

Decanter

“CHILE: MY TOP 20”

Miguel Torres, Estelado Sparkling Rosé NV – ‘A project that helped to kickstart the Chilean País revival. A delicious traditional-method sparkler with subtle red fruits and a lively focused palate.’

Alistair Cooper MW





Decanter

“WEEKDAY WINES”

E 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.’

Georgie Hindie

Decanter

“BORDEAUX-STYLE BLENDS”

Te Mata, Coleraine 2015 – ‘There is plenty of concentration and depth to the dark-fruit character. Rich and intense with some great spicy notes, there is enough acidity and depth for this to develop for a number of years.’



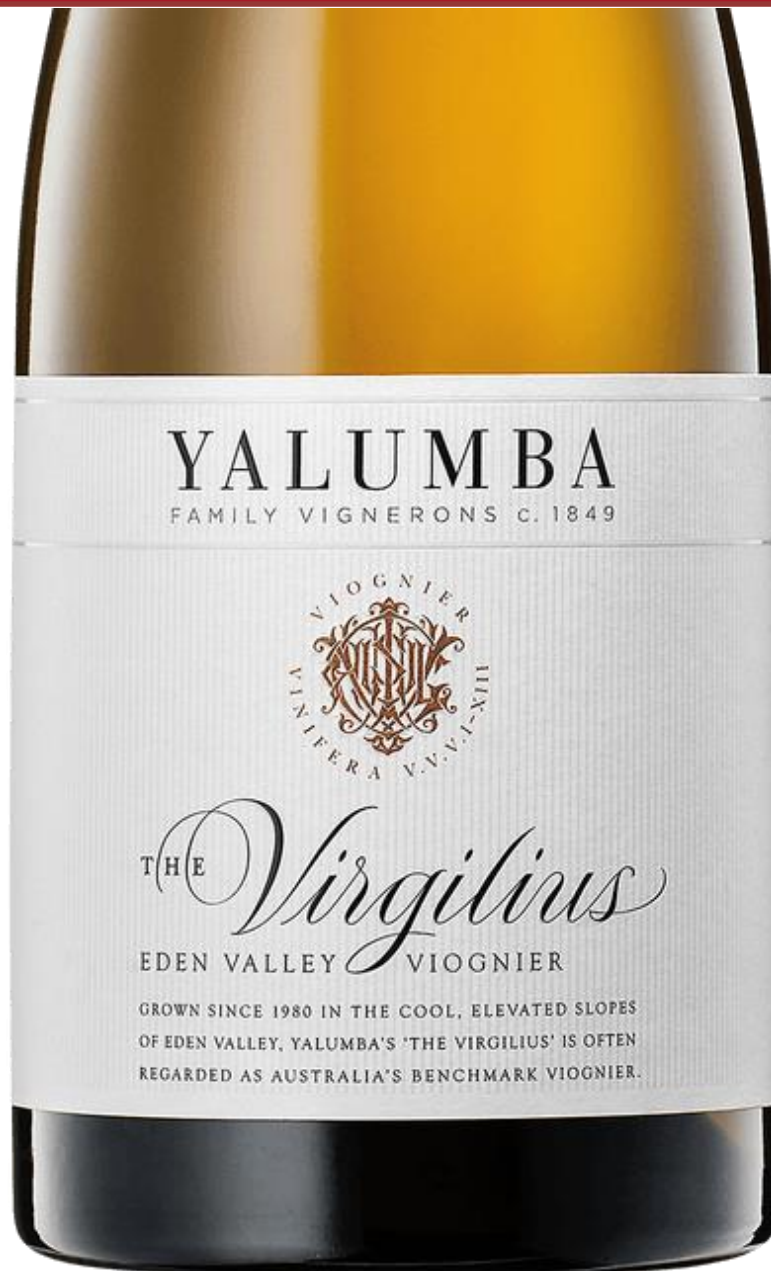
the drinks business

“TOP NEW PRODUCTS”

Yalumba, Wild Ferment range – ‘The wines are made by letting the natural yeast from the vineyards and grapes complete fermentation, without using inoculated yeasts – a practice Yalumba has employed for its entire wine range for the past 20 years. The labels were designed by Si Scott, an award-winning illustrator.’

Phoebe French





The
resident

"10 OF THE BEST AUSTRALIAN WINES"

Yalumba, The Virgilus Eden Valley Viognier 2016– 'Complexity and elegance to the fore here, with a gentle apricot taste. In a good year like this, one of the best Australian viogniers from a specialist in the grape.'

Wayne de Nicolo

The resident

“TOP NEW PRODUCTS”

Torbreck, The Factor Barossa Valley Shiraz 2016 – ‘This producer is renowned for high alcohol wines made from super ripe fruit; this is no exception. Wonderfully rich, dark fruit in the mouth, with some tannins evident, adding to the complex mix. For me this is Australian shiraz at its best.’

Wayne de Nicolo



Belfast Telegraph

“SEVEN PERFECT VINO AND VEGGIE PAIRINGS”

Miguel Torres, Santa Digna Sauvignon Blanc 2018 – ‘Fresh, grassy aromas teamed with vibrant tropical fruits, interwoven with notes of apple and fennel, and perfectly balanced by fresh, limey acidity. Pair it with herbaceous salads, fresh peas, avocado on toast or a chunky guacamole laced with fresh coriander and red chillies.’

Sam Wylie-Harris



BIRMINGHAM POST

“RAISE A GLASS WITH JANE CLARE”

Miguel Torres, Santa Digna Sauvignon Blanc 2018 – ‘Delivers a powerhouse variation of this very popular grape variety. The aromas aren’t backward in coming forward! There are ripe tropical fruits, and gooseberry reaches out and says “I’m here too!”. The flavours zest along in your mouth and give your palate a refreshing wake-up call.’

Jane Clare



The Herald

“THERE’S A WHOLE NEW WORLD OF PORTS OUT THERE”

Yalumba, Antique Muscat NV – ‘This one is so rich it’s almost syrupy with warm raisins, Christmas cake fruits and figs in abundance. The finish is lush with caramelised sugar and hints of coffee cake. Absolutely delightful.’

Gerard Richardson



"GET THE GEAR!"

Cockburn's, Fine White Port NV – 'Port may be more traditionally associated with cold nights by the fire, but Cockburn's Fine White Port is the perfect way to celebrate the imminent arrival of lighter nights. Mix into cocktails, serve chilled by itself or try with a twist of lemon, sprig of mint and generous splash of tonic water.'

Jenny Kyte & Rianne Ison



Tim Atkin^{MW}



95
pts



93
pts



90
pts



90
pts



89
pts



Manchester Evening News

"WINE WOMEN ON SONG"

Vasse Felix, Filius Chardonnay 2018 – 'A joyous glass with its delicate stone fruit aromas and flavours, fine thread of citrusy freshness and tingly acidity.'

Sam Wylie-Harris

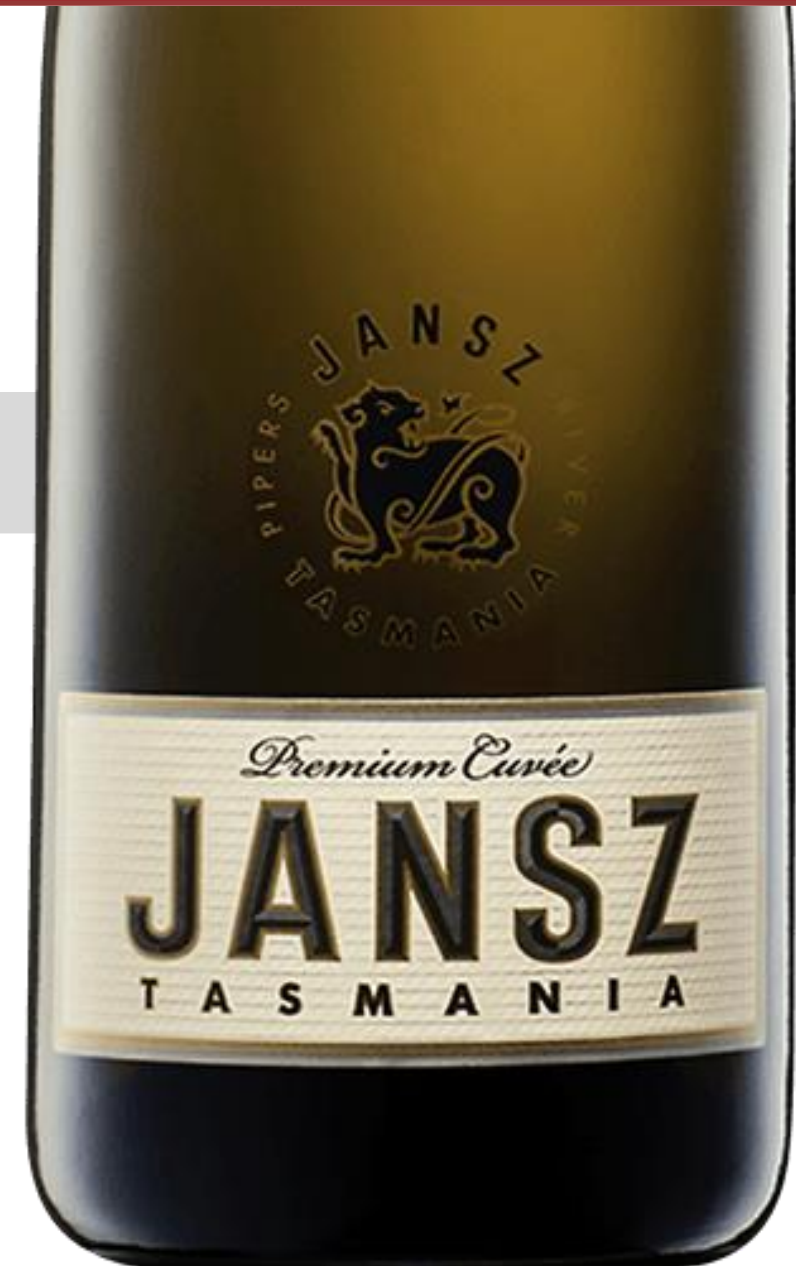


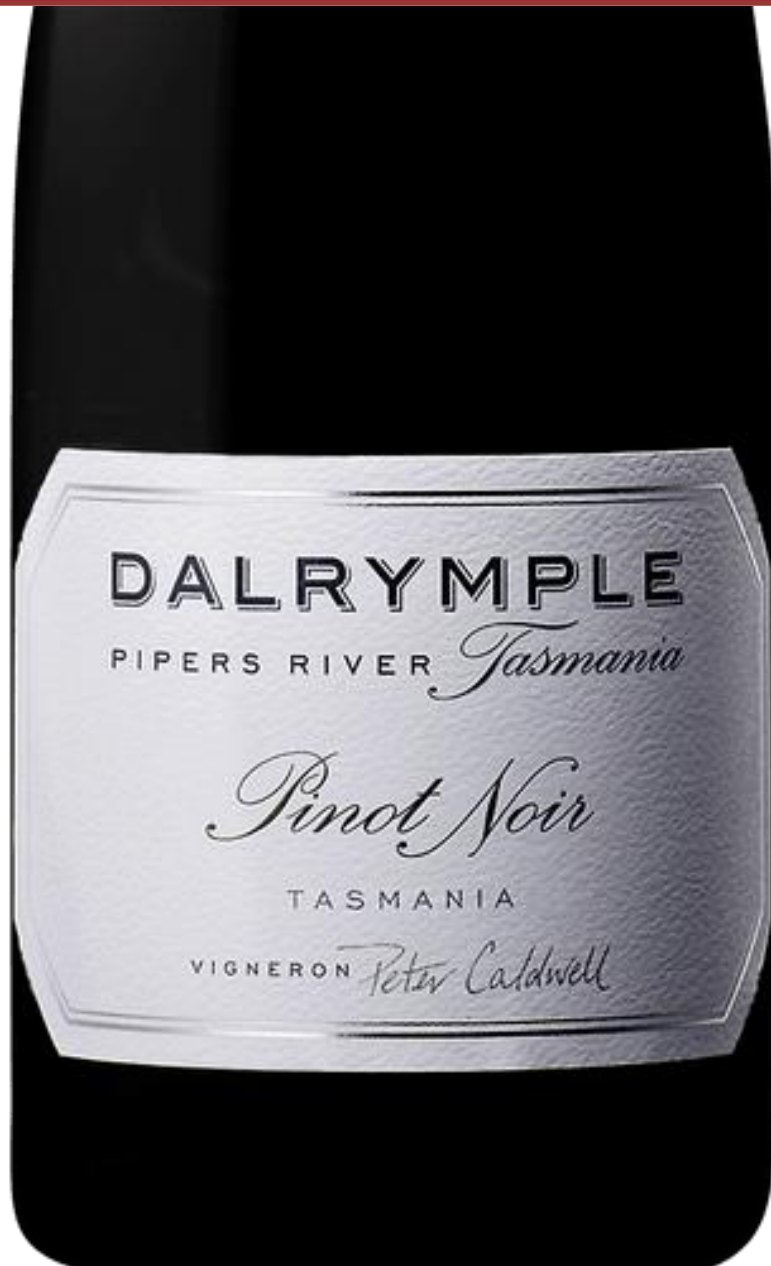
THE SUNDAY TIMES

“TASMANIAN CONTENDERS THAT PUNCH ABOVE THEIR WEIGHT”

Jansz, Premium Cuvée NV – ‘Jansz is one of Australia’s leading sparkling wines, with a deserved reputation. Its creaminess and citrus flavours mark it out as a worthy alternative to champagne.’

Will Lyons





THE SUNDAY TIMES

“TASMANIAN CONTENDERS THAT PUNCH ABOVE THEIR WEIGHT”

Dalrymple, Pinot Noir 2015 – ‘At five years old this is already displaying mature, evolved characteristics, with a concentrated, dark-berry aroma and a spicy, autumnal flavour. It compares favourably with its high-achieving cousins in Burgundy.’

Will Lyons

Waitrose weekend

“A STAR FROM DOWN UNDER”

Yalumba, Organic Viognier – ‘Viognier is easy to spot because it smells of apricots, which can be overpowering. Yalumba Organic Viognier reins them back – they’re definitely there on the nose, but just on the background. You can taste them too, but there’s also tropical fruit sitting alongside.’

Phillip Schofield





Waitrose
weekend

“DESSERT IN A GLASS”

Heggies, Botrytis Riesling – ‘Something very special. There’s barely sugar and herbal honey when you put your nose into the glass, and when you taste, it’s rich and luscious with notes of orangey marmalade. I’d happily have a glass of this instead of dessert.’

Phillip Schofield

Western Mail

“IT’S NOT ALL ABOUT PLANTS AND SEEDS YOU KNOW”

Yalumba, The Signature Cabernet Sauvignon Shiraz 2015 – ‘Barossa Valley is renowned the world over for its shiraz, and its influence here is marked. The nose has that opulent spice to the black fruits bouquet that adds weight and interest, as does the aroma of pencil shavings as a banknote in the mouth, the peppery tones are released, showing a warming savoury note to the crisp blackberry and blackcurrant fruit. For all its weight, the tannins are elegant and balanced and give a little throaty roar to the wine. Some coffee grounds sit across the mid-palate and the finish is concentrated and shows some mocha richness too. It will develop over time, say 20 or 30 years, to reveal more of its hidden secrets.’

Neil Cammies





Western Mail

“IT’S NOT ALL ABOUT PLANTS AND SEEDS YOU KNOW”

Yalumba, Samuel’s Collection Barossa Bush Vine Grenache 2018 – ‘Immediately you are hit with perfumed red cherry fruits across the bouquet. On the palate the lively crunchy fruit shows 100 kilowatt brightness, with a drying note across the mid-palate. The juicy fruit continues to excite the taste buds throughout and the finish is bright and refreshing. Another grand foodie red from the Yalumba stable.’

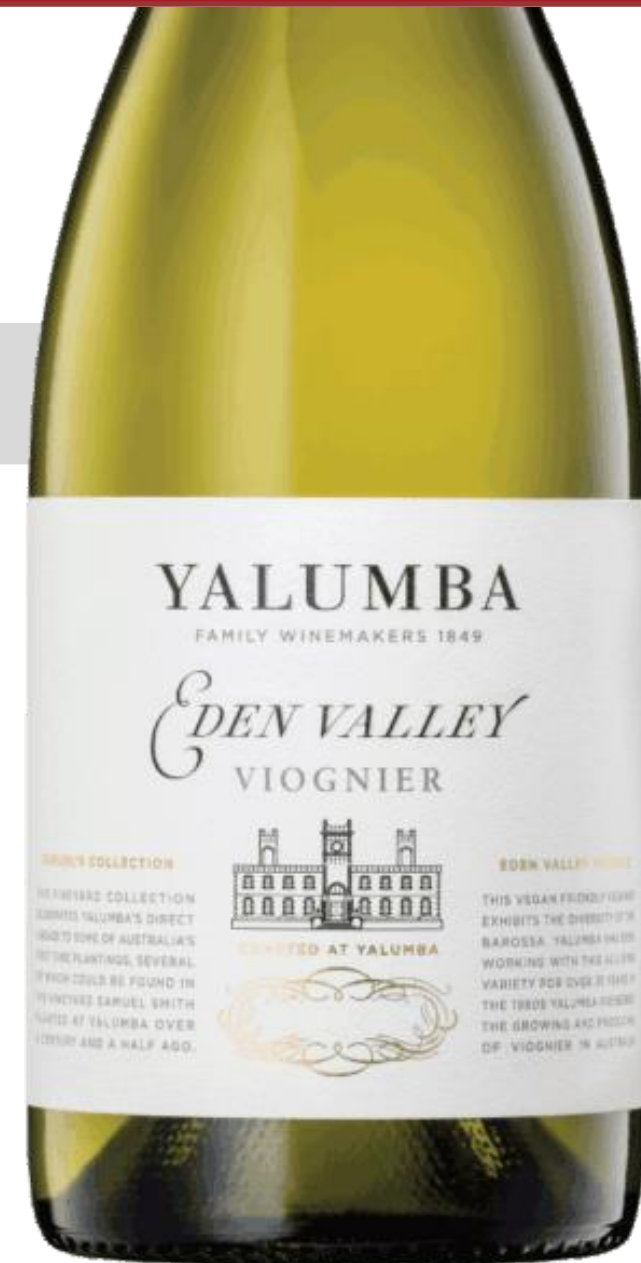
Neil Cammies

^{Belfast} Telegraph

“EIGHT TASTY TREATS FOR MOTHER’S DAY TOASTS”

Yalumba, Samuel’s Collection Eden Valley Viognier 2017 – ‘A stunning white, Yalumba produce some of the best examples of Viognier – and this is a straw-blond gem, with its heady aromas of fresh apricots, light ginger and fresh white flowers that permeate the bouquet. A great food wine with masses of charm (and vegan-friendly), think mildly spicy dishes, such as a Moroccan vegetable tagine.’

Sam Wylie-Harris





TOM CANNAVAN'S
WINE-PAGES.COM

Bouchard Père et Fils, Bourgogne La Vignée Pinot Noir 2016 – ‘Old fashioned in its way, this is light (12.5% abv), subtle Pinot Noir with a touch of chestnutty, autumnal warmth and a red fruit profile. In the mouth the tannins and acidity give this firmness, arguably a slightly lean quality, but that savouriness with a hint of sour orange and firm, small red berries is also its appeal. A 'proper Pinot', or rather, 'proper Burgundy' at the entry level, with a certain briary, stalky austerity.’

Tom Cannavan

THE TIMES

“THIS WEEK’S STAR BUYS”

Two Paddocks, The Fusilier 2017 – ‘A scrumptious, savoury, green-pepper-scented pinot noir from Sam Neill.’

Jane McQuitty





MONEYWEEK

“WINE OF THE WEEK: THE MOST MEMORABLE GIG IN THE WINE WORLD”

E. Guigal, Saint-Joseph Blanc Lieu-Dit 2018 – ‘When Lieu-Dit careened into my taste buds, wearing 50% new barrels (drums in my laboured analogy) and sporting a massive riff of 95% marsanne on lead guitar and 5% roussanne on bass, I found myself in a cacophony of awesome favour. This wine is a genuine “design for life” ‘.

Matthew Jukes