanc and Verdejo that shows citrus and some notes of tropical fruit against a floral backdrop. The grapes come from vineyards in the region of Castilla y León, north-west of Madrid. (x)



-  **34102 Storks' Tower Estate Tempranillo-Shiraz, Castilla y León** **2015/16**  **75cl** **6.85**
 Made from blend of Tempranillo and Shiraz grapes, grown in vineyards to the north-west of Madrid; here, the climate gets quite hot and the grapes attain full ripeness easily. Cherry-red, the aromas are of blackberry and cherries with a hint of spice. (x)

Uruguay

Altos de José Ignacio

The Altos de José Ignacio wines are made from grapes grown around the town of Garzón, about 100 miles east of Montevideo, the capital of Uruguay. Here, just a dozen miles from the coast the vines benefit from cool on-shore breezes which prolong ripening. The wines are named after and celebrate the village of José Ignacio; a charming quiet place with long beaches, a famous lighthouse and a slogan 'only the wind runs here'. The label designs reflect the traditional fishing boats of the area.



 **34619 Altos de José Ignacio Sauvignon Blanc, Uruguay** 2017  75cl 10.13
 Made from 100% Sauvignon Blanc grapes, grown in the Garzón region about 100 miles to the east of Montevideo. Cool sea breezes blow over the vineyards here, prolonging ripening; ideal for Sauvignon Blanc a variety that likes a cooler climate. Fermented in stainless steel, it is aged for just over three months on the lees. This is a refreshing wine with a touch of richness, showing tropical fruit flavours alongside notes of citrus. (x)



 **34620 Altos de José Ignacio Tannat-Merlot, Uruguay** 2015  75cl 10.16
 A blend of 80% Tannat and 20% Merlot, the grapes were grown in vineyards close to the South Atlantic Ocean around the town of Garzón. Here the cooling influence of on-shore breezes aids ripening and keeps the grapes healthy. Made without the use of oak, the wine shows ripe blackberry, redcurrant and blueberry fruit, the tannins are soft and the finish smooth. (x)

USA

Drifting Wines



 **34755 Drifting Chardonnay, Lodi** 2016 75cl 8.57
 The Chardonnay grapes for this generously flavoured white, are grown in vineyards planted on the rich, sandy loam soils of Lodi, located at the top of California's Central Valley region. Here the vines are bathed in warm sunshine for much of the growing season and the grapes reach full ripeness easily. After harvesting and fermentation the wine is French-oak aged for about three months. Tropical fruit and green apple show on the nose, backed by toasted oak spice, the palate finishes with notes of zesty lemon. (x)



 **34766 Drifting Cabernet Sauvignon, Lodi** 2016 75cl 8.57
 A blend of 80% Cabernet Sauvignon, 10% Syrah and 10% Cabernet France grapes; grown in the warm climate of the Lodi region at the northern end of California's Central Valley. Whilst the wine is dominated by the blackcurrant fruit flavours of the Cabernet Sauvignon, the addition of Syrah and Cabernet Franc provides more complexity on the palate with notes of raspberry and cherry. The wine is briefly French-oak aged for three months, the palate reflect this with a note of toasty-spice. (x)

XYZin



 **35112 XYZin Zinfandel, California** 2016  75cl 7.82
 A blend of Zinfandel grapes sourced from a number of Californian regions. The wine is unoaked and made to enhance the dark brooding character that the grape can exhibit if harvested fully ripe. Rich on the palate the sweet ripe black and red berry fruit aromas are backed by a note of spice.

Sherry

La Guita



35105 La Guita, Manzanilla

NV  75cl 10.82

35083 La Guita, Manzanilla

NV  37.5cl 5.69

Made from Palomino grapes, mainly from the Miraflores estate: one of Sanlúcar's most prestigious. Ageing and development is carried out in the coastal town of Sanlúcar de Barrameda, here the flor in the solara grows more quickly in the humid conditions, developing the flavours of this Fino Sherry into the town's unique style. Pale straw-gold in colour; this Manzanilla has a delicate, fresh demeanour and a saline minerality on the finish.



35085 La Guita En Rama, Manzanilla

NV  37.5cl 8.55

A blend of wines from the best soleras constructed from Palomino grapes mainly sourced from the Miraflores estate, one of the finest in the Sanlúcar region. These wines are selected from those made at the Misericordia and Pago Sanlúcar Viejo winery, some of which come from soleras that were started over a century ago. Bottled without going through the processes of clarification and stabilization, it is only subjected to a slight filtration. Golden brown, the nose shows baked apple, hints of hazelnut and Chamomile and a herbal note of lemon thyme, The palate offers up preserved lemon peel, dried apricot, mandarin and a subtle iodine tang.

Terms of Sale

1. Definitions

- "Supplier" means Conviviality Group. An order may contain Products Supplied by one or more members of the Conviviality Group.
- "Conviviality Group" means Conviviality Group Limited and any other company which is a member of Conviviality Group Limited's group from time to time, which performs part or all of the obligations under these Group Terms of Sale.
- "Customer" means the person, firm or company placing an order with the Supplier.
- "Products" means all those Products and materials which are the subject of any Customer's order and which are to be supplied to the Customer by the Supplier under these Terms of Sale.
- "Contract" means a contract for the supply of Products formed by the Supplier's acceptance (which, however made or communicated, shall be deemed made subject to these Terms of Sale) of any Customer's order.

2. Formation of Contract

- All Products sold by the Supplier are sold subject to these Terms of Sale and these Terms of Sale shall be the sole terms and conditions of any sale by the Supplier to the Customer. Terms and conditions on the Customer's order form or other similar document shall not be binding on the Supplier and the placing of an order for or the acceptance of the Products by the Customer shall indicate unqualified acceptance of these Terms of Sale.
- No representative, agent or sales person has authority to vary, amend or waive any of these Terms of Sale on behalf of the Supplier and no amendment or addition to any of these Terms of Sale shall be deemed to have been accepted unless accepted in writing by the Supplier.
- These Terms of Sale supersede all previous oral or written representations, undertakings and agreements relating to the Products. All information contained in the Supplier's sales literature or correspondence is provided for guidance only and does not form part of the Contract. The Supplier's employees and agents are not authorised to make representations or give undertakings relating to the Products or the meaning of these Terms of Sale. The Supplier may vary any Product specification without notice.
- An order placed with a Supplier may be accepted, processed or fulfilled by any member of the Conviviality Group and these Terms may be enforced by any of them, in each case either as principal or as the duly authorised agent for one of the other companies. This is done to ensure the effective processing and administration of orders and does not in any way affect any of the Customer's rights under these Terms.

3. Orders and delivery

- Orders are accepted by the Supplier subject to the availability of Products for delivery.
- The Supplier may impose a minimum order amount from time to time. Any order for Products may be rejected if it does not fulfil the Supplier's minimum order size requirements.
- Delivery shall take place when the Supplier or its carrier unloads the Products at the Customer's premises (if the Supplier arranges delivery within the United Kingdom at the Customer's request) or when the Customer or its carrier or agent collects the Products from the Supplier's premises or in the case of Free on Board orders, when the Supplier or its carrier hands over the container to the Customer or its carrier at the port of departure. The Customer will comply with the Supplier's reasonable delivery instructions.
- The Products are not sold on a sale or return or exchange basis and the Supplier does not supply Products on approval. Products may only be returned with the Supplier's prior written authorisation, in their original condition and packaging, with no additional price marking, within date and carriage paid, for credit and subject to the Customer reimbursing all the Supplier's costs relating to the Contract.
- Although the Supplier will use all reasonable efforts to meet delivery dates, any and all delivery dates provided are estimates only and the Supplier shall not be liable to the Customer for any loss or damage, whether direct, indirect or consequential if it is delayed or prevented, in whole or in part, from delivering the Products.
- If the Customer refuses or fails to take delivery of the Products on the date of delivery, the Supplier will be entitled at its discretion to store the Products at the risk of the Customer and the Customer shall in addition to the price payable under clause 5 pay all costs and expenses of such storage and any additional costs of carriage incurred.
- The Supplier reserves the right to deliver in instalments at its discretion.
- The Supplier may during any periods of shortage due to causes beyond its control, supply Products on a pro rata basis among its Customers in such a manner as may be deemed equitable in the sole judgement of the Supplier and without liability therefor. The Supplier may suggest substitutions for out of stock Products and any Order will be deemed amended to take account of substitutions which are expressly accepted by the Customer.
- The Customer shall inspect the Products on delivery. Products which on delivery are damaged, non-conforming, out of date or short or in excess may be rejected only if the Customer retains for inspection all packaging, endorses any delivery document with details of any obvious loss or damage and informs the Supplier and the Supplier's carrier in reasonable detail and in writing by the end of the third day after delivery. The Customer may not reject any other Products in a delivery. The Customer may not reject short or excess deliveries which are within a margin of 5% of the quantity ordered. The Supplier will adjust the price pro rata. The Customer shall notify the Supplier of any total failure to deliver within 14 days of the date of the Supplier's invoice. Unless rejected or notified as not delivered in accordance with this clause, Products shall be deemed accepted and the Contract shall be treated as affirmed. The Supplier shall not be liable for Products which are lost, damaged in transit or out-of date unless they are notified to it in accordance with this clause. Returns are only accepted in respect of the same vintage of wines supplied (as applicable) in full, original cases, in a saleable condition (or otherwise in the condition in which Products were delivered).

4. Risk

- Except as otherwise provided in these Terms, the risk of loss or damage to the Products shall pass to the Customer upon delivery or attempted delivery of the Products in accordance with clause 3.4.

5. Price

- The price payable for the Products shall be as stated in the Supplier price list current at the date of delivery unless otherwise stipulated in writing by the Supplier. Where the Products are supplied for export from the United Kingdom, the Supplier's published export price list shall apply. All prices quoted are valid for 14 days only or until earlier acceptance by the Customer, after which time the Supplier may alter them without giving notice to the Customer.
- The prices of Products stated in the Supplier's general or any Customer specific price list are subject to alteration without prior notice and will be reviewed at least once in each calendar year. In particular (and without limiting the foregoing) prices are subject to alteration to reflect changes in duty or foreign exchange rates and variations in the pricing of the Supplier's raw materials.
- Other than Free on Board pricing, the price of the Products includes standard packaging and delivery in mainland UK but excludes any special inspection or delivery requirements, any additional transportation costs imposed by law and incurred by the Supplier, export duties and value added tax all of which shall be for the account of the Customer.
- Free on Board pricing is for full container loads of Product sourced from their country of origin unless specifically agreed otherwise in advance with the Supplier.

6. Credit accounts

- The Supplier may, at its sole discretion, establish a credit account for the Customer. A credit account shall only become operational after the Supplier has confirmed in writing that such a facility will be available to the Customer. The Supplier shall be entitled, at its sole discretion, to refuse or at any time withdraw a credit account without giving reason.
- In accepting the offer of a credit account the Customer agrees that the Supplier may make periodic searches with credit reference agencies and fraud prevention agencies to manage the Customer credit account, to take decisions regarding credit, including whether to make available or to continue or to extend existing credit. The Supplier shall not disclose any information obtained carrying out such searches to any third party without the Customer's consent except as may be required at law.

7. Payment

- If the Customer has a credit account with the Supplier, the Customer shall make payment for the Products in pounds sterling, in full and in cleared funds, in accordance with the credit terms and on the date set out in the Supplier invoice. The Supplier shall be entitled to invoice the Customer for each Order at any time after delivery of the Products. Customers without a credit account, or with insufficient credit will make payment at the time an Order is placed.
- If the Customer does not have a credit account with the Supplier the Customer shall make payment for the Products in pounds sterling in cleared funds prior to receipt of the Products.
- If the Customer fails to make any payment due to the Supplier under the terms of this agreement by the due date for payment then without prejudice to the Supplier's other rights, the Customer shall pay interest on the overdue amount at the rate of 8% per annum with interest shall accrue on a daily basis from the due date until payment of the overdue amount whether before or after judgment and the Customer shall pay the interest together with the overdue amount.
- The Customer shall not purport to set off or withhold any payments claimed or due to the Supplier under this or any other contract.
- Any discounts from list price are given on the basis that payment is made on or before the date specified in clause 7.1. In the event of late payment the Supplier shall be entitled to remove any discounts (including on any other orders with the Customer) and re-invoice the Customer for the Products at the full price stated in its then current price list.
- In addition to any other remedy available to it the Supplier may make a charge for each cheque unpaid by the Customer's bank, and for each direct debit or cheque returned marked "please re-present" and the Customer shall indemnify the Supplier fully against all fees, costs and expenses incurred in seeking to recover sums payable by the Customer or in repossessing Products belonging to the Supplier.
- Where a Customer's cheque is returned marked "refer to drawer" the Supplier reserves the right to cancel any accounts and terms quoted and to request a bankers draft or require payment prior to Order delivery.
- If the Supplier at its sole discretion agrees to the return of the Products before any payment has been made by the Customer the Customer shall be liable to pay the Supplier a handling charge of 10% of the full purchase price of the Products. If the Supplier has agreed to the return of the Products when the Customer has made only part payment, the Supplier shall retain the right to payment after deducting a handling charge of 15% of the unpaid balance of the purchase price of the Products or the Services.
- If payment is to be made by instalments the failure of the Customer to pay any instalment in due time shall entitle the Supplier to treat such failure as a repudiation of the whole Contract by the Customer and to recover damages for breach of Contract and the full balance outstanding on any account between the Supplier and the Customer shall become immediately payable.
- The Supplier reserves the right to defer without penalty delivery of any Products which have been ordered by the Customer or defer supply of any Services which have been ordered by the Customer for so long as any amounts remain overdue for payment or any credit limit is exceeded.
- The Supplier reserves the right at any time to set off any sum due from it to a Customer against any invoice rendered to it by such Customer.
- The Supplier reserves the right at any time at its discretion to demand security or suitable guarantee for or to vary the terms or method of payment before continuing with or delivering Products in satisfaction of any order notwithstanding any subsisting agreement to provide credit to the Customer.

8. Title and lien

- The Supplier shall retain title to and ownership of all Products until it has received payment in full of all sums due for all Products supplied to the Customer. If payments received from the Customer are not stated to refer to a particular invoice the Supplier may appropriate such payments to any outstanding invoice.
- Until property in the Products passes to the Customer it may use or resell the Products in the ordinary course of its business provided that the Customer shall hold in trust and pay to the Supplier on demand the proceeds of any such sale to the extent that any monies are owed by the Customer to the Supplier on any account. The Customer shall not be the agent of the Supplier in relation to any resale. Until their use or resale the Customer shall hold the Products as the Supplier's bailee, keep them secure, insured, separate from any other products and identifiable as the Supplier's property and shall not charge, pledge or deal with them or allow any lien or other interest to arise over them.
- If the Customer fails to make any payment to the Supplier when due, compounds with its creditors, executes an assignment for the benefit of its creditors, has a bankruptcy order against it, or being a company, enters into voluntary or compulsory liquidation or has an administrator or administrative receiver or receiver appointed over all or part of its

assets or takes or suffers any similar action in consequence of debt or becomes insolvent or if the Supplier has reasonable cause to believe that any of these events is likely to occur, the Supplier shall have the right, without prejudice to any other remedies to:-

- enter without prior notice any premises where Products owned by it may be, and to repossess and dispose of any Products owned by it so as to discharge any sums owed to it by the Customer under this or any other contract;
 - require the Customer not to resell or part with possession of any Products owned by the Supplier until the Customer has paid in full all sums owed by it to the Supplier under this Contract or any other contract;
 - withhold delivery of any undelivered Products and stop any Products in transit.
- Unless the Supplier expressly elects otherwise, any Contract between it and the Customer for the supply of Products shall remain in existence notwithstanding any exercise by the Supplier of its rights under this clause 8.
- The Products shall, once the risk has passed to the Customer in accordance with clause 4 or otherwise, be and remain at the Customer's risk at all times unless and until the Supplier has retaken possession of them, and the Customer shall insure accordingly.
 - The Customer shall acquire no title to casks, kegs, pallets, returnable bottles and cases and gas cylinders (in this clause 8.5, all "containers" referred to in any invoice. Certain containers such as returnable bottles and cases will carry a deposit charge which will be refunded on their return. When empty all containers should be made available for collection by the Supplier or its agent. The Supplier shall not be liable for any storage, handling or other charges for containers awaiting collection. Containers are at the Customer's risk from the point of delivery until they are collected by the Supplier or its agent. The Supplier reserves the right to charge for any containers which are not returned or are returned in a poor or unusable condition or after an unreasonable delay.
 - Where the Supplier delivers draught products to the Customer in kegs, such kegs shall be deemed to be on loan to the Customer for a period of three months, after which time the Customer shall make the kegs available to the Supplier for collection. The Supplier may invoice the Customer for the cost of replacing any kegs not made available to the Supplier for collection.
 - Pallets used for the delivery of the Products are the property of the manufacturer. At the time of delivery the Customer must exchange with the carrier's driver an equal number of empty pallets as the number of laden pallets delivered. If the Customer does not have available sufficient number of empty pallets then the Customer shall provide to the carrier's driver a pallet control voucher stating the shortfall and the Customer shall arrange for a collection date for the carrier's driver to collect the shortfall of pallets.
 - Where any dispense equipment for draught products has been supplied to the Customer at the Supplier's expense then the Customer shall ensure that such equipment is regularly cleaned and is maintained in good working order. The Customer will be responsible for any damage caused by or to the equipment as a result of the Customer's negligence or failure to follow guidelines regarding its use. The Customer shall notify the Supplier immediately if the Customer ceases to use such equipment for the dispensing of the Supplier's products.

9. Warranty

- The Supplier warrants that the Products will correspond with any description given in its price list or specification and be of satisfactory quality and will comply with all applicable UK legislation governing the sale of the Products and the Supplier will at its option refund the purchase price of, or replace free of charge any Products which its examination confirms are defective provided:-
 - the Customer makes a full inspection of the Products immediately upon delivery;
 - the Customer notifies the Supplier immediately of any defects which it discovers;
 - the Customer has stored the Products in a suitable environment and at the appropriate temperature; and
 - the Products are either made available to the Supplier for inspection or returned to the Supplier at the Customer's own expense in their original condition and packaging, as the Supplier may require.
- In no circumstances shall the Supplier's liability to the Customer for any breach of warranty exceed the price paid for the Products with respect to which the claim is made.
- Except as provided for in these Terms of Sale, there are no warranties, express or implied, of fitness for a particular purpose, or of any other kind except as to title. In particular, all terms and warranties which would otherwise be implied by statute or under common law are hereby excluded to the fullest extent permitted by law.
- No refund, credit or replacement will be given for out of date Products unless they are validly rejected for being out of date when delivered to the Customer.

10. Liability

- The Supplier shall under no circumstances be liable for any indirect, special or consequential loss or for any loss of anticipated profit or third party claims howsoever arising either from breach or non-performance of any of its obligations under the Contract or from the supply of or intended use of the Products, even if the Supplier has been advised of the possibility of such potential loss. The Supplier shall be liable without limit for loss arising from death or personal injury resulting from the proven negligence of the Supplier and nothing in these Terms of Sale shall have the effect of excluding or limiting liability under the Consumer Protection Act 1987 to a person who has suffered damage caused by a defective product or to a dependent or relative of such person.
- The Supplier will not be liable for any loss, damage, claim, cost or expense arising from the Customer's failure to comply with the Supplier's instructions relating to the keeping, handling, use and storage of the Products or from any error in or absence of bar-code printing on the Products or their packaging.

11. Use and Disclosure of Personal Data

- The Customer consents to the processing by or on behalf of the Supplier of personal data (as defined by the Data Protection Act 1998) supplied by the Customer or held by the Supplier for the purposes of administering the Customer's credit account and processing any orders.
- Unless the Customer notifies the Supplier in writing, the Customer consents to the use of such personal data for direct marketing purposes and disclosure by the Supplier to third parties for marketing purposes. The Customer's statutory rights under the Data Protection Act 1998 shall remain unaffected.

12. Termination

- Should the Customer make default in any payment or otherwise be in breach of its obligations to the Supplier under a Contract or under any other contract with the Supplier or commence negotiations, compound with or execute an assignment for the benefit of its creditors or commit any act of bankruptcy or being a company enter into voluntary or compulsory liquidation or suffer a receiver or administrative receiver or administrator to be appointed over all or part of its assets or takes or suffers any similar action in consequence of debt or become insolvent or should the Supplier have reasonable cause to believe that any of these events is likely to occur, the Supplier may, by notice in writing to the Customer, without prejudice to any other rights, immediately suspend or cancel any uncompleted part of the Contract or stop any Products in transit or require payment in advance or satisfactory security for further deliveries under the Contract or the Customer's financial position deteriorates to such an extent that in the Supplier's opinion the Customer's capability to adequately fulfil its obligations under the contract has been placed in jeopardy.

13. Force Majeure

- The Supplier shall not be liable to the Customer for any loss or damage caused to or suffered by the Customer as a direct or indirect result of the supply of the Products by the Supplier being prevented, restricted, hindered or delayed by any circumstances outside the control of the Supplier including, without limitation, circumstances affecting the provision of all or any part of the Products by the Supplier's usual source of supply or delivery or by the Supplier's normal route or means of delivery.

14. Waiver

- The failure of the Supplier to insist upon the strict performance of any of the terms and Terms of the Contract shall not be construed as a waiver of any such term or condition and shall in no way affect the Supplier's right to enforce such provision later.

15. Severability

- If any of the terms and Terms of the Contract (or part thereof) shall be found to be invalid, ineffective or unenforceable, the invalidity, ineffectiveness or unenforceability of such term or condition (or part thereof) shall not affect any other term or condition (or the other part of the term or condition of which such invalid, ineffective or unenforceable part forms part) and all terms and Terms (or parts thereof) not affected by such invalidity, ineffectiveness or unenforceability shall remain in full force and effect.

16. Contracts (Rights of Third Parties) Act 1999

- For the purposes of section 1(2) to the Contracts (Rights of Third Parties) Act 1999 the parties state that they do not intend any part of condition in these Terms of Sale to be enforced by third parties.

17. Miscellaneous

- The Customer is responsible for its stock control and rotation of stock. The Customer shall store, handle, use and sell the Products in accordance with any instructions from the Supplier and all applicable laws and regulations and undertakes to the Supplier to indemnify the Supplier against any loss, liability, damage, expense, action or claim arising from its failure to do so.
- The Customer shall be responsible for checking and verifying the suitability for its requirements of any bar-coding on the Products.
- If requested by the Supplier, the Customer shall give all reasonable assistance in locating and recovering any defective Products and preventing their sale to third parties, and, in particular shall comply with any product recall procedures adopted by the Supplier and shall use all reasonable endeavours to ensure that its customers co-operate in a similar manner.
- Any materials supplied by the Customer to the Supplier shall be at the Customer's risk while they are in the possession of the Supplier or in transit to or from the Customer and the Customer shall insure them accordingly. The Customer warrants that it has authority to supply any materials, designs and specifications provided by it to the Supplier and that any Products produced using or based on the same will not infringe any third party rights. The Customer shall indemnify the Supplier in full against any loss, claim, cost and expense arising from any breach of this warranty.
- The Supplier reserves all intellectual property rights in the Products and any associated merchandise or documentation, including but not limited to copyright, registered and unregistered design rights, patents and patent applications, registered and unregistered trade marks and confidential know-how. Save for the honest use of any trade marks to identify the Products, the Customer may not use any such rights without the Supplier's express written consent.
- If the Products are exported outside the United Kingdom, the Customer shall be responsible for complying with all laws and regulations governing their importation, handling, use and re-sale in the country of destination. Unless agreed otherwise in writing, the Customer shall bear all risks in export Products after they leave the Supplier's premises and Section 32(3) of the Sale of Goods Act 1979 shall not apply. For the purposes of Sections 44, 45 and 46 of that Act, any carrier or United Kingdom port used to export the Products shall be deemed to be an agent of the Supplier.

18. Governing law

- The construction, validity and performance of the Contract shall be governed by English law and by entering into the Contract the parties submit to the jurisdiction of the English courts. However, the Supplier shall be permitted to bring legal proceedings in any other court of competent jurisdiction. Legal proceedings commenced in any one or more jurisdictions shall not preclude legal proceedings being commenced in any other jurisdiction, whether by way of substantive action, ancillary relief, enforcement or otherwise.

19. Bribery Act 2010

- The Customer shall:
 - comply with all applicable laws, statutes, regulations relating to anti-bribery and anti-corruption including but not limited to the Bribery Act 2010 and not engage in any activity, practice or conduct which would constitute an offence under the Bribery Act 2010 if such activity, practice or conduct had been carried out in the UK;
 - comply with the Supplier's Anti-Corruption and Bribery Policy
 - promptly report to the Supplier any request or demand which if complied with would amount to breach of either these terms and conditions or the Supplier's Anti-Corruption and Bribery Policy.
- Breach of this clause shall be deemed a material breach of this Agreement entitling the Supplier to terminate it immediately.

Customer Services

Customer Services
0344 822 3910

England & Wales

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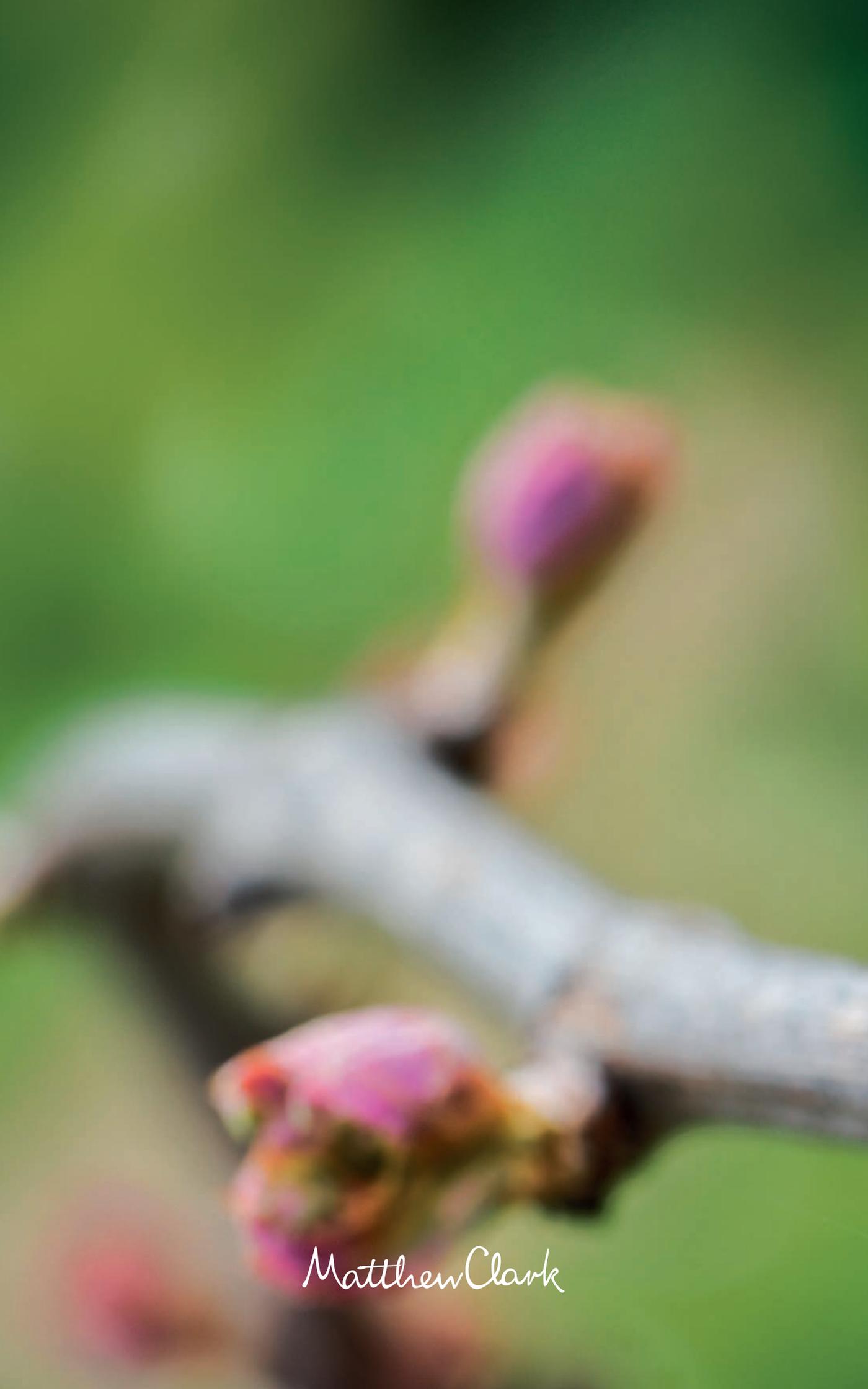
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0844 822 3905
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Shepton Mallet depots)

London & South East
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(served by Crayford,
Park Royal and Bedford
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Matthew Clark