



BOOKHAM WINE CLUB

SPECIAL SUMMER EVENT & WINE TASTING JULY 26 2019

Wine List

Table 1: Sparkling and Rose Wines

Waitrose Cava Brut Castillo Perelada, Spain: Waitrose £9.99 (13%)

Good Cava can be such great value and this is a real 'go-to' as an affordable option for fizz. Made from the traditional Cava trio of Xarel-lo, Macabeo and Parellada this is bright, lifted and bursting with citrus flavours and nutty characters. Invaluable as a standby rack-filler for those occasions when only bubbles will do! (*Deborah Zbinden*)

Graham Beck Brut NV, South Africa: Waitrose £14.99 (12%)

This blend of pretty much 50/50 Pinot Noir and Chardonnay is a consistently good value sparkling wine, year in year out. It's made by the 'Méthode Cap Classique', i.e. the same way as Champagne, and offers some of the same yeasty, biscuity charms, alongside the apple-citrus fruit. (*Heather Dougherty*)

Cremant D'Alsace Brut Prestige 2017 Aldi £8.29 (12.5%)

From the heart of Alsace. A mouthwatering sparkling wine with flavours of crisp apple and peach, with a medium dry sparkling body. Perfect for a summer garden party, or as an aperitif. A great alternative to Cava and Prosecco. (*Heather Dougherty*)

Porcupine Ridge Rosé 2018, Swartland, South Africa: Waitrose £7.99 (13%)

For me, this wine is particularly attractive as it is one of the first 2018 wines available, which will keep it fresh and lively throughout 2019. A blend of Syrah for strength and acidity with Cinsault for red fruited charm. (*Gilbert Winfield*)



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Table 2: Rosé & White Wines

Ramon Bilbao El Viaje Rosé 2017, Rioja, Spain: Co-op £8 (12.5%)

There's a lot of forgettable rosé around, but this is a real delight from Rioja. It's made from Garnacha (the original version of southern France's Grenache Noir), fashionably pale in colour, and packed with fresh, juicy fragrance. It has crisp acidity and lovely delicate, red fruit flavours, truly a pink to purr over when the summer sun arrives. (Charles Metcalfe)

Grillo 2017, Sicily, Italy: Marks & Spencer £7.00 (13%)

Very enjoyable wine at a fantastic price. Textured honeysuckle styling makes this approachable to either drink on its own or to pair it up with rich flavours such as a goat's cheese or smoked bacon. (Kevin Ecock)

Navajas Blanco Crianza, Rioja 2015, Spain: The Wine Society £8.50 (13%)

Yes, a white Rioja, and this one is as delicious as red Rioja. Huge flavour for the money, you'll need to like oak; it is nutty and toasty, with lashings of vanilla. Perfect with creamy chicken. (Rob Price)

Waitrose Foundation Chenin Blanc Cederberg 2018, South Africa: £8.99 (13%)

A crisp, dry white to celebrate giving money to an extremely worthy cause, the Waitrose Foundation. This provides grants to agricultural communities for education, health care and many other positive projects, funded by some of what you pay for the wine. The grapes come from vines over 1000 metres in altitude, and the wine is tight, herby and intense. It's very young, and will be at its best during summer 2019. (Charles Metcalfe)



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Table 3: White Wines

Dourthe La Grande Cuvée Sauvignon Blanc 2016/7, Bordeaux: Waitrose £9.49 (12.5%)

Fresh, crisp and dry from the pioneers of modern Bordeaux wine-making. Herby, grassy with ripe fruit and hints of grapefruit. Aromatic, with satisfying depth of flavour. (*Richard Esling*)

Mâcon-Villages Les Pierres Blanches, Cave de Lugny, Bourgogne 2016, France: Majestic £9.99 (12.5%)

Fresh, fruity style, with a very gentle buttery character (but there's no new oak) so a wine which is a great match for fish or pork dishes with light sauces. (*Ian Symonds*)

McManis Family Lodi Viognier, California 2016: The Wine Society £11.50 (13.5%)

A rich, round mouthful of flavours backed up with balancing acidity. A wine dominated by lovely ripe apricot flavours, with a touch of spice and fragrance. A Viognier with the WOW factor. (*Helen Duddridge*)

Zenato Villa Flora 2017 Lake Garda, Italy: Waitrose £11.99 (13%)

The nose of this wine is understated, taut and delicately fruity with wafts of light white peach, apricot and blossom. There are herbs and nuts too, as well as straw and a tight, stony quality. The palate is reasonably full with some texture and even a hint of cream. A delicious wine that goes with all manner of light dishes, fish, chicken or whatever takes your fancy. (*Quentin Sadler*)



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Table 4: Red Wines

Marqués De Carano Gran Reservado, 2014, Spain: Tesco £5.50 (12.5%)

It may be cheap, but it just slips down beautifully. Like a Rioja, but from the Cariñena region that offers wines at fabulous value. Lovely red fruits and hints of spice, it's soft, satisfying and silky smooth. Marvellous with manchego cheese. (*Rob Price*)

Château Canada, Bordeaux Supérieur 2016, France: The Wine Society £7.95 (13%)

As this soft, fruity blend of 70% Merlot and 30% Cabernet Sauvignon demonstrates, good red Bordeaux doesn't have to be expensive. A glass or two will enhance the simplest of meals.

Enjoy it with richly sauced pasta, a plain grilled chop or steak, good British cheeses or your comfort food of the moment. (*Sandy Leckie*)

Mon Plaisir de la Vallée Cabernet Franc 2015, France: Majestic £7.99 (12.5%)

This is a fresh and easy drinking red. Very refreshing with crunchy raspberry and blackcurrant aromas, with a great hit of acidity and a touch of spice on the finish. Great value. (*Paul Quinn*)

Poggiotondo Chianti 2017 DCG Chianti, Italy: Waitrose £7.99 (13%)

A traditional blend of 85% Sangiovese, 10% Canaiolo and 5% Colorino, with fragrant, lifted and lively aromas of cherries, pepper, mocha and rosemary. The palate is medium bodied and very soft with a nice touch of fine grain tannins, lively red fruit and refreshing acidity giving balance and tension. (*Quentin Sadler*)

Taste the Difference Zweigelt 2017, Huber, Austria: Sainsbury's £8.00 (13%)

Hats off to Sainsbury's for continuing to champion off piste wines through their excellent Taste the Difference range. This Zweigelt is a typical example with its bright, refreshing slightly savoury ripe cherry fruit. It takes chilling so well and drinks perfectly with anything from a picnic to a barbecue, making it an ideal summer red. (*Pippa Hayward*)



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Table 5: Red Wines

Château d'Emeringes Beaujolais- Villages 2017 Vieilles Vignes, France: The Wine Society £8.50 (13.5%)

Beaujolais is back in fashion. If you don't know where to start, start here. This is light yet intense and beautifully balanced with plenty of fruit and lovely minerality, doing everything you hope that Beaujolais- Villages will do, but better, in fact better than many of the crus! *(Nina Cerullo)*

Morandé One to One Old Vines País 2016, Maule Valley, Chile: Majestic £8.99 (13%)

Old vines, averaging 65 years old, make this an interesting light-bodied red with spicy blackcurrant and raspberry aromas. On tasting it has juicy acidity and light tannins bringing out lots of freshness with a persistent finish. If you like Beaujolais, you will love this. *(Paul Quinn)*

Syrah, Paul Jaboulet Aîné 2017, France: Majestic £9.99 (13%)

I love a wine with a story and pedigree and this wine has both, coming from a long-standing family business which goes back to the early nineteenth century and includes great wines such as La Chapelle 1961, yet here is a taste of classic Syrah for under £10. Typical Syrah characters of blackcurrant and liquorice with subtle wild shrub characters and pepper. *(Linda Simpson)*

Domaine de la Noblaie Chinon 'Le Temps des Cerises' 2017 Loire Valley, France: The Wine Society £10.95 (13.5%)

This is an absolute cracker. 100% Cabernet Franc from the Loire Valley, unoaked to let the exuberant, juicy raspberry and cherry fruit shine, it has just a hint of the classic Cabernet Franc pencil shaving aroma and a smoky finish. Enjoy with charcuterie, or Netflix. *(Heather Dougherty)*

Diablo Dark Red 2017 Chile: Sainsbury's £12.00 (13.5%)

This is Concha y Toro's star wine – an unusual concentrated blend of beautiful, ripe almost port-like Syrah and also Malbec which adds a touch of rich, ripe plums. An absolutely delicious wine ready to drink right away or in a few years' time, if preferred. *(Trudy Welsh)*



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Wines to Accompany your Hog Roast

Zalze Bush Vine Chenin Blanc 2017/2018, Coastal Region, South Africa: Morrisons £7.25(13%)

An excellent example of easy-drinking New World Chenin Blanc. Dry, unoaked with ripe tropical fruit and accents of lime zest, lemon custard and mango supported with racy acidity. Medium-bodied, refreshing wine, great as an aperitif or with seafood or poultry. (*Patricia Stefanowicz MW*)

Côtes-du-Rhône Rive Droite, Rive Gauche 2017, France: The Wine Society £7.75 (14.5%)

A perfect wine all year round. A Grenache and Syrah blend that is so juicy and full of fruit. The ultimate good value quaffable wine. Chill it in the summer with your barbeque or it's equally good as a robust match for a winter casserole. (*Carolyn Bosworth-Davies*)

Malbec Don David, Blend of Terroirs, Argentina: Co-op £9 (14%)

Made by one of the largest producers in Argentina, meaning that they can call on grapes from all the major wine regions. This Malbec has good depth and structure but also retains the freshness and sheer drinkability that are the hallmarks of all good wine. One of the best-selling brands in Argentina itself. (*Richard Bampffield MW*)