

# 100 AWESOME WINES



ASSOCIATION OF  
WINE EDUCATORS

2016



from the  
Association of Wine Educators



Photo © Cephas / Diana Mewes

The Association of Wine Educators may be one of wine's best kept secrets.

The AWE's over 90 members usually quietly go about their business: communicating, educating and enthusing both consumers and the wine trade about wine. Collectively we run courses, present at wine trade and consumer shows, put on corporate entertainment events, present to and run wine clubs – and a myriad of other wine-related activities. There is probably some kind of event involving an AWE member going on every day of the year – and there is probably one near you.

All this activity, combined with our rigorous selection programme (we number 12 Masters of Wine amongst our members) means that, between us, we have almost unparalleled knowledge of and enthusiasm for wine – and this list of our 2016 100 AWESome Wines showcases our members' expertise, while at the same time helping consumers towards some of the best value wines available in the UK.

You can find out more about the AWE and find individual members at [www.wineeducators.com](http://www.wineeducators.com)

Heather Dougherty  
AWE Chairman



Charles Metcalfe

Author, educator and  
Honorary President of  
the AWE

"If you want to learn more about wine, the AWE has people who want to help you. Our members are passionate about wine, and have to pass a tough test to become an AWE member. Look at the countrywide network of AWE members, and you'll find someone near you who can give you all the wine answers you need."

Front cover photograph © CEPHAS / Diana Mewes

## 100 AWESOME WINES

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The choice of wine available to us today has never been more extensive. Or possibly more daunting. The purpose of this brochure is to entice you, the wine consumer, into trying wines you may never have heard of; to encourage you to be brave enough to broaden your wine horizons, even if it means digging a little deeper in your pocket, knowing that you will be rewarded with something special and great value.

This is the second year that AWE members have submitted some of their favourite wines for inclusion in The 100 AWESOME wines brochure. Each wine was selected for its favourable quality to price ratio from supermarkets and merchants across the country as well as from online outlets. The wines fall into two price brackets for the red and white wines, under £10 and between £10 and £25, and under £25 for sparkling wines. This year, due their increasing popularity, we have added rosé, sherry and sweet wine categories.

Personally I'm always interested to know what my colleagues enjoy drinking and using in their classes so I'm gradually working my way through this list – I hope you will try if not all the wines as I am, at least some of them. I am confident you will find them as exciting as we do.

Laura Clay  
100 AWESome Wines Co-ordinator

Jancis Robinson MW

[www.jancisrobinson.com](http://www.jancisrobinson.com)

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## Our 100 AWESOME WINES

### Under £10 White

1. **Wine Atlas Muller-Thurgau 2014, Germany: Asda £4.75** A really delicious white wine – dry, but not too dry – floral notes with a light, grapey fruitiness. (Trudy Welsh)
2. **Finest Côtes de Gascogne 2014, France: Tesco £6.00** If Sauvignon Blanc is your wine of choice, try this for something different. From Southwest France using both Sauvignon Blanc and Gros Manseng grapes, it has the usual crisp citrus flavours, but also spicy floral notes. Good with chicken or fish pie. (David Timmons)
3. **The Society's Verdicchio 2014, Italy: The Wine Society £6.50** Verdicchio is one of Italy's most underrated grapes. At its best, it is capable of long ageing, but can also deliver at a modest price point. Flavours of citrus and green fruit notes combined with zesty acidity will please those who are looking for an alternative to Sauvignon Blanc or Chablis. (Michelle Cherutti-Kowal MW)
4. **The Exquisite Collection Riesling 2013, Clare Valley, South Australia: Aldi £6.99** Really good stuff that is just perfect as an aperitif or with light meals, fish dishes,



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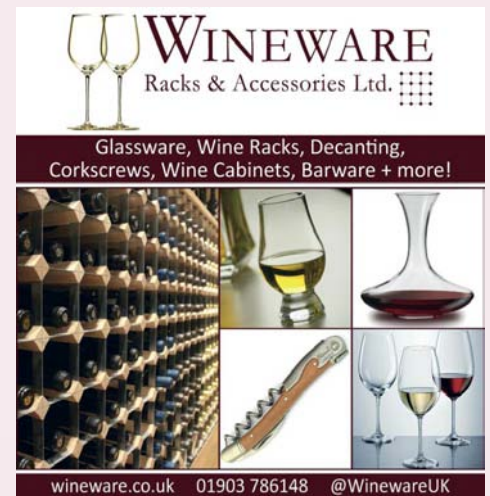
5. **Days of Summer Miguel Torres 2014, Itata Valley, Chile: Majestic £7.49** You don't have to enjoy this off-dry, light and gorgeously refreshing wine only in the summer months – it will bring the feel of summer to you. From world-renowned wine-maker, Miguel Torres, who rarely puts a foot wrong, this is a floral-scented delight and a wine which actually tastes of grapes... and grapefruit... and apple... and pineapple... and mango. (Laura Clay)
6. **Esporão Duas Castas 'Arinto-Gouveio' 2014 Herdade de Esporao, Alentejo, Portugal: The Wine Society £7.95** Portugal is one of the most under-rated wine countries. Made from two indigenous grapes – 60% Arinto, one of Portugal's oldest indigenous varieties, gives limey citrus and plenty of juicy acidity. The 40% remainder is from the Gouveio grape adding body, structure, minerality and a spicy aniseed note. Bring out the dim-sum! (Rose Murray Brown MW)
7. **Pecorino Terre di Chieti 2014, Italy: Waitrose £7.99** A lovely wine from the Abruzzo region of Italy. This ancient Italian grape (no relation to Pecorino cheese) has a delightful bouquet of tropical fruits with some floral hints. Fresh, fruity and surprisingly quite full bodied. A versatile wine, enjoy with seafood, poultry and cheeses. (Hazel Tattersall)
8. **Monte Real Blanco Fermentado en Barrica Bodegas Riojanas 2014, Spain: Lewis and Cooper £7.99** 100% Viura shellfish and it is great with most Asian cuisine – anything you dip into sweet chilli sauce in fact. It has lots of zing and fat, ripe fruit with lovely, mouth-watering acidity making it clean and crisp. (Quentin Sadler)
9. **Kuhlmann-Platz Riesling 2014 Cave de Hunawirh, Alsace, France: Majestic £8.99** Clean, precise, citrusy Riesling with the merest hint of sweetness. Alsace is all about balance. This is perfect. (Helen Savage)
10. **Puklavec & Friends Sauvignon Blanc/Pinot Grigio 2014, Slovenia: Waitrose £8.99** Interesting wine on a number of levels – unusual combination of grapes, delightfully low alcohol (10.5%) and a fast-improving source, Slovenia. The challenge with lower alcohol is to achieve the sort of texture and flavour that our palates have become attuned to, and I admire the way they have achieved this. (Richard Bampfield MW)
11. **The Ned Pinot Grigio 2014, Marlborough, New Zealand: Waitrose, Sainsburys £9.45** White currants and spice, a beautifully textured wine showing rich, ripe flavours of fleshy nectarine and baked apple. Concentrated and full flavoured with a beautifully dry finish. (Brett Jones)
12. **Prince Stirbey Tamâioasa Româneasca Sec 2013, Romania: The Wine Society £9.50** I first tasted this at the picturesque winery in Romania and wondered if it would taste as good on home soil. It did! A delightful white wine with muscat fragrance and rounded flavour. (Linda Simpson)
13. **Zibibbo Sicilia Ottoventi 2014, Italy: The Wine Society £9.75** A delicate fresh and fruity dry Muscat, this is a perfect aperitif wine for a warm sunny day. (Vivienne Franks)

14. **L'Empreinte de Saint Mont Blanc 2010, Saint Mont, France: The Wine Society £9.95** This is intended to be the definitive white from the region, hence the name 'imprint of Saint Mont' and the label bears a thumb print. It's a blend of grapes that are indigenous to the area and all in all it is rich, but fresh and balanced too; what's more it is very drinkable and quite delicious. (Quentin Sadler)
15. **Weissenkirchen Grüner Veltliner, Federspiel, 2014, Domäne Wachau, Austria: Majestic £9.99** Fresh and aromatic in a celery, spicy, savoury way. Dry, with fresh acidity and a refreshingly clean finish. I often use this for teaching, but much prefer just drinking it. (Helen Savage)
16. **Trebuchet Chardonnay 2014, Western Cape, South Africa: Majestic £9.99** This is just yummy stuff, and so correct and right-on for Chardonnay. Balanced, buttery, and just a hint of sweet fresh oak and toast. (Carol Whitehead)
17. **Domaine Du Vieux Vauvert Vouvray 2014, France: Waitrose £9.99** Delicious with or without food. Beautifully balanced between lively acidity and silky sweetness. The modest alcohol (11%) means you can enjoy a second glass. My default choice for a girls' night in! (Lindsay Oram)

### Under £10 Red

18. **Chateau Malvina 2013 Bordeaux, France: Morrisons £7.00** An easy-drinking juicy claret with flavours of red fruits, blackberries, a touch of blackcurrant and darker spice plus a whisper of classic Bordeaux pencil lead. (Sarah Rowlands)
19. **Bodegas y Viñedos Monfil, Garnacha, Cariñena, 2014, Spain: Lea & Sandeman £7.75** At under £10 a bottle, this juicy red punches well above its

- weight. Lots of ripe red berries and a hint of dried herbs, all draped round supple tannins. The perfect wine for summer barbecues (although it's pretty good with wintry stews, too). (Natasha Hughes MW)
20. **Rioja 'Glorioso', Bodegas Palaccio, Crianza, 2011, Spain: The Wine Society £7.95** A soft, silky, fruity Rioja with just a hint of oak. Very modern in style but paying homage to traditional values. Very moreish as a party drink, but much better with a selection of tapas or chargrilled meat. Amazing value for money – worth joining the Wine Society for a case of this alone. (Sandy Leckie)
21. **Tesco Finest Frappato Terre Siciliane IGT 2013, Italy: Tesco £7.99** A great alternative to Beaujolais. Juicy and fresh, bursting with cranberry and strawberry fruits. Serve slightly chilled – this is a regular quaffing wine in my house! (Carolyn Bosworth-Davies)
22. **Terra Tangra Organic Cabernet Sauvignon/Merlot/Mavrud 2013, Sakar Mountain, Bulgaria: Vintage Roots £7.99** It is wonderful to see good value Bulgarian wines re-emerge after a quarter century in the doldrums. The local Mavrud grape is enjoying a revival and this wine emerges from a huge project in the east of Bulgaria, where a significant area of vineyards has been converted to organic growing. It is a succulent, juicy and warming red. (Wink Lorch)
23. **The Exquisite Collection Valpolicella Ripasso 2013, Italy: Aldi £7.99** This is a very enjoyable Italian red. Made from Corvina, Rondinella and Molinara, the grapes used for Amarone, this dry Ripasso is aged for 18 months in French oak. With a rich cherry fruit and plum flavours it has a velvety texture and spicy notes. (David Timmons)
24. **Sant'Ilia Cabernet Sauvignon, Cabernet Franc, Melnik 2013, Thracia, Bulgaria: Waitrose £8.99** Delicious red and black fruit aromas and flavours with a peppery and spicy finish. This wine is suitable for vegans and vegetarians. (Vivienne Franks)
25. **Les Nivières Saumur Cabernet Franc 2014, France: Waitrose £8.99** This delicious red from the south bank of the Loire, is produced from the so often undervalued Cabernet Franc grape. Medium-bodied, full of vibrant intense red/blackcurrant and leafy aromas with mouth-watering acidity, it can be enjoyed lightly chilled as an aperitif. Especially good with 'rosemary scented' grilled lamb chops. (Hazel Tattersall)
26. **Marius Michaud Moulin-à-Vent AOP 2014, Beaujolais, France: Majestic £8.99** From a long-established Beaujolais vigneron family, this wine has mid-depth ruby colour, plenty of strawberry, cherry and blackberry fruit, velvet-textured tannins, and racy acidity leading to a supple finish. Good concentration and a real bargain. (Patricia Stefanowicz MW)
27. **Finca Los Prados Cabernet Sauvignon/Malbec 2008, Argentina: Secret Cellar £9.00** An absolute gem from Argentina. A blend of 80% Cabernet Sauvignon and 20% Malbec, the Malbec adding liquorice and tobacco notes with a hint of white pepper. Plenty of soft juicy fruit with a long finish. (David Timmons)
28. **Casa de la Hermita Organic Monastrell 2013, Jumilla, Spain: winedirect.co.uk £9.17** Monastrell (aka Mourvèdre) is this region's jewel in the crown. No oak, just pure unadulterated lip-smacking hedgerow fruits and a spicy hug. If you like the lush fruitiness of Malbec or Zin, you will love this. (Patricia Green)
29. **Guímaro Mencía, Ribeira Sacra 2014, Spain: The Wine Society £9.50** I tasted this with fans of light refreshing reds and bold concentrated reds alike, pleasing to both ends of the spectrum due to its lovely purity of ripe fruit, refreshing acidity and silky tannins. Amazing value too! (Erica Dent)
30. **Château Valcombe Epicure Ventoux 2013, France: The Wine Society £ 9.50** Old vines sitting on stony soil (galets) over limestone, provide top-quality fruit for this blackberry-charged Ventoux. Full-bodied, expressive and very stylish too. Perfect with a Daube of beef. (Neil Courtier)
31. **Mas de Lunès Grès de Montpellier 2012, Languedoc-Roussillon, France: Majestic £9.74** This Syrah/Grenache blend is the kind of wine that southern France does so well – ripe, sweet fruit, counterbalanced with lovely earthy and herbal notes. Proper stuff! (Heather Dougherty)
32. **El Meson Rioja Gran Reserva 2005, Spain: Asda £9.97** This really is a bargain, a mature Rioja Gran Reserva with the flavours of chocolate, oak and ripe fruit you'd expect. It's intensely flavoured, and brilliant value. (Charles Metcalfe)
33. **Helderberg Cellars Cabernet Sauvignon 2014, Stellenbosch, South Africa: M&S £9.99** Whenever you see the name of winemaker Marc Kent, give the wine a go. Lovely ripe cassis fruit, but with proper Cabernet tannins and good acidity make this a really delicious mouthful. (Heather Dougherty)
34. **Altano Quinta do Ataíde Organic Douro 2012, Portugal: Waitrose £9.99** This is a blend of organically grown grapes, offering great concentration and depth, and wonderfully vibrant fruit together with a touch of spice; it gives lots of
- pleasure and is sinfully drinkable. This is stunning quality wine that could grace any dinner party, but that is affordable enough to drink more frequently. (Quentin Sadler)
35. **Gran Maestro Appassimento 2014, Puglia IGT, Italy: Fountainhall Wines, Aberdeen £9.99** 'Appassimento' indicates that the grapes are dried before fermentation. Still young, this intensely perfumed Primitivo is juicy in the fruit department with notes of spice and ripe tannins. Good value for money at just under a tenner. (Carol Brown)
36. **Finca Las Moras Malbec Reserva 2013 San Juan, Mendoza, Argentina: davy.co.uk £9.99** Everything a Malbec lover could wish for, and then some. Full, fluent, inky dark, brimming with fragrant smoky oak spice. Rich, bold, satisfying – central heating from the inside. (Patricia Green)
37. **The Cubist Old Vine Garnacha 2013 Calatayud, Spain: Waitrose £9.99** I find this an exciting example of the Garnacha grape, showing bright fruit and a certain brooding intensity. It successfully combines the extra depth of older vines



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with the freshness of flavour that typifies modern Spanish winemaking. (Richard Bampfield MW)

### £10–£25 White

38. **Markus Huber Grüner Veltliner 2014, Austria: Waitrose £10.79** Light, refreshing and a great match with Cantonese dishes. (Ian Symonds)
39. **Ermita del Conde, Albillo Centenario, Vino de la Tierra de Castilla y Leon 2013, Spain: The Wine Society £10.95** Albillo is a rare white grape grown in Spain's viticultural heartland. This wine is made from centenarian vines grown just outside Ribera del Duero. Although it has a lovely lemony tang, this wine's strong point is its amazing texture: it just slides around your mouth as if it was coated in silk. Unusual, and thoroughly moreish. (Natasha Hughes MW)
40. **Papegaai AA Badenhorst Swartland 2015, South Africa: SWIG and Vinoteca £11.95** 70% Chenin Blanc, 20% Marsanne and 10% Viognier. When asked, Adi Badenhorst is prone to be slightly absent-minded about exactly what goes into each wine but this combination seems plausible. He's



Photo © Wendy Narby

produced a clean, appealing wine of peach-fresh fullness and a nervy backbone of minerality with a finish which goes on far longer than expected. (Nancy Gilchrist MW)

41. **Clos Bagatelle Blanc St. Chinian Languedoc 2014, France: Vino Wines £13.95** Roussanne is a little known, but superb quality grape, here grown and blended with others in St Chinian, an appellation in Languedoc better known for its rustic reds. Its nutty almond flavours, touch of oak and subtle honeyed character make it suitable for serving with rich textured seafood dishes like monkfish or scallops. (Rose Murray Brown MW)
42. **Stopham Estate Pinot Gris 2013, Sussex, England: WaitroseCellar.com £14.99** Silky, come-hither texture that sits between Alsace and New Zealand in style, just off-dry with more than a touch of the exotic – ripe melon, passionfruit, a lick of honeyed spice. A very fine English wine ambassador. (Patricia Green)
43. **Casa Silva, Cool Coast Sauvignon Blanc 2014, Paredones Estate Colchagua Valley, Chile: Oxford Wine Company £14.99** Chilean Sauvignon Blanc can really give New Zealand a run for its money. Classy examples are emerging from newly-developed coastal vineyards on the western side of Chile's Coastal Ranges, like Casa Silva's Paredones Estate, only four miles from the Pacific Ocean. Incisive with Chile's lovely hallmark of purity of fruit, the tangy acidity carries the wine, making it really versatile with food. (Wink Lorch)
44. **Soave Classico 'Monte Stella' La Cappuccina 2013, Italy: Berry Brothers and Rudd £15.50** Wonderfully concentrated example of Soave at its best. The wine has a honeyed edge to it along with ripe stone fruit. Can be enjoyed on its own, but matches extremely well with white meats, creamy pasta and

risotto. A terrific find and well worth the price. (Michelle Cherutti-Kowal MW)

45. **Olaszrizling 'Safranykert' 2012 Figula winery, Balaton, Hungary: danubewines.co.uk £16.50** That this wine can rightly be called classy shows what Hungarian winemakers can now produce using formerly-regarded 'hohum' grapes. Jancis Robinson asserts that Olaszrizling is 'under-valued', and she's right! A revelation of crispness and subtle aromatics – a brilliant surprise. (John Ducker)
46. **Quinta dos Roques Encruzado 2013, Dão, Portugal: Corks of Cotham, Harrogate Fine Wine Company, The Good Wine Shop, TheWineHousePortugal.com, Highbury Vintners RRP £16.50** Encruzado, the signature white grape of this region, is little known outside Dão, but is capable of making some really special whites. This example is wonderfully full and rich combining cleverly both delicate lemony and apricot fruit flavours with inviting hazelnut and vanilla notes – a really lovely food partner and great value for all it offers. (Nicky Ladwiniec)
47. **Millton Te Arai Vineyard Chenin Blanc 2014, Gisborne, New Zealand: The New Zealand Cellar £17.90** Millton were the pioneers of biodynamic growing and wine production in New Zealand and continue to develop methods to make the most sustainably-produced wines possible. Gisborne on the North Island's east coast is reputed for its Chardonnays, but Millton have for years produced this gorgeous off-dry, powerful Chenin Blanc, redolent in yellow fruits, matured partly in over-sized barrels. (Wink Lorch)
48. **Viognier, Les Vignes d'à Côté, Yves Cuilleron, 2014, France: The Good Wine Shop £18.00** From one of the great Condrieu producers, this wine is made from grapes grown just outside the appellation. It has all the classic ripe peaches and cream opulence of Condrieu, but at half the price. Some might prefer to drink this wine on its own, but I find it works well with white crab meat or lobster or river fish in a rich, creamy sauce – quenelles de brochet springs to mind. A real treat, whatever the occasion. (Sandy Leckie)

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49. **Cuvée Oppidum, Château de Gaure, Limoux 2013, France: The Good Wine Shop £20.00** A wine to steal the heart of a Chardonnay lover, this is an unctuous blend of Chardonnay, Chenin Blanc and Mauzac from Limoux, fermented and aged in old oak. It has an enchanting balance of rich texture and honeyed fruit with Chenin's fresh acidity keeping it in line. Utterly moreish stuff – it would always have a place in my desert island case. (Pippa Hayward)
50. **La Semillante de Sigalas 2013 Château Sigalas Rabaud, France: Berry Brothers and Rudd £21.00** 100% Semillon is very scarce so this is definitely worth a try. Made by a first growth sweet wine producer, it is, however, completely dry. Smooth and rounded with subtle fruit and fresh citrus finish – barrel aged but very subtle – a great food white. (Wendy Narby)
51. **Crozes-Hermitage Blanc Alain Graillot 2014, France: Yapp Brothers £21.50** Now bottled under screwcap for freshness, this is made from a classic white Rhône blend of 80% Marsanne and 20% Roussanne. Gorgeous aromatic apricot and floral scents, mouth-filling peach flavours with a mineral edge. Dry but not austere, with uplifting acidity and terrific length. A real delight. (Carolyn Bosworth-Davies)
52. **Jermann Pinot Grigio 2013, Friuli, Italy: Majestic £24.00** First love / last love. This wine re-defines Pinot Grigio/Gris. Intense, elegant, fresh yet demanding of your attention. Let this be your holiday white wine – the Princess Grace to grace your table. (Carol Whitehead)
53. **Jordan Nine Yards Chardonnay 2013, South Africa: Fareham Wine Cellar £24.50** For lovers of creamy, buttery, toasty, ripe Chardonnays you will not be disappointed. This is from Jordan's best vineyards with the wine barrel-fermented

in mainly new French oak barriques and matured 'sur lie' for 13 months, with regular barrel-rolling. Stunning. (Erica Dent)

54. **Rall White 2014, South Africa: Winedirect.co.uk £24.95** A blend of grapes dominated by Chenin Blanc, this beautifully textured and complex wine is a stunner and a keeper. Donovan Rall is a skilled wine-maker and a name to remember. If this is a bit too pricy try his characterful Tea Leaf Chenin. (Laura Clay)

### £10–£25 Red

55. **Palataia Pinot Noir Pfalz, Germany 2014: M&S £10.00** German Pinot Noir is becoming ever more popular – unfortunately it also has a hefty price tag – but this one is ultra-affordable and wonderfully spicy. Due to its elegance it's also very versatile. Try it with grilled mushrooms or seared salmon. (Anne Kriebel MW)
56. **Mas Delmera Jumilla Monastrell Reserva 2009, Spain: Great Western Wine £10.75** A typical gem of mature Spanish obscurity, with lovely leather and spice complexity. (Gilbert Winfield)
57. **Tim Adams Shiraz 2014, Australia: Tesco.com £11.00** This is a bold wine packed with concentrated lip smacking black fruits and hints of chocolate. It is silky smooth and of great quality for the price hailing from the cool Clare Valley in South Australia. A great partner for roast lamb and if you can keep your hands off the bottle it would age beautifully in your cellar. (Maggie Smith)
58. **Undurraga TH (Terroir Hunter) Garnacha, Cariñena and Monastrell 2011, Maule, Chile: The Wine Society £11.50** Part of a limited edition series of wines from selected plots in Chile, this Rhône-like blend drinks like a baby Châteauneuf. It's full of fresh, ripe red fruit and peppery spice with a silky

texture and an impressively long finish. New wave Chile on fine form! (Pippa Hayward)

59. **Azul y Garanza Garciano 2013, Navarra, Spain: Vintage Roots £11.50** Raspberry and peppery spice on the nose; dry, fine tannins with gutsy red fruits and intense flavours. The name Garciano refers to the blend which is a mix of Garnacha and Graciano. The Garnacha brings soft, fruity flavours, which delivers a rich complexity. The Graciano gives the deep, rich colour, its spicy flavours and aromas, its freshness, acidity, and long life. (Brett Jones)
60. **One Ribera del Duero Bodegas Aster, Spain 2009: Oddbins £11.75** An affordable mature Ribera del Duero with rich liquorice scents, mellow complex palate with dried fruit undertones and soft tannins with a striking resemblance to port. Bodegas Aster is the Ribera venture of acclaimed Rioja producer La Rioja Alta – no wonder it is so good! It should be served alongside food – chilli con carne or a big juicy sirloin steak. (Rose Murray Brown MW)
61. **Château de Pitray Cabernet Franc 2011 Castillon, Côtes de Bordeaux, France: The Wine Society £11.95** Dusty strawberry on the nose with lots of red fruit showing well. On the palate a firm structure, fresh acidity, with lots of berry fruit and hints of blackberry spice. Drinking perfectly now. (Paul Quinn)
62. **Extra Special Barolo 2011, Piemonte, Italy: Asda £11.98** Typical rich black fruit notes with tobacco and leathery characteristics, this is such a great value wine. (Vivienne Franks)
63. **Ara Single Vineyard Pinot Noir 2014, Marlborough, New Zealand: Waitrose £11.99** Fruity, fresh easy Pinot, good with cold meats, salads and, of course, duck. (Ian Symonds)



Photo © Brett Jones

64. **Bodega Atamisque Serbal Cabernet Franc 2015, Tupungato, Argentina: New Forest Wines, Fareham Wine Cellar, The Guildford Wine Company £11.99** Cabernet Franc from Argentina is so far a fairly new kid on the block, but proving to be a hit with wines like this unoaked, fresh and fruity style to some wonderfully powerful versions too. This was a hit for me with mussels in white wine sauce but stood up to my steak also. (Erica Dent)
65. **'Bellamarsilia' Morellino di Scansano DOCG 2013, Italy: The Good Wine Shop £12.00** Organic sappy unoaked Sangiovese from Tuscany's 'wild west' – the Maremma. After I'd reviewed it I saw that it had won the top accolade 'tre bicchiere' from the 'Slow Food' organization hosted by Gambero Rosso. Am I surprised? Not in the slightest! A truly delicious medium-weight food-friendly red. (John Ducker)
66. **Jean Luc Colombo Les Collines de Laure 2014, Rhône, France: Harrods, Portland Wine Company, Luvians Bottleshop, Eynsham Cellars Limited, theDrinkshop.com RRP £12.45** One of my favourite Rhône wines, this shows off



young unoaked Syrah at its best. From young vines in the admired Cornas region, this is a generous, heart-warming wine full of ripe red and black fruit flavours backed up by a little spice. (Nicky Ladwiniec)

67. **Mendel Cabernet Sauvignon 2011, Mendoza, Argentina: The Wine Society £12.95** A classic Cabernet Sauvignon from a 15-year-old vineyard at Perdriel at about 1,100m altitude, aged for a year in oak barriques. Aromas of cassis, violets and fine oak, the palate has fresh acidity and fine linear Cabernet fruit of great class. A perfect match for roast beef! (Christos Ioannou)
68. **Miguel Torres Cordillera Carignan 2009, Maule, Chile: Taurus Wines, The Wine List Company, Wine Direct £13.99** Carignan is usually described as a 'work-horse' variety, but this shows just what is possible with old, deep-rooted Carignan vines. This is richly flavoured, with succulent dark fruit. (Heather Dougherty)
69. **Niepoort Vertente, Douro 2012, Portugal: Tanners £19.60** A rigorous, double selection of the grapes and attention to detail during the wine-

making process, begin to shed light on why Dirk Niepoort's wines are so delicious. This Douro blend exhibits bramble-like dark fruits, ripe tannins, minerality and attractive texture. Try with duck breast, or roast beef. (Neil Courtier)

70. **JJ Girard Savigny-lès-Beaune 2013, France: Waitrose £20.00** Value-added Burgundy, balanced, easy tannins, extraordinarily food friendly. A perfect example of affordable, quality Pinot Noir. (Ian Symonds)
71. **Solms Delta Africana 2012, South Africa: Dreyfus Ashby £21.00** An astonishing wine from one of the most exciting tastings of 2015, New Wave South Africa. It's a vine-dried Shiraz – think Amarone made from Shiraz – intense, with firm tannins and waves of dried fruit flavour. (Charles Metcalfe)
72. **Lopez de Heredia Bosconia Rioja Reserva 2004, Spain: Waitrose Cellar.com £21.99** Serious Rioja, aged 10 years in oak and bottle, so full of complex flavours of tobacco, earth with hazelnuts complimenting the dense strawberry fruit. Lovely silky texture, smooth tannins and endless length. Beautiful with a rich beef

stew, and best enjoyed with a 'very' good friend. (Lindsay Oram)

73. **Cremaschi Furlotti Nebbiolo 2011, Chile: Salut Wines £22.00** Looking for something a bit unusual from Chile? This Nebbiolo (the grape variety used to produce Barolo) is oak aged producing a wine with delicious flavours of dry cherries, roses, leather, and mushroom. Perfect with risotto al porcini with a Chile twist! (Stephen Rosser)
74. **Mavrotragano, Hatzidakis 2011, Santorini, Greece: The Wine Society £24.00** Santorini has become known for delicious white wines from the Assyrtiko grape. This is a red wine made from the rare Mavrotragano grape. It has a cassis character on the nose that follows through on the palate and even to the finish. The structure is clean and fresh with beautifully fine tannins throughout. It is a very attractive example of the sheer elegance to be found in so many wines of volcanic origin and shows that Santorini is more than a one trick pony. (Nancy Gilchrist MW)

of tannin lends structure, the acidity is fresh and zingy with yellow and pink citrus, also a basketful of summer red berries. A hint of mint, orange rind and star anise give complexity and the wine is tangy and textural. (Angela Reddin)

77. **Tavel AOP 2013, Domaine de la Rocalière, France: Richard Granger Fine Wines, Newcastle upon Tyne, £13.80** Wine made by the nicest of people often tastes good. This is delicious. Elegant, dry and with an abundance of herby fruit aromas. (Helen Savage)
78. **Chêne Bleu Rosé 2014, IGP Vacluse, France: winedirect.co.uk £16.25** Some rosés, such as this one, are serious wines which don't have to be drunk immediately on release. From a stunning estate in southern France, this is a classy pink, with intensely tantalising herby, red fruit aromas and a lingering citrus and passionfruit flavour – critically-acclaimed, and not just by me. (Laura Clay)
79. **A magnum of Chateau Bauduc Rosé 2013, France: Direct from bauduc.com £22.50** You might not think of rosé when you think of Bordeaux. Brit in Bordeaux, Gavin Quinney, makes this from grapes picked early for fresh acidity. What better way to serve than in a magnum: a bottle is never enough. If you can buy it directly from the grower and have it delivered to your door – even better. (Wendy Narby)

## Rosé

75. **Painted Wolf Rosalind Pinotage Rosé 2015, Paarl, South Africa: The Wine Society £7.50** I really like Pinotage as a rosé as it holds its red fruit character and produces a lovely salmon pink colour. The Painted Wolf is dry and savoury, made by Jeremy Borg who was inspired to make a range of Painted Wolf wines after reading about the endangered African wild dog. (Linda Simpson)
76. **AA Badenhorst Secateurs Rosé 2015, South Africa: SWIG £11.50** A beautiful salmon colour rosé from the masterful maverick winemaker Adi Badenhorst. A blend of Cinsault and Shiraz, with a touch of both Carignan and Grenache from 50+ year old vines, which are grown specifically for making rosé. A lick

## Sweet

80. **Moscatel Capricho d'Goya Bodegas Camilo Castilla, Corella, D.O.Navarra, Spain: Grey's Fine Foods £14.50 per 50cl** This wine is bonkers! It is amazingly concentrated and ripe with deep prune, fig and raisin characters, rum, caramel and nutty toffee too. It is made a bit like a Madeira, being aged for three years in glass demijohns on the roof of the winery. This wine is so lovely, like sticky toffee pudding in a glass. It is intensely

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sweet, but also has a savoury richness, a seam of refreshing acidity and great complexity. (Quentin Sadler)

81. **Paul Cluver Noble Late Harvest Riesling 2013, South Africa: Booths £14.75 per 37.5cl** A delicious sweet Riesling from one of South Africa's most southerly regions. This is honeyed and intense, with vibrant acidity and beautiful balance. (Charles Metcalfe)

### UNDER £25 Sparkling Wines

82. **Philippe Michel Crémant du Jura 2012, France: Aldi £7.29** An absolute steal from Aldi, this delicious 100% Chardonnay-based Crémant makes many a lesser sparkling wine look rather dull with its bright fresh fruit and classy, creamy bubbles. It packs plenty of finesse into every glass. (Pippa Hayward)
83. **Caves Louis de Grenelle Saumur Corail Brut NV Rosé, Loire, France: specialitywines.com £10.00** Pretty, popular rosé. Prestigious enough for a celebration and pocket friendly for an informal gathering. (Sarah Rowlands)
84. **Villa Maria Private Bin Lightly Sparkling Sauvignon Blanc 2014, Marlborough, New Zealand: Morrisons £11.25** Something a little different, this relatively new 'gently sparkling' Marlborough Sauvignon Blanc has all the well-loved and inviting flavours and aromas of a still Sauvignon Blanc with a little bubbly frisson to jazz it up. A fun alternative to more traditional sparkling wines. (Nicky Ladwiniec)
85. **Pongracz Méthode Cap Classique NV, South Africa: SAwinesonline.co.uk £11.99** This great value sparkling wine offers delicious toasty ripe fruit on the nose and a fine mousse on the palate with wonderful foamy black fruits. A classic from a very fine producer and a steal at the price. Would suit any celebration. (Maggie Smith)

86. **Louvel Fontaine Brut NV, Champagne: Asda (offer price) £12.00** A smaller house, making wine with some lees ageing, round and toasty. Available from Asda at varying prices. At £24.50, its standard price, it is very good value, at £12.00 unbelievable! (Gilbert Winfield)
87. **Codorniu Cuvée Barcelona Brut NV Cava, Spain: Waitrose £13.00** Great fizz for any celebration, clean with a touch of elegance. Perfect with tapas, sushi and fish dishes. (Ian Symonds)
88. **Follador, Torri di Cre Prosecco Superiore D.O.C.G., Italy: WaitroseCellar.com £14.99** This wine is from the historic heartland of the region, grown at 500m altitude and from a single vineyard site. Made in the same style as regular Prosecco D.O.C., this is a drier yet crisper example that pairs wonderfully with aged Parma ham. Worth the extra expense. (Michelle Cherutti-Kowal MW)
89. **Louis Boillot, 'Perle Noire' Blanc de Noirs Brut NV, Bourgogne, France: Slurp.co.uk £15.50** Lovely rose pink in colour, with fine bubbles and a light mousse. Perfumes of blackcurrant and strawberry follow through to a fine, ripe fruit on the palate, balanced by a freshness and clean finish with a lingering hint of strawberries. (Brett Jones)
90. **Bodegas As Laxas Sensum Albariño Brut NV, Spain: Cambridge Wine Merchants £16.07** Small bubble formation, apple, citrus and peach on the nose and palate. Dry to just off-dry with an invigorating mouth-feel. Super on its own, or a match for seafood starters and the like. (Neil Courtier)
91. **Jansz Premium Cuvée Brut NV, Tasmania, Australia: Oddbins £17.00** From Tasmania this traditional method sparkling wine from Chardonnay and Pinot has a fine mousse, with honeysuckle and citrus notes. It is

creamy with nougat and nuts, but also has delicate red fruit flavours with good balanced acidity. This is classy and a real favourite, the rosé too is excellent. (Carolyn Bosworth-Davies)

92. **'Oeil de Perdrix' Rosé NV, Champagne Devaux: Majestic £18.00** Deep salmon pink with a lively mousse; tangy berry fruit aromas, crisp and full-flavoured in the mouth. Great as an aperitif, with or without canapés, but has enough weight to partner light main course dishes – pork tenderloin or rack of lamb cooked rare, for example – and for sheer indulgence, on a hot summer day, poured liberally over a bowl of ripe strawberries. (Sandy Leckie)
93. **'I Due Lari' Franciacorta, D.O.C.G. NV, Italy: M&S £19.00** A Chardonnay-based wine from Franciacorta in sub-alpine Lombardy. Lemon curd on toasted brioche, clean with fresh appeal – what more need be said for this classy 'metodo classico' wine except that it is exceptional value. (John Ducker)
94. **Hoffmann and Rathbone Rosé Reserve, Brut 2011, East Sussex, England: Waitrose £19.99** A fabulously expressive Rosé fizz from award-winning producers Hoffmann and Rathbone. Very fine mousse, gentle red-fruit flavours accented with a touch of fresh yeast autolysis. Beautifully integrated, showing great freshness and delicate layers on the palate. Long, lean and lovely, a sexy wine. (Patricia Stefanowicz MW)
95. **Chapel Down English Sparkling Brut, England: M&S £22.00** We all know that English sparkling wine has made rapid strides in recent years but a common criticism is that it is too expensive. Here is a well-balanced, authentically English example, impeccably made by the impressive team at Chapel Down, not too dry and not too heavy on the wallet. (Richard Bampfield MW)

96. **Roederer Estate Quartet, Brut NV, The Experience, California: Oddbins £22.00** As a lover of fine fizz, I simply have to highlight this as one of my abiding favourites: Roederer's Quartet from brisk, glorious Anderson Valley in cool, coastal northern California. It always transports me to the Pacific coast – but has the very same elegance as Champagne, no wonder with that Roederer pedigree. Exquisite value. (Anne Krebiehl MW)
97. **Heidsieck & Co. Monopole, Brut NV, Bronze Top, Champagne: Majestic £22.50** Classy, toasty, frothy and fine, and can you believe it's under £25? Not sure why. Just love the dominant Pinot. (Carol Whitehead)
98. **Pierre Gimonnet, Premier Cru Brut NV, Champagne: The Wine Society £24.00** This gorgeous Champagne just squeaks in under budget, and I'm so glad it does because it's absolutely delicious. Made from 100% Chardonnay grown in 1er Cru vineyards, it shows all that grape's typical citrus fruit and bright acidity. No wonder it's become my house fizz! (Natasha Hughes MW)



Photo © Wendy Nardy



## Sherry

### 99. Tio Pepe Fino Sherry: Widely available

**RRP £10** Bone dry, clean and crisp, packed with fresh almonds, lemon pith and brioche. A real pick-me-up after a hard day. Delivers great price/quality ratio. The trick is to serve very chilled, buy from a retailer that has fresh stock, and once opened store in the fridge and drink within a week. It

never lasts that long in my house!  
(Lindsay Oram)

### 100. Lustau East India Solera Rich Oloroso Sherry: Waitrose £10.49

Just what you expect: the mahogany colour predicts the caramel and complexity, the sweetness is balanced by acidic tang, the length indefinite, and a ridiculously good price for a 50cl bottle.  
(Gilbert Winfield)

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