THE WINE SOCIETY 1874

Summer savings
WINE-RACK READY BARGAINS TO ENJOY NOW!

South America
WHAT CHILE, ARGENTINA & URUGUAY DO BEST

Rosé de Provence
A PORTRAIT OF PINK PERFECTION

1874



Flavours of summer

Delight your senses with mouthwatering wines, sumptuous recipes and our buyers' travel tales

ISSUE 3
SUMMER 2021

Welcome

to the summer 2021 issue of *1874* magazine

It gives us great pleasure to bring you the third issue of *1874* – an edition bursting with all the joyful flavours of summer. Delicious wines for all occasions, tempting recipes and tales from our buyers' travels; all designed to transport you to foreign lands while making the very most of the season at home.

Our buyers invite you to take a virtual vinous trip with them. We get to just about every corner of the wine-producing world, with a bit of island hopping with *Freddy Bulmer* thrown in for good measure. You'll not find a better guide to South America than our buyer *Toby Morrhall*, who has been travelling there for more than 20 years. *Marcel Orford-Williams* takes us to Germany and delights in showing us his pick of the sunny 2019 vintage, while *Tim Sykes* explains why buying Bordeaux to lay down is a personal as well as professional pleasure.

And let's not forget our own back yards – in fact, let's celebrate them. Take your summer eating and drinking outside and make the most of the season with fire cook and fellow member *Genevieve Taylor's* sumptuous barbecue recipes, *Sam Goldsmith's* tasty tomato galette and an incredible upside-down cake from *Rosie Birkett*... then, when we can, why not visit one of our own Great British vineyards? In the meantime, pour yourself a glass of something nice, head outside if the sun shines and enjoy drinking in our *Flavours of Summer.*



Joanna Goodman
EDITOR



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Buyer *Freddy Bulmer* encourages us to explore the magical allure of island wines, from the Azores to Tasmania in the cool Southern Ocean, by way of the Mediterranean.

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Rosé de Provence

Côtes de Provence rosé is the epitome of the perfect pink but is so much more than just a style icon. Buyer *Marcel Orford-Williams* tells us why and introduces a brand new Exhibition wine to prove his point.

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Make sure your wine rack is summer-ready for barbecues, picnics and simple suppers on the patio and enjoy some super supplier-supported savings too.

WINE INFORMATION KEY

S Screwcap
P Synthetic closure
† New vintage
1-9 Bone dry to intensely sweet

SocietyNEWS

Joanna Goodman



In the month of our AGM and following your feedback, we have given over much of the news in this issue to CEO Steve Finlan.

The spring issue of ***1874***, with Andrew Jefford's article on climate change and its impact on the wine industry prompted some interesting debate. It also revealed a real desire from members to be kept informed about the work we are doing around sustainability, so we asked Steve to tell us about some of the work currently underway and how we'll build on this. You can read about our extraordinary year in the Annual Review (visit thewinesociety.com/annual) and find out more about future plans at our AGM.



Building a fair & sustainable future for your Society

Steve Finlan

By its very nature, The Wine Society has always been actively concerned with all aspects of Corporate Social Responsibility (CSR), even before the term was coined.

We were on target to develop a clear and communicable strategy in March 2020, just as we locked down and it was September before we were able to revisit it. We are now in the process of approving a full plan with the Committee, which we will share with members over the next couple of months.

The first stage included research amongst members (as reported in the spring issue of *1874*). You told us that we should focus on labour standards amongst growers and suppliers, sustainable agriculture, minimising our carbon footprint and looking after the health, safety and well-being of our employees. These are concerns which are entirely compatible with those of a mutual organisation like ours.

Getting our house in order

As with all older properties, our site at Stevenage is always going to require essential maintenance and upgrading. Energy efficiency and effective insulation are constantly under review, especially as temperature control is essential to our operation. Over the next few years we aim to produce 40-50% of our energy needs from solar panels on our warehouse roofs and on the vacant site earmarked for Warehouse 6. Warehouse 5, which we plan to build this August, will have solid green credentials too. Boilers that power the site are due to be replaced with more efficient alternatives and all our lighting is now LED, resulting in significant cost savings.

Starting with our own wine ranges, we are introducing lighter bottles, saving in the region of 100g of CO_2 per bottle and we already ship a number of wines in bulk for the cost and environmental benefits this offers.



We aim to produce around half our energy needs from solar panels over the next few years

AGM
Change of date

This year's virtual AGM will now be held on Monday 14th June.

For more information, visit thewinesociety.com/AGM

Our future plans

Once we have worked through the details, we will be in a position to share more with you. In the meantime, we have identified some key principles which will help frame our plans, based around the following three core areas:

1. Informing member choices & promoting community

We aim to provide more information on how a wine is made to help members to make decisions based on what is important to them. For example, starting with our own ranges, we'll introduce a way of indicating a wine's environmental impact so you'll know what's in your glass and how it got there.

2. Caring for people

We will ensure that we foster an environment of care, fairness and respect with real diversity and inclusion, endeavouring to include a wider range of voices and perspectives across everything we do. We will continue to focus on our staff's health and wellbeing, as well as that of our suppliers and our winemakers, insisting upon high labour standards and working conditions throughout the supply chain.

3. Treading lightly

We will support winemakers committed to managing the environmental impacts of production, focusing on water, soil, energy and waste. We will continue with putting our own house in order with a clear net zero target and comprehensive plans to increase energy efficiency in our supply and delivery operations. We will invest in zero waste and circular packaging solutions for both glass and cardboard.

We are fortunate in that the depth and nature of our relationships with our wine suppliers will enable us to have open and honest conversations from ethical sourcing to sustainable production.

Irrespective of views on the urgency of combatting climate change, the measures we are taking make sound business sense and will enhance member experience. We see our approach as being relentless and our responsibility is to ensure that members of the future enjoy the same quality and value in our wines that they have always represented.



Alberto Coffele and one of his beloved horses: his estate was the first in Soave Classico to achieve organic status, the result of a 20-year commitment to transform

English wine week 19TH – 27TH JUNE 2021

Rather appropriately, #WineGB have moved the week-long celebration of English and Welsh wines to coincide with the summer solstice this year. 2020 is being talked about as the best vintage in living memory for still wines in particular and we'll be joining in the celebrations of our homegrown wines with a special offer due to go out during the week, including our first red wine. And if you've never been to a vineyard before, this might be the year to pay our English and Welsh winemakers a visit. Many have fantastic cellar-door facilities and most are situated in beautiful parts of the country. *Matthew Horsley* our English wine buyer tells us about three to start you off on page 29 and you can find out about more online at **thewinesociety.com/UKvineyards**



EXPLORE

Cococciola Colline Pescaresi IGP



© Donatella Mancini

Chiara Ciavolich

Just when you think you have a handle on Italy's grape varieties, even the weirder ones, along comes one you've never heard of. It's a country that never ceases to surprise us and that's why we love it!

Italy buyer *Sarah Knowles MW* couldn't resist snapping up this new wine for members. It's perfect for summer drinking and a great antidote for lovers of sauvignon blanc who want to try something a little different. And different it certainly is. Little is known about cococciola or its strange-sounding name, but we do know that it is found only in Abruzzo and northern Puglia on Italy's east coast. Our wine comes from the former, and the hilly vineyards around the town of Pescara.

The grape's obscurity is partly explained by the fact that it has traditionally been used in blends, usually with the ubiquitous, and sometimes rather neutral trebbiano and hasn't hitherto had star billing in its own right. Easy to grow, it's a variety prone to over yielding if not kept in check, but it's not short on character. Blessed with bracing acidity, it also has backbone, a streak of salinity and almost herbal piquancy. A wine of some structure, then, just perfect for the local sheep's milk cheeses, fish stews and lamb skewers. Perhaps, this was a wine the locals wanted to keep for themselves?

The mystique of the grape is only part of the story. The label tells an equally compelling and topical tale, celebrating the role of women in wine, all too often an unacknowledged one until our more enlightened times. The two women honoured here by current owner, Chiara Ciavolich are her grandmother Giuliana and her great-great grandmother Donna Ernestina Vicini, who brought the original vineyards to the family. Women having no property rights in those days, her dowry duly passed down the male line, effectively writing her out of the family's wine history. Chiara's inheritance from Giuliana came with one important condition: that the wine produced from those vines should bear the name of Vicini.

What does it taste like?

When Sarah bought this wine what she said she liked about it was its, 'distinctive, typically Italian bitter citrus-peel tang.' With notes redolent of blood orange and apricot and a dry, fresh, crisp palate, this is an aromatic beauty we think will appeal to those who enjoy muscat as well as sauvignon blanc.

How to enjoy it

Italians are past masters in the art of making wines that effortlessly match food and this one is no exception. Start with a chilled glass as an aperitif and follow it up with tapas, a full-on picnic or even the tomato galette on page 16 – this piquant grape will easily stand up, where many wouldn't, to our often sun-starved British pomodori!

Enjoy a bottle of **Cococciola Colline Pescaresi Giuliana Vicini 2020 (Ref IT31601A1),** 12.5% alc, at the special introductory bottle price of £6.95 instead of £7.95. Only one bottle per member at this *explore* price.

Farewell Tom!

TOM WAIN, OUR LONGEST-SERVING MEMBER OF STAFF RETIRES

by Sebastian Payne MW

Tom started at The Wine Society aged 16, straight from school, in 1973, the same year that I did. Since then he has seen and weathered huge changes in the organisation. Working alongside him in the buying department for more years than either of us cares to remember, I have seen him earn everybody's respect and affection. He began as a '9-to-5' man when jobs were strictly compartmentalised, but always took pride in seeing his part was properly done.

Always good with numbers, Tom liked things done right – a virtue in a stock controller. When computers came along, he was a stickler for maintaining handwritten entries in an old ledger. It's to Tom we turned to find out how long we've worked with a particular producer. Though he may have tried to hide it, Tom has always been kind and considerate, surreptitiously helping out, even sneaking into the office at the weekend at en primeur time to get work done (when nobody would notice!).

Tom probably prefers lager to wine (Champagne excepted), and, as a natural sportsman (he thrashed me on the squash court in the days of leisurely lunch hours) sport of all kinds is, I think, his first love. As a loyal supporter of Stevenage FC, that requires tolerance and patience. But The Wine Society is in his DNA and all of us who have worked with him could not have wanted a better colleague when the going gets tough.

Many thanks, Tom old mate for putting up with the rest of us and making sure our members' wines were always in the right place at the right time.

Tom, reminded of our old bottling line on a visit to Scotland in 2019 and with an equally youthful Shaun Kiernan (Fine Wine Manager) and former colleague, now Port expert, Richard Mayson in the 1980s.





LAST WORD

Blind tasting

Here is an old wine trade story told to me by someone who was recognised to have a good palate. When asked if he had ever mistaken claret for Burgundy, he replied 'not since lunchtime'. Days of leisurely, companionable lunches, when gossip was shared and intelligence garnered seem a distant memory.

Three separate blind tastings form a major hurdle to be overcome in the Master of Wine exam. Years ago, when I survived this ordeal, it was enough to guess the origin and quality of the wines, and there were fewer origins to choose from because the wine world was more limited. Candidates are required to be more analytical now about how wines are made and less precise about origin.

For the extensive internal tastings in which we choose The Society's Wine Champions (we'll reveal them next month), we taste blind but group bottles into broad categories and price brackets to reflect the way most people would make buying decisions. What matters is to select wines that stand out as being particularly delicious and attractive at the moment.

Nevertheless, I am still tempted to guess what they are. Sometimes I am lucky, but this year I have identified a lovely South African syrah as Côte-Rôtie and have described a 2009 Faugères as textbook Rioja. There is nothing like blind tasting for cutting one down to size, reviewing prejudices and for making discoveries.



Sebastian Payne
MASTER OF WINE

WHAT South America DOES BEST

Set sail for South America with Toby Morrhall, our buyer for the region for more than 20 years, and discover what makes Chile, Argentina and Uruguay, and their wines, so different, so special and so worth exploring.



Toby Morrhall

With such variety to be found across three great wine-producing nations, making a shortlist such as this is hard! My one plea? Don't pigeonhole the region as a source of cheap wine – it might have begun that way, but now these wines hold their own with all comers and across all price points. I'd recommend a visit, if you can (when we can). Many bodegas not only offer excellent tours but many now have fantastic restaurants too.

Chile – *A country that never ceases to surprise and delight*

3,000 miles long, Chile has a wide range of climates and can grow every grape variety well, so it's no surprise that this country is most represented in this line-up. And a visit to Chile is a pleasure too. You can see the driest desert in the world, the Atacama, and gaze at the stars in the cloudless skies, ski in the Andes and see calving glaciers in the south.

When it comes to wine, its reputation started with cabernet sauvignon, and planted in the Maipo's alluvial, gravelly terraces it makes wines of elegant, firm fruit with cedary aromas ideal with food – not your typical southern hemisphere fruit bombs. Terrunyo is a great example and Concha y Toro is a great place to visit too, set in a wonderful park of beautiful trees and with an excellent restaurant. Carmenère has been rediscovered – Koyle's is in the middle of the flavour spectrum, ripe yet not jammy.

The coastal vineyards cooled by the 13°C Pacific Ocean are ideal for sauvignon blanc, pinot noir and chardonnay, perfect for drinking on a warm summer evening. Most of the coast has granite soils, but Limarí has limestone which contributes a crystalline beauty to the chardonnay and sauvignon blanc. Watching these areas develop has been a real highlight of my visits to Chile. Rhône varieties are starting to appear now too – whites from viognier, roussanne and marsanne are impressive. Koyle are making excellent grenache, mourvèdre, carignan and syrah.



Chile's refreshing whites

The Society's Chilean Limarí Chardonnay 2020

Crisp and refreshing, this tank-matured wine is enriched with some lees stirring without masking its bright fruit. 13.5%

Ref CE11401 2

£7.25 bottle | £87 dozen

Undurraga Cauquenes Estate Maule Viognier-Roussanne-Marsanne 2020

Viognier supplies peachy perfume and caressing texture while the roussanne and marsanne provide structure, lift and extra aromatic complexity. 14%

Ref CE11511 2 S †

£7.75 bottle | £93 dozen

Undurraga Finca Las Lomas Leyda Sauvignon Blanc 2020



The cool Leyda region produces zesty sauvignon blanc which is bright and vibrant. 13%

Ref CE11371 2 S

£7.75 bottle | £93 dozen

Matetic Corralillo San Antonio Gewürztraminer 2019

A concentrated yet fine-flavoured wine, the result of low yields and a cool climate. With an intense rose-petal perfume, this is dry and refreshing. 13.5%

Ref CE11481 2 S †

£9.25 bottle | £111 dozen



Casablanca was Chile's first cool-climate region, ideal for fresh whites and pinot noir

Chile's signature reds

The Society's Chilean Cabernet Sauvignon, Maipo 2019



Attractive, blackcurrant-scented Chilean cabernet sauvignon, matured in barrel to round out the tannins and develop aroma. 14%

Ref CE11311

£7.50 bottle | £90 dozen

The Society's Chilean Pinot Noir, Leyda 2020



Cooled by its proximity to the chilly Pacific Ocean, Leyda produces lovely black-cherry scented pinot noir with a fresh and bright palate. 13.5%

Ref CE11391 S

£7.95 bottle | £95 dozen

Koyle Los Lingues Single Vineyard Alto Colchagua Reserva Carmenère 2019

Made from organically grown grapes, this is ripe yet fresh and spicy-tasting with hints of black pepper, cedar and cloves. 14%

Ref CE11441

£8.25 bottle | £99 dozen

Chile's fine whites

Altamana Grande Reserve Itata Semillon 2020

Bright, fresh and floral semillon, with a hint of oak, from cool 100-year-old vineyards near Coelemu in Itata. Fermented in concrete tanks, then matured in three-year-old barrels of 225 and 600 litres for six months. Drink now to 2025. 13.5%

Ref CE11571 2

£10.95 bottle | £131 dozen

Tabalí Barranco Río Hurtado Limarí Viognier 2018

Enticingly ripe apricotty nose and full yet fresh-tasting palate, this comes from a 1,600m high vineyard in the eastern side of the Limarí Valley, where the Andes mountains begin to climb. Drink this year and next. 13.5%

Ref CE10831 2

£14.50 bottle | £174 dozen

Talinay Limarí Coastal Limestone Vineyard Chardonnay 2020

Just 12km inland, Talinay is one of Chile's coolest vineyards, planted on a limestone terrace, unique in Chile. These soils give a pure, crystalline, linear character which, combined with the cool climate, makes for a taut and fresh wine. Drink now to 2026. 13%

Ref CE11541 2 †

£14.50 bottle | £174 dozen

Chile's fine reds

Koyle Cerro Basalto Garnatxa 2018



A seductive and opulent garnacha made from low yields on poor basalt soils giving impressive concentration. A generous, powerful wine with aromas of orange peel and rose petals. Drink now to 2027. 14.5%

Ref CE11091

£14.95 bottle | £179 dozen

Koyle Cerro Basalto Alto Colchagua 2018

Mourvèdre provides tobacco and leather characters, garnacha brings a rose-petal like aroma with notes of orange peel; carignan contributes freshness, structure and length, and a splash of syrah adds a little spice. Matured a year in barrel, then six months in foudres. Drink now to 2029. 14.5%

Ref CE11201

£17.50 bottle | £210 dozen

Concha y Toro Terrunyo Maipo Cabernet Sauvignon 2018



Grown on terraced vineyards on the banks of Chile's River Maipo at Pirque, this has a lovely blackcurranty palate with aromas of cigar box and pencil shavings. Drink now to 2030. 14.5%

Ref CE11121 †

£22 bottle | £264 dozen

Argentina – *Mendoza, mountains & malbec*

Most of these wines come from Mendoza, Argentina's principal wine region, a semi-desert but for the meltwater from the nearby Andes which reach over 6,000m, forming an impressive backdrop. It has a Mediterranean climate, and mix of Spanish and Italian immigrants and a sophisticated culture offering excellent food and accommodation. The meat and the *asados*, or barbecues, are as good as their reputation. The Argentine way with meat is long, slow cooking with steaks golden on the outside and *jugoso* (juicy) in the middle. They grill peppers, tomatoes, onions and aubergines beautifully too.

Malbec thrives in the warm, dry climate and different strains compared to those in Europe offer succulent wines with sweet tannins. It blends very well too. Try the Weinert and Brioso. Torrontés, Argentina's signature white grape, is delicious when made by Susana Balbo who turns down the grapiness and dials up the drinkability.


Susana Balbo

Argentina's signature white

Faldeos Nevados Torrontés 2020



Made by Susana Balbo in a deliberately less perfumed style than others, and all the more drinkable, we believe. The grapy aromas of torrontés are there but mingled with peach and melon. 13.5%

Ref AR4411 2 S †

£8.50 bottle | £102 dozen

Argentina's fine reds

Susana Balbo Brioso Agrelo, Mendoza 2018

Fine aromas of cedar and blackcurrant and a ripe, yet structured palate of considerable complexity from 43% cabernet sauvignon, 26% malbec, 17% cabernet franc and 14% petit verdot. Drink from 2022 to 2034. 14.5%

Ref AR4371 †

£22 bottle | £264 dozen

...and soft, seductive reds

The Society's Argentine Malbec 2020

2020 was a warm year producing a full and soft malbec. 8% cabernet sauvignon lends some backbone. Ideal with a barbecued steak. 14%

Ref AR4361 S

£7.95 bottle | £95 dozen

Zaha Toko Vineyard Paraje Altamira Malbec 2018

Ripe yet fresh wine with a caressing, silky palate. Co-fermented with cabernet franc and petit verdot for added complexity. Drink now to 2028. 14%

Ref AR4391

£25 bottle | £300 dozen

Weinert Carrascal Assemblaje Especial Mendoza NV

A blend of 11 vintages between 2004–2017, bottled in 2019. The blend of grapes is similar to Weinert's much-loved regular Carrascal Corte Clasico – 55% malbec, 30% cabernet sauvignon and 15% merlot – but compared to the *lieder* of the normal bottling, the different vintages combine to produce something more like a choral symphony! Drink now to 2026. 14.5%

Ref AR4031

£10.95 bottle | £131 dozen NEW





The high peaks of the Andes form a dramatic backdrop and supply essential water to Mendoza's vineyards

Uruguay – *Where tannat is tamed*

After dry Chile and the semi-desert of Argentina, Uruguay feels like home to me. Washed by the wet and warm Atlantic climate, the proximity to the sea, the plentiful clouds and gently rolling hills (nothing over 400m here) this feels like a softer country. Tannat is the principal grape and likes the wet climate. Gran Bodegón is a delicious blend of tannat and other varieties, showing the potential for fine wine here.

Familia Deicas, Gran Bodegón 2015



A mature blend, now smooth and round after 22 months in barrel. 40% tannat with 25% cabernet sauvignon, 19% merlot, 10% cabernet franc, 4% petit verdot, and 1% each of marselan and shiraz. Drink now to 2028. 13.5%

Ref UR551 †

£22 bottle | £264 dozen

MIXED CASES



TASTE OF SOUTH AMERICA CASE

Discover Toby's Chilean highlights and Argentina's signature grapes.

A 12-bottle case containing two bottles of each of the following:

RED

- The Society's Chilean Cabernet Sauvignon, Maipo 2019
- The Society's Argentine Malbec 2020
- Koyle Los Lingues Single Vineyard Alto Colchagua Reserva Carmenère 2019

WHITE

- The Society's Chilean Limarí Chardonnay 2020
- Undurraga Cauquenes Estate Maule Viognier-Roussanne-Marsanne 2020
- Faldeos Nevados Torrontés 2020

Ref MX2180 | £94

FINE WINES OF SOUTH AMERICA CASE

Six of the best from Chile, Argentina & Uruguay.

A six-bottle case containing one bottle of each of the following:

RED

- Koyle Cerro Basalto Alto Colchagua 2018
- Concha y Toro Terrunyo Maipo Cabernet Sauvignon 2018
- Susana Balbo Brioso Agrelo, Mendoza 2018
- Familia Deicas, Gran Bodegón 2015

WHITE

- Tabalí Barranco Rio Hurtado Limarí Viognier 2018
- Talinay Limarí Coastal Limestone Vineyard Chardonnay 2020

Ref MX2181 | £112

A SUMMER VOYAGE of discovery

Go off the beaten track with wine buyer Joanna Locke MW as your guide

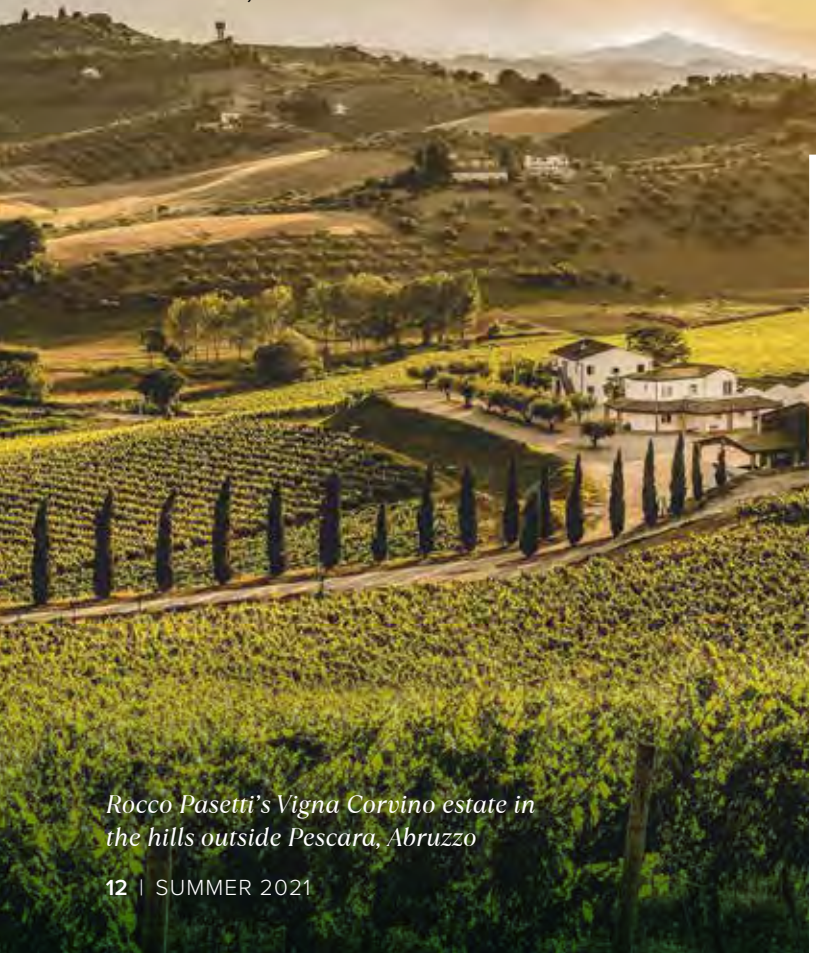


Joanna Locke
MASTER OF WINE

"Never stop wandering, never stop wondering."

This phrase may or may not ring bells but it could not be more apt a recommendation for wine lovers with a penchant for travel – real, vinous, or virtual. Every year, every vintage, has its differences, and that's in those regions or countries most familiar to us, with well-understood grapes and styles. Venture off the beaten track and you will find a whole new world of wine to explore, these days almost anywhere you go.

More time spent at home has encouraged many of us to try something new – and Society members certainly did! Never before have we seen such interest in the wines of Turkey, Greece, Austria, Jura (the list goes on). So here we have curated a crop of wines to assist you to do just that: an eclectic mix of new wines, new vintages, grapes off their beaten track, all from a road less travelled.



Rocco Pasetti's Vigna Corvino estate in the hills outside Pescara, Abruzzo



MIXED CASE

OFF THE BEATEN TRACK CASE

Satisfy your wanderlust and feed the inner travel bug with a 12-bottle case containing two bottles of each of the following:

RED

- Villa Melnik Syrah 2018
- Salvaje del Moncayo Garnacha 2018
- Blind Spot Langhorne Creek Carignan 2020

WHITE

- Viorica, Château Vartely 2020
- Passerina Abruzzo, Vigna Corvino 2020
- Mitravelas 'White on Grey' Moschofilero 2020

Ref MX2182 | £94



Off-the-beaten track white and rosé wines

MOLDOVA: Viorica, Château Vartely 2020

Lying between Ukraine and Romania, Moldova boasts unique soils and a long history of wine production. Château Vartely was founded only in 2005, in the Codru region, and positively welcomes visitors! Their light, crisp, dry white, with aromas of rose petal and orange blossom, is the perfect introduction to Moldova's own viorica grape. 13%

Ref MD221 2 S †

£6.75 bottle | £81 dozen

GREECE: Mitravelas 'White on Grey' Moschofilero 2020

The Mitravelas family has been making wine in Nemea in Greece's Peloponnese region since 1913. Moschofilero is reminiscent of muscat, fragrant and aromatic with lime zest, stone fruits and rosehips on the nose, with zingy acidity and an underlying spicy character on the palate. 12%



Ref GR2071 2 S †

£7.75 bottle | £93 dozen

ITALY: Passerina Abruzzo, Vigna Corvino 2020

Vigna Corvino is a small private estate near Pescara in the Abruzzo region of southern Italy, owned by the dynamic Rocco Pasetti, a great champion of rare local grapes like this that might otherwise disappear. Passerina delivers an expressive perfume of orange peel, fresh grapes and nectarines, here vinified dry and refreshing; typically served locally with carbonara. 12.5%

Ref IT31151 2 P †

£7.95 bottle | £95 dozen

CRETE: Vidiano, Oenops 2019

Crete has a long history of winemaking and this wine is partly made, then aged in traditional amphorae. The local vidiano grape makes a multifaceted dry white, with clean stone-fruit flavours, with hints of peach and mandarin, and a bready character, with a full and complex palate. Drink now to 2024. 13%

Ref GR1921 2

£16 bottle | £192 dozen NEW

HUNGARY: Rosé Cuvée Villány, Heumann 2020

Smitten by Hungary's Villány region, close to the border with Croatia, the Heumanns arrived as hobbyist winemakers in 1995 and are now successful estate owners and grape buyers. Their refreshing and aromatic rosé combines local kékfrankos with a little syrah for charming wild strawberry and cherry fruit. 13.5%

Ref HU1671 2 S

£9.50 bottle | £114 dozen

Off-the-beaten track red wines

BULGARIA: Villa Melnik Syrah 2018

Bulgaria has returned to the vinous limelight with a rich selection of indigenous grapes but here it is globetrotter par excellence syrah which takes the stage, one of numerous international varieties also planted on this small, family estate. A bold example, with lots of black fruit, a little spice, plus syrah's classic pepper notes on the generous, plummy finish. 14.5%

Ref BG411 S

£6.75 bottle | £81 dozen

SPAIN: Salvaje del Moncayo Garnacha 2018

The Moncayo mountains in Spain's Aragón region are a striking backdrop for high-altitude (810m) vineyards which give the terroir-expressive garnacha grape the fresh, juicy character we love so much and is becoming so sought after. 13.5%

Ref SP16131

£8.75 bottle | £105 dozen

AUSTRALIA: Blind Spot Langhorne Creek Carignan 2020

Our Blind Spot range is all about exploration, a moveable feast of cracking-value parcels of wine sourced across Australia. This one hails from Langhorne Creek and shines a light on carignan, a grape not so commonly seen on its own but well-suited to the heat of South Australia. Fun, friendly and with lots of cherry fruit, a hint of spice and modest alcohol for maximum enjoyment. 12.5%

Ref AU23181 S

£9.50 bottle | £114 dozen

ITALY: Cirò Rosso Gaglioppo, Santa Venere 2019

Santa Venere is a large family-owned polycultural estate in Calabria – the toe of Italy's boot – which could not be much further off the beaten track. Local grape gaglioppo is grown organically 10km from the sea. Fruity, generous and unique. Drink now to 2023. 13.5%



Ref IT31971 †

£10.50 bottle | £126 dozen

FRANCE: Moselle 'Les Hautes-Bassières' Pinot Noir, Château de Vaux 2019

The Molozays' pioneering estate lies amidst an almost forgotten vineyard in the Moselle Valley near Metz in north-east France, previously decimated by phylloxera and war. Biodynamics are employed – for the environment, and the wines – producing a deep-coloured pinot with cherry and blackberry fruit and gentle tannins. Drink now to 2024. 13%

Ref AL15901 †

£14.50 bottle | £174 dozen


DUO
DES PLAGES
Cinsault - Grenache
GRILLO
ISOLA DELLA FIAMMA
SICILIA

FLAVOURS OF summer

Last year made many of us appreciate some of the simpler things in life a lot more. Just getting outside to feel the warmth of the sun on our faces, growing our own food, taking time to make more meals from scratch, sharing a glass of something nice over the fence with the neighbours, all became freighted somehow with more meaning and wistful memories. I certainly enjoyed making my colleague *Steve Farrow's* recipes and pretending I was in Greece or Puglia, or some other exotic location, with wines to help complete the fantasy, of course – ok, the weather helped too!

So whatever spells summer for you, whether it's the smell of freshly mown grass, the evocative whiff of chargrilled food drifting over gardens, the crack of ice cubes in a long, cold drink on that first evening when it's warm enough to sit outside, we want to help you make the most of the season and enjoy all that summer offers with this selection of recipes and members' favourite summer wines.

Author and live fire cook ***Genevieve Taylor*** doesn't wait until it's summer to get the barbecue out, though she admits that long summer evenings are her favourite time to light up a fire and cook outside: 'There's something about the smells of cooking in summer – a little smoke combined with the wafts of heady spices and garlic, or the aroma of grilling meat or fish – that instantly conjures up food memories from long ago. Cooking outside reminds me of holidays, and of endless, carefree days that end in feasting with family and friends.' Try Genevieve's recipe for butterflied leg of lamb instead of your usual Sunday roast and check out her new book *Foolproof BBQ* which will not only inspire but inform.

The simple, colourful tomato galette from food writer ***Samuel Goldsmith*** makes the most of seasonal ingredients and is a joy to look at too. Sam loves the bounty of homegrown produce that summer brings: 'Everything just tastes so much better when it is grown here.' He also uses the warmer days as an excuse to switch from his more usual glass of red to whites and fizz.

And for a sweet finish you couldn't pick two more quintessentially British fruits than gooseberries and raspberries, gloriously combined in an upside-down cake with rose water cream by ***Rosie Birkett***, author of *The Joyful Home Cook*. Rosie's approach to cooking is nothing if not a paean to seasonal produce: 'what could be more joyful than ripe, juicy fruit harnessed right in its prime?', she says.

We couldn't agree more, which brings us right back to the wines we're featuring in the following pages – all those that members enjoy most. All easy charmers (the bottles, not the members!) which can be pulled out without fuss or ceremony and simply enjoyed alongside the dishes.



Cheers!

Joanna Goodman



INGREDIENTS

1 x 375g pack shortcrust pastry

350g vine-on tomatoes (you can use a mixture of cherry and regular size)

2 garlic cloves, crushed

A few sprigs thyme, leaves picked

2 tsp sea salt

1 small egg, beaten

50g manchego cheese

Easy tomato galette



Samuel Goldsmith

SERVES 4

Some people love making their own pastry, and I am usually one of them, but occasionally you just need a quick and simple dish that still brings a smile. If you have time, feel free to make yourself a buttery shortcrust but I'm not going to hold it against you for using shop bought.

Tomatoes are one of the best summer ingredients and, whilst they are delicious served fresh, their flavour is heightened when roasted. They unfortunately love to release a lot of moisture, so you need to try and remove as much of this before baking without disturbing their structure so if you have longer than I've suggested below, do give them time to dry out a little more.

METHOD

1. Slice the tomatoes to 1.5cm thick pieces. Place in a large bowl with the garlic, thyme leaves and salt. Mix well and then tip into a large sieve set over a bowl and leave for 30 minutes for the juices to drain.
2. Heat the oven to 220°C/200°C fan/gas 8.

Easy drinking summer whites

... as recommended by us and your fellow members



Grillo Sicilia Isola della Fiamma, Cantine Rallo 2020

'Goes great with any Italian fish/seafood combo. You can't go wrong at this price!' – Kevin Ward

Ref IT31081 2 S 12.5%

£6.50 bottle | £78 dozen



Aperitif time

Instead of the more traditional gin and tonic, why not ring the changes and do as they do in sun-drenched Oporto? Pour white Port over ice, add tonic water, a sprig of mint or rosemary and a slice of orange for an invigorating and rather trendy Portonic!

Graham's Fine White Port

Ref PN271 4 19%
£11.95 bottle | £143 dozen





3. Unwrap the pastry, keeping it on the parchment. Cut the pastry so it's a square and then trim the corners to make a kind of circle. Move the pastry carefully to a baking tray, leaving the parchment behind. Spoon the tomato mixture on to the centre of the pastry, trying to keep it as central as possible – you want to try and keep a 3-4cm gap around the outside. Bring the pastry edges in so it creates a crust and then glaze the pastry with the beaten egg.

4. Bake for 20 minutes and then turn down to 200°C/180°C fan/gas 6. Bake for a further 25 minutes, remove from the oven and grate over the manchego cheese. Return to the oven for a final 10 minutes.

Serve alongside Sam's green bean summer salad.
Find the recipe at thewinesociety.com/greenbeansalad



Duo Des Mers Sauvignon-Viognier, Vin de France 2020

'Refreshingly different, an ingenious blend that really captures drinking on sunny holidays in France.' - Giles Bird Esq

Ref FC39861 2 S † 12%
£6.75 bottle | £81 dozen



Three Terraces Marlborough Sauvignon Blanc 2020

'I opened a bottle tonight, loved it, so full of flavour, my taste buds were tingling! A real summer wine in my opinion.' – Richard Tulloch

Ref NZ12071 2 S 13%
£9.50 bottle | £114 dozen

INGREDIENTS

1 leg of lamb, about 2kg

2 tbsp cumin seeds

2 tbsp coriander seeds

2 tsp smoked paprika

3 garlic cloves, finely chopped

2 tbsp olive oil

2 tbsp sherry vinegar

Zest and juice of 2 oranges

50g dried cranberries, chopped

50g shelled pistachios, toasted and chopped

A small bunch of flat-leaf parsley, chopped

Sea salt and freshly ground black pepper



Easy drinking summer reds

... as recommended by us and your fellow members



Domaine Laborie, Pays d'Oc 2020

'Delicious red fruit flavours with a hint of liquorice. Excellent value and very easy to drink.' - Dr Joseph Walmswell

Ref FC40071 S 12.5%

£6.50 bottle | £78 dozen





Genevieve Taylor

Butterflied spiced lamb leg

SERVES 6-8

Lamb's rich succulence works so well with a little fire and smoke. It can be fatty, so always set up your grill for both direct and indirect grilling* (even if the recipe calls for direct grilling). That way you can move the meat away from the heat to prevent flare-ups if need be.

Some simple butchery is needed to butterfly the lamb leg to remove the bone and flatten the meat out to a more regular thickness so it cooks evenly. It's a straightforward process, and it really doesn't matter if it looks a little rough around the edges.

METHOD

1. Lay the lamb leg fleshy side down on a chopping board. Starting at the thick end, use a sharp knife to cut through the meat down to the bone. Continue to make small slices on both sides, following the line of the bone as closely as possible and easing the meat away. Remove and discard the bone. Where the meat is thickest, make a few deep slashes to open the meat out further to a more even thickness. Set aside in a large shallow bowl while you make the marinade.
2. Set a small frying pan over a medium heat on the hob then toast the cumin and coriander seeds for 1 minute. Tip into a pestle and mortar and roughly grind. Add the smoked paprika, garlic, olive oil, sherry vinegar and the zest and juice of 1 orange (reserve the other to serve). Season with salt and pepper, stir well, then pour the marinade over the lamb and rub it in all over, working it into the meat. Cover and leave to marinate for 2 hours at room temperature, or overnight in the fridge for maximum flavour.
3. Light the barbecue and set up the fire for indirect cooking (*see right).
4. Rest the lamb on the grill bars away from the fire and shut the lid. Cook for 45 minutes, turning 2 or 3 times and basting with any leftover marinade. Use a digital probe thermometer to test the temperature of the lamb at the thickest point. For medium-rare, remove from the grill when the temperature is at 50°C. If you prefer it cooked less or more, adjust the temperature by 5 degrees or so. Rest on a plate covered loosely with foil for 10 minutes. The lamb will continue to cook a little as it rests and the temperature will continue to rise by about 5 degrees.
5. While the lamb is cooking, stir together the cranberries, pistachios, parsley and the zest of the reserved orange in a small bowl and season with salt and pepper. Serve the lamb on a platter, with the juice of the orange squeezed over, then scatter over the cranberry mixture before carving.

Serve with Genevieve's recipe for grilled aubergine with feta, currants and pine nuts.
Find the recipe at thewinesociety.com/grilledaubergine

* The fundamental skill needed for barbecuing success is understanding how to work with the heat and the most important technique to master is how to set up different heat zones. Put lit charcoal to one side of the barbecue to allow two zones – one 'direct' (over the fire) and one 'indirect' (off the fire). Find more of Genevieve's essential tips, including how to get the best coals at thewinesociety.com/spicedlamb

BOOK OFFER

Wine Society members can purchase a copy of *Foolproof BBQ* for the special price of £9.99 (RRP £12.99) with free p&p (UK mainland only). To order please call 01256 302699 and quote code UM1.





Duo du Midi, Pays d'Oc 2020

Delightfully fruity blend of Languedoc cabernet franc and malbec that's ripe, full-flavoured and round.

Ref FC40091 S † 13%

£6.50 bottle | £78 dozen



Navajas Crianza, Rioja 2016

Smooth, plump Rioja that's a members' favourite, vintage after vintage with its vibrant, red fruit and vanilla-infused flavour.

Ref SP16361 13.5%

£8.95 bottle | £107 dozen

Gooseberry & raspberry upside-down cake

with clouds of rose water cream



Rosie Birkett

This juicy upside-down cake is reminiscent of macaroons and Turkish delight, with rose water-laced clouds of whipped cream, baked summer fruit and almond and coconut sponge. Pairing tart gooseberries with raspberries gives it a sweet, sour and textural contrast with pockets of moist fruit keeping every mouthful interesting. The sponge can easily be made ahead and topped with the cream and flower petals just before serving.

SERVES 4-6

INGREDIENTS

FOR THE SPONGE

Butter, for greasing

50g flaked almonds

250g raspberries

250g gooseberries, washed and any little dry brown tails pinched off

100g plain flour

2 tsp baking powder

A pinch of fine salt

100g ground almonds

100g desiccated coconut

4 eggs

120g golden caster sugar

100ml whole milk

1 tsp vanilla extract

1 tbsp olive oil

Rose petals or other edible flowers, to serve

FOR THE ROSE WATER CREAM

400ml double cream

1 tbsp golden caster sugar

3 tsp rose water

METHOD

1. Preheat the oven to 200°C/180°C fan/gas 6, grease a round 22cm cake tin and line it with baking parchment.
2. Scatter half the flaked almonds over the base of the cake tin, followed by the berries and the rest of the almonds.
3. Sift the flour, baking powder, salt and ground almonds into a bowl, add the desiccated coconut and stir to combine.
4. Put the eggs and sugar in the bowl of a stand mixer fitted with the whisk attachment and whisk on medium speed for a few minutes until frothy, then whisk in the milk, vanilla extract and olive oil. Alternatively, use a bowl and an electric hand-held whisk. Fold the frothy egg mix into the dry ingredients to make a thick but wet batter. Pour this over the berries and bake in the oven for 35-40 minutes, until a skewer inserted into the cake comes out clean. Remove from the oven and allow to cool in the cake tin, then turn it out onto a plate, with the gooseberries on top.
5. Using a balloon whisk and elbow grease, or very gingerly with a stand mixer, whip the cream with the caster sugar until it reaches soft, floppy peaks (keeping a close eye on it so that you don't over-whip it). When it's almost at the perfect soft consistency, add the rose water and mix it through. Pile the rose water cream on top of the cake and scatter with rose petals or other edible flowers.

Recipe taken from Rosie's book *The Joyful Home Cook* published by HarperCollins (RRP £20).



Easy drinking summer rosés

... as recommended by us and your fellow members



Rosé Duo des Plages, Pays d'Oc 2020

'We love this fruity, summery rosé... perfect for summer, spring, autumn or even winter evenings.' – Martin & Katy Sayers

Ref FC39871 2 S 12%

£6.95 bottle | £83 dozen



Señorio de Sarría Rosado, Navarra 2020

A vivid pink Spanish rosado with fresh dry flavour reminiscent of raspberries and summer fruit. Superb value.

Ref SP16631 2 P † 14%

£6.95 bottle | £83 dozen



Rosé d'Anjou Gamay-Grolleau, Famille Bougrier 2020

Bright, refreshing, pretty pink Loire rosé that's off-dry, light as a feather, and works well with or without food.

Ref LO16501 4 S † 11%

£7.50 bottle | £90 dozen

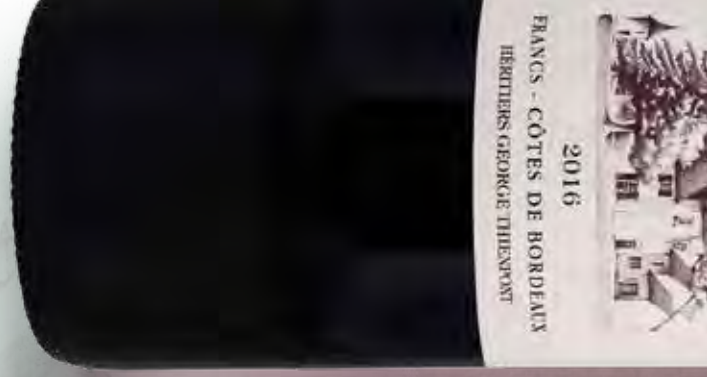
An Italian low-alcohol delight

With the flavour of sweet fresh grapes, blessed with floral scents and the hauntingly delicate aroma of white peaches, this gently effervescent moscato is a delight. Serve with a bowl of fresh strawberries or a slice of Rosie's cake.

Moscato d'Asti Sourgal Elio Perrone 2020

Ref IT31241 6 5%

£8.75 bottle | £105 dozen



Cellar

STARTERS

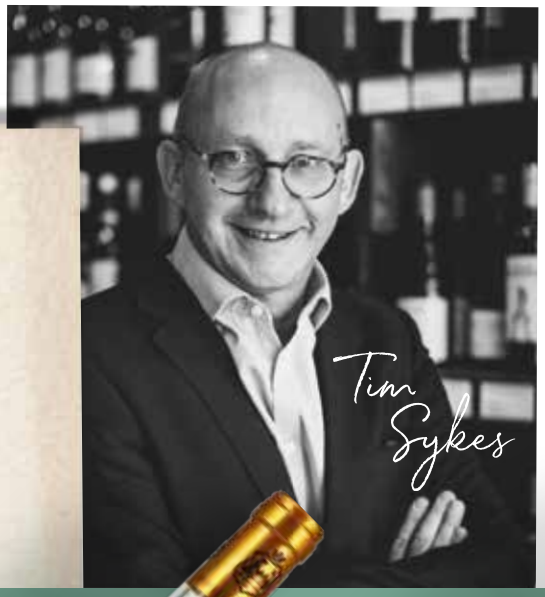
How to start your own fine wine collection

Bordeaux wines were the first we offered en primeur back in the 1970s and remain members' number one option for laying down. Buyer *Tim Sykes* explains why collecting these wines is both a personal and professional pleasure, and why you shouldn't forget the region's whites either.

There are few more enjoyable wine experiences for me than raiding my stash of special bottles at home to pick out something for the evening, particularly if I end up choosing a wine that I purchased many years earlier. I have several friends who keep minutely detailed records of the wines that they lay down, whether at home or in members' storage at The Wine Society, including in their spreadsheets the recommended drink dates and the prices that they originally paid for their bottles. I have to say that whilst I pride myself on my record keeping for my day job, I could never be accused of having an orderly cellar at home! Much of the fun for me is when you come across old bottles that you'd completely forgotten were there and which you know you'd never be able to afford to buy today.

With the Bordeaux 2020 vintage release in full swing, I thought that members who have yet to buy en primeur – in other words while the wines are still in barrel – might like to sample a selection of bottles that I buy regularly on behalf of The Society to offer in this way, but which are now ready to drink. The wines here were all purchased en primeur and are from some of my favourite châteaux and vintages. They have been stored in our temperature-controlled warehouse since they were shipped to the UK two years after the grapes were picked, and so are in perfect condition.

From brilliant-value sub-£20 bottles to the fruits of some of Bordeaux's finest estates, the wines in this selection amply demonstrate the delights of drinking red, dry white and sweet Bordeaux at or close to their drinking peak. Buying en primeur is a rewarding and enjoyable experience, and if you are keen to build a cellar for the long term, then it's the way to go. For more information, visit **thewinesociety.com/enprimeur**



MIXED CASE

TIM'S BORDEAUX CELLAR STARTER CASE

A case of classic clarets to start or add to your Bordeaux collection.

A six-bottle case containing two bottles of each of the following:

- Château Puygueraud, Bordeaux Côtes de Francs 2016
- Château d'Aiguilhe, Castillon Côtes de Bordeaux 2012
- Château Beaumont, Haut-Médoc 2016

Ref MX2179 | £109





Dry white

Château Bouscaut Blanc, Pessac-Léognan 2016

A château that is less well known than it deserves to be as its wines never disappoint. The 2016 has a nose of citrus fruits and a hint of creaminess. On the palate, ripe semillon is balanced with zesty sauvignon, and the finish exhibits lovely purity and lift. Textbook dry white Bordeaux close to its drinking peak. Drink now to 2025. 13.5%

Ref BW5881 1

£32 bottle | £384 dozen

Dessert white

Château Doisy-Védrines, Sauternes 2009

Doisy-Védrines traditionally makes rich, full-bodied sweet wine, and the luscious 2009 is no exception. The purity of aroma and classy balance shine through in this fully mature Sauternes. A great success from the Castéja father-and-son team Olivier and Guillaume. Drink now to 2030. 13.5%

Ref BW3701 9

£32 bottle | £384 dozen

Classic clarets

Château Beaumont, Haut-Médoc 2016

Consistently our best-selling en primeur wine every vintage, Beaumont never disappoints. The property is one of the largest in the Médoc, making wines in a traditional mould, and it never fails to produce an authentic bottle with the capacity to age. This is a refined and beautifully balanced Bordeaux with pronounced black plum perfume and supple, ripe tannins on the palate. A notable success from the superb 2016 vintage. Drink now to 2028. 13.5%

Ref CM20041A

£14.95 bottle | £179 dozen

Château Puygueraud, Bordeaux Côtes de Francs 2016

A wine that always stands out, even next to more expensive wines, during my (usual) April visit to sample the new vintage in Bordeaux. Father and son Nicolas and Cyrille Thienpont have fashioned a rich and satisfying Puygueraud from their model estate in the Francs, north-east of the town of Saint-Emilion. From 80% merlot with 15% cabernet franc contributing freshness and 5% malbec adding volume, this is pure and silky on the palate. Drink now to 2029. 14.5%

Ref CS10581

£16 bottle | £192 dozen

Half bottle of Château Angludet, Margaux 2010

From one of my favourite châteaux in Bordeaux the 2010 vintage of Angludet, now at its drinking peak, is a cracker, full of ripe, dense fruit, balanced by suave tannins. Any fan of half bottles should snap up this classic, vibrant claret from the Sichel family estate. Drink now to 2030. 13.5%



Ref CM14932

£17.50 half bottle | £210 dozen

Château d'Aiguilhe, Castillon Côtes de Bordeaux 2012

A plummy and enticing gem from the larger-than-life Stephan von Neipperg, who also owns Saint-Emilion superstars Canon La Gaffelière and La Mondotte. This has a lovely bouquet of stone fruits and spice, and has the hallmark opulence that marks the property out as one of the finest in the Castillon region. Drink now to 2023. 14.5%

Ref CB4211

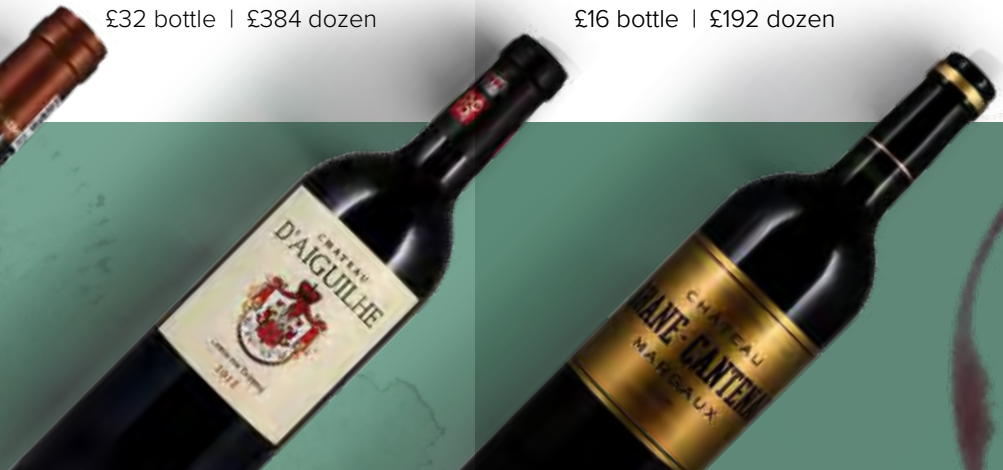
£24 bottle | £288 dozen

Château Brane-Cantenac, Margaux 2009

Brane-Cantenac is making truly top-class wines, and I regularly buy it en primeur for my own cellar. This is from the outstanding 2009 vintage and is drinking beautifully. Still purple in colour, with an entrancing cabernet nose and a fresh, balanced, long-lasting palate, it's ready to drink but good for many more years yet. Drink now to 2030. 13.5%

Ref CM14011

£79 bottle | £948 dozen



Inspired to start your own cellar of fine wine?

Vintage Cellar Plan is the simple, affordable way to build a cellar of fine wine, with plans ranging from £35 to £100 per month.

Visit **thewinesociety.com/vintagecellarplan**

Sarah Knowles
MASTER OF WINE



A TOUR OF THE Tuscan hills

Let buyer Sarah Knowles MW be your guide to this enchanting region and its wines

When holidaying in Florence, Siena or Pisa, think of a day trip or two out into the hills. The elevation brings welcome cooling breezes in summer, the pace relaxes, and the cypress trees, olive groves and vineyards stretch before you like a Renaissance masterpiece. Better still, book a villa with a trattoria in walking distance and enjoy invariably excellent seasonal food, and sangiovese-saturated wine lists.

The wines from these rolling hills benefit from centuries of agricultural know-how. The patchwork of vines, perfectly aligned to the soils and curvature of the land and winemakers' intimate knowledge of each parcel allows for a deep understanding of component parts before blending.

Not to be confused with simple Chianti DOC, the sub-region Chianti Classico DOCG is where it all began with the 'classic' style of sangiovese-dominated red wine created by the area's oldest estates.

MIXED CASE

TOUR OF TUSCANY'S FINE WINES

Treat yourself to a taste of Tuscany's finest in the comfort of your own home.

A six-bottle case containing a bottle of each of the following:

- Chianti Classico, Castello La Leccia 2018
- Rosso di Montalcino, Canalicchio di Sopra 2018
- Chianti Rúfina Riserva, Frascole 2016
- Vino Nobile di Montepulciano, Contucci 2016
- Chianti Classico Riserva, Castello La Leccia Giuliano 2016
- Poggio al Tesoro Il Seggio, Bolgheri 2018

Ref MX2184 | £115





Let's start our tour at the organic estate of Castello La Leccia in the southern part of Chianti Classico around the ancient town of Castellina. With views over Siena, it's a stunning property (with rooms) and a talented winemaker.

Chianti Classico, Castello La Leccia 2018

Perfumed with red cherry and dried cranberries, medium-bodied with tart red fruit and balsamic spice balanced by fine tannins, this makes a great introduction to the classic style. Drink now to 2026. 14.5%

Ref IT31071

£13.95 bottle | £167 dozen

Chianti Classico Riserva, Castello La Leccia Giuliano 2016

From the wonderful 2016 vintage, although drinking well on release, this will age beautifully too. Elegantly scented with summer red fruits and extremely fine yet firm tannins, complex forest-floor and dried red-berry notes develop in the glass and on the long finish. Drink now to 2031. 14.5%

Ref IT31091

£22 bottle | £264 dozen NEW



The beautiful hilltop town of Montepulciano offers some of the best vistas over the surrounding Tuscan landscape

South of Siena lie the glorious hilltop towns of Montalcino, famous for its perfectly preserved 14th-century castle and fortress, and Montepulciano, with its impressive Renaissance art and architecture. Both are surrounded by some of Tuscany's most prized vineyards. Sangiovese, known as prugnolo gentile here, makes fuller wines from sun-soaked hillside positions.

Rosso di Montalcino, Canalicchio di Sopra 2018

Rising star Francesco Ripaccioli's 'Rosso' is a superb introduction to the haunting elegance and superb quality he is becoming known for. Its black-cherry and plum flavour, supported by firm tannins and subtle spice, will develop even more nuance if decanted. Drink now to 2023. 14%



Ref IT29351

£19 bottle | £228 dozen

Vino Nobile di Montepulciano, Contucci 2016

A true Vino Nobile worthy of the name, courtesy of a distinguished cellar in the heart of Montepulciano. This stands out for its rich strawberry and leather perfume and spicy, naturally sweet but gentle flavour enhanced further by a great vintage. Drink now to 2026. 14%

Ref IT30841

£19 bottle | £228 dozen

Brunello di Montalcino, Canalicchio di Sopra 2013

Released especially from our keeping stocks as it's starting to really show its class, this is an old-fashioned style of Brunello which balances finesse with power and balsamic complexity. Deserves decanting or further ageing for the patient. Drink now to 2030. 14.5%

Ref IT25161 †

£49 bottle | £588 dozen

Chianti Rúfina DOCG lies to the east of Florence and has the most continental of climates with vineyards as high as 500m. As such, it has a reputation for producing finer-boned wines with freshness and energy.

Chianti Rúfina, Frascole 2017

Trained agronomists, Enrico and Elisa Lippi look after their organic vineyards on the Frascole hill with scrupulous care. Perfumed with violets, cherry, leather and spice and a mouthwatering freshness, this is a very food-friendly wine. Drink now to 2023. 14%



Ref IT30481 †

£12.50 bottle | £150 dozen

Chianti Rúfina Riserva, Frascole 2016

From the highest, stoniest vineyard and with 10% colorino added to the sangiovese, this is intense yet aromatic and complex in this fantastic vintage. Floral, wild strawberry, black tea and olive notes combine with well-balanced, firm tannins and a long refreshing finish. Drink now to 2031. 14%

Ref IT30471

£19 bottle | £228 dozen

Finally, let's go to the seaside and Bolgheri, a young yet prestigious region in the Maremma on the Tyrrhenian coast just south of Livorno. Here we move away from sangiovese, the warmer, maritime climate favouring Bordeaux varieties.

Poggio al Tesoro Il Seggio, Bolgheri 2018

This blend of 50% merlot with 20% cabernet sauvignon, 20% cabernet franc and 10% petit verdot has a striking, full-bodied, fruity style. Ageing in French oak for 15 months supports the intense blackberry and cassis notes, given elegance by refreshing acidity that carries the finish. Drink now to 2026. 14.5%



Ref IT31481

£23 bottle | £276 dozen

NEW





A vintage of memorable wines forged out of a hot summer

2019

GERMANY

Marcel Orford-Williams



A success across all regions, 2019 has produced some truly wonderful wines. Increasingly made to be dry and not just from riesling either, these wines are ripe for (re)discovery. *Marcel Orford-Williams* tells us more.

This selection, made from my overcrowded kitchen rather than my usual visit to Germany, focuses on the 2019 vintage, unanimously declared very successful. For many, Germany is synonymous with fine, steely rieslings, but there's so much more to it than that. Indeed, the planting of other grape varieties, most notably the members of the pinot family, have risen considerably and Germany is the largest producer of weissburgunder (pinot blanc).

With such early summer heat, even exceeding 40°C, you might have expected a very early harvest. But that was not the case as August was cooler and then later there was rain. Earlier drought had toughened the grapes so they were quite thick-skinned. The wines are ripe but at the same time have good acidity and plenty of substance. These days most rieslings are made fully dry and recent vintages, including 2019, have made excellent dry wines that have lovely ripe fruit and precision; great for food.

There's so much to be enjoyed from Germany, so even if you think you know its wines, think again!

Ruppertsberg Linsenbusch Grauburgunder Trocken, Ruppertsberg Winzerverein 2019

Spicy, savoury, rounded and full-flavoured dry pinot gris that would work with cold meats or a risotto. 13%

Ref GE13601 2 S †

£8.50 bottle | £102 dozen

Riesling Trocken Schloss Lieser 2019

Lovely citrus fruit and steely salinity from this top Mosel estate. Drink now to 2027. 12.5%

Ref GE13851 2 S †

£10.95 bottle | £131 dozen

Weissburgunder, Weingut Jülg 2019



Thanks to a post-war anomaly, the pinot blanc grapes for this juicy yet dry white are grown in Alsace! Drink now to 2022. 12.5%

Ref GE13551 2 S

£11.50 bottle | £138 dozen

Winkel Riesling August Eser 2019

A fine dry village Rheingau riesling with lots of flavour and character with a twist of apple and lingering salinity. Drink now to 2027. 12%

Ref GE13881 1 S †

£12.50 bottle | £150 dozen

Schloss Lieser Estate Riesling Kabinett 2019

A kabinett-style riesling, taken from several plots, in an outstanding vintage for this estate. Lovely, incisive wine for early to mid-term drinking. Drink now to 2029. 9%

Ref GE14051 2 S

£13.50 bottle | £162 dozen NEW

Jechtinger Weissburgunder Trocken, Bercher 2019

A refreshing style of pinot blanc that's fruity and dry with plenty of grip. Drink now to 2025. 13%

Ref GE14081 2 S †

£13.95 bottle | £167 dozen

The Society's Exhibition Rheingau Riesling 2019

A modern take on a classic style from leading producer Gunter Künstler. All clean lines and lovely long fruit flavours. Drink now to 2025. 13%

Ref GE13961 2 S

£13.95 bottle | £167 dozen

Piesporter Goldtröpfchen Riesling Kabinett, Schloss Lieser 2019



Always rich and generous, this is especially stunning in 2019 with peach and apricot fruit flavours and great length. Drink now to 2029. 9%

Ref GE13841 5 †

£15.50 bottle | £186 dozen

Kaseler Nies'chen Riesling Kabinett, von Kesselstatt 2019

Gorgeous wine from a famous, very steep vineyard overlooking the diminutive Ruwer. Racy, peachy citrus fruit with a touch of blackcurrant. Drink now to 2028. 9%

Ref GE14181 4

£16 bottle | £192 dozen NEW

Oberemmeler Hütte Riesling Kabinett, von Hövel 2019

Delicately floral, medium dry with lovely freshness and all the concentration of the vintage. Drink now to 2029. 10%

Ref GE14031 4 †

£17 bottle | £204 dozen

Burkheimer Feuerberg Grauburgunder, Bercher 2019

Splendid, rich, intense pinot gris with a hint of salinity from the Kaiserstuhl. A third was barrel aged for added weight and complexity. Drink now to 2028. 13.5%

Ref GE14061 3

£21 bottle | £252 dozen NEW

Hochheimer Stielweg Riesling Alte Reben Trocken, Künstler 2019



From 50-year-old vines and a top estate in Hochheim, with steely, intense flavours of ripe yellow plum and spice. Old-vine concentration here with plenty of fat and great length too. Drink from 2022 to 2031. 13%

Ref GE13921 2 †

£21 bottle | £252 dozen



DISCOVER

Find even more German wine at thewinesociety.com/germany

MIXED CASES

EXPLORE GERMANY'S 2019 VINTAGE IN THREE GRAPES

A six-bottle case containing one bottle of each of the following:

- Ruppertsberg Linsenbusch Grauburgunder Trocken, Ruppertsberg Winzerverein 2019
- Riesling Trocken Schloss Lieser 2019
- Winkel Riesling, August Eser 2019
- Weissburgunder, Weingut Jülg 2019
- Schloss Lieser Estate Riesling Kabinett 2019
- Jechtinger Weissburgunder Trocken, Bercher 2019

Ref MX2185 | £70

THE CASE FOR GERMANY'S 2019 FINE WINES

A six-bottle case containing one bottle of each of the following:

- The Society's Exhibition Rheingau Riesling 2019
- Piesporter Goldtröpfchen Riesling Kabinett, Schloss Lieser 2019
- Oberemmeler Hütte Riesling Kabinett, von Hövel 2019
- Burkheimer Feuerberg Grauburgunder, Bercher 2019
- Hochheimer Stielweg Riesling Alte Reben Trocken, Künstler 2019
- Kaseler Nies'chen Riesling Kabinett, von Kesselstatt 2019

Ref MX2186 | £104

DOES YOUR *wine glass* REALLY MATTER?



Pierre Mansour bravely enters into the debate on what is quite possibly the last bastion of wine snobbery

Pierre Mansour

A quick online search of wine glasses turns up thousands of results – a baffling array of shapes, materials and sizes. So, where do you start and does it make any difference to your enjoyment of wine?

Getting back to basics, several features are key to how a wine glass performs. The best have a stem to hold so that the temperature of the liquid isn't affected. The most important aspect of the design is the shape of the rim which should narrow to enhance the smell and aromatic intensity of the wine. And finally, a thin-rimmed glass influences what is technically called the flow pattern which directs the liquid to the various taste zones in the mouth. So, yes, the wine glass does play a very important role. It can enhance your wine-drinking experience whether your glass contains a complex, mature claret or a simple mid-week supper wine.

I often think of wine in terms of music with the glass acting like the loudspeaker. And just as die-hard music enthusiasts might choose different speakers for different genres, you could also argue that different wines need different glasses. Austrian manufacturers Riedel are the ultimate exponents of this approach, with glasses designed by grape variety in collaboration with winemakers, sommeliers and consumers. They really work but much like high-spec speaker systems, you would need deep pockets and a lot of shelf space to house them! Many purists argue that you do need a smorgasbord of glass types, others find the aesthetic quality of different glasses a joy to collect, and let's not forget how they grace a smartly laid table.

But for most wine aficionados, myself included, a good all-rounder will suffice. I use the same glass for red, white and sweet wines at home, and that's the approach we believe in at The Wine Society, where we offer members a compact, simple range of glasses that meet the criteria described above. *Matthew Horsley,* buyer for accessories, explains: ***'The range I have just put together is basically saying you don't need a glass for specific grape varieties. Rather I've given members a 'good' and 'better' option for a 'one-size-fits-all' glass that caters for everything.'***

Our anyday wine glass

This is Riedel's 'Extreme Riesling' glass which we're suggesting is the best affordable all-rounder. It looks the part but is pretty robust so you can be relaxed about handwashing it, and even putting it in the dishwasher. It has a decent-sized bowl and a tapered rim, so gives plenty of air to the wine but, being designed for riesling and other aromatic varieties, it nicely captures more elegant aromas.

Ref GL476 | £45 for set of 4

DISCOVER

Find our complete range of glasses at
thewinesociety.com/glasses

Summertime in England

Three Choirs

Ridgeview

Camel Valley



Matthew Horsley

Visit our vineyards and support our local growers

These are exciting times for our relatively nascent wine industry. Despite the challenges of last year, which saw vital sales to bars and restaurants lost, the glorious summer brought not only a healthy harvest, but an influx of wine lovers to cellar doors. Seeing this as an opportunity, many producers have now invested heavily in improving what were often already excellent facilities to welcome visitors again as restrictions relax. There's nothing like a crisis to bring out the spirit of enterprise and winemakers are a resilient bunch. So, if foreign travel doesn't materialise this year, why not think about visiting the vineyards on our doorsteps – all of which are located in some of the most beautiful parts of the UK? You're sure to get a warm welcome and will leave with an equally warm glow knowing that you've helped our local producers. Here are just three suggestions, with wines, to whet your appetite, find more at **thewinesociety.com/UKvineyards**







CORNWALL:
Camel Valley Winery, Nanstallon
camelvalley.com

Home to the Lindo family and producing some of England's finest still and sparkling wines since 1989, Camel Valley is an idyllic spot for exploring the local area, touring the vines and enjoying a glass of wine in the vineyards.

Camel Valley Pinot Noir Rosé Brut 2018

A perfect summer sparkler with wild-strawberry fruit and savoury charm. 12.5%

Ref SG3091 2

£28 bottle | £168 case of six



GLOUCESTERSHIRE:
Three Choirs, Newent
three-choirs-vineyards.co.uk

One of the UK's oldest vineyards and a favourite of members for nearly 30 years. Stay amongst the vines, enjoy award-winning wines and local produce in the fantastic brasserie and take in some of the finest vineyard views in the country.

The Society's English White 2020

The finest so far in 2020! White fruit, citrus and gooseberry on the nose and surprisingly generous on the palate. 11%

Ref EN1541 2 S

£8.50 bottle | £102 dozen



SUSSEX:
Ridgeview, Ditchling
ridgeview.co.uk

Wonderfully located on the edge of the South Downs and close to Brighton, Ridgeview is already a popular haunt. Keep an eye on their events page for news of what's on this summer.

The Society's Exhibition English Sparkling Wine NV

A core of bright Sussex chardonnay gives structure and citrus-fruit flavours, while extended time on lees adds toasty, brioche notes. Bring on the summer! 12%

Ref SG2751 2

£21.50 bottle | £129 case of six





UNDER THE SKIN

Matthew Horsley



How to buy *chardonnay*

Chardonnay is like playdough. Untouched, it is bare and shapeless, but give it to a sculptor and it can be moulded into something beautiful

The winemaker's grape

Its malleability makes chardonnay a superb grape for showcasing both terroir and technique, able to evolve swiftly as trends and tastes change. Contrast the overtly oaked and buttery chardonnays of yesteryear with the taut, reductive and mineral styles that are currently in vogue. Chardonnay is no limelight-seeking changeling, though. This globetrotter is one of the classics.

My selection showcases chardonnay's range whilst highlighting the current zeitgeist in chardonnay production.

Burgundy, chardonnay's spiritual homeland

Chardonnay's birthplace is the obvious place to start. There are myriad styles to be found across many quality levels, from northerly Chablis to the Mâconnais in the south. For those first dipping their toes into the Burgundy bath, here are several to test the waters: **The Society's Chablis 2020** (ref BU78901, £14.95) shows typical firm, taut, unoaked, steely character alongside citrus fruit and savoury notes. For a step-up in quality, look to **Domaine Duplessis, Chablis Premier Cru Montmains 2018** (ref BU76061, £31). **Domaine Cordier, Mâcon-Fuissé 2019** (ref BU76091, £16) displays the more generous, richer, oaky side found in the warmer south, whereas **Domaine Cordier, Mâcon Milly-Lamartine Clos du Four 2019** (ref BU76101, £16) provides a welcome midpoint. For classic rich, buttery and nutty Meursault you'll be well rewarded with **Coche-Bizouard's 2017** (ref BU71711, £36).

Beyond Burgundy

After Burgundy you'd be hard pressed to find a greater range of styles than in the USA. Those who love classic all-American chardonnay should check out **Bogle's 2019 from Yolo County** (ref US9281, £12.95). For modern America head north to Oregon for a trial of **Salem Wine Co's** lime, almond and flint-infused 2018 (ref US9421, £20.50), or turn south to Santa Barbara for **Fess Parker's 2018** (ref US9301, £17) giving richness and freshness in equal measure.

Chile often offers chardonnay in its purest form and Lascar's unoaked **Central Valley Chardonnay 2020** (ref CE11331, £5.95) is hard to beat for out-and-out drinkability. For a taste of terroir head to Limarí and **The Society's Exhibition Limarí 2020** (ref CE11421, £10.95). The limestone soils give a refreshing, mineral style that is really exciting, packaged here in a wine that punches well above its price tag.

Cool is current in South Africa, with regions such as Elgin providing both concentration and clarity of fruit. **Oak Valley's Groenlandberg 2019** (ref SA17021, £19.50) is testament to this – rich fruit with great lift and classy oak. **De Morgenzon's DMZ 2020** (ref SA17201, £10.50) from the warmer Stellenbosch area offers a delicious alternative at a cracking price.

Australia pioneers new wave chardonnay, turning 180° on the oaky, buttery chardonnays of recent decades, focusing now on minimal oak influence, pure fruit and reductive smoky, flinty character. **Robert Oatley's 2018 Finisterre Margaret River** (ref AU23501, £18.50) is a classic Aussie chardonnay but

in a modern, fresh style and a dead ringer for Burgundy. For a super-fresh, zesty introduction to Australia, **Bulletin Place 2020** (ref AU23491, £6.95) is right on target.

Now head east to New Zealand and you'll find this modern style comes attractively priced. **Grove Mill Marlborough Chardonnay 2019** (ref NZ12461, £9.75) is packed with smoky character alongside Marlborough's classic ripe citrus and spice. Our **Exhibition New Zealand Chardonnay 2019** (ref NZ11951, £16) offers elegance and restraint, as you might expect from world-renowned chardonnay producers Kumeu River.

You don't need to go too far from home for some truly exciting chardonnay – **Simpson's 2020 Gravel Castle** (ref EN1621, £13.50) is a worthy introduction to English chardonnay. At the other end of the spectrum is **Isole e Olena's Collezione Privata 2018** (ref IT31331, £50), possibly Italy's finest chardonnay, offering creamy brioche and complex minerality – a must try or one to cellar for years to come.

MIXED CASES

A TASTE OF CHARDONNAY

Starting out in England and branching out across to California and the southern hemisphere, this six-bottle case shows what this grape is capable of wherever it is grown. Contains one bottle each of:

- **England:** Gravel Castle Chardonnay, Simpsons 2020
- **USA:** Bogle Vineyard California Chardonnay 2019
- **Chile:** Lascar Classic Central Valley Chardonnay 2020
- **New Zealand:** Grove Mill Marlborough Chardonnay 2019
- **Australia:** Bulletin Place Australian Chardonnay 2020
- **South Africa:** De Morgenzon DMZ Chardonnay, Stellenbosch 2020

Ref MX2188 | £59

SIX FINE CHARDONNAYS

Some of the finest chardonnays in our cellars gathered together in one smart mixed case. Contains one bottle each of:

- **New Zealand:** The Society's Exhibition New Zealand Chardonnay 2019
- **South Africa:** Oak Valley Groenlandberg Chardonnay, Elgin 2019
- **USA:** Salem Wine Co. Oregon Chardonnay 2018
- **Australia:** Robert Oatley Finisterre Margaret River Chardonnay 2018
- **Burgundy:** Domaine Duplessis, Chablis Premier Cru Montmains 2018
- **Burgundy:** Domaine Coche-Bizouard, Meursault 2017

Ref MX2189 | £141



NEW HORIZONS
Island Wines

Go island hopping with **Freddy Bulmer** and discover the allure of some of the world's most magical vineyards



Freddy Bulmer

If you're dreaming of foreign travels that take in some vineyard visits, you could do a lot worse than make a beeline for some of the world's island wine regions whose beauty is often more than matched by the quality of the wines.

You don't have to go too far from home before you can explore some stunning island wineries and *Corsica*, a short flight away, is a perfect place to start. This was my first visit to a wine-producing island, back in February 2016 when I joined my colleague *Marcel Orford-Williams* on a buying trip there. I was blown away by its rugged beauty, winding mountain roads and unspoiled landscapes. Geographically and culturally closer to Italy than France, it is also fiercely independent with a long history of winemaking and its own unique indigenous grape varieties. The island is synonymous with rosé and **Umanu Rosé Ile de Beauté, Vignerons Corsicans 2020** (Ref FC40801, £8.75), which combines the local sciaccarellu with cinsault, offers a delicious taste of this wildly beautiful place.

One of the many fascinating things about island wine regions, especially in Europe, is that so many have their own, unique grapes, or local names for otherwise well-known ones, a reflection of their isolation and reminder of their often turbulent history. In *Sardinia*, for example, garnacha (or grenache) is known as cannonau. It's the island's most important red grape, thought to have been brought here by the Aragonese but possibly originating here. What's certain is Sardinia's terroir gives the wines their own personality here, as demonstrated by **Bantu Cannonau di Sardegna 2019** (Ref IT31431, £9.95). Bright and fresh with black fruit and earthy notes on the nose, it's surprisingly light and supple on the palate with easy-drinking charm. There's no disputing *Sicily's* native red nocera grape which is unique to the island with no significant plantings elsewhere other than a little in Calabria. It's the sort of grape which makes you realise just how vast and unexplored the wine world is for most of us and demonstrates that good-quality wine can be produced from many more than just the handful of the most famous grapes we all know. Its vibrant acidity and dark-fruit character is brilliantly demonstrated in **Nocera Sicilia, Planeta 2018** (Ref IT30641, £16.50), a wine bursting with juicy plum, black-cherry and sundried tomato notes on the nose and a palate which is bright and crunchy, with a twist of cranberry.

Some grapes and islands have paired so well that the style of wine is impossible to replicate elsewhere. *Santorini's assyrtiko*, for example, with its hallmark salinity and complexity, is a style almost never found to the same degree on Greece's mainland, or anywhere else in the world. These wines can be pricey thanks to a (usually) thriving local market, but the best examples can be breathtakingly good, easily holding their own alongside classic white Burgundy. **Estate Assyrtiko Santorini, Argyros 2019** (Ref GR1971, £22) strikes an excellent balance between cost and quality, with its taut citrus and mineral-led palate and distinctive grip on the finish.

Vineyards often have to compete for space on small islands so wines are often only made in tiny quantities. This is the case in *Pico,* part of the Azores, lying in the Atlantic Ocean, over 1,600km from Lisbon. Vines are planted in the cracks and holes left by the lava flows with dry stone walls protecting them from the winds and salt spray. **Ilha do Pico 'Terras de Lava', Açores 2019** (Ref PW8461, £14.50) is a young-vine blend of fernão pires, verdejo and loureiro showing (perhaps not surprisingly!) wonderful salinity on the palate – a trait shared by many island wines and a direct link back to Santorini. It's a fascinating fresh and tangy white, sure to baffle and delight even the most experienced oenophile.

Even when situated considerably closer to the mainland than Pico is from Portugal, islands can offer a completely different and unique environment for winemaking. Thanks to the consistently cooler temperatures in *Tasmania* than on much of the Australian mainland, it is a prime site for achieving elegance and freshness in wines and is particularly good for chardonnay and pinot noir. A recent discovery for me, though, has been riesling – little is produced, even less exported. Thanks to the wonderful acidities that can be achieved here **Blind Spot Tasmanian Riesling 2020** (Ref AU23171, £12.50) is a dry and structured wine, with a remarkable steely focus and mineral streak, the Tasmanian climate giving it real edge and elegance.

MIXED CASE

A TASTE OF THE ISLANDS

Go island hopping from the comfort of your home with this six-bottle case containing two bottles of each of the following three wines:

ROSÉ:
Umanu Rosé Ile de Beauté, Vignerons Corsicans 2020

RED:
Bantu Cannonau di Sardegna 2019

WHITE:
Blind Spot Tasmanian Riesling 2020

Ref MX2187 | £62



Wildly beautiful Corsica was Freddy's first island vineyard experience

Icons *in* depth

Rosé de *Provence*



Marcel Orford-Williams

From poolside sipping to the cafés of the Côte d'Azur, rosé de Provence has become the standard-bearer for chic pinks, but as buyer Marcel Orford-Williams explains, it's so much more than just a style icon.

90% of wine produced in Provence is pink, which is probably just as well as the reputation for Provence rosé is such that it has a worldwide market. The development of tourism on the Côte d'Azur and proliferation of top-class restaurants have done much to increase the quality of the wines. As a result, in its 2,600-year history, the wines of Provence have never been better and the pinks especially so.

As every holidaymaker knows, Provence has the perfect, quintessentially Mediterranean climate. With 3,000 hours of sunshine, ripe grapes are guaranteed and though summers can be hot, there's enough of a breeze to cool things down, especially at night. There's plenty of choice of grapes too; cinsault for fruit and delicacy, mourvèdre for power and spice, for example. So there's more than one style of Provence rosé and it certainly isn't all chicly pale either.



For me, the real magic of rosé de Provence is its adaptability to perfectly partner so many varied dishes.

The styles range from what I think of as poolside rosés; light and refreshing and often the palest of pinks, to more full-bodied wines destined for food, and everything in between. The more complex wines may even develop further with a little ageing and are usually a deeper pink, though some are deceptively light in colour too.

Just as bubbly is for celebrations, a glass of pale, crisp, refreshing pink Provence on a warm day has become a bit of a lifestyle statement (pool optional). But, for me, the real magic of rosé de Provence is its adaptability to perfectly partner so many varied dishes. Indeed, pink often holds out where red and whites fail: salads, tomatoes, eggs, mayonnaise, even garlicky aioli and piquant fusion cooking are perfect with a glass of Provence rosé.

This selection was the result of an extensive tasting of the new 2020 vintage on a bright February day at home in north London – it got me looking forward to spring and summer and I hope that it does the trick for you. I'm delighted to introduce here too a new Exhibition wine. The only pink to wear this label just had to come from Provence.

DISCOVER

Find more pinks on page 20 and even more at thewinesociety.com/rose

Domaine Les Mesclances Charmes, IGP Méditerranée Rosé 2020

Delightful blend of cinsault, grenache and a little of the local tibouren grape. Bone-dry, clean, almost flinty with hints of cherry and redcurrant. Delicious and refreshing. 12.5%

Ref FC40341 2 †

£8.75 bottle | £105 dozen

Côtes de Provence Rosé L'Echappée Belle, Mas de Cadenet 2020

The Negrel family farm is within sight of the Mont Sainte-Victoire of Cézanne fame. From it comes this pale and delicate rosé with a touch of finesse, clean lines and length of flavour. Stunning. 12.5%

Ref FC40331 1 S †

£10.50 bottle | £126 dozen

The Society's Exhibition Côtes de Provence Rosé 2020

Dry, crisp, clean and refreshingly fruity from the birthplace of rosé and a natural choice for the only wine of this colour to sport our Exhibition label. 13%

Ref FC40611 2 S

£10.95 bottle | £131 dozen

NEW

Côtes de Provence Rosé Merle, Château Pas de Cerf 2020

A delightfully fresh, clean and fruity pink from a top estate in Provence. Fashionably pale and perfect on its own or with a summery salad. 12.5%

Ref FC40361 1 †

£10.95 bottle | £131 dozen

Côtes de Provence Rosé, Château Barbanau 2020

Fresh-tasting, herby rosé that's light, delicate and bone-dry, from vines grown at over 1,000 feet behind the coast. Perfect summer pink. 12.5%

Ref FC40381 1 †

£11.50 bottle | £138 dozen

Les Baux de Provence Rosé, Château Romanin 2020

From a remarkable estate with its own Templar castle and cellars hewn into the rock and aptly named 'cathedral', this is a very fine and elegant rosé with some weight and a touch of spice. Quite outstanding. Drink now to 2024. 13.5%

Ref FC40391 2 †

£19 bottle | £228 dozen



Whatever summer has in store, this super selection of seasonal wines is bound to put a smile on your face, particularly with the savings supported by our generous-hearted suppliers. Make sure your wine rack is summer-ready for impromptu alfresco dining, evenings around the fire pit and hot days just doing nothing. Enjoy!

Summer savings

White wines

Pinot Grigio Vigneti delle Dolomiti, Castel Pietra 2020

Grown in the foothills of the Dolomites this benefits from sunny days, but cool nights, brightening the aromatics of this delicate, dry, crisp, peach and white blossom-scented white. 12%

Ref IT31261 1 S

£6.75 bottle

£74 special dozen price

SAVE £7 per dozen

Percheron Chenin Blanc-Viognier, Western Cape 2020

Super-consistent South African blend from the Percheron 'stable' with chenin blanc's ripe stone fruit topped up with a little aromatic viognier. 12.5%

Ref SA16151 2 S

£7.25 bottle

£76 special dozen price

SAVE £11 per dozen

Feudo Arancio Grillo Sicilia 2020

Easy-going sunny Sicilian grillo. Apricot and grapefruit notes with a touch of saltiness on the refreshing finish, unsurprising for vines so close to the sea. 13%

Ref IT31551 2

£7.50 bottle

£79 special dozen price

SAVE £11 per dozen

Carvalhais Grão Vasco Branco, Dão 2019

A fragrant Portuguese blend of local encruzado, bical and malvasia fina that's crisp, dry and versatile and as good with charcuterie as with fish and chips. 12.5%

Ref PW8371 2 †

£7.95 bottle

£82 special dozen price

SAVE £13 per dozen

Casa Ferreirinha Planalto Reserva, Douro 2019

A simple and reliable crowd-pleaser, this is a crisp, light and dry Portuguese white from high-altitude vineyards which bring freshness to the resulting wine. 12.5%

Ref PW8121 2 S

£7.95 bottle

£80 special dozen price

SAVE £15 per dozen

Muscadet Sèvre-et-Maine sur Lie, Domaine des Ratelles 2019

The perfect all-rounder. Uncork the fresh, dry, stone-fruit charm of this Vinet family benchmark with spatchcocked chicken and oily fish, rubbed with herby oil and charred to perfection on the grill. 12.5%

Ref LO16111 1

£7.95 bottle

£83 special dozen price

SAVE £12 per dozen



Cheverny, Domaine du Salvard 2020

Always one of the first of the new vintage, this popular Loire white blends sauvignon with a little chardonnay. Fragrant and ripe, and fresh as a daisy, dancing lightly on the palate. 13%

Ref LO16411 1

£9.25 bottle

£99 special dozen price

SAVE £12 per dozen

d'Arenberg 'The Hermit Crab' McLaren Vale Viognier-Marsanne 2019

Generous, charming and perfumed Australian white with delicate hints of juniper, fresh zesty lemon and attractive floral notes. Stone fruit comes through on the palate, with a touch of almond on the finish. Perfect for aromatic roast chicken. Drink now to 2023. 13.5%

Ref AU23371 2 S

£11.50 bottle

£110 special dozen price

SAVE £28 per dozen

Pauletts Polish Hill River Riesling 2019

Intense, vibrant riesling from Australia's Clare Valley, the region renowned for this grape. With lime zest, freshly squeezed lemon and stone-fruit flavours, this is a wonderfully precise and ageworthy white wine. Drink now to 2030. 12%

Ref AU22881 1 S

£11.50 bottle

£107 special dozen price

SAVE £31 per dozen

Coffele Cà Visco Soave Classico 2019

A classic Soave, with peach and apricot on the nose, good intensity on the palate and refreshing acidity. At a special price to help sell a little extra stock that would have usually gone to fine-dining restaurants, this offers even better value. Drink this year and next. 12.5%

Ref IT30061 2

£13.95 bottle

£123 special dozen price

SAVE £44 per dozen

Pouilly-Fumé Cuvée de Boisfleury, Domaine Cailbourdin 2019

Ripe and concentrated in this warm Loire vintage, with breadth and length of flavour; a sauvignon for richer fish and white meat dishes or cheese. Drink now to 2023. 14%

Ref LO16171 2

£16 bottle

£156 special dozen price

SAVE £36 per dozen

Red wines

Percheron Old-Vine Cinsault, Western Cape 2020

Light, pure and easy, this is a lovely example of modern Cape cinsault. With bright cranberry fruit and refreshing, palate-cleansing acidity, this would be great served cool with summer barbecues. 14.5%

Ref SA17421 S †

£6.95 bottle

£76 special dozen price

SAVE £7 per dozen

Percheron Shiraz-Mourvèdre, Swartland 2020

2020 is a cracking vintage for this rich and generously fruity South African red with floral perfume enhanced by a sprinkling of spice. 14.5%

Ref SA16311 S

£7.25 bottle

£76 special dozen price

SAVE £11 per dozen

Casa Ferreirinha Esteva, Douro 2019

Modern Douro red from one of the giants of the industry (their white is opposite). With ripe red and black fruits and smooth, fragrant palate, this is a simple and easy anyday red. 13%

Ref PW8381 S †

£7.50 bottle

£79 special dozen price

SAVE £11 per dozen



Carvalhais Grão Vasco Tinto, Dão 2019

A ripe, easy-drinking blend of local grapes showing the characteristic freshness and vibrancy of the reds from this mountainous part of Portugal. 13%

Ref PW8401 †

£7.95 bottle

£82 special dozen price

SAVE £13 per dozen

The Society's Sicilian Reserve Red 2017

Smooth, generous and fragrant red from Sicily's nero d'Avola grape, this red has been extremely popular since we introduced it, because it hits the spot and is great value, especially so now! 13.5%

Ref IT31011

£8.50 bottle

£88 special dozen price

SAVE £14 per dozen

Montepulciano d'Abruzzo Gran Sasso 2019

Packed with juicy cherry and raspberry fruit with hints of leather just starting to show, this full-bodied Italian red is match-ready for easy drinking this summer. 13.5%

Ref IT31951 P †

£8.95 bottle

£90 special dozen price

SAVE £17 per dozen

Carvalhais Duque de Viseu, Dão 2019

A fragrant and refreshing Portuguese blend of traditional local grapes touriga nacional, tinta roriz and alfrocheiro, with the region's typical herby twist and grip on the palate. 13%

Ref PW8411 S †

£9.50 bottle

£96 special dozen price

SAVE £18 per dozen

Teroldego Rotaliano Riserva, Castel Firmian 2018

From beautifully trellised vineyards in the foothills of the Dolomites where fresh, cleansing breezes and cool nights capture the fruit aromas perfectly. Time in large oak barrels has softened the tannins, concentrating the bramble and cherry flavours. 13%

Ref IT31911 †

£9.50 bottle

£100 special dozen price

SAVE £14 per dozen

Nerofino Rosso Vigneti delle Dolomiti, Castel Firmian 2017

An inspired Italian blend of two important Dolomite varieties. Teroldego gives blackberry and blueberry fruit and full-bodied structure, whereas lagrein adds juicy softness with hints of cocoa. Aromatic, rich, and well structured and perfect for enjoying with griddled steak or veg. 13%

Ref IT29791

£9.50 bottle

£100 special dozen price

SAVE £14 per dozen

Vinsobres Altitude 420, Domaine Jaume 2017

A cracking Vinsobres from this fine family operation. Made with very little oak and, as the name suggests, from grapes grown on slopes that rise to 420 metres to keep their freshness, this is full of dark-berry fruit and spice. Drink now to 2028. 14.5%

Ref RH52401 †

£10.95 bottle

£107 special dozen price

SAVE £24 per dozen

d'Arenberg d'Arrys Original McLaren Vale Grenache-Shiraz 2017

Deep, dark and brooding on the nose with delicious notes of black forest gateau and full-on but fine-grained tannins. A full-bodied, well-crafted Aussie red that will soften up with a little time in decanter and come round a treat. Drink now to 2026. 14.5%

Ref AU23391 S

£12.95 bottle

£125 special dozen price

SAVE £30 per dozen

Peter Lehmann H & V Barossa Valley Shiraz 2018

From both cooler elevated hillsides and warmer valley floor soils, this Barossa shiraz is one of the best we know for value. Full-bodied, rich and generous with black fruit, plum and graphite aromas and black-pepper notes on the finish, this is a great one to have in reserve, for now or later. Drink now to 2025. 14.5%

Ref AU23351 S

£13.50 bottle

£126 special dozen price

SAVE £36 per dozen

Trinity Hill Hawke's Bay Syrah 2019

Super-vibrant, pure and wonderfully aromatic cool-climate syrah from New Zealand's North Island, with notes of black olive, blackberry and liquorice on the nose and a youthful, fresh and lifted palate. Drink now to 2024. 13.5%

Ref NZ11931 S

£13.50 bottle

£138 special dozen price

SAVE £24 per dozen

Mixed CASES

Summer Savings Whites

A 12-bottle case containing two bottles of each of the following:

- Feudo Arancio Grillo Sicilia 2020
- Carvalhais Grão Vasco Branco, Dão 2019
- Muscadet Sèvre-et-Maine sur Lie, Domaine des Ratelles 2019
- D'Arenberg 'The Hermit Crab' McLaren Vale Viognier-Marsanne 2019
- Percheron Chenin Blanc-Viognier, Western Cape 2020
- Cheverny, Domaine du Salvard 2020

Ref MX2191 | £88

SAVE £14.80 per case

Summer Savings Reds

A 12-bottle case containing two bottles of each of the following:

- Percheron Shiraz-Mourvèdre, Swartland 2020
- The Society's Sicilian Reserve Red 2017
- Vinsobres Altitude 420, Domaine Jaume 2017
- Casa Ferreirinha Esteva, Douro 2019
- Montepulciano d'Abruzzo Gran Sasso 2019
- d'Arenberg d'Arrys Original McLaren Vale Grenache-Shiraz 2017

Ref MX2190 | £94

SAVE £18.20 per case

Summer Savings Mixed Dozen

A 12-bottle case containing one bottle of each of the following:

WHITE

- Pinot Grigio Vigneti delle Dolomiti, Castel Pietra 2020
- Casa Ferreirinha Planalto Reserva, Douro 2019
- Muscadet Sèvre-et-Maine sur Lie, Domaine des Ratelles 2019
- Percheron Chenin Blanc-Viognier, Western Cape 2020
- D'Arenberg 'The Hermit Crab' McLaren Vale Viognier-Marsanne 2019
- Cheverny, Domaine du Salvard 2020

RED

- Carvalhais Grão Vasco Tinto, Dão 2019
- Percheron Shiraz-Mourvèdre, Swartland 2020
- Vinsobres Altitude 420, Domaine Jaume 2017
- Peter Lehmann H & V Barossa Valley Shiraz 2018
- Trinity Hill Hawke's Bay Syrah 2019
- Teroldego Rotaliano Riserva, Castel Firmian 2018

Ref MX2192 | £99

SAVE £14.30 per case



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For more members' favourite wines for summer, see page 14.