



Decanter

Renato Ratti, Serradenari, La Morra

“Ratti’s first release of Serradenari, one of the highest MGAs at almost 500m, could be taken for a Langhe wine, given its elegant lightness. Pale in colour, youthful notes of cinnamon, camphor, and some peachy fruit, with a balsamic character. Super-fresh with chewy tannins on a light frame, it’s well handled thanks to ageing in a mix of large 25hl oak vessels and barriques. A bit rustic at the end.”

Aldo Fiordelli’s - 3rd May 2023



Decanter

Yalumba The Virgilus Eden Valley 2019

“Just hitting UK shores is this gorgeous Viognier from winemaker Louisa Rose. Dried and fresh apricot meld with creamy cashew, exotic aromatic spices and a yeasty tang. Oily texture is rich but not cloying. Seductive purity now, but can cellar for added complexity.”

Tina Gellie - 3rd May 2023



Decanter

Torres Forcada Penedes, Spain 2018

"So far the most successful of the varieties rescued by the Torres family in its project to reintroduce ancestral grapes, Forcada has proven its expressiveness in each release. This 2018 has soft minerality, textural appeal, zesty grip and subtle florality making a very elegant and interesting pour. "

Ines Salpico - 3rd May 2023



SUNDAY EXPRESS

Miguel Torres Digno Pais 2020

“Pais is Chile’s old grape variety. It fell out of fashion for 100 years or so, but it is now making something of a comeback. Here it has created a lighter wine that’s juicy, supple and expressive with red cherry and berry fruit and a sappy twist.”

Jamie Goode - 14th May 2023



THE TIMES

Solear Manzanilla Barbadillo

“Produced in the coastal town of Sanlúcar de Barrameda, this makes for a revitalising aperitif with tangy, yeasty notes of fresh warm bread.”

Will Lyons - 14th May 2023



The Daily Telegraph

Jansz Tasmania Premium Cuvee

“Again made from chardonnay and pinot noir, this time grown in the relatively cool vineyards of Tasmania, this fine Aussie fizz is fresh and crisp with apricot and lemon fruit. Eighteen months ageing on lees has added nuances of freshly baked bread and nutty nougat.”

Susy Atkins - 23rd May 2023