



for your
cellar

Great wines
you should
be trying...

MIXED CASE

Our top picks from recent tastings



Domaine Gerovassiliou Malagousia 2013, Epanomi, Greece
This indigenous grape was saved from extinction in the 1970s by winemaker

Evangelos Gerovassiliou. It has a very expressive, floral nose, which manifests on the medium-bodied palate, with characters of white flowers, lemon pith, lemongrass, lime and peach. LF
£12.87, Hallgarten Druitt & Novum Wines, 01582 722538



Fratelli Muratori, Franciacorta Brolese Extra Brut Rosé Villa Crespia NV, Franciacorta, Lombardy, Italy

There's a bit of a buzz around Franciacorta at the moment and this pretty pink helps to explain what all the fuss is about. Fresh strawberry aromas are followed by more strawberries and redcurrants on the palate, brisk acidity and some appealing nuttiness on the finish. Try it by the glass with almond cake or pannacotta desserts. JS
£17.65, Bancroft Wines, 020 7232 5440



Grace Koshu Private Reserve 2013, Katsunuma, Yamanashi, Japan

Elegant aromas of pear, lemon citrus and warm stones. There's nice depth of flavour on the palate with nutty, citrus notes and a burst of ripe lime on the finish. Good, palate-cleansing acidity would make this a nice match for creamy fish dishes, as well as salmon sashimi. JS
£16.86, Hallgarten Druitt & Novum Wines, 01582 722538



Kaiken Terroir Series Torrontés 2013, Salta, Argentina

The Argentinian outpost of Montes Wines delivers this fragrant Torrontés, with unmistakable floral, Turkish delight aromas. The palate is characterised by clean linear acidity, with lime and lychee fruit. Great for summer lists. JS
£7.50, Liberty Wines, 020 7720 5350

Rimapere Sauvignon Blanc 2013, Marlborough, New Zealand

A project from Baron Benjamin de Rothschild, this is only the second vintage of Rimapere. The wine



is made as a joint venture with Craggy Range. There's some concentrated typical Kiwi Sauvignon notes up front – all the gooseberry you could ask for – but with a pithy element

on the nose that translates to some minerality on the palate, alongside more fresh stone fruit. CC
£9.53, Louis Latour Agencies, 020 7409 7276



Schloss Gobelsburg, Reserve Lamm Erste Lage Grüner Veltliner 2012, Kamptal, Austria

With a history stretching back to the 12th century, you'd expect a bit of class from this Kamptal winery. One of three Grüners, this has a seductive mouth-filling texture underpinned by clean minerality. Ripe tropical fruit flavours are balanced by taut acidity: lovely stuff. JS
£23.68, Clark Foyster Wines, 020 8832 7470

All wines featured here are available only to the on-trade and small independents. Prices quoted are single-bottle, ex-VAT unless specified.

TASTERS CC: Clinton Cawood; LF: Laura Foster; JS: Julie Sheppard

PICKS OF THE ISSUE...

£10 AND UNDER

Castillo de Jumilla Monastrell 2012, Jumilla, Spain
Bright red fruits on the nose, with cranberries, morello cherries, strawberry coulis and a touch of tomato leaf. More cranberry, sour cherry and raspberry are evident on the palate, along with pencil shavings and vanilla. A pleasingly juicy wine with medium tannins. LF
£6.80, Jascots, 020 8965 2000



£10-£20

Emmerich Knoll, Smaragd Kreutles Grüner Veltliner 2012, Wachau, Austria
This characterful wine kicks off with a savoury nose and hints of hazelnut. The viscous palate boasts layers of flavour: citrus, nutty, herbal, all supported by a defined minerality and poised acidity. JS
£18.65, Fields, Morris & Verdin, 020 7819 0360



OVER £20

Champagne Geoffroy Premier Cru Millésimé 2004, Champagne, France
Stone fruit and tropical fruit pull you into this complex fizz with a layered savoury palate. Focused acidity underpins some nutty and saline notes. Worth the price tag. JS
£43.85, Bancroft Wines, 020 7232 5470

