

100 **AWESOME WINES**

ASSOCIATION OF
WINE EDUCATORS

2018



from the
Association of Wine Educators



Wine is part of, if not daily, then at least weekly life for many of us. But our taste for wine doesn't automatically mean we know more about what we're drinking.

That's where the Association of Wine Educators comes in – our members are located across the country, offering courses, tailor-made events and regular tastings of wine designed to help us all to learn more about the drink we love. And through greater knowledge, by learning more about what we like, we can understand how to buy better wine.

Our members all have a high level of wine knowledge (the Wine and Spirits Education Trust Diploma as a minimum) and have each been assessed for their ability to communicate effectively and in an engaging way. You can find an AWE wine educator near you by searching on our website: www.wineeducators.com

2018 is an auspicious year for the AWE – it is the fourth time that we have published a guide to 100 AWESome wines, but it is also the year that we celebrate our 25th anniversary as a professional wine education body. Here's to the next 25 years!

Heather Dougherty
AWE Chairman



Charles Metcalfe

Author, educator and
Honorary President of
the AWE

“The Association of Wine Educators are an amazing bunch. They are dedicated to helping everyone find out more about wine, and get more enjoyment from it. AWE members really know their winery stuff, and are very skilled at spreading the winery word. In fact, they are AWESome. By the way, this is a really handy booklet of wines.”

* Neil Courtier's AWESome wine choices are featured herein. Neil was a long-standing, highly respected and much loved member of the AWE who passed away in January.

100 AWESOME WINES

ASSOCIATION OF WINE EDUCATORS

How fortunate we are to live in a world where wine exists. And so many. In so many different styles. If you find the wide choice available to you a little unnerving then this brochure can help. We don't all have the same tastes as evidenced by the variety selected here so you are sure to find something you love at a price you like.

AWE members taste and teach wine almost daily, quite often they drink it, too! It does mean that they are buying a lot of wines throughout the year and this guide is full of the wines they rate as being exceptional value for quality. The wines come from over 20 wine-producing countries and are available to buy from supermarkets, independent wine merchants and online websites so you should have no difficulty in sourcing them.

The brochure is divided into easy-to-use sections: whites Under £10, reds Under £10 then wines between £10 and £25, again split by colour, followed by sweet wines, sparkling wines and, popular this year, fortified wines, finishing with a couple of Sakes.

Each of the wines has been selected by virtue of the fact that it represents great quality at an affordable price. You will notice that there are more in the higher price bracket - this is not a coincidence. If you can stretch your wine budget a little you will enjoy the rewards in your glass.

Please share the online copy with other wine lovers –
<http://www.wineeducators.com/100-awesome-wines/>

Laura Clay
100 AWESome Wines Co-ordinator

Gerard Basset OBE

Master of Wine, Master
Sommelier, writer and hotelier

“The UK wine industry is blessed with a group of passionate, committed and highly knowledgeable members of the Association of Wine Educators. Thanks to the AWE and their educators, those privileged to attend their lectures and seminars can be confident they are being taught by some of the finest wine experts. The UK is truly fortunate to have some of the best wine education in the world and AWE are very integral to this wonderful learning opportunity.”



Photo © Heather Dougherty

Our 100 AWESOME WINES

White under £10

1. **Moncaro Verdicchio di Castelli dei Jesi Classico 2016, Marche, Italy: Waitrose £5.99** One of the best value wines around, this is fresh, lively, light and pure with some almondy, nutty characters and hints of jasmine. Although this does not really show you how great Verdicchio can be, it is a lovely go-to dry white wine that never fails to please. (Quentin Sadler)
2. **Ca' di Ponti, Grillo, IGT Terre Sicilia 2016, Italy: Stone, Vine & Sun £6.50, ND John £5.95** Widely planted in Italy, Grillo retains freshness and lowish alcohol in the Mediterranean heat. Understated melons and pears with a subtle almond flavour. (David Timmons)
3. **Saleta Moscatel-Sauvignon Blanc 2016, Spain: The Wine Society £6.75** Mostly Moscatel with around 15% Sauvignon, fermented in stainless steel tanks with no oak. The grapiness and perfume of the Moscatel is balanced beautifully by the fruity acidity of the Sauvignon. (Trudy Welsh)
4. **Soave Classico, Castel Cerino DOCG 2016, Coffele, Italy: The Wine Society £6.75 (3l Bag-in-Box £27)** Soave is perhaps Italy's most famous white wine region. Pale yellow with green hints, the aromas are fresh and welcoming. Blossom, minerals, pear and apple are to the fore. There's good balance, moderate alcohol and a soft texture before a clean, almond finish. I never tire of this wine, a classic example from one of Soave's best producers, and outstanding value too. A bag-in-box will last well in the fridge for about four weeks. (Paul Howard)
5. **Aldi Exquisite Range, Clare Valley Riesling 2016, Australia: Aldi Stores £6.99** Clare Valley is renowned for classic Riesling and this wine from Aldi is no exception, gaining a silver medal at the IWC competition. Showing typical Australian characteristics of green apple and lime with crisp acidity, it's vibrant and mouth-watering and would match really well with seafood and Thai dishes. Relatively low alcohol too at 11%. (Linda Simpson)
6. **Ruppertsberger Hoheburg, Riesling 2016, Germany: The Wine Society £7.25** This is a fabulous example of a German Riesling Kabinett wine, that proves very popular at wine tastings. It is off dry and refreshing with lovely fresh acidity. Lime and green apple, with a little honey, and only 11% alcohol. Try with Thai or any spicy food. (Rob Price)
7. **Tuna Club Verdejo and Sauvignon Blanc NV, Vino de la Tierra de Castilla, Spain: Waitrose £7.99** This is a delicious youthful and bright wine which is super value. Easy drinking and versatile so serve chilled with your mid-week BBQ. (Sarah Rowlands)
8. **Sainsbury's Taste The Difference Austrian Riesling 2015 Markus Huber, Austria: Sainsbury £8** Pristine and not quite bone-dry, this lovely Riesling has delicate citrus and peach fruit, fresh but not aggressive acidity and a pleasing mineral flavour on the finish. It's delicious with Thai food, smoked fish or just great as an aperitif. (Pippa Hayward)



Photo © Helen Savage

9. **The Society's Falanghina 2016, Campania, Italy: The Wine Society £8.50** From the region of Sannio in Campania comes my new favourite grape variety. Everything the modern palate is looking for – this super Falanghina is fresh and zesty, yet with an enticingly round mouthfeel and lovely floral, citrus and summer stone fruit characters. The perfect fish wine but intense enough to take spice, tomato and garlic-based dishes. (Nina Cerullo)
10. **Tim Adams, Clare Valley Semillon 2014, Australia: Tesco £9** For those who want to try an oaky white wine from a cool, higher altitude part of Australia that is not a Chardonnay. Extremely good value for the curious. (Erica Dent)
11. **Alma de Blanco Godello 2016, Monterrei, Spain: Oddbins £9.75** The next big thing after Albariño, perhaps? Even if not, the Godello grape has lovely peachy tropical notes and freshness, with a bit of Spanish warmth. (Gilbert Winfield)
12. **La Cuvée des Conti, Bergerac Blanc 2016, France: The Wine Society £9.95** A wonderfully elegant, creamy, leesy, beautifully-balanced, complex, citrusy (lime and grapefruit) dry white at a derisory price. (Helen Savage)
13. **Poggio Verde Frascati Superiore, Pallavicini 2016, Italy: The Wine Society £9.95** Refined and stylish, aromatic, beautifully balanced, combining some waxy lemony notes, with apple-like acidity. Has great presence and length. Try with a shellfish risotto. (Neil Courtier*)
14. **Château de la Grave 'Grains Fins', Côtes de Bourg 2015, France: The Wine Society £9.95** A recent find, this wine has big, broad flavours of dusky yellow peach. Dry and long, it is full of character and is all the better decanted.



Photo © Helen Savage

An unusual blend of 70% Semillon and 30% Colombard. Wonderful value. (Geoff Bolton)

15. **Caixas Albariño Rías Baixas 2015, Spain: Majestic £9.99** Refreshing peach and citrus Spanish white wine. Popular for gatherings as an aperitif, plus a good accompaniment with light dishes, especially seafood. (Sarah Rowlands)
16. **Merry Widows Muskat Ottonel 2013, Austria: Merry Widows £10** This Muskat Ottonel, a really delicate grape variety from Austria, is a very light, easy-drinking, refreshing, fruity wine. The peach and apricot flavours make it an ideal aperitif for pre-dinner drinking and also a great match for creamy blue cheeses to end a delicious meal. (Vivienne Franks)

Rosé under £10

17. **Petit Verdot Rosé, Rustenberg 2017, South Africa: Waitrose £8.99** Top South African producer of Bordeaux-style blends, Rustenberg, uses Petit Verdot with great success to make this deeply coloured rosé. With great aromas and flavours of red fruit, crisp and fresh in the mouth, this is a rosé for all seasons. Enjoy in the open air or by the fireside as an aperitif or partner with a wide range simple dishes – charcuterie, roasted vegetables, tagines, pasta, cheese... (Sandy Leckie)

Red under £10

18. **Montepulciano d'Abruzzo 2016, Italy: Lidl £3.99** I often hear people say they wouldn't touch a wine costing under £5 because it couldn't be any good. Well here is a wine that costs under £4 and which not only makes pleasurable drinking but also has some authentic Montepulciano character. The sort of wine that would be drunk thirstily by the carafe in Italian restaurants. (Richard Bampfield MW)
19. **Waitrose Reserve Claret 2015, Bordeaux, France: Waitrose £6.49** This (mostly) Merlot and Cabernet Sauvignon blend is fruity, with berry and plums, easy drinking and a great teaching wine. It matches well with roasts and hard cheeses. (Ian Symonds)
20. **Chinon, Domaine du Colombier 2015, France: Sainsbury's £7** The lip-smacking Cabernet Franc shines in this classy yet easy-drinking crowd-pleaser. Plenty of juicy hedgerow berries, leafy florals and a hint of forest floor earthiness. Lightweight in the tannin department and especially good lightly chilled in the warmer months. (Patty Green)
21. **Porcupine Ridge Syrah 2016, Boekenhoutskloof, South Africa: Waitrose Cellar £7.99** Wonderfully rich, dense aromas of raspberry and malt, with a whiff of tar. A hint of something more aromatic as well on the palate. It's fresh, light and chocolatey, with a smoky intensity, velvety tannins and balancing acidity. The 14.5% alcohol is very well-integrated. Smooth and long. Amazing to think that Boekenhoutskloof ranks this as an everyday wine! (Charles Metcalfe)
22. **Zalze Shiraz/Mourvèdre/Viognier 2016, South Africa: Waitrose £8.79** This wine has the spice of the Shiraz, the fruitiness of the Mourvèdre and a silkiness given to it by the dash of the white Viognier. Not too heavy, not too light with smooth tannins – suitable with more or less any dish. (Trudy Welsh)
23. **Bodegas Aranleón, Sólo Bobal 2014, Utiel-Requena, Spain: The Wine Society £8.95** Utiel-Requena is a wine zone inland from València in Spain. It's also where the red grape called Bobal reigns supreme. This wine is 80% Bobal, fermented in cement vats, then blended with Tempranillo and Syrah before 12 months maturation in old Hungarian and French oak. A rich and fleshy red wine, with red berry and damson fruit. Hints of lavender on the nose and a savoury finish. This is refined and delicious. Discover just how good wines from this part of Spain can be. (Paul Howard)
24. **Pisano Cisplatino Tannat 2015, Uruguay: Marks & Spencer £9.50** This juicy succulent red wine, produced in Uruguay, is packed full of red fruits like berries and plums. Ripe, yet fresh with a touch of spice. No wonder it is award winning. (Sarah Rowlands)
25. **Frappato di Sicilia 2016, Nicosia, Italy: The Wine Society £9.50** A fragrant, light-bodied soft and silky red that can be interchanged as a white. Serve it



Photo © Laura Clay

slightly chilled or at room temperature. Drinks well with spicy food. Sicilians drink this wine with fish! (Michelle Cherutti-Kowal MW)

26. **Vinsobres 'Altitude 420' 2013, Domaine Jaume, France: The Wine Society £9.95** 40% Syrah in the blend lends spicy elegance to this big Rhône red, with a savoury balance to the ripe red Grenache power. (Gilbert Winfield)
27. **Terras d'Alter Alfrochiero 2016, Portugal: Lea & Sandeman £9.95** A fantastic example of what Portugal is capable of at a great price point. If you like ripe Pinot Noir you will love this Alfrochiero. Fresh, spicy, juicy red berries and cherries, supple tannins and light yet fleshy mouthfeel. This is the perfect summer red. Serve between 14°C and 15°C with summer salads, BBQs, seared tuna or mackerel. (Nina Cerullo)
28. **Terre di Faiano Primitivo 2016, Puglia, Italy: Waitrose £9.99** Made by the 'Appassimento' method which involves drying out the grapes in the sun to concentrate the grape sugars prior to fermentation. A really lovely round, velvety organic red with added richness given to it by the sweetness of the dried grapes used in its production. (Trudy Welsh)
29. **Co-op Irresistible Chinon 2014, France: Co-op stores £9.99** 100% Cabernet Franc from Chinon in the Touraine region of the Loire Valley. The wine was made for the Co-op by Domaine de la Noblaie, a well-established Chinon producer. The aroma of blackcurrant leaf on the nose entices you in and then the palate is packed with red berry fruits. This wine goes brilliantly with game dishes and charcuterie. (Linda Simpson)
30. **Bonfire Hill Extreme Vineyards, 2014, South Africa: Hay Wines £9.99** A blend of 50% Shiraz, 25% Malbec, 21% Pinot

Noir and 4% others, these grapes were sourced from extreme vineyard plots from all over the Western Cape. Dark ruby in colour. Creamy oak, summer fruits, bramble and spice on the nose. A full-bodied wine with juicy blackcurrant and succulent blueberry balancing the toasty oak. A hot long finish. (Paul Quinn)

White £10–£25

31. **Goss Creek Chenin Blanc 2015, California, USA: Wanderlust Wines £11.67** A beautiful combination of ripe stone fruits and fresh citrus, with the variety taking centre stage. Silky satin texture envelops the mouth, lovely weight balanced by the refreshingly moderate alcohol. The off-dry style makes it great with Asian food. Well-crafted wine and unusually from California. (Lindsay Oram)
32. **Paul Cluver Gewürztraminer 2014, Elgin Valley, South Africa: Wine Trust 100 £11.95** A glorious example of this aromatically floral and lychee-laden grape, here with lime zest, lemongrass and spicy flavours, too. Slightly off-dry, it works brilliantly with spicy dishes, fish and anything with coconut milk. (Laura Clay)



33. **Domaine des Valanges 2016 St-Véran, Burgundy, France: Co-op £11.99** Great value Burgundy from the Mâconnais. Peach and apricot on the nose and palate with concentrated fruit flavours, fresh acidity and a long tangy grapefruit finish. Unoaked. (David Harker)
34. **St Michael-Eppan Pinot Grigio 2016, Alto Adige, Italy: Waitrose £11.99** Produced from vineyards at over 400m delivering both ripeness and freshness, this wine has been aged for eight months on lees. Aromas of fresh Comice pear lead onto similar, well-focused flavours with savoury notes on top and a delicate but very well-sustained, satisfying finish. A Pinot Grigio of genuine merit. (Nancy Gilchrist MW)
35. **Halewood Theia Chardonnay 2015, Romania: Amazon £12** Theia was the ancient Greek Goddess of light. Here she is personified in this judiciously oaked Chardonnay. Barrel-fermented and aged in a mix of American and French oak, the wine has lovely flavours of soft peach and melon with rich butter and cream. A good match for pasta in a creamy sauce. (Richard Bost)
36. **Majestic Definition Chenin Blanc 2017, South Africa: Majestic, £12.99** Dry white, rich white fruits, pear and peach. Good example of the grape and style from South Africa. (Ian Symonds)
37. **La Miranda de Secastilla Garnacha Blanca, Somontano, 2015, Spain: Oxford Wine Company £12.99** White Grenache with a totally unexpected freshness of acidity, which with careful oak ageing gives it an almost Burgundian swagger. (Helen Savage)
38. **Tandem Inmacula 2014, Navarra, Spain: O'Briens Wines (Ireland) €14.95/£12.99** Inmacula is Latin for 'without blemish'. What a fabulous name for a wine lovingly created from a Viura Chardonnay blend in the small, modern Tandem winery in Navarra. Both fruit and oak interplay to produce an endlessly interesting, soft and generous palate profile. This is classic style in a contemporary setting. (Kevin Ecock)
39. **Errazuriz Wild Ferment Chardonnay 2016, Casablanca Valley, Chile: Majestic £12.99** A wonderful antidote to Chardonnay-phobia. Neither a buttery oak-bomb nor lean and stripped back, the combination of bright citrus and peach flavours, lifted acidity and creamy complexity may just convince the most lapsed Chardonnay drinker to convert. (Deborah Zbinden)
40. **Ascheri Langhe Arneis 2016, Langhe, Italy: Marks & Spencer €19.50/£13.50** A delightful wine from a local white grape in the North West of Italy. Intense bouquet with honeysuckle and distinct exotic fruits leads to a fine fruit driven palate. Excellent fruit to acid balance brings each of the wine's enticing flavours to a rich and memorable finish. A brilliant Italian white wine! (Kevin Ecock)
41. **Jean-Marc Brocard, Chablis Vieilles Vignes 2014, France: The Wine Society £13.95** A classic wine from a great winemaker. Jean-Marc Brocard's winemaking is simple but his wine is anything but. Tight, lean and crisp with plenty of citrus fruit. This wine will drink now but can age a few years. (Michelle Cherutti-Kowal MW)
42. **Talamonti Trabocchetto Pecorino Pescarese 2016, Italy: Christopher Piper Wines £14.51** Lovely aromatics, pink grapefruit, apricot, herbs and a whiff of cinnamon. The mouthfeel is luxurious, but not heavy. The acidity darts through with zesty finesse. This is a well-structured, graceful and very complete example of this lovely grape variety. (Angela Reddin)
43. **Henschke Tilly's Vineyard Dry White 2015, Adelaide Hills, Australia: Great Western Wine £14.95** The blend – 46% Semillon, 17% Sauvignon Blanc, 17% Riesling, 11% Chardonnay, 9% Pinot Gris – may seem like overkill of the white Bordeaux blend, but the result is a wine combining complex citrus and tropical aromatics with warm climate texture and viscosity; an evangelist for the 'new Australian complexity'. (Gilbert Winfield)
44. **Domaine Henry Pellé, Menetou-Salon Morogues 2015, France: Virgin Wines £14.99** A gem from the brilliant winemaker Julien Zernott. A classic style of Sauvignon Blanc, aromatic on the nose with a rich and powerful palate. Quite full-bodied and a great alternative to Sancerre. (David Timmons)
45. **Bodega Zarate Alabriño 2016, Rías Baixas, Spain: Loki Wine Merchants £17.99** Old vines grown on granitic soil make for a wine of powerful intensity. This is pure lip-smacking pleasure; memorable, lively and penetrating. It is delightful now but if you buy several, and can live up to the challenge of keeping your hands off them, you'll discover how delicious they can be with age. (Laura Clay)
46. **Chamonix Reserve White 2015, Franschhoek, South Africa: Stone, Vine & Sun £19.95** South African wines are unarguably the best value on the market at present and Chamonix are one of my favourite producers. Their Chardonnays are also a joy, but I selected this Bordeaux blend because it oozes class – and, in advance of any other New World country, South Africa is blazing the trail for blends as opposed to single varietals. (Richard Bampfield MW)
47. **Burkheimer Feuerberg Grauburgunder 2016 Bercher, Germany: The Wine Society £20** Rich intense white with a touch of honeyed sweetness, this beautifully made Pinot Gris is made in the Alsace style by the Baden-based Bercher family who grow vines on the volcanic slopes of Kaiserstuhl – just across the river Rhine from Alsace. It has a little extra weight from a portion of barrel ageing. Very popular at a recent dinner matched alongside young calamari & confit pork. (Rose Murray Brown MW)

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48. **Cullen Estate 'Amber' 2014, Australia: www.winedirect.co.uk £21.75** I hadn't been convinced by 'Orange' wines, which are having a moment [white wine fermented with skin contact] until I tasted this Semillon/Sauvignon. Concentrated, clementine and candied fruits, sniff of new oak, dash of Chablis-esque salinity, almost oily mouthfeel. Extraordinary. (Patty Green)
49. **Domaine du Tunnel Roussanne 2012 St. Peray, France: [The Wine Society](http://TheWineSociety.com) £22.50** From a tiny appellation in the Rhône, this white is classy. The lemony aromas lead to a rich, stone fruit palate of some weight, and a long almond finish. It gives the sense of beautifully controlled power. Gorgeous. (Geoff Bolton)
50. **Château Haut Gléon 2015, Corbières, France: [Fine Wines Direct](http://FineWinesDirect.com) £23.99** We have got used to the idea that the Languedoc is capable of making truly fine red wines – but its best whites are also thrilling, as in this super example. A blend of oak-fermented and aged Roussanne with sprightly stainless steel fermented Vermentino, it combines rich depth of flavour with delightful freshness. (Heather Dougherty)



51. **Mount Pleasant Lovedale Semillon, Hunter Valley, 2011, Australia: [Waitrose Cellar](http://Waitrose.com) £24.99** This wine is from one of the finest Semillon vineyards in Australia, planted in 1946 by the renowned Maurice O'Shea. Lemon, lime and grapefruit on the nose and palate, the wine has impressive length. Incredible tightness and great acid structure make this a world class Semillon which can age for up to 20 years. (Linda Simpson)

Red £10–£25

52. **Paso Robles Shiraz 2015, California, USA: [Marks & Spencer](http://Marks&Spencer.com) £10** A must-try for Shiraz lovers, it has lovely rich, jammy fruit but without being over the top 'chewy', a very elegant wine which I really loved, especially at that price! (Erica Dent)
53. **Quinta do Ataíde, Altano 2015 Douro, Portugal: [Waitrose](http://Waitrose.com) £10.99** Decant a couple of hours before serving this delicious organic Douro red. There's an ample frame of bramble-like fruits, rich tannins and food-friendly acidity, that would drink very well with game casserole and the like. (Neil Courtier*)
54. **Errazuriz Coastal Series Pinot Noir 2016, Chile: [Waitrose](http://Waitrose.com) £10.99** A good value new world Pinot, with earthy notes, subtle fruit and a good finish. Great wine to use when comparing Pinots from around the world. (Ian Symonds)
55. **Tesco finest* Viña del Cura, Rioja Gran Reserva 2011, Spain: [Tesco](http://Tesco.com) £11** This has to be one of the best Gran Reserva Riojas for the money. Made by Baron de Ley for Tesco, this is a stunning wine. Spicy, earthy and smoky, and oh, so mellow. It's everything you would expect from a Gran Reserva – complex and smooth. Try with roast lamb. (Rob Price)
56. **Coteaux Les Cèdres 2014 Bekaa Valley, Lebanon: [Co-op](http://Co-op.com) £11.99** Fairtrade red, made from a blend of 55% Cabernet Sauvignon, 35% Tempranillo,
57. **5% Syrah and 5% Arinarnoa. Bags of dark fruit, firm tannins and layers of complexity and smoke that suggest a greater age than the stated vintage. (David Harker)**
57. **Definition Beaujolais Villages, 2016, France: [Majestic](http://Majestic.com) £11.99** If you like a lighter style of red wine with crunchy red fruit, that's easy to drink and enjoy, look no further. It slides down so well, it is light, balanced and very moreish. Versatile with many foods, try with a creamy cheese, such as Chaource or Reblochon. (Rob Price)
58. **Baltasar Gracián Garnacha Viñas Viejas 2015, Bodegas San Alejandro Calatayud, Spain: [Frazier's](http://Frazier's.com) £11.99** A stunning red made from 80 year old dry farmed bush vine Garnacha grown in slatey mountain soils at about 800 metres above sea level. It spends 10 months in a mixture of French and American oak barrels and is simply wonderful. Full of flavour, full of life and personality. It is deeply concentrated, mineral, balsamic and liquorice with a long finish. (Quentin Sadler)
59. **Corse Calvi Rouge Cuvée Fiume Seccu, Domaine Alzipratu 2016, Corsica: [The Wine Society](http://TheWineSociety.com) £12.50** There are probably very few wines that sound more unfamiliar than this one, but it would be a real shame to overlook this absolutely delicious Sangiovese (known as Nielluccio in Corsica) with a real herby lift, pretty, juicy red cherry fruit and gentle spice. It makes for a slightly wilder take on Tuscany's greatest grape and would be perfect for richer dishes like Moussaka, Lasagne or a Bolognese. (Pippa Hayward)
60. **Soli Pinot Noir, Miroglio, 2015, Bulgaria: [Swig](http://Swig.com), £12.50** Edoardo Miroglio, one of the leading lights of the new wave of wine producers in Bulgaria, is getting quite a name for his Pinot Noirs. This example is wonderfully soft and fruity with aromas of

red berry fruit and a hint of smoky oak. Delicious to drink now with pâté, roast lamb, rich stews or game, it will develop more complexity, if you can resist temptation that is, and put a bottle or two aside for a couple of years. (Sandy Leckie)

61. **Miguel Torres Reserva Ancestral Old Vine Cinsault País Carignan 2014, Chile: [Marks & Spencer](http://Marks&Spencer.com) £12.50** Made from 80 year old bush vines, and a Decanter World Wine Awards Platinum winner (95 points), this is a stunning wine at a very reasonable price. A rich and smooth wine with brambly fruit, spiced plum and sour cherries. Will pair well with any red meat, but particularly duck or pork. (Richard Bost)
62. **Tabalí Micas Peumo Carmenère 2014 Limarí, Chile: [The Wine Society](http://TheWineSociety.com) £12.50** From 70 year old vines, herbaceous with red and black berry flavours and a hint of cedar on the nose. On tasting, there's sweet tannins, raspberry, paprika and vanilla well blended with fresh cocoa powder – a complex wine with a silky finish. (Paul Quinn)
63. **Domaine de la Chapelle des Bois, Chiroubles 2015, Beaujolais, France: [Stone, Vine and Sun](http://Stone,VineandSun.com) £12.50** From an exceptional vintage this is a delightful example of Gamay and a charming Beaujolais Cru that over delivers in every way. It is refreshing and vibrant, full of succulent bright red fruit and well-integrated tannins with a mere hint of oak. A joy to drink at any time of year. (Carolyn Bosworth-Davies)
64. **Iona Mr P Pinot Noir 2015, South Africa: [Henderson Wines](http://HendersonWines.com) £12.50** From South Africa's cool Elgin region this is a vibrantly fresh, cherry and raspberry scented steal of a wine. Finding real Pinot Noir character below £15 is a challenge and this wine really delivers. Try it with roast chicken or have a lightly chilled glass on a sunny day. (Doug Bond)

65. **'Hochar', Chateau Musar, Bekaa Valley 2013, Lebanon: The Wine Society £12.95** Chateau Musar wines always provide a great talking point and 'Hochar', sometimes described as the baby brother, is a great intro to the style. Rhône meets Bordeaux in the blend with Cinsault, Grenache, Cabernet and Carignan. It's a melting pot of dark and red berries, cherry, dried fruit and aromatic spices with oak notes. (Carol Brown)
66. **Winemaker Series Swartland Red 2016, South Africa: Majestic £12.99** A new addition to Majestic's 'Winemaker Series', this one is made by iconic wine-maker Marc Kent of Boukenhoutskloof. It is a dark, intense, Syrah-driven wine (with the remainder made up of 20% Cabernet Sauvignon and 20% Cinsault). Lots of deep rich plum and cracked black pepper. Classic aromas of a more restrained European style rather than 'fleshy fruit bomb' – but with a plump fleshy texture. Brilliantly South African in the most exciting way. (Nancy Gilchrist MW)
67. **Marcelo Pelleriti Malbec 2016, Valle de Uco, Argentina: Majestic £12.99** Malbecs from the Uco Valley in high Mendoza can be huge, packed with oak and tannin as well as alcohol. This one is light on its feet, with a lovely juicy brightness and floral perfume that shrug off its 14.5% alcohol. Marcelo Pelleriti has also made lovely wine in Pomerol. Bring on the rare beef! (Charles Metcalfe)
68. **Vesevo Beneventano Aglianico 2015, Italy: Secret Cellar £13** Deep red in colour, with intense aromas of red berries, vanilla and spice. Supple tannins on the palate. A fine and affordable example of one of Italy's best grapes. (David Timmons)
69. **Lirac Rouge Moulin des Chênes 2014, France: Oddbins £14** A lookalike Châteauneuf du Pape from neighbouring appellation Lirac made by brothers Laurent and Julien Brechet. This lush succulent Cinsault & Syrah dominant red has fragrant red fruit aromas with herby undertones, soft, smooth tannins and sweet spice on the mid-palate, with an elegant long finish. Great value Rhône – serve with roast lamb. (Rose Murray Brown MW)
70. **Montes 'Outer Limits' Old Roots Cinsault 2015, Itata Valley, Chile: Exel Wines £14.86** The southern French grape Cinsault is definitely one to watch out for in Chile. With an intense purity of red berry fruit and notes of vanilla, liquorice and spice, it's full-bodied and ripe with integrated tannin and a decent finish. (Carol Brown)
71. **Trollinger, Fellbacher Alte Reben, Aldinger 2015, Germany: The Wine Society, £14.95** If you are looking for a fresh plummy easy drinking light red wine with a hint of spice, then this unusual red grape variety, Trollinger, from the Neckar Valley slopes in Germany is a rather special wine to try with a summer picnic or barbeque. (Vivienne Franks)
72. **Orovela Saperavi 2008, Georgia: Waitrose £16.79** Saperavi is an unusual grape variety which originates from Georgia, one of the world's oldest wine regions. This red wine is rich and intense, full of dark black fruit flavours and with a unique spicy personality. Saperavi pairs beautifully with winter casseroles and roasts. (Vivienne Franks)
73. **Viñalba Gran Reservado Malbec 2014, Mendoza, Argentina: Majestic £16.99** An up-market take on Mendoza Malbec from Hervé Fabre. Made uniquely from Malbec in Mendoza's high altitude Lujan de Cuyo region as suggested by the label. A big, fruit and spice driven wine but with an underlying elegance that shows the Bordeaux origins of the wine-maker as well as its high altitude freshness. Perfect with rosemary roasted lamb. (Wendy Narby)
74. **Koyle Cerro Basalto Alto Colchagua 2014, Chile: The Wine Society £17** Big, bold and sexy. A great example of the new wave Chilean wines, lovely combination of ripe black fruit, toasty oak and savoury hints. Sensuous and silky palate. A real winner at consumer tastings with a lot of bang for your buck! (Lindsay Oram)
75. **Chronic Cellars Purple Paradise 2015, Paso Robles, California, USA: Majestic, £17.99** An intensely laid back take on Californian Zinfandel. Chill out with dark cherries and vanilla flavours then brood over the layers of cinnamon and mocha. The memorable label needs to be seen to code-break the unusual name... (Deborah Zbinden)
76. **Diane de Belgrave 2011, Haut-Médoc, Bordeaux, France: Oddbins £19** The second wine of Château de Belgrave, a Grand Cru Classé, in other words grown-up wine at an affordable price. Blackberry and minty flavours combine with a gutsy savoury complexity. It deserves a couple of hours breathing, if you can manage it, to allow for a beautifully smooth finish. (Laura Clay)
77. **Quinta do Crasto Reserva Old Vines 2015, Douro, Portugal: Exel Wines £19.67** At the time of writing, it's the 2014 that's on most UK shelves, but the 2015 will appear over the next few months. This is a delicious wine, reflecting the complexity of the typical mix of old vines in the Douro Valley, with as many as 30 different varieties co-planted in the vineyards. The 2015 is dense, ripe and intense, the flavours difficult to pin down. It's a dark, wild red, great when young, but even better with a few years of bottle age. (Charles Metcalfe)
78. **Spätburgunder Weiler Schlipf, Weingut Claus Schneider 2015, Baden, Germany: Swig £19.95** Sun-kissed, well-crafted Pinot Noir with quite some body but also lots of savouriness. Exceptional value. (Anne Kriebel MW)
79. **Cono Sur 20 Barrels Pinot Noir 2015, Casablanca Valley, Chile: Wineonline.ie/Waitrose Cellar €27.89/£19.99** Cono Sur winemaker, Adolfo Hurtado, continues to impress with his ability to produce exceptional Pinot Noir wines. 20 Barrels is one of a top tier of wines from Cono Sur. Silky tannins hold a firm rich palate together with ease where ripe berry fruits dance beside light plum and sage. Matches well with duck, game and strong cheeses. (Kevin Ecock)
80. **Château la Dauphine, Fronsac 2014, Bordeaux, France: Lea & Sandeman £23.95** The stride forward in quality here is startling - fabulously perfumed with spicy black fruits and a perfect balance between juicy acidity and silky tannins. I bought a case at the château in the summer and have drunk half of them already. I didn't mean to... (Helen Savage)



81. **Bandol, Domaine Tempier 2014, France: The Wine Society £23** From the ever reliable family-owned Domaine Tempier a wine of considerable class. The 'classique' blend is dominated by Mourvèdre with a splash of Cinsault. Deep, rich, black fruit backed by fine tannin and fresh acidity, surprising from such a warm climate. Plenty of ageing potential. (David Harker)
82. **Bodegas Valenciso Rioja Reserva 2010, Spain: Cellar Wines £24, Slurp £20.95** This producer makes only Reservas, so they are true experts at perfecting this style. It's 100% Tempranillo and has a lovely elegant purity and delicacy – a Rioja for lovers of red Burgundy, perhaps? (Heather Dougherty)
83. **Exquisite Collection Crémant du Jura 2014 Collection, France: Aldi £7.99** Everyone loves bubbles; I enjoy a glass in a steamy bath. This inexpensive traditional bottle-fermented wine makes bubbles an everyday affordable luxury. Great combination of citrus with toasty undertones and hints of nutty complexity from its ageing. Go grab a bargain! (Lindsay Oram)
84. **Champagne Comte de Senneval Brut NV, France: Lidl £10.99** I like to serve sparkling wines in pairs at tastings to highlight the differences, and there are occasions when the budget does not allow for Champagne. So I am delighted that Lidl are still prepared to offer a decent-tasting, highly drinkable Champagne for £10.99 – their loss in margin is our gain! (Richard Bampffield MW)
85. **Champagne Veuve Monsigny Brut NV, France: Aldi, £10.99** A gently refreshing Champagne with just a hint of baked apple on the nose. Delicious. And at only £10.99 a bottle, its regular price, an amazing bargain. (Sandy Leckie)
86. **Taste the Difference Crémant de Loire NV, France: Sainsbury's £11** Crémant offers great value sparkling wine made by the traditional method. This Chenin based Crémant is made by the highly respected Saumur producer, Bouvet Ladubay, and does everything a good Crémant de Loire should do. Light, refreshing with floral and fruity aromas, flavours of ripe stone fruit and a touch of honey. Move over Prosecco! (Nina Cerullo)
87. **Vecchio Moro Lambrusco Grasparossa Rinaldini, Italy: The Wine Society £11.50** A fizzy red! Light, structural tannins, dry and quite delicate nose. Gentle mousse. This is an excellent Lambrusco (forget all the sweet stuff of the 1970s and 80s). It is, most of all, fun and THE best match for a tomato-based pizza there is. Also ideal with salami, mozzarella and tomato starters. (Geoff Bolton)
88. **Crémant de Loire 'De Chanceny' Rosé Brut, France: Yapp Brothers £13.95** Produced from the Vignerons de Saumur Co-opérative in Saint-Cyr-en-Bourg. This is delightful bottle-fermented (Méthode Traditionelle) rosé wine from 90% Cabernet Franc and 10% Grolleau, pale coral pink, dry with bags of crushed red fruits and a seductive uplifting fizz. Perfect for parties or celebrations without breaking the bank! (Carolyn Bosworth-Davies)
89. **Reichsrat von Buhl Riesling Sekt Brut 2014 Pfalz Qualitätswein, Germany: Laithwaites £18.99** This is German Sekt, made by a Champenois master, applying finesse, delicacy and know-how to bracingly dry Riesling. What's not to like? Great value, too. (Anne Krebiehl MW)
90. **Waitrose Champagne Blanc de Blancs NV, France: Waitrose £22.99** Champagne lovers in the know have long been aware that supermarket own label Champagnes can offer superb value for money. I am particularly taken

by this stylish 100% Chardonnay which delivers beautifully defined green apple and lemon fruit – serve it as a pre-dinner sharpener. (Heather Dougherty)

91. **Loimer Extra Brut NV Sparkling Wine, Austria: Oddbins £21** If you are looking for something a little different on the fizz front, how about this traditional method wine which is a blend of local Austrian varieties Grüner Veltliner and Zweigelt as well as that fizz favourite, Pinot Noir. Fragrant with raspberries and strawberries, there are spice and baked apple aromas leading to a wine with a lovely balance of crisp acidity, peach and apple and a lingering finish. (Carol Brown)

Sweet

92. **Samos, Anthemis 2011 Greece: The Wine Society (50cl) £9.50** Luscious, rounded Muscat, showing baked orange and rich honeyed aromas. On the palate it's sweet with apricot, caramel and nutty flavours. Perfect with Tarte Tatin or blue cheese. (Neil Courtier*)

Fortified

93. **Barbadillo Manzanilla Solear Jerez, Spain: The Wine Society (37.5cl) £5.95** My go-to bracing Manzanilla, always reliable, tangy, appetising and great value. I also love the half-bottle format. Just ideal for apero. (Anne Krebiehl MW)
94. **M&S Very Rare Amontillado, Lustau, Spain: Marks & Spencer (37.5cl) £9** It's hard to choose just one of M&S's recent additions to their premium Sherry range so good are they all. This one comes from a small 20 year old Solera at Lustau. It shows magnificent complexity and concentration with gorgeous nutty oxidative flavours plus saline, yeasty hints from its early years as a Fino. Sherry lovers will find much to enjoy here. (Pippa Hayward)

95. **Tio Pepe Fino, Jerez, Spain: Tesco and Sainsbury's £10, Waitrose £10.49** It's easy to forget that Tio Pepe is not just a famous name but also a consistently good Fino Sherry. Bone dry with classic savoury bread yeast, green apple and salty flavours. Served well-chilled it's the perfect aperitif and it's easy to find. What more could you ask for? (Doug Bond)

96. **Cayetano del Pino Palo Cortado, Spain: The Wine Society £14.95** Dry Sherry lovers should not pass up on this lovely example of the rarer Palo Cortado style – a natural taste-cross between Fino and Oloroso. Bone-dry, refined, with toasty nuttiness and exceptional purity... Fino Sherry gone walkabout to the dark side! (John Ducker)

97. **Apostoles 30-Year-Old Palo Cortado, Spain: Majestic/Waitrose (50cl) £19.99** Just so consistently and reliably delicious. This is my go-to example of Palo Cortado for tastings. You can find others that are slightly less expensive but without so much complexity or with such a sustained finish. (Nancy Gilchrist MW)

98. **Ramos Pinto Quinta de Ervamoira 10 year old Tawny Port, Portugal: Stainton Wines £25.00, Stone, Vine & Sun (50cl) £17.50** From the Upper Douro near the Spanish border where vines are grown in semi-desert conditions. Orange red in colour, with a very fresh nose with hazelnut, caramel, praline and vanilla dominating. Great structure on tasting with apricot, plum and fruit cake showing well. A long fresh fruity finish with a hint of orange peel. (Paul Quinn)



Photo © Laura Clay

Sake

99. **Brewery's Choice Tokubetsu Honjozo, Japan: SamSake £20** A versatile good value "can't go wrong" Sake that matches pretty much all types of world cuisine from Watanabe brewery in Gifu Prefecture. This can be drunk hot or cold. (Marie Cheong-Thong)
100. **Bijofu Sparkling Yuzushu, Japan: Sam Sake £22** From Kochi Prefecture on Japan's smallest island, Shikoku, deliciously refreshing sparkling Sake with a good dose of fresh aromatic real yuzu juice. So good one glass is never enough! Think cloudy lemonade with serious yuzu aromatics. (Marie Cheong-Thong)

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