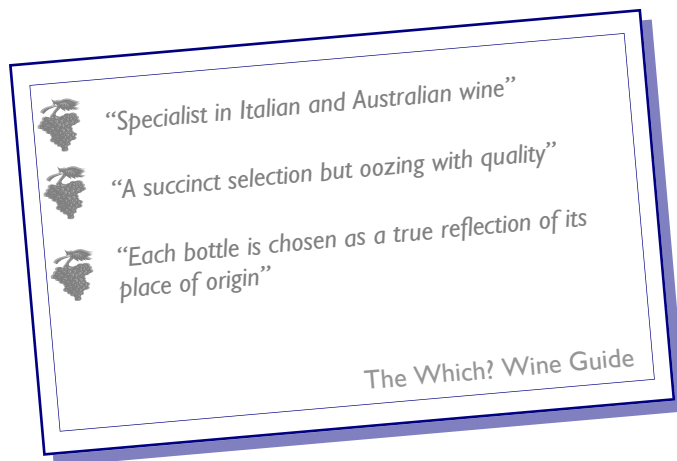




Ceci Paolo

# WINE LIST

## DECEMBER 2009



---

### Ceci Paolo Limited

The New Cook's Emporium  
21 High Street, Ledbury  
Herefordshire HR8 1DS  
Tel: 01531 632976 Fax: 01531 631011  
e-mail: [patriciaharrison@cecipaolo.com](mailto:patriciaharrison@cecipaolo.com)  
[www.cecipaolo.com](http://www.cecipaolo.com)

## Welcome to the Ceci Paolo Wine List



A couple of years ago I introduced you to my friends, Khahn Nguyen and Franco Batzella, who, after many successful years working in the World Bank Group in Washington DC, moved back to Franco's native Italy to produce high quality wine. Khahn, a Vietnamese by birth, went back to school and obtained a Master's degree in Vineyard/Winery Management. They have vineyards in Bolgheri and started production with the 2003 vintage.

I predicted that one day you would see their wines on our shelves. For the moment we are the sole UK importers and distributors of their wonderful wines. We entered the red and white wines in the 2006 Decanter World Wine Awards and the International Wine Challenge and they all won Bronze or Silver Medals, an incredible achievement for first time entries. Since then they have expanded their range and consistently won wine awards internationally. Details about the wines can be found in this list and on our website.

**New Wines.** I'm so excited about our new Greywacke Sauvignon Blanc. It's the first wine from Kevin Judd who for the past 20 years was the winemaker responsible for the famous Cloudy Bay. It's an absolute stunner! We'll be offering it as a special on our Caffè Bar menu in October/November.

**Half bottles.** Our half bottles of wine have always been so popular that we have expanded the selection to include a number of stunners in higher price brackets. You can now choose half bottles of La Guistiniana Gavi, Fontodi Chianti Classico, Allegrini Valpolicella and Amarone, as well as Innocent Bystander Moscato and all the dessert wines. From November the Kim Crawford Sauvignon Blanc will also be available in half bottle format. Great for hampers or as an introduction to a new wine.

**Online Shop.** We now have our on-line shop fully operational and most of our wines are available to buy by the bottle through the site. Of course we can also continue to send out any of the wines included in our price list by mail order (subject to availability).

**Stelvin.** As a long-time devotee of wines closed with screwcaps, I am delighted that more and more producers (even in France and Italy) are moving over to stelvin technology. Our Caffè Bar Wine List now reflects this with virtually all the wines available to drink with meals having twist-off caps. I firmly believe that, as a result, the quality of the wine we are serving to customers is exactly as it was when the winemaker put it in the bottle.

**Alcohol by Volume.** In this list we have tried to indicate as many AbVs as possible as I believe we should all be aware of the strength of the wines we are choosing. It is also worth noting that we carry a number of delicious low alcohol wines as well as an alcohol-free bubbly from Maggie Beer. Fantastic for the silly season for those people who want to join in but without the alcohol.

This is our core list of wines. Please look on the shelves for other wines, new additions and bin ends. Remember that if you purchase 12 bottles or more (including mixed cases) we will give you a 5% discount. Vintages listed are correct at the time of going to press. Prices may be subject to change.

*Patricia Francis*

## ITALY

	PRICE/BTL
<b>'C' CORVINA, ALPHA ZETA, 2007</b>	
Winemaker Matt Thomson provides a super example of innovative winemaking turning the potential inherent in Veronese viticulture into a reality. 2007 and 2008 were excellent vintages in Verona and produced excellent Corvina. Deep, rich, spicy and supple, it is a revelation. It has benefited from the production of the rosato, as the bleeding of a proportion of the must increased the ratio of solids to liquids, giving a wine with deeper colour and a more impressive structure. It has good weight and richness on the palate; soft, supple tannins and very good length. Few wines from Valpolicella can display such a purity of flavour as this Corvina. <b>Abv 12.5%</b>	£5.99  <i>Stelvin</i>
<b>'V' VALPOLICELLA, ALPHA ZETA, 2008</b>	
Wonderfully vibrant and damsony fruit that gives way to a fleshy, rounded character that is impossible to find in other Valpolicellas at this price. <b>Abv 12.5%</b>	£6.99  <i>Stelvin</i>
<b>SANGIOVESE, POGGIO DEL SASSO, CANTINA DI MONTALCINO, 2007/2008</b>	
Made with 100% Sangiovese, this wine comes from the same stable as Cantine Leonardo, which also controls the Cantina di Montalcino, whose wines just get better and better. Its lively fruit makes it highly appealing and is retained by a stelvin seal. The 2007 vintage won a Silver Medal at the 2008 International Wine Challenge Awards. We liked it so much we made it our Caffè Bar's House Red. <b>Abv 13%</b>	£7.99  <i>Stelvin</i>
<b>CHIANTI, CANTINE LEONARDO, 2006/2007</b>	
Winemaker, Alberto Antonini, is a star in Italy, and also proving his worth in Argentina, California and Chile. This is Chianti as you've never tasted before and better than most Chianti Classics sold at twice the price. The wine has amazing intensity, lovely colour and fragrance and depth with good acidity. Early bottling ensures that the fruit is retained rather than dissipated. <b>Abv 12.5%</b>	2007 £7.99 2006/2007 HALF BTL £4.99
<b>PRIMITIVO DI PUGLIA, A MANO, 2007</b>	
Mark Shannon is the Californian winemaker who fell in love with Puglia after a short consultancy in the region. He decided to create his own label <i>"to make one wine under the A Mano label, the single best wine from the region. As a result, we settled on Primitivo from 70 to 100 year old vines".</i>	£7.99
The 2007 A Mano has a freshness and liveliness that eludes many wines from this far south. The wine is now bottled under stelvin. By producing wines of such quality, Mark Shannon and his partner, Elvezia Sbalchiero, have succeeded in making Primitivo one of Italy's most talked about grape varieties. By paying high prices for the best grapes (from 70 to 100 year old vines) and focussing solely on quality and a modern style, they have revolutionised the style and quality of Primitivo. <b>Abv 13.5%</b>	<i>Stelvin</i>
<b>NEGROAMARO DI PUGLIA, A MANO, 2007</b>	
This relatively new addition to the A Mano stable comes from a vineyard in San Donaci (in the Salice Salentino zone). It has a deep colour, a plummy, chocolatey fruit on the nose, nice flesh on the palate and the characteristic grip of good Negroamaro. It is a wonderful example of this undervalued variety, although it has long been the source of Puglia's great red wines. <b>Abv 13.5%</b>	£7.99  <i>Stelvin</i>
<b>DIGIÀ BOLGHERI ROSSO DOC, BATZELLA, 2005</b>	
This is the base red wine of new producers, Khahn Nguyen and Franco Batzella. Their first vintage, 2004, won medals at both the 2006 Decanter Wine Awards and the International Wine Challenge. Made from a blend of Cabernet Sauvignon (50%), Syrah (40%) and Cabernet Franc (10%), it has an intense ruby red colour and a fresh aroma of very ripe blackcurrant and vanilla; a lean, elegant palate with high acidity but a good structure and smooth tannins, with a black pepper and earthy long finish. It is delicious drunk now combining well with red meats, stews, games, cheeses. <b>Abv 13.5%</b>	£8.99

## ITALY

PRICE/BTL

**VALPOLICELLA, ALLEGRINI, 2007/2008**

With this vintage, Franco Allegrini took the brave step of declassifying his wine to Valpolicella so that he could use a screwcap closure to preserve the purity and vibrancy of the fruit. This proved to be a huge success. The wine, made primarily from Corvina and Rondinella, is a triumph. It has superb colour, an attractive perfume of black cherries and a liveliness of fruit that is seldom evident in these wines. To produce this sort of quality consistently through difficult as well as good vintages, and at such a reasonable price, is a remarkable feat. If you ever had a prejudice against Valpolicella, this is the wine to convert you to what can be a most exuberant wine. **Abv 13%**

£9.99

*Stelvin*

HALF BTL

£5.49

*"This is (Allegrini's) basic Valpolicella and it is one of Italy's most gluggable reds. It's so juicy - juicy cherry and red plum, it's scented with rosehip and as squashy and soft as a ripe banana - and yet through all this runs a vivid streak of fruit acid like the slightly sour skin of an underripe plum. And therein lies the magic."*

250 Best Wines Wine Buying Guide 2008. Oz Clarke.

**'R' VALPOLICELLA SUPERIORE RIPASSO, ALPHA ZETA, 2007**

Made by re-fermenting the young wine on the skins of grapes that were laid down to dry (like those for Amarone but for a shorter period). The blend of modern and traditional winemaking produces a wine with a combination of freshness, structure and depth. The wine is bright ruby in colour and has perfumes of bitter cherries and a slight smokiness from oak. On the palate it is full and rich, with a spicy cherry character balanced by smooth, rounded tannins. Supple and long, with a bitter twist at the end. **Abv 13.5%**  
**Winner of Silver Medals at both the International Wine Challenge and Decanter World Wine Awards in 2009.**

£9.99

**SHERAZADE IGT SICILIA, DONNAFUGATA, 2008**

A blend of 50% Nero d'Avola and 50% Syrah. Tank fermented and aged, it has lovely bright, deep ruby red colour, a ripe spicy fruit and good texture on the palate. The fruit is more blackberries with a touch of chocolate, soft, ripe tannins and a good balance through to the finish. **Abv 12.5%**

£10.99

*"Blessed with spice and red fruit, packed with bright cherry and countering savoury streak."*

DECANTER.COM WINES OF THE MONTH

**PEÀN BOLGHERI ROSSO DOC, BATZELLA, 2006**

The 2003, the first vintage for this wine, won a Silver Medal at the Decanter Wine Awards 2006. The wine, made from Cabernet Sauvignon (70%) and Cabernet Franc (30%) which were specially selected from the estate production, is a rich ruby purple colour with ripe red fruits (blackcurrant), spices and discreet oak notes on the nose; a velvety, elegant palate with good structure, balanced soft tannins and a long and consistent finish. Delicious to drink now, but can be laid down for another year. Combines well with red meats, stews, games and cheeses. **Abv 13%**

£11.99

**ROSSO DI MONTALCINO, CANTINA DI MONTALCINO, 2007**

Offers superb value and excellent quality. On the nose the wine has intense aromas of blackberries, blackcurrants, cherries and spice; while, on the palate, it had good depth and richness, attractive fruit and well-balanced acidity. **Abv 13%**

£12.99

**PRIMA MANO, A MANO, 2006**

Prima Mano is only produced in truly extraordinary years when there is a particular vat of wine that has great individuality. The wine has stunning depth and intensity, is aromatic on the nose with pure, concentrated fruit and an intense spice on the palate. It is supported by powerful yet supple tannins. It is probably the best wine coming out of southern Italy. **Abv 14.5%**

£12.99

*Stelvin***DOLCETTO D'ALBA, GD VAJRA, 2007**

**Delicious, scented, with damson fruit** and supple with good backbone. A lively drinkability that few other examples of this variety can match but this is to be expected from this top Barolo producer. **Abv 13%**

£13.99

## ITALY

	PRICE/BTL
<b>CHIANTI CLASSICO, FONTODI, 2004/2006</b>	2004
One of our very best wines, capable of ageing for quite some time. The wine is beguilingly elegant and is as a result a superb drink. Its combination of accessibility, depth of flavour and a velvety texture make it difficult to resist. The wine is made solely from Sangiovese, for the quality of fruit obtained from Fontodi's vineyards obviates the need for any other varieties as a remedial blender. <b>Abv 13.5% (2004); 14% (2006)</b>	£14.99
	2006
	HALF BTL £9.99
<b>LANGHE NEBBIOLO, GD VAJRA, 2006</b>	
<b>Nebbiolo is Piemonte's supreme grape</b> variety and the source of some of Italy's finest wines. Its perfume, complexity and austerity make it a great food wine. This Nebbiolo from this top Barolo producer is a tremendous wine and great value and a good introduction to this Pinot-like grape. The fruit was so intense that Vajra decided not to age the wine in oak. So technically this is Barolo without the barrel ageing. Textured and layered with an exuberant fruit dimension, giving tantalising hints of just how good his Barolo will be. <b>Abv 13.5%</b>	£15.99
<b>CHIANTI SAN ZIO, CANTINA LEONARDO, 2003</b>	<b>£15.99</b>
A full and fleshy wine with excellent length. Clear, purple red in colour, with great depth, its savoury fruit balancing the ripe tannins, acidity and alcohol. The 2003 won a gold medal at the 2006 International Wine Challenge and a Bronze at the Decanter Wine Awards. <b>Abv 13%</b>	GOLD MEDAL IWC 06
<b>'A' AMARONE, ALPHA ZETA, 2000</b>	
Alpha Zeta's Amarone is impressively rich and modern, with an attractive freshness of perfume. At just under £20 a bottle, it is very attractively priced. The 2006 vintage won a Gold Medal at the Decanter World Wine Awards 2009. <b>Abv 15%. The 2000 vintage won a Silver Medal at the International Wine Challenge 2004 while the 2006 vintage (priced at £24.99) won a Gold Medal at the 2009 Decanter World Wine Awards.</b>	£19.99
<b>TÂM BOLGHERI ROSSO SUPERIORE DOC, BATZELLA, 2005</b>	
TÂM is the Batzella's top wine. The bottle <b>Abve</b> reflects not only Khahn Nguyen's origins with the distinctive ideogram of TÂM ( <i>heart, passion</i> ) used as the label but also the feeling and passion she has put into their whole enterprise. The wine, made from Cabernet Sauvignon (60%) and Cabernet Franc (40%), has undergone separate fermentation of the varietals before blending. It was then aged in French oak barriques for 24 months, then in bottles for at least 6-8 months. The wine is deep ruby red, with an intense aroma of ripe fruits (cherries and blackberries) with notes of sweet spices, chocolate and vanilla; a powerful, well structured palate with elegant, velvety tannins, persistent aroma in the aftertaste and a very long finish. Can be drunk now, but would be better laid down & drunk between 2010 and 2013. <b>Abv 13.5%</b>	£19.99
<b>BRUNELLO DI MONTALCINO, CANTINA DI MONTALCINO, 2001/2002/2003</b>	£27.99
The gamey, liquorice character of this Brunello is highly appealing; it has good weight and richness on the palate and finishes long with a chocolatey complexity. The 2001 vintage won a Decanter tasting of 141 Brunelli showing the influence that Alberto Antonini is having on the wines, which now have a freshness allied to a power and structure that is very typical of good Brunello. The wine has lovely balance, being forward and full yet intense and long. <b>Abv 13%</b>	2003 HALF BTL £15.99
<b>AMARONE CLASSICO, ALLEGRI, 2000/2001/2004</b>	
These vintages (made solely from Corvina) mark another step forward in Franco Allegrini's style revolution. This is modern winemaking at its best; a wonderful fusion of concentrated fruit and fine, toasty oak that enhances a traditional style of wine. The volatility and aldehydes that traditionally characterised Amarone have been banished forever from this wine. Franco has now achieved his long-expressed goal of combining purity with balance and the traditional power and intensity of Amarone. The success of Amarone in general has put grape prices under pressure so later vintages have seen significant price increases. Buy while we still have these earlier vintages. The 2005 vintage won a Gold Medal at the International Wine Challenge 2009. <b>Abv 15%</b>	2000 £36.95  half btl (2001/2004) £26.49
<b>BAROLO BRICCO DELLE VIOLE, GD VAJRA, 2003</b>	
I'd been searching for some time for the "right" Barolo to include in the Wine List. When I tasted this one, I thought—this is it. Obviously the judges of 2008 International Wine Challenge agreed with me, awarding it a Gold Medal. Aldo Vajra is a master of Nebbiolo, as exemplified in this Barolo. It is aromatic with perfumes of violets, roses and raspberries. It has the characteristics of a top Barolo with beautifully balanced and crunchy tannins that carry the lovely rose petal flavours through the palate—Perfection! It would be best drunk from 2010 onwards. <b>Abv 14.5%</b>	£42.99

## AUSTRALIA

PRICE/BTL

**ADELAIDE HILLS SHIRAZ, SHAW & SMITH, 2003**

The wine is spicy yet ripe, with superb elegance and balance; a thoroughly modern Aussie Shiraz. The 2003 vintage was awarded "Best Red Wine in Australia" in the 2005 Penguin Guide to Australian Wine. The 2006 vintage which is closed by Stelvin was awarded a Gold Medal at the 2008 Decanter Wine Awards and a Silver Medal at the 2008 International Wine Challenge. The 2007 picked up the Adelaide Hills Red Trophy at the IWC 2009 and the Australian Red Rhone Varietal over £10 Trophy at the Decanter World Wine Awards 2009. It is considered to be the best vintage to date. **Abv 14%**

£15.99

SILVER MEDAL  
IWC 04**CLARE VALLEY CABERNET/MERLOT, MOUNT HORROCKS, 1998**

Mount Horrocks' red wines are among the Clare Valley hierarchy, made in a more elegant style than most. This thankfully offers an alternative to the 'bigger is better' type of red. Handcrafted from Cabernet Sauvignon (95%) and Merlot (5%) fruit grown in the Clare Valley from low yielding un-irrigated vines, and matured for 15 months in French oak, its minty, supple and silky fruit give it a touch of class. The palate is rich, complex and generous with fine-grained tannins. **Abv 13%**

£16.99

**CLARE VALLEY SHIRAZ, MOUNT HORROCKS, 2005**

The Shiraz is highly individual but stunning nonetheless. 20% of the fruit was whole bunch crushed in open fermenters & the blend was aged in French oak for 17 months prior to bottling. Unique among Aussie Shiraz, it is a sign of Stephanie Toole's individuality. **Abv 14%**.

£18.99

**ADELAIDE HILLS PINOT NOIR, SHAW & SMITH, 2008**

New this year is the 2008 Pinot Noir. Shaw & Smith have accepted the challenge of the temperamental Pinot Noir grape. Through careful site selection, the right clonal mix, miniscule yields and fastidious vineyard management they have produced an aromatic, medium bodied and thoroughly delicious single vineyard Pinot Noir. There is only a tiny allocation for the UK so grab it as soon as it comes in. **Abv 13.5%**

£21.99

*Stelvin*  
NEW**NINE POPES, CHARLES MELTON, 2004**

Charlie Melton's tongue-in-cheek homage to Châteauneuf-du-Pape ("New house of the pope") is a rich and spicy mix of old-vine, dry-grown Barossa Grenache, Shiraz and Mourvèdre that brings together concentrated, dark, sweet fruit, a touch of earth and spice, and sparingly handled cedary oak. **Abv 14.5%**

£21.99

*Stelvin***BAROSSA VALLEY SHIRAZ, CHARLES MELTON, 2001**

Ripe, tight blackfruits on the nose with some nice spicy complexity on the palate. This is a superb wine - very bold and tannic. Winner of a Gold Medal at the Decanter World Wine Awards 2004. **Abv 14.5%**

£22.99

*Stelvin*

## NEW ZEALAND

**MARLBOROUGH PINOT NOIR, KIM CRAWFORD, 2007**

The 2007 vintage offers superb value. Its alluring and aromatic, dark cherry fruit has sufficient structure on the palate to make it a Pinot that stands on its own. **Abv 13%**

£10.99

*Stelvin***CENTRAL OTAGO PINOT NOIR, WILD EARTH, 2007**

This house's Pinot Noir scooped a remarkable list of Trophies at the 2008 International Wine Challenge and Decanter World Wine awards. It was the winner of 5 Trophies: International Pinot Noir Trophy, New Zealand Red Trophy, New Zealand Pinot Trophy, Central Otago Pinot Noir Trophy from the IWC and the New Zealand Pinot Noir Trophy over £10 from Decanter. The 2007 Pinot Noir is the best yet and won a Silver Medal from both the 2009 IWC and Decanter Awards. It's clean and scented with brambly, plummy fruit on the nose giving way to supple tannins and rich yet elegant fruit on the palate. **Abv 14.5%**

£19.95

*Stelvin***SP 'RISE AND SHINE' CREEK CENTRAL OTAGO PINOT NOIR, KIM CRAWFORD, 2006**

This 'small parcel' Pinot Noir is intensely dark ruby red in colour with a rich full palate. More robust than your typical Pinot Noir, it is brimming with ripe red fruit and spice, with delicate hints of game and toasty oak. Complex and intense with tannins, fresh acidity and a lingering finish all make this a very elegant glass of wine. It was the winner of the Pinot Trophy at the prestigious 2007 Air New Zealand Wine Awards. **Abv 14.5%**

£19.99

*Stelvin*

## ITALY

	PRICE/BTL
<p><b>'S' SOAVE, ALPHA ZETA , 2008</b></p> <p>Winemaker Matt Thomson has produced this delicious Soave by working with a number of growers to obtain ripe grapes that are full of flavour. The wine is fragrant and long with good green-gold colour and a ripe, perfumed nose with hints of lime and almonds.</p> <p><b>Abv 12.5%</b></p>	<p>£5.75</p> <p><i>Stelvin</i></p>
<p><b>'G' GARGANEGA, ALPHA ZETA, 2008</b></p> <p>Garganega is a grape that until recently was seldom bottled as a variety on its own, being more often found in cheap Soave. Matt Thomson has shown what a lovely wine it makes when given the New World treatment! In 2008 the excellent weather in the autumn favoured late ripening varieties like Garganega, resulting in a wine that is fragrant and long, with delicate aromatic notes of peaches and honeysuckle. This is an attractive, quaffable wine that will appeal to those looking for something new from Italy.</p> <p><b>Abv 12.5%</b></p>	<p>£5.99</p> <p><i>Stelvin</i></p>
<p><b>'P' PINOT GRIGIO, ALPHA ZETA, 2008</b></p> <p>This wine has a purity of fruit rare in a Pinot Grigio from the Veneto. It has a scented, spicy character on the nose, good weight and breadth on the palate and good acid on the finish which is surprisingly long. Unrivalled at this price level. <b>Abv 12.5%</b></p>	<p>£6.99</p> <p><i>Stelvin</i></p>
<p><b>BIANCO FIANO/GRECO (STELVIN), A MANO, 2008</b></p> <p>This is the first white to come out of A Mano. Mark Shannon has produced this stunning wine from a 50/50 blend of Fiano and Greco di Tufo native Puglian grapes grown together. The Fiano is very aromatic and the Greco di Tufo gives the body. On the nose there are perfumes of apricots and citrus which follow through on the palate. A great crisp and aromatic wine - really interesting stuff. <b>Abv 12.5%</b></p>	<p>£7.99</p> <p><i>Stelvin</i></p>
<p><b>TREBBIANO TOSCANA, CANTINE LEONARDO, 2008</b></p> <p>Light, bright pale yellow in colour with youthful greenish highlights. The wine is clean and lively on the nose, with fresh floral perfumes giving way to a zesty, lightly citrus flavour on the palate. Clean and attractive, it has excellent balance right to the finish. <b>Abv 12.5%</b></p>	<p>£7.99</p> <p><i>Stelvin</i></p>
<p><b>VERMENTINO DI SARDEGNA CRABALIS, PALA, 2007</b></p> <p>Excellent nose; clean and refreshing with a lovely spiciness. It has a rich flavour in the mouth with very good acidity. It's a versatile food-friendly wine marrying well with just about any food. It's also very moreish and a personal favourite. <b>Abv 13%</b></p>	<p>£8.95</p>
<p><b>POLENA IGT SICILIA, DONNAFUGATA, 2008</b></p> <p>The unoaked Polena is a blend of equal parts of Cataratto and Viognier. Both are harvested separately (the Cataratto in September, the Viognier in August) and cool fermented in stainless steel prior to blending and bottling. The 2008 grape harvest was excellent, producing wines that are very harmonious, with good acidic structure and a distinct aromatic base. Light gold in colour, the wine has an appealing perfume of citrus and stoned fruit, with the Viognier adding its characteristic peach and apricot aromas. <b>Abv 13%</b></p>	<p>£9.99</p>
<p><b>SOAVE CLASSICO SUPERIORE, PIEROPAN, 2006/2008</b></p> <p><i>"With superb concentration and depth of flavour, it will age beautifully for years. This wine is stunning value, from one of the greatest living Italian winemakers".</i></p> <p style="text-align: right;">Weekend Mail, Matthew Jukes</p> <p>Good aromatics and a minerally, steely character on the palate. Fresh, full flavoured, a bouquet which leaps out of the glass. Melons, fresh peaches and almonds with a dash of lemony acidity to give perfect balance. <b>Abv 12%</b></p>	<p>£10.29</p> <p>HALF BTL (2008):</p> <p>£6.99</p> <p><i>Stelvin</i></p>
<p><b>GAVI DI GAVI 'VIGNETI LUGARARA', LA GIUSTINIANA, 2008</b></p> <p>La Giustiniana has 30 hectares of vineyard in production and makes two single vineyard Gavis, of which we stock just the 'Vigneti Lugarara'. Unoaked so the character of the vineyard shows through the wine. An open style, as befits the sandy soil in the vineyard. The 2008 vintage was outstanding, combining weight, perfume and balance in a way that the white wines of northern Italy seldom do. <b>Abv 12%</b></p>	<p>£13.99</p> <p>HALF BTL £7.99</p>

## ITALY

PRICE/BTL

**VERMENTINO SOLOSOLE, POGGIO AL TESORO, 2007**

Deep straw yellow in colour, the wine is fine and clean on the nose, with floral and fruity perfumes characteristic of Vermentino including white flowers, apricot and tropical fruits. On the palate it is dry and fresh, with good balance between fruit and a fresh zippy acidity.

£14.99

**Abv 14%****PINOT GRIGIO 'RAMATO', SPECOGNA, 2007**

The quality of the fruit grown by Graziano Specogna and his family is impeccable. Ripe Pinot Grigio grapes are red and, because of Specogna's passion for maceration and his aversion to fining, this wine is one of the few remaining that are coppery (or "ramato") in colour. It has a wonderful bouquet reminiscent of acacia flowers, grapefruit and fresh apricots. The palate is rich and full, elegant and crisp, with a balanced acidity and a rich lingering finish. This is a highly individual wine with a great richness of flavour and it was just made to go with the very best prosciutto. **Abv 13.5%**

£15.99

## AUSTRALIA

**RIESLING, PLANTAGENET MT. BARKER, 2002**

A classic example of the style: fresh "limey" fruit flavours with a crisp finish. This fine, floral and minerally Riesling stands out as one of the best in the country. Its purity is preserved by the Stelvin closure! A dry wine to enjoy now or with several years' bottle age. This wine is made in an exemplary manner: no skin contact, no oxygen allowed near the juice and no contact with the lees—everything to capture the perfumes of the fruit in the wine. This gives a wine with superb balance, its lovely fruit and its distinctive aromatic character on the nose balanced by good richness on the palate. **Abv 13%**

£7.99

Stelvin

GOLD MEDAL  
IWC 03**UNOAKED CHARDONNAY, OMRAH, 2008**

Aromas of fragrant lime and lemon peel, a hint of cantaloupe and an undertone chalky, stony note greeting the nose. The palate is succulent, supple and juicy with those citrus flavours driving through the core and finishing with a lick of fresh acid and savoury minerality. Drink now or stash a few away for a rainy day in a few years time. **Abv 13.5%**

£9.49

Stelvin

**CHARDONNAY, PLANTAGENET GREAT SOUTHERN, 2004**

Plantagenet's whites are exemplary. The Mt. Barker Chardonnay has a lovely balance of fruit and oak. The winemaker, Richard Robson, has injected a degree of complexity into the wine that it lacked in earlier vintages. Peach, cashew and subtle toasty oak characters tantalise the palate. An alluring creamy texture, fine and delicate structure, that results in an especially long, clean finish. **Abv 14.5%**

£10.95

**SAUVIGNON BLANC, SHAW & SMITH ADELAIDE HILLS, 2008**

*"This is easily the best Sauvignon Blanc in Australia and takes its quality right up to the best their neighbours across the pond (NZ) have to offer."*

£11.99

Matt Skinner, The Juice The Top 10, 2005

Sauvignon Blanc is a regional speciality in the cooler Adelaide Hills. The wine is unoaked to maximise its fresh varietal character and overall tangy, zippy flavours. It has more middle palate and length than more herbaceous styles. A 'cult' wine now regarded as the benchmark for Australian Sauvignon Blanc. **Abv 13%**

Stelvin

**WATERVALE RIESLING, MOUNT HORROCKS, 2006/07**

When Stephanie Toole put her 2000 Watervale Riesling in a bottle closed under Stelvin, it focussed a great deal of attention on her and her wines. Such a radical move (as it was then), undertaken to preserve the quality of her Riesling, was typical of Stephanie. This Riesling is fine and delicate yet with amazing persistence & length. The dry-grown Watervale vineyard gives her some wonderful fruit, and her sure sense of style comes through in the finished wine.

£13.49

Stelvin

**Abv 13%**SILVER MEDAL  
IWC 08  
SILVER MEDAL  
DECANTER 08**'M3' VINEYARD CHARDONNAY, SHAW & SMITH, 2003**

The Chardonnay produced from the M3 vineyard has vaulted Shaw & Smith into the top rank of Australia's Chardonnay producers. It is subtle, supple and elegant, the oak beautifully integrated with the fruit. Bright appearance, pale lemon with green hues and subtle citrus aromas and flavours. As it spends more time in the bottle, its manifold complexity becomes increasingly evident. Though one of Australia's best Chardonnays, this is not reflected in the price. **Abv 13.5%**

£15.99

BRONZE MEDAL  
IWC 04

## NEW ZEALAND

	PRICE/BTL
<p><b>MARLBOROUGH DRY RIESLING, KIM CRAWFORD, 2006/2007</b></p> <p>This New Zealand Dry Riesling is full bodied with a hint of sweetness balanced with crisp acidity. On the nose are intense aromatics with citrus and grapefruit complexed with hints of honey and spice. In the mouth there is an explosion of fruit flavours, citrus, honey and even some peach. Great minerality in the wine is balanced with that hint of sweetness. It has great length of flavour and, while it is great now, it will keep up to 15 years with careful cellaring. It's an ideal aperitif or suited to delicate fusion foods. <b>Abv 13%</b></p>	<p>£10.99</p> <p><i>Stelvin</i></p> <p>BRONZE MEDAL IWC 04</p>
<p><b>MARLBOROUGH SAUVIGNON BLANC, KIM CRAWFORD, 2008</b></p> <p>The wine displays classic Sauvignon characters of gooseberry, passionfruit and a touch of herbaceousness. It has won trophies for 'Best Sauvignon Blanc' and 'Champion Commercial White Wine of the Show' at New Zealand's Liquorland Top 100 International Show, one of the country's most important competitions. <b>Abv 13%</b></p> <p>Its popularity is due not only to the quality of the wine, but also to its inherent drinkability. As journalist Simon Woods wrote:</p> <p><i>"The empty bottle test is always a sign of a decent wine. After a lengthy tasting of Sauvignons, I plonked down four of the best on the dinner table and invited guests to dig in. Not long after, a cry of 'Is there any more Kim Crawford?' was heard—when the other three bottles were still more than half full."</i></p>	<p>£10.99</p> <p>HALF BTL</p> <p>£5.99</p> <p><i>Stelvin</i></p>
<p><b>CENTRAL OTAGO RIESLING, WILD EARTH, 2008</b></p> <p>2008 was a superb season that ensured good ripening and clean, high quality fruit. The wine is clean and lush on the palate, with the sweet honeyed-fruit characters being perfectly balanced by the nicely focused acids that typify the region. Created in a medium-dry style, this wine makes an extremely versatile food match. <b>Abv 12.5%</b></p>	<p>£12.99</p> <p><i>Stelvin</i></p>
<p><b>MARLBOROUGH SAUVIGNON BLANC, GREYWACKE, 2009</b></p> <p>This is one of the most exciting wines we've ever had (and we've had quite a few!). It is the inaugural vintage Sauvignon Blanc from Greywacke, the new Marlborough label of ex-Cloudy Bay pioneer winemaker, Kevin Judd.</p> <p>This is serious wine, deliciously aromatic, exuding enticing fruit fragrance with a spicy tomato twist and the zest of yellow grapefruit. The palate is succulent and tangy - long and concentrated, finishing with a hint of flinty minerality. <b>Abv 13.5%</b></p>	<p>£12.99</p> <p><i>Stelvin</i></p> <p>NEW</p>
<p><b>MARLBOROUGH 'SPITFIRE SP' SAUVIGNON BLANC, KIM CRAWFORD, 2007</b></p> <p>The Spitfire is superb Marlborough Sauvignon from first cropping vines on a vineyard situated in the foothills of the delta in Marlborough's southern hills. The unique positioning shelters the vineyard from the cool southerly winds and becomes a heat trap, which leads to lower acids and higher pH along with high sugar levels. It is aromatic yet restrained, and rich without being cloying. The 2005 was awarded the Air New Zealand Wine Awards Champion Wine of the Show Trophy—the first time in its 19 year history the award has gone to a Sauvignon Blanc. Only small quantities are available. <b>Abv 13%</b></p>	<p>£13.49</p> <p><i>Stelvin</i></p> <p>SILVER MEDAL DECANTER 08</p>

No longer deemed frivolous, compromise wines, rosés are now loved for their versatility and broad appeal. And, although they come into their own in summer, their popularity seems to be sustained throughout the year. This recognition has led to far greater choice.

Rosés can be made from any of the grape varieties used to produce red wine. Their pink colour comes from a period of contact between the grape juice and the grape skins – the longer the contact, the deeper the pink. After this contact time, the skins are removed by pressing and the juice is fermented, just like white wine. However, in practice, some red grape varieties seem to be better suited to rosé production than others.

These are wines that can be drunk on their own or will match a variety of dishes. They will also please diverse palates.

## ITALY

	PRICE/BTL
<p><b>'R' ROSATO VERONESE, ALPHA ZETA, 2008</b>                      A relative newcomer to the Alpha Zeta range is a delicious Rosato made solely from Corvina. Skin contact for 18 hours yields good colour and flavour, while fermentation at 14°C helps to retain this. The result is a fragrant, cherryish rosato of impressive gulpability.  <b>Abv 12%</b></p>	<p>£5.99 <i>Stelvin</i></p>
<p><b>ROSATO (STELVIN), A MANO, 2007</b>                      Puglia has always been known for its Rosati so it was no surprise when Mark Shannon and Elvezia Sbalchiero, the duo behind A Mano, turned their attention to this style. The Rosato, made solely from Malvasia Nera, is dry and perfumed, with more zip and freshness than most southern Rosati. <b>Abv 12.5%</b></p>	<p>£7.99 <i>Stelvin</i></p>
<p><b>VIN RUSPO, CAPEZZANA, 2007/08</b>                      'Ruspo' means 'Stolen': This wine is made from the first gentle pressings 'stolen' from Capezzana's Sangiovese fruit. Striking pink, with delicate scent of cherries. Pure fruit, with none of the cloying sweetness often associated with rosés. It has all the character of a red wine, but with none of the hard edges. A favourite of ours because it is so versatile.  <b>Abv 13.5%</b></p>	<p>£10.95</p>

## AUSTRALIA

<p><b>ROSE OF VIRGINIA, CHARLES MELTON, BAROSSA VALLEY, 2008/2009</b>                      The 'Aussie Rules' of rosé wines. It is a blend of 50% Grenache, 43% Cabernet Sauvignon with a dash of Pinot Meunier and Shiraz. The 2008 and 2009 have lovely aromatic Grenache perfumes on the nose, which are given a touch of spice by the Shiraz and Cabernet. The tiny proportion of Pinot Meunier adds further interest. On the palate the wine is well-balanced, with good mid-palate richness and the surprising weight and trademark tannins of the Rose of Virginia. <b>Abv 13%</b></p>	<p>£14.99 <i>Stelvin</i></p>
---	----------------------------------

*" A full-bodied, bone-dry, clean-as-a-whistle, spankingly fresh rosé. Assembled mainly from Grenache for colour and structure... "*

The Juice 2007. Matt Skinner

## SPARKLING WINES

### FRANCE

PRICE/BTL

#### CHAMPAGNE

##### CHAMPAGNE BRUT, AYALA NV

A blend of about 80% black grapes (one third Pinot Meunier, two thirds Pinot Noir) and 20% Chardonnay. Pale gold in colour with a fine mousse. **Abv 12%**

*The Ayala label was in the doldrums through the millennial euphoria but is now beginning its climb back up the quality ladder and is producing a stunning non-vintage champagne. However, no sooner had we put it on our shelves than Bollinger bought the Ayala stable. So, once our stocks are sold, Ayala Champagne will be off our shelves.*

£19.99

**We have a limited number of Ayala Brut NV Champagne cases (6 to a case) with 6 free elegant champagne flutes at £119.**

##### ROSÉ INTENSE CÔTE des BAR, CHAMP DEVAUX NV

Due to their location, Devaux are specialists in Rosé Champagne and new to their range this year is the delightful Rosé Intense which is made solely from 'bleeding' the Pinot Noir grapes, allowing the juice to remain in contact with the skins for a short period after pressing. The wine is deep salmon pink in colour, with a crushed strawberry and redcurrant fruit character, and great intensity and richness on the palate. **Abv 12%**

£32.49

### ITALY

#### PROSECCO

*I have long been a lover of Prosecco and I'm pleased to say that since we started selling and serving it over 12 years ago we have made a lot of converts. Now the rest of the world, with its increased interest in Italy, is catching on to what is essentially a good product at a good price. Quality Prosecco is not a cheap alternative to Champagne, it is a delicious drink in its own right. However there are a lot of cheap so-called Proseccis out there, particularly in the supermarket sector. Prosecco is a grape as well as the name of the wine made with the grape. And from 1 August 2009 it will be easier to tell the real from the upstarts as from that date 'Prosecco' is only allowed to be used on the labels of wine from Veneto and Friuli Venezia Giulia in north-eastern Italy and the only status used will be DOC and DOCG; IGT will no longer exist. DOCG, which is the highest quality status level under the Italian wine regulations, is for the Conegliano Valdobbiadene production area, and DOC for those outside of this superior area. Conegliano Valdobbiadene Prosecco will use the term DOCG from 1 April 2010 giving the consumer a clear quality guarantee.*

*Prosecco's lightness and delicacy set it apart from the legion of Champagne wannabees. It makes a great cocktail base as well as being delicious as an aperitif served with a lump of aged parmesan cheese. Best of all, I think, is how well it lends itself to being matched to Asian cuisine—simple, light, refreshing and low in alcohol. Perfect! With the increase in popularity of pink wines, some Prosecco producers have also introduced rosé sparkling wines by blending the Prosecco grape with other local grapes. Many of these are absolutely delicious and are included overleaf.*

##### PROSECCO DEI COLLI TREVIGIANI IGT 'FRIZZANTE', CA' MORLIN (CROWN CLOSURE)

The 'Frizzante' is closed with a crown, like a beer bottle. It is soft, scented and grapey.

**Abv 11%**

£8.99

##### PROSECCO DOC CONEGLIANO E VALDOBBIADENE, MIONETTO (SPAGO)

My first introduction to Prosecco was with this wine which is semi-sparkling, having been bottled under lower pressure and closed with 'spago' (string) across the cork. The bubbles are less intense as a result. Aromas are fruity to floral, from apple to acacia. The colour is pale yellow with greenish highlights. **Abv 11%**

£10.99

##### PROSECCO 'SPUMANTE' DOC CONEGLIANO E VALDOBBIADENE, CA' MORLIN

The fully sparkling 'Spumante' is DOC Conegliano e Valdobbiadene, yet is equally as quaffable as the 'frizzante'. Because of the quality of the fruit, the wines have been made with a lower level of residual sugar than is usual with Prosecco, so the wines are drier. It's just off dry, clean and fresh with citrus and pear fruits. Crisp, not aggressively sparkling and very easy drinking. No real complexity, but that's not the point. Perfect alfresco/aperitif drinking.

**Abv 11%**

£11.99

## ITALY

PRICE/BTL

**PROSECCO 'SPUMANTE' DOC CONEGLIANO E VALDOBBIADENE, CA' MORLIN**

The fully sparkling 'Spumante' is DOC Conegliano e Valdobbiadene, yet is equally as quaffable as the 'frizzante'. Because of the quality of the fruit, the wines have been made with a lower level of residual sugar than is usual with Prosecco, so the wines are drier. It's just off dry, clean and fresh with citrus and pear fruits. Crisp, not aggressively sparkling and very easy drinking. No real complexity, but that's not the point. Perfect al fresco/aperitif drinking. **Abv 11%**

£11.99

**PROSECCO DI VALDOBBIADENE 'RUSTICO', NINO FRANCO, NV**

*"Apart from the fact that it's just manners to offer your guests a drink when they arrive, a well-chosen wine should stimulate your appetite, make you hungry, and - if things are going a wee bit pear-shaped in the kitchen - buy you a bit more time. Good Prosecco is the perfect way to start, although good examples are thin on the ground. Nino Franco is the king of good Prosecco, and this wine, loaded with green apple, pear, and lemon-sherbet flavour, should be enough to have you salivating in seconds."*

£11.95

The Juice 2007. Matt Skinner.

Rustico is the softest of the three Proseccos produced by this family firm. It has just a gentle fizz and fruit flavours of lemon peel, melon, and mango while sustaining a solid undercurrent of minerality. A sleek style with just a hint of toastiness. **Abv 11%**

**JEIO PROSECCO DI VALDOBBIADENE, BISOL, NV**

Jeio Prosecco, produced by the Bisol house, offers a soft fruity flavour, and is perfect to celebrate the most hedonistic event. Fairly intense honeysuckle aroma, good mouthfeel and plenty of fresh fruit flavours. Ideal as an aperitif or for using in cocktails. It represents excellent value for money. **Abv 11.5%**

£12.95

**CREDE PROSECCO DI VALDOBBIADENE, BISOL, NV**

*"... I find that for sheer pleasure it is the tank-method wines that retain the primary floral and fruit flavours the best and give that 'moreish' aspect to the wines that makes you want to keep pouring - and at 11.5% alcohol and at this price, it's possible to do that without causing damage to wallet or the morning after. It's not just that this is good sparkling wine, it is very good wine that happens to be sparkling - as a bonus, almost. It has a soft but refreshing start which brings delicate elderflower and sweet almond notes with a citrus acidity and a delightful lingering finish. More fun than you could possibly hope for, I would be very happy to drink this at pretty much any time as an aperitivo or as an accompaniment to antipasto, seafood or white meat. The slight sweetness means that it works well with spicy and chilli-flavoured food (Thai and Pacific food in particular)".*

£17.95

Martin Saxon, Italia! Magazine

Intense bouquet of wild flowers and fruit, which is echoed on the palate with flavours of apples and pears. There's a small percentage of Verdiso grapes in the blend, which provides a bit more acidity to balance the softness of the Prosecco. As a consequence, this is the 'liveliest' of Bisol's sparklers. Very classy with a long finish. The best Prosecco for Bellinis.

**Abv 11.5%****ROSE LEGATURA FRIZZANTE NV, MIONETTO (SPAGO)**

Bursting with bright, lively and refreshing red fruit flavours in a lightly sparkling frizzante style, this wine is ideal served as an aperitif, or to accompany white meats and grilled fish.

£10.99

**Abv 11%****ROSATO SPUMANTE, CA' MORLIN**

New this year is this Rosato Spumante. Made solely from Raboso, the grapes are lightly crushed and, following a short fermentation to extract a coral pink colour, the wine is fermented at low temperatures. It has a brilliant colour, and is soft and fragrant, its perfume of strawberries suggesting just how appealing this wine will be over summer into early autumn and at Christmas time. **Abv 11.5%**

£10.99

**ROSATO SPUMANTE BRUT DI CONEGLIANO-VALDOBBIADENE, FURLAN**

This family-run winery founded in the 1930s in San Vendemiano produces highly esteemed Prosecco di Conegliano-Valdobbiadene, still red wines and grappa. Produced with important grapes from the area - Prosecco, Manzoni Bianco and Cabernet Sauvignon, this pleasant and lively wine has a beautiful soft pink colour, scents of flowers, and is fruity and persistent in the mouth. This wine is great with food particularly seafood, sushi, white meats and sliced salami. **Abv 12%**

£13.50

**ITALY****MOSCATO D'ASTI DI STREVI DOCG, CONTERO**

*"True, luscious, grapey, seductively musky, softly sweet, and just 5.5% alcohol, Moscato d'Asti is as far removed from nasty Asti Spumante as homemade pasta is from dull, dried pasta. What you get with this Moscato is a lingeringly floral, faintly bosky bottle with those hot house-ripened muscat grape, dribble-down-the-chin flavours I remember as a child snitching grapes from my parents' greenhouse."*

£11.49

Jane MacQuitty, The Times

What more need we say?

**BRACHETTO D'ACQUI DOCG, CONTERO**

Sparkling reds are not the most popular wines in the UK (bad memories of cheap Lambrusco perhaps) but other countries like Italy and Australia have really taken them on board. This invigoratingly delicious lightly sparkling one, with its superb perfume of crushed rose petals, sweet grapey fruit on the palate and a dry finish and just 5.5% alcohol, is really worth a try.

£11.99

**AUSTRALIA****SPARKLING RED, CHARLES MELTON, 2005**

Charles Melton Sparkling Red is crafted using the traditional Méthode Champenoise process. The wine is produced from Barossa Shiraz and Cabernet Sauvignon sourced from low-yielding, dry-farmed vineyards ranging from 30 to 100+ years of age. It is a rich and elegant wine, made in the tradition and spirit of the Australian sparkling reds from the 40s and 50s and is superb with cheese. Showing incredible aromatics and lift from the Cabernet, plum and savoury characters emerge on the palate along with attractive autolysis characters offering great length and complexity. Incredibly seductive with age, it is a wine that will benefit enormously from at least five years' bottle age.

£34.99

**PINK MOSCATO, INNOCENT BYSTANDER, 2009 (CROWN CLOSURE)**

This is a totally fun wine. As the owners and winemaking team say "Make great wine for drinking and enjoying; not crowing over". Made of 57% Gordo Muscat and 43% Black Muscat, the wine is an exotic mix of watermelon, musk and rose petals on the nose with touches of red apples. On the palate there are hints of sherbet and strawberry flavours with a slight spritz and a cleansing acid zing and a really refreshing finish. Just yummy. **Abv 5.5%**

£5.99

**NEW ZEALAND****RORY BRUT, KIM CRAWFORD, NV**

Rory is a blend of Pinot Noir and Chardonnay grapes from Marlborough. The grapes were pressed immediately after harvest and any colour was removed from the Pinot Noir. The wines were fermented separately and once dry underwent full malolactic fermentation. This classic New World Sparkler was made by Kim Crawford especially for his son, Rory and is as good a bottle fermented fizz as you'll find outside of Champagne. **Abv 12%**

£10.99

**UNITED KINGDOM****CLASSIC CUVÉE, NYETIMBER, 2001**

Pale lemon in colour with a persistent, fine-beaded mousse. On the nose it has aromas of honey and hazelnut with hints of biscuit and lemon with floral and subtle toasty notes. On the palate it is medium to full-bodied, with flavours of mature honey and toast with a hint of lime. Good balance, intensity, length and complexity all point towards a promising future. Gold Medal and Best in Class IWC2008. **Abv 11.5%**

£25.99

**BLANC DE BLANCS, NYETIMBER, 2001**

The conditions of the 2001 vintage have produced a stunning wine which shows tremendous potential. The winemaker believes this Blanc de Blancs will go on to become one of Nyetimber's most talked about vintages. Bright straw yellow with hints of green and a persistent, fine-beaded mousse. On the nose it has a smokey, mineral and powerful lemon character with touches of baked apple, jasmine, vanilla and marzipan. On the palate it is clean and fresh with apple and baked lemon character. Soft and elegant with a long, toasty finish. Silver Medals in IWC2008 and DWW2008. **Abv 11.5%**

£29.99

## ITALY

PRICE/BTL

**MARSALA RISERVA SUPERIORE, CURATOLO NV**

Curatolo is one of the few remaining family producers of Marsala. Dark amber colour with a rich, smoky flavour, Marsala varies from sweet to dry. It is used as a dessert wine and in famous desserts such as Zabaglione. Curatolo's Marsala Superiore Riserva is the real thing and well worth trying. It has intense, long-lasting flavours with characteristic wood scents, toasted almonds, citrus, and perfumes of vanilla, caramel and honey. Aside from being a delicious bottle of wine, the art deco label is stunning, having been designed by Ernesto Basile, a famous architect in Palermo in the latter part of the 19<sup>th</sup> century. **Abv 18%**

£11.99

**VIN SANTO TETRINO D'ANCHIANO, LEONARDO, 2003**

Deep amber in colour, with perfumes of dried fruit on the nose, together with figs, almonds and honey. Rich and velvety in the mouth, although sweet, it is well balanced with good acidity which prevents it from being cloying. Delicious as an aperitif or with dessert as well as strong cheese. One of the best value 'real' Vin Santos on the market. The 2004 vintage won a Gold Medal at the 2009 International Wine Challenge. **Abv 16.5%**

£19.99

50cl

## AUSTRALIA

**CORDON CUT RIESLING, MOUNT HORROCKS, 2006**

Australia's best and most famous sweet Riesling is a stunning wine that is floral-scented, with candied orange and fragrant lime cordial notes. It is the perfect match for fresh fruit or cheese, or fruit-based desserts. Cordon Cut refers to a unique, risky process involving cutting the canes when the grapes are ripe, allowing the remaining fruit to concentrate and raisin naturally on the vine. This results in intense flavours and sweet, rich fruit. Drink now or cellar for up to a decade. **Abv 17.5%**

£14.99

37.5cl

## ITALY

### PIEMONTE

#### CONTERO, Strevi

This estate, formerly owned by the Lombardini family (who are still proprietors of La Giustiniana) is now owned by Marenco, Moscato and Brachetto specialists in Strevi. This 11 hectare estate remains one of the best producers of the most invigoratingly delicious Moscato d'Asti and Brachetto d'Acqui. The vineyards, situated in a perfect amphitheatre in Strevi, the heart of one of the best zones for Moscato in Piemonte, are superbly tended, producing fruit of stunning quality. The quality of the fruit is retained in the bottle by consultant winemaker, Donato Lanati.

#### LA GIUSTINIANA, Rovereto di Gavi

This outstanding estate is now producing Gavi of remarkable character and originality. Donato Lanati, one of Italy's best young consultants, began working with La Giustiniana at the beginning of 1998. His indelible stamp of quality has become increasingly evident in the intervening years. The current quality, even in difficult vintages like 2002 and 2003, puts this estate among the top handful in the zone. La Giustiniana has 30 hectares of vineyard in production and makes two single vineyard Gavis, of which we stock just the 'Vigneti Lugarara'.

#### G.D. VAJRA, Barolo

Aldo Vajra's wines have an indelible stamp of individuality, being characterised by pristine flavours and clearly defined perfumes. These characters are attributable to the position of Vajra's 44 hectares of vineyards at an altitude of about 400 metres above sea level in the village of Vergne in the commune of Barolo. In 2004, an Australian winemaker (Stephen Pannell) worked the vintage with Aldo and the result of their collaboration are some new wines and some superb examples of old favourites. The style is elegant, perfumed and balanced. Thanks to Aldo's skill in the vineyard and his deft touch in the winery, his wines have a sinewy texture, a Burgundian intensity and a purity of flavour that makes them stand out in Barolo.

### VENETO

#### ALLEGRI, Fumane

Producers such as Allegrini are very rare indeed. The quality of the wines they produce from their 70 hectares of vineyard-across the range and from vintage to vintage-is both stellar and impeccable. They have fruit, balance, intensity, length, elegance, tipicity and, above all, drinkability. In short they are among the elite of the world's best producers of red wines.

#### ALPHA ZETA, Verona

Most of our wines are imported through Liberty Wines, consistently voted Italian Wine Merchant of the Year at the annual International Wine Challenge. The Alpha Zeta range of wines has been developed by Liberty Wines, using as consultant winemaker, Matt Thomson (Kim Crawford's winemaking partner in New Zealand's leading consultancy company). These wines go from strength to strength. Matt is now working with two co-operatives, whose vineyards cover about 1700 hectares of vineyard in the hills northeast of Verona. This increased vineyard resource has given him greater selection, and has resulted in a further increase in quality. In addition, the wines are now sealed under stelvin although the Amarone and the Valpolicella will remain under cork because of legal stipulations in the Valpolicella DOC region. The innovative approach evident in the wines is maintained in the packaging which is simple yet striking.

#### BISOL, Valdobbiadene

The first traces of the Bisol family in the heart of the Prosecco production zone date back to the 16th century. Bisol is one of the very few houses that follow directly the entire production process, ensuring the quality in every phase from the selection of the terrain to the bottling of the wine. The house's vineyards cover a total of 50 hectares, three of which are in the Cartizze area and are divided among 15 farms. The Proseccos produced are in fact single estate Proseccos from different named sites and the quality is astonishing. Without a doubt the Bisol winery which is one of the finest producers in the region is likely almost singlehandedly to put Prosecco on the map once and for all.

#### NINO FRANCO SPUMANTI, Valdobbiadene

Primo Franco is the third generation in this family firm of Prosecco producers. Primo has eschewed all other grape varieties and has dedicated his production solely to the semi-aromatic Prosecco. Being one of the oldest producers in Valdobbiadene, the cellars are located right in the heart of the region, and importantly, next to the vineyards.

## ITALY

### VENETO

#### CA' MORLIN, Conegliano

Liberty Wines have worked hard to find a Prosecco producer with a Liberty profile – control of grapes, a quality ethos, one of the best producers in the zone and a wine that offers value for money. By early 2004 they decided to make their own with Andrea Morlin, the Technical Director at Cantina di Custoza, with some help from Matt Thomson. Picking later in order to obtain riper grapes; fermenting cooler in order to preserve the delicate aromatics of the grape, and ensuring that the yeasts had sufficient nutrients so as not to produce deviant aromas that would mask the aromatics were all key to the quality of the wine.

#### LEONILDO PIEROPAN, Soave

Pieropan's wines outstanding quality derives from his attention to detail at all stages of the wine cycle. The vineyards are planted primarily with Garganega and Trebbiano di Soave (he is probably the only producer in the zone with any of this rare variety left in his vineyards). The Garganega gives structure and acidity to the wines; the Trebbiano di Soave perfume and richness of flavour. Nobody else has spent the past 35 years getting to know Garganega and the vineyards of Soave Classico in the same intimate detail as Nino Pieropan. In great years this gives his wines an amplitude that other producers lack, while in more difficult years it ensures that he still makes a very good wine.

### FRUILI

#### SPECOGNA, Colli Orientali

The Specogna family has 15 hectares of vineyard in the Rocca Bernarda Hills, perfectly situated at 200 meters above sea level, in the heart of the Colli Orientali DOC zone. All the local wines are produced using natural and traditional methods. The quality of the fruit grown by Graziano Specogna and his family is impeccable. As a result, he is keen to get as much flavour as possible out of the grapes. Because of their quality, he is able to macerate the skins in the must for 18 to 24 hours prior to fermentation. These are wines of remarkable individuality and character in a market that is suffering more than ever from reduced diversity.

### TUSCANY

#### BATZELLA, Bolgheri

This is a new artisan winery run by a husband and wife team, Khahn Nguyen and Franco Batzella, who, after 20 years in international banking, returned home to Italy to produce high quality wine in Tuscany. Following their motto *Quaerando invenietis* (keep searching and you will find) and working from vineyards in one of the best Tuscan territories – Bolgheri (home of Sassicaia), they combine their passion for perfection and the best grape growing and winemaking practices to make wines that express the very best of the local terroir and traditions. Production in Bolgheri where they have 7.5 ha of vineyard started with the 2003 vintage and entries from the 2003 and 2004 vintages won accolades at both the 2006 International Wine Challenge and Decanter Wine Awards.

#### POGGIO al TESORO, Bolgheri

This is one of the most exciting estates to have emerged from Italy in recent years. Its pedigree is faultless: the Allegrini family from Verona teamed up with their US importer, Leonardo Lo Cascio and bought land in Bolgheri where they now have 30 hectares of vineyard planted. Alberto Antonini is their viticulture and winemaking adviser.

#### CANTINE LEONARDO, Vinci

This co-operative, situated in the town of Vinci (hence the name) west of Florence, continues to make better and better wines. The quality of the wines is attributable to the ethos of quality that has spread through Leonardo since the arrival of Alberto Antonini as consultant winemaker at the end of 1996. This ethos encompasses every aspect of their operation: better work in the vineyard; a more careful selection of fruit; vinification of separate parcels of fruit; 'bleeding' the must in order to increase the proportion of solids to liquids in the fermentation tank, thus ensuring greater extraction of flavour and colour. Early bottling ensures that the fruit is retained rather than dissipated.

#### CANTINA DI MONTALCINO, Montalcino

These wines come out of the same stable as Cantine Leonardo, which also controls Cantina di Montalcino. The strength of this producer is their ability to draw fruit from all over the zone, something that enables the power of wines from the south to be moderated by the elegance and aromatics found in those wines from the north.

#### TENUTA DI CAPEZZANA, Carmignano

Capezzana's wines have never been better—and they will continue to improve over the years. The reds have a freshness and purity of flavour that shines through the glass and a suppleness on the palate that yields great pleasure. The younger generation of the Contini Bonacossi family is now firmly in charge of this estate, with the highly talented Stefano Chioccioli giving them a hand in the winery.

## ITALY

### TUSCANY

#### TENUTA FONTODI, Panzano

Few properties in Tuscany are as immaculately tended, or produce such meticulously made wines, as Fontodi. The Manetti family has worked with winemaker Franco Bernabei since 1980. Their 62 hectares of vineyard are situated in the prime 'conca d'oro' (golden shell) of Panzano, giving wines of supreme elegance and longevity. Giovanni Manetti who has run the property since 1980 has converted to organic viticulture in the past six years and is now following biodynamic principles in order to obtain the best quality fruit. In the winery his approach is similarly non-interventionist in order to ensure that the quality of the fruit is preserved in the finished wine.

### PUGLIA

#### A MANO, Madonna delle Grazie

Mark Shannon and his partner, Elvezia Sbalchiero, have succeeded in making Primitivo one of Italy's most talked about grape varieties. By paying high prices for the best grapes from old vines and focussing solely on quality and a modern style, they have revolutionised the style and quality of Primitivo. Part of the reason for the continued success of A Mano is the greater knowledge gained after almost a decade of vintages in the region.

### SICILY

#### DONNAFUGATA Contessa Entellina, Marsala, Pantelleria

The Rallo family have been involved in wine production in Marsala for over 150 years but were one of the first families to move into the production of high quality table wine when sales of Marsala started to decline. They have two estates in Sicily: 260 hectares at Contessa Entellina in the hills east of Marsala; and 68 hectares on the island of Pantelleria, a small island closer to the coast of North Africa than it is to Sicily. Their winery in Marsala is ultra modern and serves to preserve the flavours obtained in the vineyard.

#### CURATOLO, Marsala

Curatolo is one of the few remaining family producers of Marsala and they have been producing quality Marsala for well over a century

## FRANCE

### CHAMP DEVAUX

The Champagne house of Devaux dates back to the 19th century. The brand was bought and developed by the Union Aubeoise, a dynamic co-operative located in the southern part of Champagne, and one of the biggest vineyard holders in the region. Each cuvée endorsed by Devaux owes its character to the 1,400 hectares of vineyard situated in the heart of the Côte des Bar which produces some of the best Pinot Noir in the whole appellation. Here 800 vigneron grow the finest grapes possible for Devaux. Due to their location, Devaux are specialists in Rosé Champagne. The quality of its wines illustrates why Tom Stevenson, the UK's leading writer on Champagne, listed Devaux as one of his top 10 fastest improving producers in Decanter magazine.

## NEW ZEALAND

### GREYWACKE, Marlborough

Kevin Judd can lay as much claim as any person for the high international profile now enjoyed by Marlborough. After studying at Roseworthy and then working in Australia for a few vintages, he joined Cloudy Bay as their winemaker at its inception in 1985. He was responsible for the groundbreaking early wines produced by | Cloudy Bay: wines that paved the way for a whole generation of producers who were able to push on doors that had already been opened by the success of Kevin's wines. He remained at Cloudy Bay until early 2009, when he finally did what his friends had been urging him to do for years: start his own label.

### KIM CRAWFORD, Marlborough

Kim Crawford's bold move towards texture and weight in his wines, and away from simple primary flavours, has taken New Zealand onto the next level in the international arena. Kim produces small volumes of hand crafted, high quality wines. The grapes are selected from some of the best vineyard sites in the main grape growing regions of New Zealand. All of Kim's wines are now closed under stelvin. We believe that this has given his wines consistency in every bottle. Unfortunately the label is now owned by Constellation and Kim has moved on to pursue other interests. Shortly some of our favourite wines from Kim Crawford will be discontinued from our range.

### WILD EARTH, Bannockburn

The future for this 36 hectare property is very exciting. Winemaker Anna Ward is working in tandem with viticultural consultant Justin Willoughby (formerly of Penfolds) to produce wines of great clarity and balance.

## AUSTRALIA

### *WESTERN AUSTRALIA*

#### **PLANTAGENET, Mount Barker**

Plantagenet continues to produce some of Western Australia's most exciting yet classically elegant wines. Their blend of elegance and varietal character marks them out as one of Australia's outstanding producers. Rated by most independent experts as one of the best producers in Western Australia, Plantagenet is unique not only for being the only producer in the Mt. Barker appellation, but also for the fact that they are one of the few producers in the West who sell at reasonable prices. The new wines emerging under the watchful eye of the new winemaker, John Durham, are already making their mark. While the Plantagenet wines all come from grapes grown in mature vineyards in Mt. Barker, their second label, the Omrah range, is made from fruit from younger vineyards, or from bought-in fruit. These wines have nicely focussed fruit with lifted perfumes and good balance and offer excellent value for money.

### *SOUTH AUSTRALIA*

#### **MOUNT HORROCKS, Clare Valley**

With an annual production of only 5,000 cases, Mt. Horrocks is as boutique as wineries come. Everything is hand picked and hand made. But this boutique approach is allied to a rigorous and technocratic approach to quality in order to preserve the classic Clare characters of the fruit. Stephanie Toole is uncompromising on quality. The result is a range of wines that are as consistent as they are brilliant and impress more with every tasting and vintage.

#### **CHARLES MELTON WINES, Barossa Valley**

Charlie Melton is now a legendary figure, in the Barossa and the UK. His wines, first imported in the early 1990s, have won many admirers and accolades. As his fame has grown, he has continued to move forward. He is one of the first producers to put his top red wines under stelvin as he is convinced the wine will age better—more gradually and consistently. Charlie's wines are not your usual burly Barossa beasts. Instead they have wonderful balance and freshness, with the use of French oak giving them a supple intensity that few Barossa wines have.

#### **SHAW & SMITH, Adelaide Hills**

The wines produced by cousins Martin Shaw and Michael Hill Smith are, collectively, as sleek, elegant and beguiling as they have ever been. The increase in quality since they moved into their own winery in 2000 continues to be evident and there is an excitement about each of the wines. Having helped to pioneer the Adelaide Hills as a source of zesty sauvignon blanc, their recent progress with shiraz and merlot have cemented their reputation as producers of classically elegant reds.

### *VICTORIA*

#### **INNOCENT BYSTANDER, Yarra Valley**

Set up in 2004 by Phil Sexton, Innocent Bystander is a Yarra Valley based estate producing Pinot Noir and Chardonnay alongside several other emerging varietals and blends. The fruit for their wines is sourced from vineyards in Yarra Valley as well as selected vineyards throughout Victoria.

## PERRY AND CIDER

We are delighted to stock Gregg's Pit Perry and Cider locally made using traditional techniques from 100% juice of the fruit from James Marsden's and his neighbours' orchards in nearby Much Marcle. James manages his orchards "for the benefit of local wildlife, landscape and cultural tradition as well as to provide vintage fruit". He markets his products as 'Herefordshire Cider' and 'Herefordshire Perry' which in 2003 were awarded Protected Geographical Indications (European status) meaning they originate from Herefordshire and "have the quality and characteristics attributable to the county."

Gregg's Pit produces about 800 gallons a year of artisanal single variety and named varietal blended perrys and ciders.

## BEER AND SPIRITS

We stock a variety of Beers, Aperitifs and Liqueurs including Grappa, Amaro, Amaretto, Limoncello, Liquore al Caffè, Maraschino, Sambuca, Cynar. These change from time to time so check out the shelves.

## WINE GLASSES

*"Riedel glasses are a wine's best friend"*

We keep a wide selection of Riedel glasses and decanters in stock. Anything in the Riedel collection can also be ordered.

## BOOKS ON WINE

Our wine book selection is worth a browse at the back of the store on the ground floor.

## WINE ETC.

Wine-related products in stock include wine stoppers, wine carriers and baskets, corkscrews, foil cutters, funnels and cellar books. To chill wine in 3 minutes we have the Maytag Handy Wine Cooler as well as Vin Chillas which can double as an ice bucket. Wine racks range from cheap and cheerful to our glorious brushed aluminium rack from Rosendahl.

## WINE EVENTS

We hold regular Wine Tastings as well as Wine/Riedel Glass matching evenings. Special offers are available at these events. To be notified of these and other events and new products, make sure that you are on our mailing list. Forms are available throughout the store or e-mail me (patriciaharrison@cecipaolo.com).

## WINES IN OUR CAFFÈ BAR

Our caffè bar wine list is relatively small, select and good value but any of the wines listed herein can be enjoyed with meals for a modest additional £4.50 per bottle over the shop price.