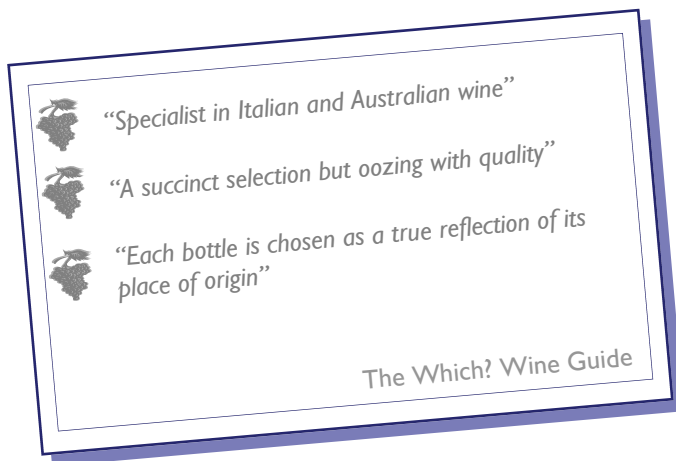




Ceci Paolo

WINE LIST

APRIL 2011



Ceci Paolo Limited

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CHIANTI, CANTINE LEONARDO	£7.99	5
PRIMITIVO DI PUGLIA, A MANO	£7.99	5
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PEÀN BOLGHERI ROSSO DOC, BATZELLA	£11.99	6
ROSSO DI MONTALCINO, CANTINA DI MONTALCINO	£12.99	6
PRIMA MANO, A MANO	£12.99	6
DOLCETTO D'ALBA, GD VAJRA	£13.99	6
CHIANTI SAN ZIO, CANTINA LEONARDO	£15.99	6
CHIANTI CLASSICO, FONTODI	£17.95	6
LANGHE NEBBIOLO, GD VAJRA	£19.99	7
'A' AMARONE, ALPHA ZETA	£19.99	7
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BRUNELLO DI MONTALCINO, CANTINA DI MONTALCINO	£27.99	7
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ITALY

	PRICE/BTL
<p>'C' CORVINA, ALPHA ZETA, 2009</p> <p>Winemaker Matt Thomson provides a super example of innovative winemaking turning the potential inherent in Veronese viticulture into a reality. 2009 was an excellent vintage 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. Abv 12.5%</p>	<p>£6.99</p> <p><i>Stelvin</i></p>
<p>'V' VALPOLICELLA, ALPHA ZETA, 2008/2009</p> <p>Wonderfully vibrant and damsony fruit that gives way to a fleshy, rounded character that is impossible to find in other Valpolicellas at this price. Abv 12.5%</p>	<p>£7.99</p> <p><i>Stelvin</i></p>
<p>SANGIOVESE, POGGIO DEL SASSO, CANTINA DI MONTALCINO, 2008</p> <p>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. Abv 13%</p>	<p>£7.99</p> <p><i>Stelvin</i></p>
<p>CHIANTI, CANTINE LEONARDO, 2007</p> <p>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 Classicos 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. Abv 12.5%</p>	<p>£7.99</p> <p>HALF BTL £4.99</p>
<p>PRIMITIVO DI PUGLIA, A MANO, 2008</p> <p>Mark Shannon is the Californian winemaker who fell in love with Puglia after a short consultancy in the region. He and his partner, Elvezia Sbalchiero, decided to create their own label</p> <p><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></p> <p>By paying high prices for the best grapes from these 70 to 100 year old vines and focussing solely on quality and a modern style, they are now getting access to some of Salento's best grapes and have revolutionised the style and quality of Primitivo, making it one of Italy's most talked about grape varieties. Abv 13.5%</p>	<p>£7.99</p> <p><i>Stelvin</i></p>
<p>NEGROAMARO DI PUGLIA, A MANO, 2008</p> <p>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. Abv 13.5%</p>	<p>£7.99</p> <p><i>Stelvin</i></p>
<p>VALPOLICELLA, ALLEGRINI, 2008</p> <p>With the 2007 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%</p> <p><i>"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."</i></p>	<p>£9.99</p> <p><i>Stelvin</i></p>

250 Best Wines Wine Buying Guide 2008. Oz Clarke.

ITALY

PRICE/BTL

'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.

£9.99

Abv 13.5%. Winner of Silver Medals at both the International Wine Challenge and Decanter World Wine Awards in 2009.

SHERAZADE IGT SICILIA, DONNAFUGATA, 2009

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. Perfect for drinking young and even slightly chilled. **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

CHIANTI SAN ZIO, CANTINA LEONARDO, 2003

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. Abv 13%**

£15.99

CHIANTI CLASSICO, FONTODI, 2006/2007

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. **Abv 14% The 2007 vintage won a Gold Medal in the 2010 Sommeliers Wine Awards as well as a Silver Medal in the 2010 Decanter Wine Awards.**

2007
£17.952006/2007
HALF BTL
£9.99

ITALY

PRICE/BTL

LANGHE NEBBIOLO, GD VAJRA, 2008

Nebbiolo is Piemonte's supreme grape variety and the source of some of Italy's finest wines. Its perfume, complexity and austerity make it a great food wine. The 2008 Nebbiolo has a lovely floral perfume on the nose, with spring flower aromas that are both delicate and intense and underpinned by red fruit and mineral notes. On the palate, it has the characteristic tannins of Nebbiolo but a ripe, rich dark fruit character balances the tannin, giving the wine immediate appeal. This Nebbiolo from this top Barolo producer is a tremendous wine and great value and a good introduction to this Pinot-like grape. Technically this is Barolo without the barrel ageing. **Abv 13.5%**

£19.99

'A' AMARONE, ALPHA ZETA, 2000

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. **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.**

£19.99

TÂM BOLGHERI ROSSO SUPERIORE DOC, BATZELLA, 2005

TÂM is the Batzella's top wine. The bottle reflects not only Khahn Nguyen's Vietnamese origins with the distinctive ideogram of TÂM (*heart, passion*) 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 varieties 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 can be laid down & drunk between now and 2013. **Abv 13.5%**

£19.99

BRUNELLO DI MONTALCINO, CANTINA DI MONTALCINO, 2002/2003

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 (now sold out) 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. **Abv 13%**

£27.99

2003
HALF BTL
£15.99**AMARONE CLASSICO, ALLEGRINI, 2000/2001/2004**

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. Abv 15%**

2000
£36.95half btl
(2001/2004)

£26.49

BAROLO BRICCO DELLE VIOLE, GD VAJRA, 2003

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. **Abv 14.5%**

£42.99

AUSTRALIA

PRICE/BTL

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 SHIRAZ, SHAW & SMITH, 2008

The wine is spicy yet ripe, with superb elegance and balance; a thoroughly modern Aussie Shiraz. **The 2008 won a Silver Medal at the 2010 International Wine Challenge.** This vintage which is closed with stelvin is similar to the highly regarded 2006 vintage but with greater concentration and palate weight. **Abv 14%**

£19.99
(STELVIN)

"These guys haven't put a foot wrong with Shiraz: this is yet another brilliant wine. Spicy, earthy, dark-fruit aromas translate to a deep, fleshy long and elegant palate, which concludes with ample fine-grained tannins that caress the tongue. Very stylish."

Huon Hooke, Gourmet Traveller Wine, Feb 2011

ADELAIDE HILLS PINOT NOIR, SHAW & SMITH, 2008

New 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 while we've got it. **Abv 13.5%**

£21.99

Stelvin

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, 2008

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

£11.99

Stelvin

CENTRAL OTAGO PINOT NOIR, WILD EARTH, 2008

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 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 and great length of flavour on the palate. **Abv: 2007 14.5%; 2008 14%**

£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

PINOT NOIR, GREYWACKE, 2009

Released in February 2011, this is the first vintage of Pinot Noir from newcomer, Greywacke. Reminiscent of tree-ripened black cherries and homemade plum jam, ripe fruit aromas intermingle with a sweet-scented floral perfume. The palate blends blackberries and cherry with hints of smoky vanillin oak—seasoned with a sprinkle of dried oregano and cinnamon. This is a deliciously fragrant, finely structured wine with intense varietal expression. **Abv 14%**

NEW
£29.99

Stelvin

ITALY

	PRICE/BTL
<p>'S' SOAVE, ALPHA ZETA , 2008/2009</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. Abv 12.5%</p>	<p>£5.99</p> <p><i>Stelvin</i></p>
<p>'G' GARGANEGA, ALPHA ZETA, 2009</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! The wine is clear, pale straw in colour with fresh, delicate perfumes of stoned fruit, honey suckle and apple blossom. On the palate, it is fresh but with surprising depth and a lovely peachy character. A lively, lemon-zesty finish offsets the ripe fruit on the palate. This is a really attractive, quaffable wine that will appeal to those looking for something new from Italy. Abv 12.5%</p>	<p>£6.99</p> <p><i>Stelvin</i></p>
<p>'P' PINOT GRIGIO, ALPHA ZETA, 2008/2010</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. Abv 12.5%</p>	<p>£7.99</p> <p><i>Stelvin</i></p>
<p>BIANCO FIANO/GRECO, A MANO, 2008/2009</p> <p><i>"Deliciously fruity and aromatic, with pineapple and tropical notes and a savoury green note adding complexity. Dry. Great value, great taste".</i></p> <p style="text-align: right;">Restaurant, Peter McCombie, March 2009</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. Abv 12.5%</p>	<p>£7.99</p> <p><i>Stelvin</i></p>
<p>TREBBIANO TOSCANA, CANTINE LEONARDO, 2008</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. Abv 12.5%</p>	<p>£7.99</p> <p><i>Stelvin</i></p>
<p>VERMENTINO DI SARDEGNA CRABALIS, PALA, 2007</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. Abv 13%</p>	<p>£8.95</p>
<p>POLENA IGT SICILIA, DONNAFUGATA, 2008</p> <p>The unoaked Polena is a blend of equal parts of the local Sicilian grape, Cataratto, and the Rhône stalwart, Viognier and according to Hamish Anderson, this <i>"combination is a hedonistic delight"</i>. 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. This is a food wine, ideal with shellfish, particularly with dishes with spicy overtones. Abv 13%</p>	<p>£9.99</p>
<p>SOAVE, PIEROPAN, 2008</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>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. After almost 80 years of bottling Soave Classico, Nino Pieropan reluctantly abandoned the Classico appellation from 2008, believing it was time to move to a stelvin closure to protect the aromatic characters of his wine. Abv 12%</p>	<p>HALF BTL : £6.99</p> <p><i>Stelvin</i></p>
<p>GAVI DI GAVI 'VIGNETI LUGARARA', LA GIUSTINIANA, 2008</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. Abv 12%</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. It is dry and fresh, with good balance between fruit and a fresh zippy acidity. **Abv 14%**

£14.99

PINOT GRIGIO 'RAMATO', SPECOGNA, 2009

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%**

£17.99

AUSTRALIA

UNOAKED CHARDONNAY, OMRAH, 2009

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%**

£9.99

Stelvin

CHARDONNAY, PLANTAGENET GREAT SOUTHERN, 2004

Plantagenet's whites are exemplary. The Mt. Barker Chardonnay has a lovely balance of fruit and oak. Peach, cashew and subtle toasty oak characters tantalise the palate. An alluring creamy texture, fine and delicate structure, that results in a long, clean finish. **Abv 14.5%**

£10.95

SAUVIGNON BLANC, SHAW & SMITH ADELAIDE HILLS, 2009

"Beautiful aromatic nose. Lemon, apricot and peach—terrific crystalline fruit. Fine peach flavour and great intensity, with citrus freshness and no greenness. Long and zesty.."

£11.99

18 points, www.jancisrobinson.com, Julia Harding MW, 15 Jul 09

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

RIESLING, PLANTAGENET GREAT SOUTHERN, 2009

Pale lemon in colour with great delicacy and restraint on the nose with notes of slate and lemon zest. The palate is fine yet supple, and tightly structures with good acidity. Long, lingering citrus flavours at present that should evolve into toasty lemon butter with age. **Abv 11.5%**

NEW

"Winemaker John Durham makes a lovely Riesling, and this is a fine, soft, delicate style with a touch of sweetness which leavens the potential austerity of young, cool-climate Riesling. It's intense, fruity and fine, and has a great future."

£12.99

Huon Hooke, Gourmet Traveller Wine Feb 2011

Stelvin

"The WA Riesling revival is in full swing this year and Plantagenet, a newcomer to The 100, is perhaps, on one level, a square peg in a round hole. (However that is our problem, not the wine's!) Taste it again and appreciate the angular, cool, mineral-driven nature of this wine and see just how appealing it could be to the greater public. The responsibility might fall to producers like this to introduce Riesling to its true, new audience rather than relying on the more famous Clare and Eden Valleys."

Matthew Jukes 100 Best Australian Wines 2009

WATERVALE RIESLING, MOUNT HORROCKS, 2006/07

This Riesling is fine and delicate yet with amazing persistence & length. The dry-grown Watervale vineyard gives Stephanie Toole some wonderful fruit, and her sure sense of style comes through in the finished wine. **Abv 13%**

£13.49

Stelvin

'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

NEW ZEALAND

	PRICE/BTL
<p>MARLBOROUGH DRY RIESLING, KIM CRAWFORD, 2007</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. Abv 13%</p>	<p>£10.99</p> <p><i>Stelvin</i></p>
<p>MARLBOROUGH SAUVIGNON BLANC, KIM CRAWFORD, 2009/2010</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. This vintage won a Gold Medal at the 2010 Decanter World Wine Awards and a Silver at the International Wine Challenge. Abv 13%</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 2010</p> <p>£6.49</p> <p><i>Stelvin</i></p>
<p>CENTRAL OTAGO RIESLING, WILD EARTH, 2008</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. Abv 12.5%</p>	<p>£12.99</p> <p><i>Stelvin</i></p>
<p>MARLBOROUGH 'SPITFIRE SP' SAUVIGNON BLANC, KIM CRAWFORD, 2008</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. This vintage won a Silver Medal at the 2010 International Wine Challenge. Only small quantities are available. Abv 13%</p>	<p>£13.49</p> <p><i>Stelvin</i></p>
<p>MARLBOROUGH SAUVIGNON BLANC, GREYWACKE, 2010</p> <p>This is one of the most exciting wines we've ever had (and we've had quite a few!). It is the 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. Abv 13.5%</p>	<p>£14.99</p> <p><i>Stelvin</i></p>
<p>WILD SAUVIGNON, GREYWACKE, 2009</p> <p>Just released is the eagerly awaited 'wild' sauvignon from Kevin Judd, so called because this is a sauvignon blanc that is transformed by naturally occurring fermentations. The release of this 'wild child' sauvignon takes the excitement for Greywacke to another level. The bouquet has the lushness of a lemon crème brûlé, with sweet vanillin notes infused with thyme and toasted sesame. The palate is generous and crammed with savoury complexity. Rich and creamy with a lingering chalky texture, this is a sauvignon blanc of considerable depth and opulence. Abv 13.5%</p> <p><i>"Rewardingly complex...the most exciting New Zealand Sauvignon I've yet encountered."</i></p> <p style="text-align: right;">Fiona Beckett The Guardian, Feb 2011</p> <p><i>"Sourced from eight different sites in the central Wairau and southern valleys, this is Judd's very successful attempt at a barrel- and wild yeast-fermented style. It's not completely dry, but you don't notice the sugar. Savoury, mealy and almost Graves-like, this is the pick of Judd's "dry" whites."</i></p> <p style="text-align: right;">Tim Atkin, 94 points, 15 Jan 2011</p>	<p>NEW</p> <p>£22.99</p> <p><i>Stelvin</i></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>'R' ROSATO VERONESE, ALPHA ZETA, 2009 A relative newcomer to the Alpha Zeta range is a delicious Rosato made from juices drained from the skins of the Valpolicella before fermentation. Skin contact for 18 hours yields good colour and flavour, while fermentation at a relatively low temperature helps to retain this. The result is a lovely light cherry pink wine with a fresh perfume of cherry blossoms and wild strawberries. Lively and fresh on the palate with a juicy cherry jam fruit character and a lifted fragrant finish. A rosato of impressive gulpability. Abv 12%</p>	<p>£5.99 <i>Stelvin</i></p>
<p>ROSATO, A MANO, 2009 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 Primitivo, is bright pink with lovely strawberry and rose petal notes. It is a full-bodied rosé with all the flavour of a red wine combined with the delicacy and freshness usually found in white wines. Abv 12.5%</p>	<p>£7.99 <i>Stelvin</i></p>
<p>VIN RUSPO, CAPEZZANA, 2008 'Ruspo' means 'Stolen': This wine is made from the free run juice racked off or 'stolen' from the Capezzana Carmignano. 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. Abv 13%</p>	<p>£10.95 <i>Stelvin</i></p>

AUSTRALIA

<p>ROSE OF VIRGINIA, CHARLES MELTON, BAROSSA VALLEY, 2008 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. Abv 13%</p> <p style="text-align: right;"><i>Stelvin</i></p> <p><i>"A full-bodied, bone-dry, clean-as-a-whistle, spankingly fresh rosé. Assembled mainly from Grenache for colour and structure..."</i></p>	<p>£14.99</p>
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The Juice 2007. Matt Skinner

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)

£9.50

The 'Frizzante' is closed with a crown, like a beer bottle. It is soft, scented and grapey. **Abv 11%**

PROSECCO DOC CONEGLIANO E VALDOBBIADENE, MIONETTO (SPAGO)

£12.50

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%**

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%**

£13.95

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 alfresco/aperitif drinking. **Abv 11%**

£13.99

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)".

£18.95

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%**PINK SPARKLERS****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.

£12.95

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

<i>"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."</i>	£12.99
	37.5cl
Jane MacQuitty, The Times	£7.99

What more need we say? Now it's also available in a 37.5cl bottle.

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. Now it's also available in a 37.5cl bottle.	£14.99
	37.5cl:
	£9.99

AUSTRALIA

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
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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
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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, minerally 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. Gold Medal in the 2010 International Wine Challenge. Abv 11.5%	£29.99
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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 19th century. **Abv 18%**

£11.99
75cl

VIN SANTO, LA PIEVE

Vin santo, literally 'sacred wine,' is enjoyed nowadays as a sophisticated dessert wine, typically with cantuccini almond biscuits. Following the strict regulations of the Consorzio Chianti D.O.P., this superior vin santo is aged for a minimum of five years in chestnut wood barrels. Made from 75% malvasia (giving bouquet and aroma) and 25% trebbiane toscano (giving essential body and structure), the fruit is allowed to mature on the vine until late September, then hung from the airy rafters of La Pieve estate's main hunting lodge, until the February snows. For every 100kg of grapes harvested, 70 litres of juice is left after pressing and ultimately 30 litres of this precious vin santo is finally bottled. La Pieve produce about 2000 bottles a year. This vin santo has a very enjoyable complexity and leaves the palate clean. **Abv 15.5%**

£17.75
50cl

VIN SANTO TEGRINO 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

BEN RYÉ PASSITO DI PANTELLERIA, DONNAFUGATA, 2008

Expensive it may be but, when on a recent trip to Sicily, even people who claimed not to like sweet wines asked for more of this luscious wine, I knew I could no longer resist the urge to stock it.

£34.99
37.5cl

A modern take on the classic Moscato Paassito, the name Ben Ryé derives from the Arabic 'Son of the Wind', after the wind that sweeps around the island. Made from Zibibbo grapes, the wine is bright gold in colour with perfumes of dried peaches, ripe apricots and savoury, salty notes. On the palate it is sweet and luscious, with rich powerful flavours of peach and stoned fruit with a fresh finish. **Abv 14%**

AUSTRALIA

CORDON CUT RIESLING, MOUNT HORROCKS, 2006

"Cordon Cut is a must-have wine on any wine list or in any cellar."

The Matthew Jukes 100 Best Australian Wines 2010

£14.99
37.5cl

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%**

NEW ZEALAND

LATE HARVEST GEWURZTRAMINER, GREYWACKE, 2009

This is an exotically scented sweet wine with aromas of very ripe mandarin, quince and fresh lycee intermingled with the scent of damask rose and hints of cinnamon. The palate is silky and voluptuous—a luscious sweet wine with elegant structure and a clean lingering finish. **Abv 12%**

NEW

"Elegantly lychee and rose petal scented wine, with hints of honey and orange rind. It's not overly sweet-it has a restraint and reserve typical of all Judd's wines in this range. Lightness of touch so that its 90 g/l of residual sugar seems deft and lifted on the palate."

£22.99
37.5cl

Peter Richards, 21 January 2011

AVAILABLE FROM MAY 2011

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

ALLEGRINI, 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.

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 Auboise, 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 Aperol, Amaro, Amaretto, Cynar, Frangelico, Galliano, Grappa, Limoncello, Liquore al Caffè, Maraschino, Sambuca and Strega, 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 and online. 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 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).