



SYMINGTON

Family Estates

7th





ALTANO



BOUNCE

"EASTER GIFT GUIDE"

Symington Family Estates, Altano Organic Red – 'Full-bodied, with warm ripe fruit.'



THE YORKSHIRE POST

"OFF THE SHELF"

Altano, Organic Red 2018 – ‘A stylish organic wine from the Douro region, packed full of juicy, bramble fruit with enough structure to partner pot-roasts and casseroles.’

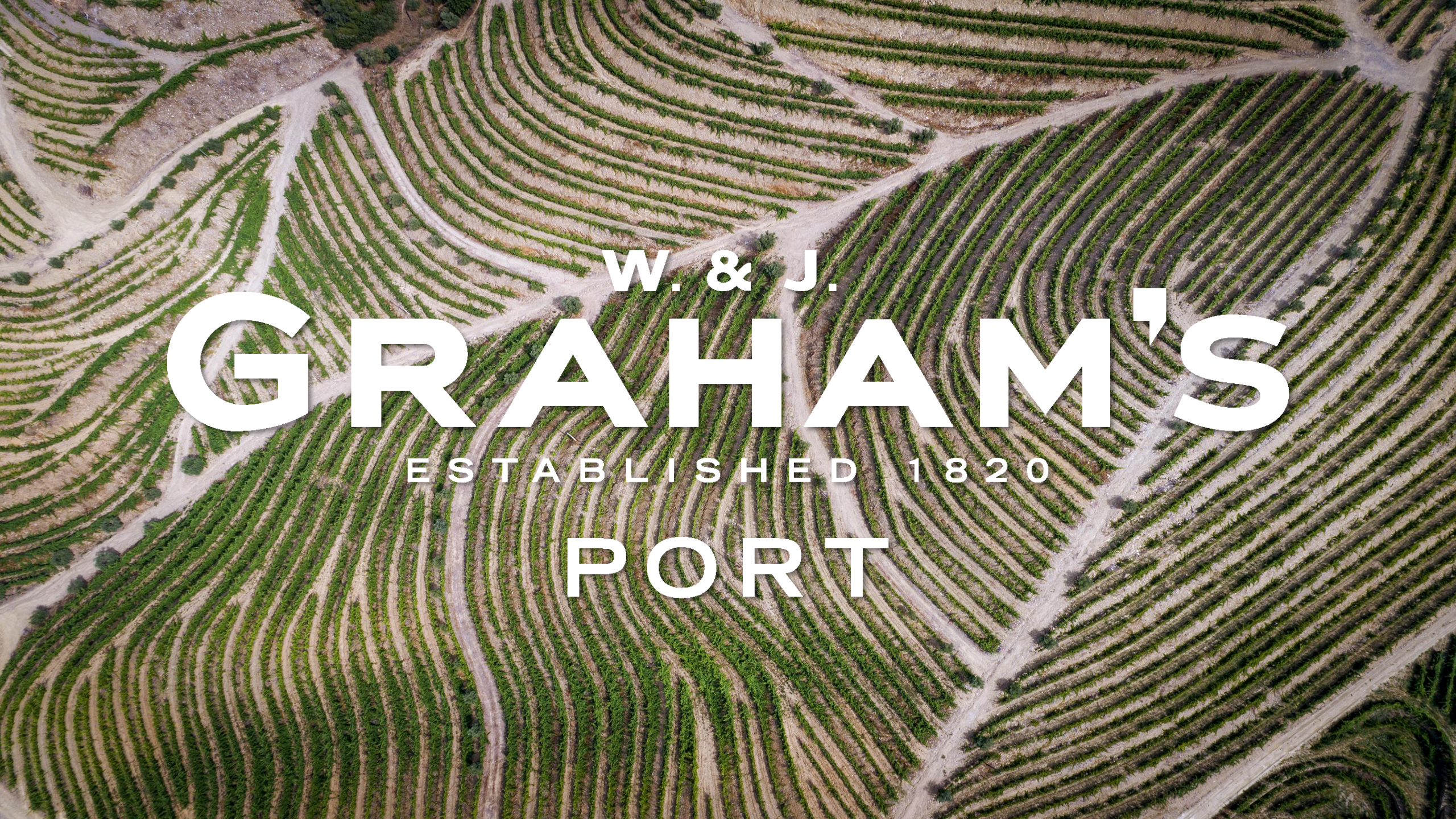


THE SUNDAY TIMES

“WINES TO ENJOY WHILE CLICKING, NOT CLINCKING, YOUR GLASSES”

Altano, White 2018 – The Symington Family made its name producing port, but the table wines are well worth seeking out. This malvasia-dominant blend is a perfect spring aperitif.’

Will Lyons



W. & J.
GRAHAM'S
ESTABLISHED 1820
PORT



DRINKS
INTERNATIONAL

“CATEGORY TROPHY WINNER – NEW DESIGN FOR A FORTIFIED WINE BRAND”

Graham's, The Cellar Master's Trilogy – ‘The judges felt the design evoked some of the finest scotch whisky packaging on the market. It boasts quality, premium aesthetics with a strong typeface and appealing colours.’

Christian Davis



TATLER

“BE YOUR OWN BARTENDER WITH THESE EASY-TO-CREATE AT-HOME COCKTAILS”

Graham's, Blend No5 White Port – ‘Thought Port was best served with a piping hot pasteis de nata - it is - but it’s also delicious when topped with tonic and garnished with refreshing mint and lemon. Trust us - this is your new G&T.’

Isaac Bickerstaff



THE SUNDAY TIMES

“YOU’VE GOT THE CHOCOLATE – NOW FOR THE PERFECT MATCH”

Graham’s, Late Bottled Vintage Port 2013 – ‘This is a quite spectacular port for the price. The wine spends four to six years ageing in barrels before being bottled and has an inviting floral aroma. Its full-bodied, smooth and figgy finish is a great match for dark chocolate.’

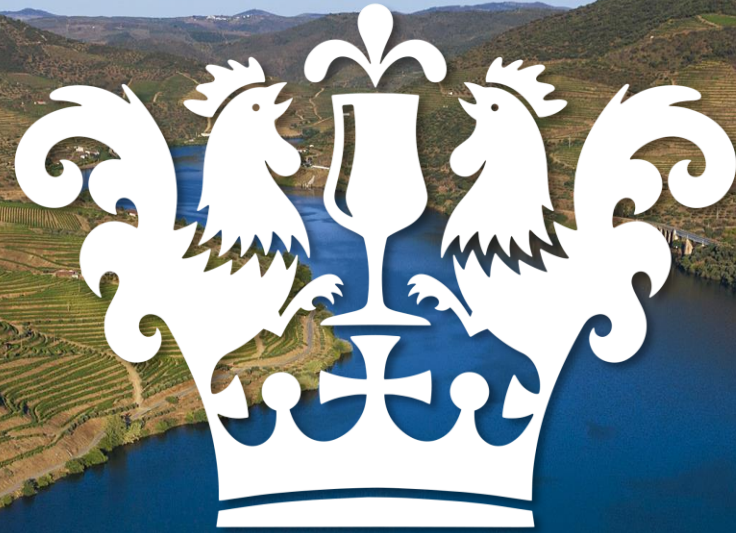
Will Lyons



L U S S O R I A N

“PREMIUM SPIRITS TO BE LOCKED DOWN WITH RIGHT NOW”

Graham's, 10 Year Old Tawny Port – ‘A fine Port is not just for Christmas you know! Aside from drinking straight with delicious cheeses, Port also lies at the heart of some very funky summer cocktails that will certainly keep you smiling during lockdown.’



COCKBURN'S[®]
PORT



BOUNCE

"EASTER GIFT GUIDE"

Cockburn's, Special Reserve Port – 'Hailed as one of the most iconic Ports of all time, it's matured in oak casks, giving it the full-bodied dry finish which made it the benchmark for all Reserve Ports... Featuring notes of strawberry and plums this classic is the perfect accompaniment to any meal.'

FAMILIA TORRES

Desde



1870





Manchester Evening News

“WINE WITH ANDY CRONSHAW”

Familia Torres, Sangre de Toro Red – ‘An old classic that has been made since 1954. It’s got an old school character to it as well, without the blocky New World style fruit that has become so fashionable over the last 20 years. It’s sleek with bright raspberry on the nose and full bodied ‘bull’s blood’ fruit on the palate. Drink it with lamb or quaff it over a board game with your family.’

Andy Cronshaw



The Guardian

“WHAT TO DRINK IF YOU’RE NOT DRINKING”

Familia Torres, Sangre de Toro De-Alcoholised Rosé – ‘Not a bad substitute if you don’t drink at all. Serve well chilled.’

Fiona Beckett



Daily Mail

"WINE LIST"

Familia Torres, Floralis Moscatel Oro – ‘This wine’s name, colour and bottle design all tell you it’s a golden, syrupy treat. With some bitter orange-peel notes over a deep, honeyed core, it suit white and milk chocolate dishes as opposed to more cocoa-heavy recipes.’

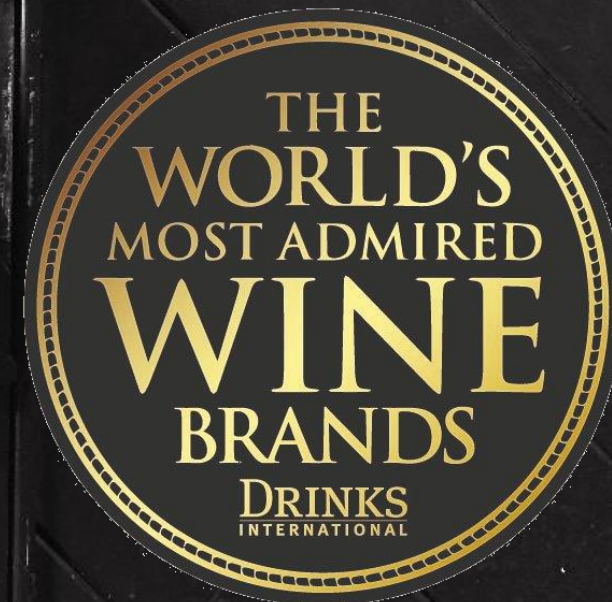
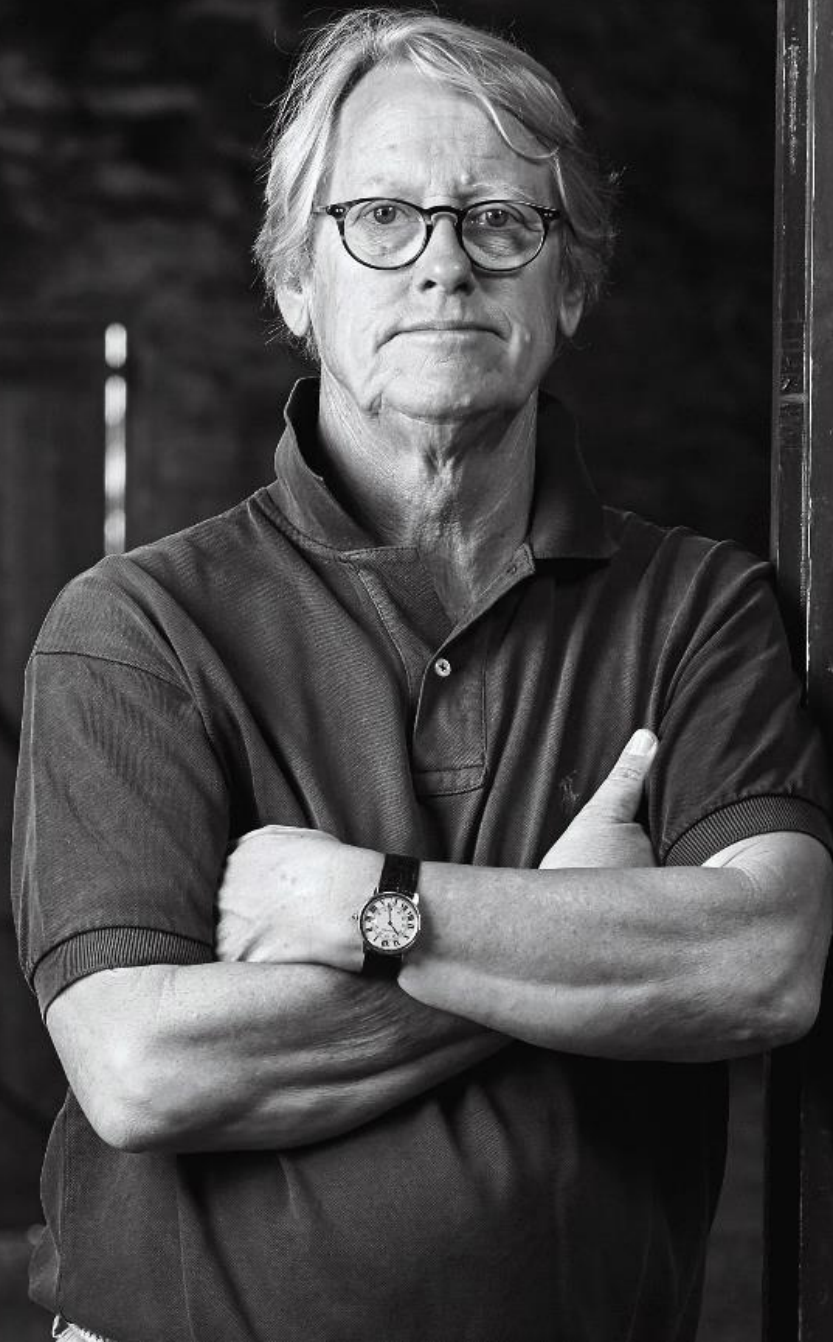
Matthew Jukes



YALUMBA

FAMILY WINEMAKERS 1849

33rd





SCOTTISH FIELD

“LOCKDOWN LAMB: FIVE ONLINE IDEAS FOR WINE PAIRINGS”

Yalumba, Samuel’s Collection Barossa Bush Vine Grenache 2018 – ‘The concentrated raspberry jam, redcurrant jelly and spun sugar flavours in this example from Yalumba will sing alongside a spicy Moroccan style tagine.’

Peter Ranscombe



Daily Mail

“AS EASTER APPROACHES AND YOU NEED SOMETHING TO GO WITH YOUR SIZZLING LAMB, WHY NOT TRY SOME REDS BEYOND THE USUAL SUSPECTS”

Yalumba, Samuel’s Collection Barossa Bush Vine Grenache 2018 – ‘Hot stuff. Pale yet punchy, this peppery gem is a joy with lamb.’

Olly Smith



“APRIL’S SUNDAY BEST SELECTION”

Yalumba, Samuel’s Collection Barossa Bush Vine Grenache 2018 – ‘Aromatic yet smoky. Earthy raspberry and cherry fruit, orange influenced acidity, controlled tannin and clove, chocolate and black pepper elements too.’

Brain Elliot



GENTLEMAN'S JOURNAL

"THESE REASONABLY PRICED WINES ARE PERFECT FOR LOCKED DOWN LIFE"

Yalumba, Organic Viognier – 'Rich, flavourful and reasonably priced. A real treat. Honeysuckle, fennel and apricot nectar flavours may not be to your usual tastes, but the way they lead into this silky, succulent palate almost certainly will be.'

Jonathan Wells



TOM CANNAVAN'S
WINE-PAGES.COM

Yalumba, Samuel's Collection Eden Valley Viognier 2017 – 'Aromas of lychee and jasmine dominate over peach and apricot, then the palate is powerful and broad, lots of grip and fruit weight and texture, a bite of grapefruit or marmalade orange bittersweet acidity into a long, intense finish.'

Tom Connavan



SCOTTISH FIELD

“SAY ‘G’DAY!’ TO YALUMBA’S VIOGNIER”

Yalumba, Y Series Viognier 2019 – ‘It’s aged in stainless steel tanks, which retains its peach and lemon sherbet aromas and flavours – it’s the freshest style in Yalumba’s viognier cellar.’

Peter Ranscombe



SCOTTISH FIELD

"SAY 'G'DAY!' TO YALUMBA'S VIOGNIER"

Yalumba, Organic Viognier 2019 – 'Whether it's simply the fact that it comes from one region or whether it's the flavour concentration in the organic fruit, there are definitely brighter apricot and lemon aromas in the organic version, with a twist of lime joining the lemon sherbet on the palate; it feels slightly rounder in the mouth too.'

Peter Ranscombe



SCOTTISH FIELD

“SAY ‘G’DAY!’ TO YALUMBA’S VIOGNIER”

Yalumba, Samuel’s Collection Eden Valley Viognier 2017 – ‘On the nose, the peach and lemon aromas are more intense, while the palate is much more textured, with a savoury lemon rind note too, and some spicier white pepper and ginger touches. Half of the wine is aged in stainless steel tanks, while the other half spends time in a mixture of old French oak barrels and puncheons, again building up its texture.’

Peter Ranscombe



SCOTTISH FIELD

“SAY ‘G’DAY!’ TO YALUMBA’S VIOGNIER”

Yalumba, The Virgilius Viognier 2017 – ‘It may have a duller nose – with just a hint of ginger in amongst the lemon and peach – but it’s incredibly complex on the palate, with more pronounced savoury notes and a lovely apricot sign-off coming through on the finish.’

Peter Ranscombe

TYRRELL'S WINES





The Oxford Times

"BOTTOM'S UP"

Tyrrell's, Hunter Valley Semillon – 'Made my palate fizz with excitement. It was the wine equivalent of a first kiss, leaving me bubbling with anticipation and wanting more.'

Gerard Richardson



WARWICK

— ESTATE —



Manchester Evening News

“WINE WITH ANDY CRONSHAW”

Warwick, The First Lady Sauvignon Blanc 2019 – ‘This is another wine with spring like qualities for sipping in the garden. It’s very drinkable with bags of passion fruit and melon, and although the acidity is crisp, it’s perhaps less aggressive than some Kiwi examples. A beautifully versatile wine that is suitable for vegans.’

Andy Cronshaw



INDEPENDENT

“10 BOTTLES OF SAUVIGNON BLANC TO ENJOY IN SPRING”

Warwick, The First Lady Sauvignon Blanc 2019 – ‘Tropical, with plenty of gooseberry, kiwi and passion-fruit flavours.’

Terry Kirby

An aerial photograph of a terraced vineyard on a hillside. The terraces are filled with rows of young green grapevines. A winding road runs along the top of the hill. A small sign is visible on the road.

CÔTE-
RÔTIE E. GUIGAL

E. GUIGAL

16th





Western Mail

"STRAIGHT OFF THE VINE"

Guigal, Côtes Du Rhône Blanc 2017 – 'This viognier shows aromas of creamy white stone fruits immediately with a touch of baked quality at the edges. In the mouth the rich, honeyed orchard fruit carries a mineral punch through the mid palate and drops in the racy citrus note across the finish. As the wine develops some peachy tones come to the party. This is a food-orientated drop that would suit all manner of seafood. Something to point out is that this white ages really well and could happily do five years, in the right conditions. The result will be a little less acidity but a ramping up of those rich fruit flavours.'

Neil Cammies



Decanter

Guigal, St-Joseph 2016 – ‘The nose immediately packs a powerful punch, full of bright red fruit and subtly spicy oak aromas. The palate is loaded with delicious, crunchy cherry notes, which are supported by supple, rounded tannins and underpinned by zippy acidity. It’s a wine that is well worth the money.’

Georgina Hindle





YORKSHIRE Living

“VAUNTED VINTAGE”

Guigal, Côtes Du Rhône Rouge 2016 – ‘Rounded, deeply flavoured and positively glowing, this wine has it all. A perfect parcel of grenache, syrah and mourvedre, peppery black raspberry and cassis fruit is spiked with sweet spice, and a velvety smooth ripeness and luxurious silky finish places this label at the front of the grid.’

Sam Wylie-Harris



BOUCHARD PÈRE & FILS

FONDÉE EN 1731



luxe

“WINE & DINE: RELISH THE MOMENT AT CHADWICKS”

Bouchard Père & Fils, Nuits-St-Georges 2015 – ‘Nuits-Saint-Georges is said to be the wine prescribed for Louis XIV by his doctors. With berry fruit and clove spices, this wine is well-rounded and balanced with enough structure to be put away for a few years and only get better. A medicine I would definitely prescribe!’



luxe

“WINE & DINE: RELISH THE MOMENT AT CHADWICKS”

Bouchard Père & Fils, Gevrey-Chambertin 2016 – ‘Gevrey-Chambertin is the most famous of red Burgundy areas and is said to have been Napoleon’s favourite, so much so that he made his men salute the vines when passing. A full-bodied wine with great fruit flavours and earthy notes. A world class wine.’



luxe

“WINE & DINE: RELISH THE MOMENT AT CHADWICKS”

Bouchard Père & Fils, ‘La Vignée’ Bourgogne Pinot Noir 2017 – ‘Using Bouchard’s strict quality criteria, grapes have been carefully selected from their growers, giving this young wine fresh, fruit flavours, yet with 10-15% of the wine spending 9-10 months in oak, there is a subtle savoury note.’



RICCASOLI

1 1 4 1



Decanter

Ricasoli, Roncicone Chianti Classico 2016 – ‘Leading with faint floral notes, it evokes lavender and red rose along with baking spice. There is a dusty, full fruit character on the palate alongside bakes, stony earth. Somewhat savoury, with grainy tannins and a dry finish, it needs some grilled sausages.’

Michaela Morris





BARBADILLO

DESDE 1821



Times
LOCAL NEWSPAPERS & MAGAZINES

“WHY VERMOUTH MAKES THE PERFECT MIXER”

Barbadillo, Atamán Vermut – ‘From one of the top sherry makers, sensational Manzanilla sherry-based small batch production vermouth is made using 20 classic Andalusian aromatics, including orange peel from Seville, rosemary, elderberry and quassia tree bark, blended with a small portion of old vermouth and quinine wines which have been ageing in Barbadillo’s cellars since the 1970s. Great in cocktails – a Sanlúcar Negroni anyone? Or as a refreshing aperitif on the rocks with orange peel.’

Eileen Leahy



SINCE 1851

JANNEAU

Grand Armagnac



INDEPENDENT

“FANCY TIPPLE”

Janneau, XO Armagnac – ‘This much lauded tippie comes from what is claimed to be the world’s most awarded armagnac house. International spirit competitions have awarded Janneau more medals than any other producer. Though Janneau has many armagnac’s in its arsenal, we’ve chosen this one for its accessibility – taste-wise that is. No, this brandy (deservedly) doesn’t come cheap. The flagship blend marries eau de vie aged in French Limousin oak casks for at least 12 years, resulting in beautiful lemon notes and a hint of caramel.’

Claire Dodd