



CROWN CELLARS®

CARLSBERG MARSTON'S BREWING COMPANY

2023/24 WINE GUIDE

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We are exceptionally proud to bring you our 2023/24 Crown Cellars brochure, which showcases both our in-depth market knowledge and our quality wines which deliver incredible choice and value.

Welcome



Welcome wine lovers

Over the last couple of years, the hospitality industry has been through some – and I hesitate to employ an already overused phrase – unprecedented times. We have all had to adjust to a very different trading landscape, changes in consumer drinking habits and a turbulent economy. Here at Crown Cellars we have been on a journey too. We've been joined by new colleagues, spent some time choosing some new wines and adjusted to some new ways of doing things.

“ Our aim has always been to not only provide you with a quality wine proposition that will work best for your business, but also to bring your wine list to life. ”

We do that with training, support and data insights brought to you by our Salespeople and our dedicated Wine Specialist Team who have many years of combined knowledge and experience between them.

We are thrilled to present to you our Crown Cellars Brochure for 2023/4. If you've been trading with us for some time, then you'll find plenty of familiar wines in the range as well as something new to refresh your list. This year's list contains probably the biggest changes to the portfolio that we have seen in many years, all aimed at maximising your wine offer.

Welcome to all customers, whether you be new to Crown Cellars or long standing, we appreciate immensely you trusting us with your business. Please enjoy our range of wines filled with On Trade Exclusive labels that you won't find elsewhere, carefully curated by Jonathan Pedley, our Master of Wine and Victoria Chapman, our Wine Buyer.

Amongst many highlights in the range this year is the tremendous Alta Vista Single Vineyard range, our new, exclusive Ocarina wines and also the extension of the Cloud Island range to include a South African Sauvignon Blanc.

We hope you enjoy the new portfolio and look forward to seeing you through the year.

As always many thanks for your continued support of our business.

PAUL WALLER
DIRECTOR OF THIRD PARTY BRANDS





Our journey and direction

The Crown Cellars brand is proudly synonymous with on-trade wine expertise, combining knowledge, insight and support with an award-winning portfolio.



2020 saw change in almost every way, not least a new era through the successful merger of Carlsberg and Marston's Brewing Company. The carefully planned deal brought a positive evolution and extension to Crown Cellars as it included Cockburn & Campbell, another specialist on-trade wine supplier, established in 1796 and understood to be the UK's oldest merchant. With Cockburn & Campbell came even more expertise to add to the team and a range of wines that have created an even stronger and more diverse portfolio. As part of the merger, we've also created a newly refined brand identity, look and feel for Crown Cellars. More importantly, however, we've conducted extensive research with our customers to understand what's most important and how we can add even more value.

"Our broad, award-winning portfolio of exclusive labels and carefully chosen favourites means we can tailor a range for your business and show you how to grow your margins."



“ We work hand in hand with your team to build the knowledge and skills required to engage your guests with absolute confidence. ”

We know the perfect wine offer goes beyond a wine list. Your team have to be able to bring it to life. We share that responsibility, and that's where true partnerships are built.

Knowing how to engage your guests is everything. That knowledge comes from 30 years of experience and trade insight, an obsessed expert team and a long-standing relationship with Jonathan Pedley (MW), one of the very best in the game.

To truly support your business, we listen, understand, build a plan – then deliver it together. As part of that plan, we work hand in hand with your team to build the knowledge and skills required to engage your guests with absolute confidence, inspiring them to trade up and put more money in the till, or spend more on each visit.

We're immensely proud of our customers and we want your business to grow, so we'll make sure you're supported with a balanced wine offer built with expertise, passion and trust.

Put simply, our purpose is to bring your wines to life.





True value

To truly support your business, we get to know your business. There is no other way. We listen, understand, build a plan – then deliver it together.

We use actionable insight to drive our unrivalled range of wines, expertly delivered by our team to grow your business.



ACTIONABLE INSIGHT

As an expert in our field, it's our responsibility to keep you in the know and ahead on all things wine. Current trends, foresight, far sight – we pool all relevant category and consumer insights to back up everything we do and help future-proof your wine offer by keeping your business relevant at all times.

UNRIVALLED RANGE

Selected and/or endorsed by Jonathan Pedley (MW), our broad, award-winning portfolio of exclusive labels and carefully chosen favourites means we can tailor a range of wine for your business and show you how to grow your margins. Our breadth of portfolio, pricing, exclusives and quality offers truly inspiring solutions to suit all businesses and all guests.





EXPERT TEAM

Our recent customer research confirmed the importance of an expert team who are accessible, proactive, can-do and committed to help grow your business. That's exactly how we've built Crown Cellars to date, and exactly how we will continue to operate. Combined with the expertise of Master of Wine, Jonathan Pedley, our team are a powerful extension of yours.



POWERFUL POS

In addition to best-in-class training, we support your business with high-quality, tailored POS to help inspire your customers and help grow your sales. The right wine list will not only showcase your range to best effect, but when designed correctly, it will help with upselling, incremental purchases and promoting your most profitable listings. Our team of expert designers are on hand to ensure we deliver the best bespoke solutions to you.



BEST-IN-CLASS TRAINING

We recognise that guest engagement is vital. As such we work hand in hand with your team to build the knowledge and skills required to engage your guests with absolute confidence, inspiring them to trade up and put more money in the till. Spending time with your team, running tasting workshops and putting them through WSET training is one of the most valuable ways we support our partners.

COMPETITIVE PRICING

Selected and/or endorsed by Jonathan Pedley (MW), our broad, award-winning portfolio of exclusive labels and carefully chosen favourites means we can tailor a range of wine for your business and show you how to grow your margins. Our breadth of portfolio, pricing, exclusives and quality offers truly inspiring solutions to suit all businesses and all guests.

INCREDIBLE CONVENIENCE

It's our job to make your life easier. Beyond our broad range of wines we offer a vast portfolio of local, national, craft and world beers, spirits, mixers and minerals. Carlsberg Marston's Brewing Company is ONE team, enabling you access to all of your drinks choices with one order, on one delivery, against one account.



State of the nation

BY JONATHAN PEDLEY

A word from a Master

First of all, I want to say what a pleasure it is to be writing to you again. It goes without saying that the last 18 months have been bewildering and traumatic for all of us in the on-trade. Let us hope that we can all now be part of establishing a “new normal” (whatever that is) in the months ahead.

Amidst the long dark days of lockdown, and the exciting changes precipitated by the merging of Carlsberg UK and Marston's, one bright development has been building up a working relationship with Victoria Chapman, Crown Cellars' new wine buyer. Victoria and I had met before: she was a star student (Pass with Distinction) on a WSET Level 3 Wines & Spirits course I ran back in 2008. Since then she has been busy building wine portfolios, completing her WSET diploma and spending time with customers, suppliers and producers in the drinks trade. I am confident that she will flourish in her new role.

Talking of roles, many of you reading this will be familiar with my long-standing position as “Master of Wine and Consultant to Crown Cellars”. For those of you who are not, a few words of explanation. There are currently just over 400 Masters of Wine (MWs) in the world, based in 31 countries. Every year dozens of aspiring MWs put themselves through the gruelling series of theory and tasting examinations in the hope of eventually becoming a member of the Institute of Masters of Wine. As my old chum Keith Floyd said, you end up as “a knowledgeable alcoholic”. When Carlsberg UK took on responsibility for selecting its own wine range in the 1990s, I was asked to help out as Wine Consultant: working with the buyer, the sales team and our customers to help develop the category. Since then the pub, club, restaurant and hotel sector (not to mention the world of wine itself) has changed a lot, but in many respects my role has not: I am here to help Victoria, and the rest of Crown Cellars, make sure that our wine portfolio meets the needs of you, our customers.

In terms of keeping the wine portfolio up to date, it would be wonderful to have a crystal ball that could tell the futuRed Sadly I

don't have one, and neither does anyone else. However, perhaps over 35 years in the trade, and the grey hairs to show for it, does give one the right to make a few observations. Firstly, a large chunk of consumers seem to be happy with a limited number of everyday “commodity” wines: Italian Pinot Grigio and Prosecco, Chilean Sauvignon Blanc and Merlot in particular. The team and I spend a sizeable chunk of time sourcing the best quality wines to meet this demand and deliver the best value for our customers. This year, the first of our new additions is “on the water” as I write this – you can find out more about Ocarina Sauvignon Blanc and Merlot later in the brochuRed

If one group of consumers is comfortable with tried and trusted wines, another cohort is constantly on the search for the quirky and esoteric. This can be a difficult market to follow, never mind anticipate. That said, several wines that started out this way have become modern-day classics: Albariño from Spain, Grüner Veltliner from Austria and Carménère from Chile spring to mind. Even Argentinian Malbec, now a fixture on many wine lists, was distinctly “left field” 20 years ago. Staying in

South America, just before lockdown we took a punt and listed the Finca Traversa Uruguayan Tannat – this full-bodied, prune red isn't likely to become anyone's top seller, but it is the sort of wine that experimental drinkers look out for and delightedly dive into when they find it. Engagement, experimentation and a new experience are as important as ever to deliver when guests find their way into the on-trade.

One trend that seems to have become a feature of many aspects of consumer culture is “ESG” (Environment, Social, Governance). This isn't the time or place to debate the phenomenon, but in many respects I think the wine sector has always been on the side of the angels: vines can grow in poor soils (with minimal fertiliser application), need small amounts of irrigation (or none at all in many temperate areas) and nowadays fungicide use is greatly reduced. Fermentation itself is a natural process, as is the evolution of wine in the barrel or bottle. There are some issues: pay for agricultural workers, the carbon footprint of glass manufacturing and deep sea shipping, the use of sulphur dioxide as a preservative. However, although there is no justification for complacency, I see these problems

“ I am here to help make sure that our wine portfolio meets the needs of you, our customers.

Even Argentinian Malbec, now a fixture on many wine lists, was distinctly ‘left-field’ 20 years ago ”



as manageable, certainly when compared with the challenges facing other industries. For consumers who want action now, it is worth pointing out that for many years we have carried a selection of the Running Duck wines from the Stellar Winery in South Africa: these are certified Organic and “Fair for Life”. In fact our most recent listing from this winery, a Pinotage, was also “No Added Sulphur”. How much greener could one get?

Just before signing off, it is worth bringing you up to speed with a couple of vineyard “weather events” that Victoria and I are keeping our eyes on. Poor spring weather has meant that the 2021 harvest in New Zealand was smaller than expected. Given the amount of Marlborough Sauvignon Blanc we all sell, this has put severe pressure on availability and price. Fingers are crossed that we can eke out supplies, but in the meantime we have tracked down a couple of alternative Sauvignon Blancs from South Africa that should help spread the burden. Moving closer to home, you may recall that we had some bitterly cold nights around Easter. The same weather pattern affected France, causing frost damage in many vineyards. Vines injured in this way do not flower properly and ultimately produce a lower yield of grapes. It is too early to predict the size of the national crop, but 2021 looks like being well below average. At the moment I am hoping that the wines from the ample 2020 harvest, combined with residual stocks from 2019, will see us through. Just as the coronavirus pandemic has starkly shown us, so it is with these weather problems in New Zealand and France, we humans are far from invincible. Stay safe and well.

JONATHAN PEDLEY
MASTER OF WINE AND CONSULTANT TO CROWN CELLARS

Market data & analytics

Crown Cellars has worked for years with key bodies within the wine industry, including The Wines and Spirits Education Trust and The Wine and Spirit Trade Association, as well as all of our wine supply partners to arm our teams with the most up to date category data and analysis. We know that as soon as we print this kind of data it becomes



£23.3bn

2018-2019 TO 26/03/2022 (+1% 2YA)*

LAST 12 MONTHS SALES

less relevant as time goes on, and needing to know which grape varieties, countries and styles of wine are appealing to consumers is key to the success of your business. Get in touch with one of our Wines and Spirits Managers and we can share the most up to date information with you to help you grow your sales and stay relevant'



£13.4bn

LAST 12 MONTHS TO 26/03/2022 (+13% 2YA)*

OFF TRADE SALES



£9.9bn

LAST 12 MONTHS TO 26/03/2022 (-11% 2YA)*

ON TRADE SALES

*WSTA Market Report July 2022



Selecting your range

A couple of years ago we published the results of a substantial piece of research, which involved over 500 on-trade outlets and over 1,000 consumers. Some of the results confirmed our thoughts; others were more surprising.

Overwhelmingly the research revealed that there are two very different groups of customers who have very different attitudes towards wine. Although their needs are the same, how these needs are met by the trade needs to be tailored in order to recruit millennials and engage and retain those over-30s.

Millennials and over-30s

Although very different, these two groups share some fundamental core needs when it comes to wine. They would both like more choice and help with navigating this choice. They both want to feel inspired and enthused to try new wines, and underpinning all of this is a desire for quality – both in terms of the wine itself and the overall experience.



Basic principles

THERE ARE SOME BASIC PRINCIPLES THAT WE RECOMMEND FOLLOWING WHEN SELECTING YOUR RANGE

WHITE WINE			
rank	Wine	Price	Notes
1	Lytic Pinot Grigio Veneto, Italy A racy, fragrant Pinot Grigio with tempting apricot, peach and melon fruit.	£18.95	
2	Las Ondas Viognier Reserva Valle Central, Chile Lovely peach and apricot aromas are followed by a palate that has weight and length.	£19.95	
1	Finca de Oro Viura Sauvignon Blanc Rioja Spain Fresh, clean and youthful with attractive apple and pear drop aromas.	£19.95	
1	Ren Sauvignon Blanc New Zealand Zesty white with ripe tropical notes and a smooth palate.	£21.95	
1	Petit Chablis Domaine Millet Burgundy, France	£23.95	

WHITE WINES

For whites, lists should include a Pinot Grigio, Chardonnay and Sauvignon Blanc. It is a good idea to offer an entry-level Sauvignon Blanc from France, South Africa or Chile and then a trade-up option from New Zealand – a hugely popular style that wine drinkers are prepared to pay more for.

RED WINES				
rank	Wine	Price	Notes	
26	Grapeful Deal Shiraz Australia Youthful and juicy with lots of berry fruit and a touch of spice.	£4.80	£6.60	£19.00
27	Deal Man's Dice Malbec Mendoza, Argentina Deep and vibrant Malbec with an intense nose of plum, damson and dark chocolate aromas.	£5.50	£7.60	£22.50
28	Brampton Cabernet Sauvignon Western Cape, South Africa A fullish bodied and chewy tannic red that has plenty of cassis and oak flavours.			£26.50
29	Waipara Hills Pinot Noir Otago, New Zealand A good intensity of red berry fruit with a smooth mid-light bodied palate.			£29.50

RED WINES

For reds, list a Cabernet Sauvignon and Merlot (from France or Chile) and an Australian Shiraz. Red grapes on the up include Pinot Noir (New Zealand for a premium option) and Argentinian Malbec, perfect with red meat dishes.

TRADE-UP WITH DESCRIPTORS LINKED TO OCCASION AND PALATE ARE A GREAT WAY TO INSPIRE



Post '80s – millennials

IF YOU ARE TARGETING OR HAVE A LOT OF MILLENNIALS, KEY CONSIDERATIONS SHOULD BE:

Focus on popular choices like Pinot Grigio, Chardonnay and Sauvignon Blanc; well-known grapes they feel at ease with and which are vital for engagement with wine. This comfort zone is important in helping them to navigate a wine list, enabling them to feel confident to explore lesser-known varieties. They are not bound by some of the preconceptions that post-30s have. For example, twice as many millennials drink German wine as over-30s. They won't remember

the Liebfraumilch of old that dominated the wine category for so long. For them this is new and exciting. Millennials are most open to trying new and different drinks; awards can be a key influencer of choice. Fruit cider has gained a share of serves over the past five years by appealing to their exploratory nature. Red wine is no different, with more than 40% drawn to Spanish wine, helping to drive the growth in this region.



TOP CHOICES FOR MILLENNIALS

Pinot Grigio, Chardonnay
Sauvignon Blanc



40% OF MILLENNIALS

Drawn to Spanish wine,
driving growth



Pre '80s – over-30s

IF YOU ARE TARGETING OR HAVE A LOTS OF OVER-30S, KEY CONSIDERATIONS SHOULD BE:



Research has confirmed that older palates are looking for more full-bodied wines, such as Shiraz and Cabernet Sauvignon. However, 14% of outlets don't currently stock Shiraz, and this rises to 17% for Cabernet Sauvignon. Twice as many over-30s, compared to millennials, rank country of origin as a top-3 important factor when choosing wine. They are confident in their choice, because they can link it to a first-hand experience, or knowledge of a particular region. Customers tell

us that they would like to see more choice. Pubs should consider a tiered approach to stocking popular grape varieties. For example, consider listing an entry-level Pinot Grigio, Pinot Noir and Merlot, followed by a mid-priced and top-end varietal. This will ensure that you have something for everyone, whether you have a customer who is trying a grape for the first time, or someone who is confident in their choice and wanting to treat themselves and trade up.

TOP CHOICES FOR OVER-30S

Shiraz
Cabernet Sauvignon



LIST PRICE LEVELS OF GRAPE VARIETIES

Encourage customers
to trade-up



Wine & Food

Much has been written about food and wine matching, but as long as you stick to some simple rules, you can't go wrong



The wine and food matching rules

1) Flavour profiles of food and wine should complement each other. Light dishes suit lighter wines and heavily flavoured dishes need a richer wine. A simple white fish dish suits a delicate Verdicchio or Gavi, while a full-bodied Chardonnay complements a rich fish pie.

2) Food and wines throughout the meal are generally a progression. Move from lighter to fuller flavours and from drier to sweeter. A light-bodied Pinot Grigio can taste thin if your palate has adjusted to that full-flavoured Chardonnay; a dry Sauvignon Blanc can be too acidic after a juicy Viognier.

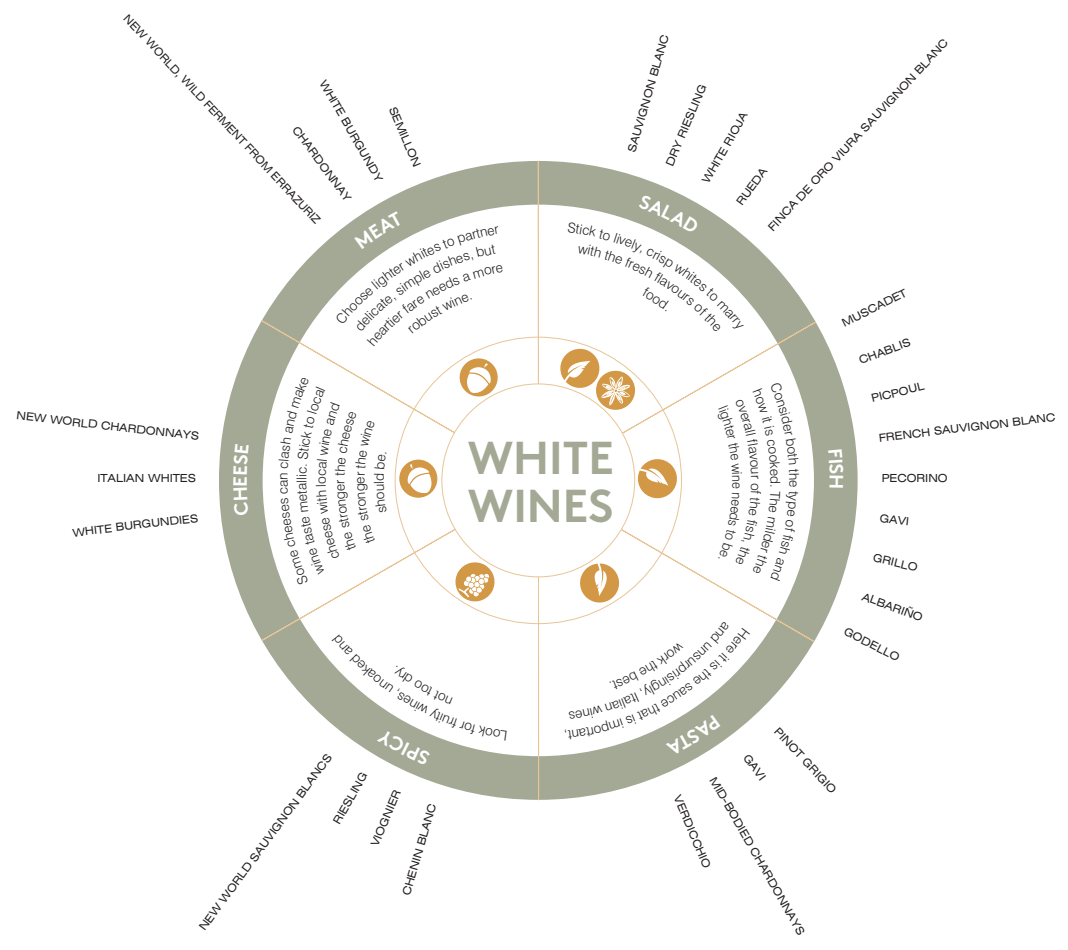
3) Spicy foods and wine can mix. Juicy reds such as Shiraz or Carménère will be a great partner for an Indian curry, whilst aromatic whites such as Riesling or Gewürztraminer will work with fresher Thai dishes.

4) Don't be constrained by the standard white wine with fish and red wine with meat approach. Just ensure that the flavour and body of a wine work with a dish. A full-bodied Chardonnay will work beautifully with a roast chicken, and a light red such as Pinot Noir will perfectly partner tuna or monkfish.

5) You can reduce the risk for your customers by offering a choice of wines with each dish. Try to include a safe bet and a more adventurous choice. The same applies when thinking about your range of wines available by the glass.

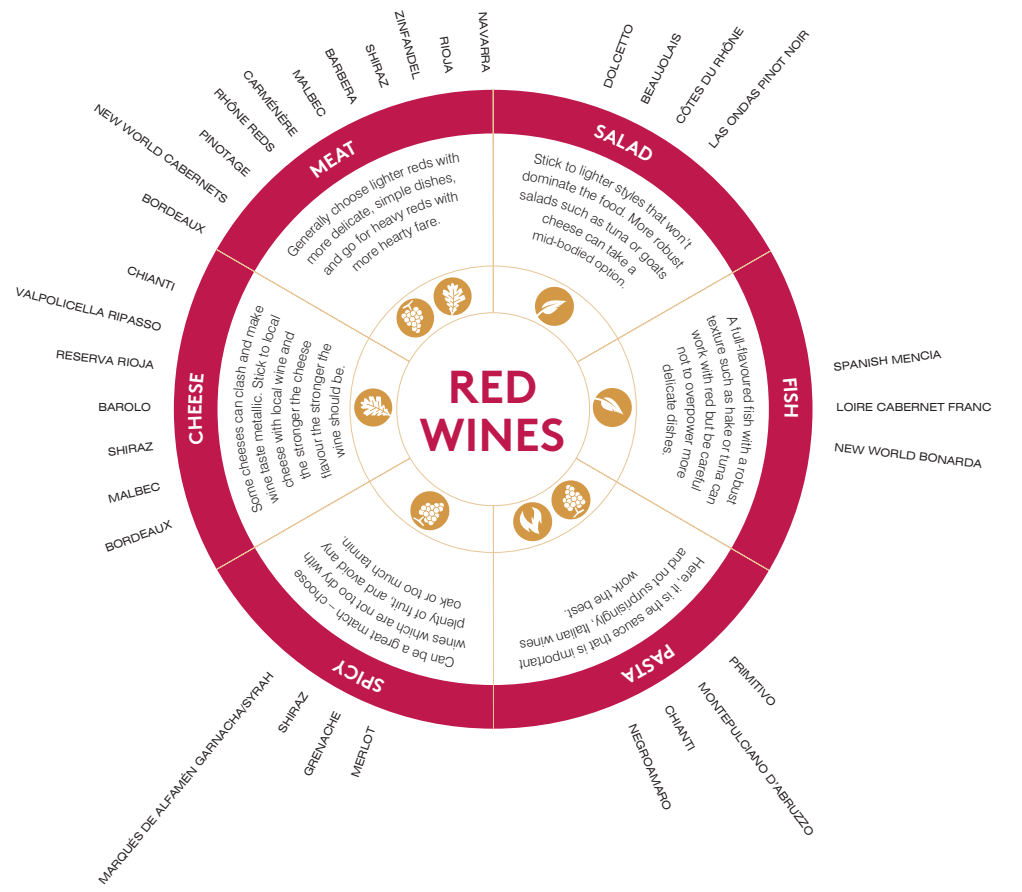
6) Make recommendations for wines to partner dishes on your menus and specials board. This gives you a double selling opportunity.





Generally whites are good partners to most fish, white meats, salads and lightly spiced dishes

To partner a strongly flavoured dish you will need an assertive wine, whilst a milder, more delicately flavoured food could do with a lighter style.



Reds make good matches to red meats, tomato-based sauces, mushrooms and strong cheese dishes

Spicy food can bring out the tannin in red wines, so steer clear of heavily oaked or tannic reds with curries and dishes with lots of heat. It's key to match the weight of the wine to the robustness of the food, so one does not overpower the other.



Wine menu creation

Every list is as unique as the venue it was created for



Having a good drinks list in your venue is a critical tool to help maximise sales. Not only will a good list help showcase your range to your customers, but more importantly, if used correctly it will help with...

...UPSELLING, INCREMENTAL PURCHASES AND PROMOTING YOUR MOST PROFITABLE LISTINGS

So whether you are looking for a wine list or a comprehensive drinks list for your venue, our team of designers are on hand to ensure we deliver the best solution to you. The team have over 25 years' experience developing on-trade menus that utilise all of the key design aspects to ensure the right products are given the relevant prominence. Your Crown Cellars team will work with you to produce a fully customised solution that is right for you and your customers.

For more information, please contact your local crown cellars team

Helpful information



Wine tasting guide

White and rosé wines have a scale of 1–9, with 1 being very dry through to 9, which has dessert wine level of sweetness. Examples of wines which are typically graded 1 are Sauvignon Blanc and Italian and Spanish whites; 2 and 3 tend to be softer styles such as Chardonnay and Viognier; and the sweeter wines are the blush rosés, like White Zinfandel –graded at 5 or 6.

Style guide

To make your selection even easier, we have a simple style guide to each of our still wines. So whether you want a light white to go with fish, or a big gutsy red to enjoy with a steak, these style icons will help.

Pricing guide

In the listings we have used £ symbols as a guide to indicative pricing, with £ listed against the best-value options within each category, through to ££££ for the most premium.

Other icons

- EXCLUSIVE TO CROWN CELLARS
- PEDLEY'S PICKS
- SCREW CAP (STELVIN)
- SUITABLE FOR VEGETARIANS
- SUITABLE FOR VEGANS AND VEGETARIANS

Red wines are marked on a scale of A–E. Lighter reds, like Beaujolais, Valpolicella or Côtes du Rhône will be graded A or B, while more chunky wines like Shiraz, Bordeaux and Rioja are a D or E.



- LIGHT AND DELICATE
- JUICY AND RIPE
- FULL-FLAVOURED AND OAKED
- DRY AND AROMATIC
- SPICY AND WARMING
- OAKED AND INTENSE

£ BEST VALUE → ££££ MOST PREMIUM

Our Wines

As Crown Cellars continues to evolve and grow, this brochure gives you a peek into our incredible range. Over the next few pages, you'll see some of the wines that we're really excited about.



Exclusive Wines

It's natural for consumers to compare prices when they see your wines in the local supermarket, and it's unfair to think that hospitality could fare well in these situations. Using exclusive labels ensures that you won't leave your drinkers feeling squeezed, and you are less likely to stock the same wines as the competition.



VIGNANA – ITALY

"Look out for our brand new Vignana arrivals -Prosecco Rosé, Pinot Grigio and Pinot Grigio blush." VC

LYRIC – ITALY

Italian wines with a musical influence, the Lyric range includes a Pinot Grigio Rosé – a reasonably new moniker, as far as Italian labelling laws go – a Prosecco and a Pinot Grigio.



TO BE CONTINUED... – USA

Pop art labelling helps some great quality wines really stand out on the back bar and in the fridges. The range includes a Zinfandel Rose, a Ruby Cabernet & a Chardonnay.



MORAJO – ITALY

Surrounded by 20 hectares of vineyards, the Sancarli estate that produces the Mora Jo range is located in the heart of the DOC delle Venezie, an area where varieties such as Pinot Grigio and Glera give great freshness, aromatic notes and backbone to the wines produced here. The range includes a Pinot Grigio, a Pinot Grigio Blush and – of course – a Prosecco.



LE SANGLIER – FRANCE

While the Crown Cellars range is filled with a diverse range of styles and wines, servicing any number of types of outlet, the Le Sanglier range remains a firm favourite with the team. Reliably fresh, fruity liquids that are uncomplicated and rewarding, these wines offer a great balance of quality and value. The range includes a variety of wines.

LAS ONDAS – CHILE

"Las Ondas is one of our most successful exclusive brands. I would steer you towards the two Reserva wines in the range: Viognier and Pinot Noir. Both are charmingly aromatic and putting them on a wine list will offer consumers something different from the usual varieties." JP



PLATE 95 – CHILE

Plenty of sunshine means that the Plate 95 wines offer popular varietals with plenty of juicy, fruit-forward approachability, while remaining margin-friendly. The range includes a Sauvignon Blanc and a Merlot.



BAD EYE DEER – INTERNATIONAL RANGE

Standout labels that have developed something of a cult following with Crown Cellars customers... The range includes a Zinfandel Rose, a Shiraz Cabernet & a Sauvignon Blanc.

INVENIO – INTERNATIONAL RANGE

"Your international one-stop shop for all the major varietal wines. I have always had a soft spot for the Vin de France Sauvignon Blanc: it is leaner and less showy than most New World Sauvignon Blancs and is perfect with grilled fish." JP



We have plenty more exclusive labels in the range and the team is always working to create more, ensuring that you can maintain a point of difference versus your competition.

We've been working hard on getting our range right for you, with a mix of classics that we know you like and a few newer wines that are worth checking out. We're proud of our range, and know that in these pages you'll find a collection of wines that are perfect for your outlet.

Wines

A panoramic view of a Tuscan landscape. In the foreground, there are rows of green vineyards on a hillside. A line of tall, slender cypress trees runs across the middle ground. In the background, a small town with a church spire sits atop a hill. The sky is a clear, bright blue, and the overall scene is bathed in warm, golden light, suggesting late afternoon or early morning.



France

The big meteorological news in Bordeaux in 2022 was the drought and the procession of summer heatwaves. There was no significant rainfall between May and mid-August, and on forty days the temperature exceeded 40°C. The total Bordeaux crop was 13% up on 2021 but 2% down on the five-year average. Given that Burgundy has been “running on empty” for the last eighteen months, as a result of the April 2021 frost, there is great news from a stock perspective: the 2022 crop was a massive 45% up on the previous year and a decent 6% up on the five-year average. Frost and hail damage was minimal, and although Burgundy experienced drought and heatwaves like the rest of France, thundery downpours in late June and mid-August averted widespread hydric stress. While most of the Loire Valley escaped frost in April 2022, the Pays Nantais (Muscadet) was clobbered for the fifth time in seven years. The rest of the spring was warm and dry, leading up to a successful flowering. The summer was punishingly hot and dry, with four heatwaves between June and the middle of August. In the Rhône and Provence the autumn of 2021 and the winter of 2022 were remorselessly dry. Apart from the odd thundery shower the vines had to toil through until the late summer before rain fell in any significant quantities.

However, despite punishingly high temperatures, the vines kept going (the varieties in this part of the world, such as Grenache and Syrah, are well adapted to these conditions). Languedoc-Roussillon did better than most other parts of France in terms of winter and spring rainfall (400-500mm between November 2021 and June 2022). Frost losses were minimal and fine weather for the flowering allowed the vines to set a big crop.



MINIMAL LOSSES

DUE TO FROSTS



vs 2021

CHAMPAGNE
CROP



vs 2021

STILL WINE
REGIONS



LE SANGLIER DE
LA MONTAGNE

Sauvignon
Blanc
& Merlot

FRANCE | NV



Aimery



CHARDONNAY,
IGP PAYS D'O'C

Goes Great With: Cheesy dishes, game birds, seafood, white meats

This white wine has fragrant, lively fruit on the nose and a good balance of weight and acidity.

Available in cases of 6 (75cl) or 24 (187ml)

2		££	75cl	56925
			187ml	27466

Aimery



SAUVIGNON BLANC

Goes Great With: Fish, goats cheese, seafood

A grassy dry white wine with good acidity and a crisp finish.

Available in cases of 6 (75cl) or 24 (187ml)

1		££	75cl	56935
			187ml	27467

Aimery



CABERNET ROSÉ, IGP PAYS
D'O'C

Goes Great With: Salads, salmon, white meats

This rosé wine has pleasant strawberry flavours and a crisp dry finish.

Available in cases of 6 (75cl) or 24 (187ml)

2		££	75cl	56919
			187ml	27471

Aimery



CABERNET SAUVIGNON,
IGP PAYS D'O'C

Goes Great With: Red meats, strong cheese

Marked leafy Cabernet aromas, with soft supple tannins on the palate.

Available in cases of 6

		££	75cl	56936
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Aimery



MERLOT, IGP PAYS D'O'C

Goes Great With: Beef, casserole, game, lamb

The soft, fruity character of the Merlot grape makes this wine agreeably easy to drink.

Available in cases of 6 (75cl) or 24 (187ml)

		££	75cl	56924
			187ml	27483

Bad Eye Deer



SAUVIGNON BLANC

Goes Great With: Chicken, Chinese cuisine, seafood

Crisp and refreshing with tangy citrus fruits and floral notes.

Available in cases of 6 (75cl) or 24 (187ml)

1		££	75cl	15722
			187ml	27463

Clement Bosquet



VIN DE FRANCE, MALBEC

Goes Great With: Rustic lamb dishes, especially with rich sauces

Beautiful French ruby-red Malbec of medium body, with sweet dark plum fruit characters and wonderful resin notes adding complexity and distinction.

Available in cases of 6

		££	75cl	
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J.M. Aujoux



VIOGNIER "LES GAZELLES"
IGP

Goes Great With: Roast turkey or poached salmon

Pale gold with beautifully fresh characters peach, ripe melon, citrus fruits and floral notes.

Available in cases of 6

2		££	75cl	
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Le Sanglier de la Montagne



SAUVIGNON BLANC

Vibrant and fresh with zesty lime and grapefruit notes.

Available in cases of 6

1		£	75cl	26896
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Le Sanglier de la Montagne



MERLOT

Soft and fruity with flavours of plum and gentle tannins.

Available in cases of 6

		£	75cl	26895
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Le Sanglier de la Montagne



VIN DE FRANCE BLANC

Fresh and light with crisp citrus and pear notes.

Available in cases of 6

2		£	75cl	26901
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Le Sanglier de la Montagne



VIN DE FRANCE ROSÉ

Soft and dry with strawberry and raspberry fruit flavours.

Available in cases of 6

2		£	75cl	26899
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Le Sanglier de la Montagne



VIN DE FRANCE ROUGE

Fruity and fresh and uncomplicated, with flavours of plum, bramble and red berries.

Available in cases of 6

		£	75cl	26898
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Madam Sass



ROSÉ

Plenty of juicy, fresh summer berry and strawberry fruit flavours with a crisp, dry finish.

Available in cases of 6

3		££	75cl	31593
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Maison Des Bretons



DRY WHITE

Goes Great With: Salads, fish, pork
A fresh and fruity white wine with an attractive clean finish.

Available in cases of 6

2		£	75cl	57718
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Maison Des Bretons



MEDIUM DRY WHITE

Goes Great With: Aperitifs, salads, dessert

A light, fresh table wine with soft fruit, balanced by good acidity.

Available in cases of 6

4		£	75cl	57714
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Maison Des Bretons



RED

Goes Great With: Red meats, pork, cheese

A delightful mellow red wine with consistency and freshness.

Available in cases of 6

		£	75cl	57715
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O&E



SAUVIGNON BLANC

Fresh and zingy with attractive citrus notes.

Available in cases of 6

1		£	75cl	60816
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O&E



MERLOT

Goes Great With: Turkey

Soft and juicy with perfumed red fruit character.

Available in cases of 6

		£	75cl	60815
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Patriarche Père & Fils



SAUVIGNON BLANC,
VIN DE FRANCE

Soft acidity with citrus and peach notes.

Available in cases of 6

2		£	75cl	27827
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Patriarche Père & Fils



CHARDONNAY,
VIN DE FRANCE

Round and fresh with floral, vanilla and citrus characters.

Available in cases of 6

2		£	75cl	27825
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Patriarche Père & Fils



VIOGNIER, VIN DE FRANCE

Golden and full with delicate floral and peach aromas.

Available in cases of 6

3		£	75cl	27826
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Patriarche Père & Fils



CABERNET SAUVIGNON,
VIN DE FRANCE 🇫🇷

Deep blackcurrant and raspberry and a silky, spicy palate.

Available in cases of 6

C	🔥	£	75cl	27828
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Patriarche Père & Fils



MERLOT, VIN DE FRANCE 🇫🇷

Silky and soft with black fruit and spice aromas.

Available in cases of 6

C	🍇	£	75cl	27829
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Burgundy

J. Moreau & Fils



CHABLIS

Steely and dry with a hint of green in the colour. Like all fine Chablis, the fruit is balanced by crisp acidity.

Available individually

2	🌸	£££	75cl	57146
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J. Moreau & Fils



CHARDONNAY,
IGP PAYS D'OC 🇫🇷

Goes Great With: Brie, semi-soft cheese

Delicate Lemony fruit aromas are followed by a fresh lively taste.

Available in cases of 6

2	🌸	££	75cl	56926
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J. Moreau & Fils



MERLOT, IGP PAYS D'OC 🇫🇷

Goes Great With: Cheesy Dishes

Quite a pale ruby colour with ripe toffee and berry fruit and light tannins.

Available individually

D	🍇	££	75cl	56929
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J. Moreau & Fils



CHABLIS PREMIER CRU
'MONTMAINS'

Goes Great With: Fish, Roast Chicken

This dry wine has a lemony tang of fruit on the nose and honeyed citrus fruit on the palate.

Available individually

1	🍷	££££	75cl	57241
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Domaine Romy



BOURGOGNE BLANC

Delicate and slightly creamy with complex stone fruit flavours.

Available individually

2	🌸	£££	75cl	28712
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Bougrier



PURE VALLÉE PINOT NOIR 🇫🇷 🇫🇷

Goes Great With: Game, lamb, cheese, pasta dishes

Lifted and refreshing, with a crunchy palate of bright red berries, a subtle floral undertone and a backing of toasted spice.

Available individually

B	🌿	££	75cl	26814
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Louis Jadot



BOURGOGNE PINOT NOIR

Goes Great With: Game, mushroom dishes, soft cheese

A balanced Burgundian Pinot Noir, with plump fruit and silky texture offset by round, gentle tannins.

Available individually

D	🌿	£££	75cl	27190
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La Chablisienne



'VIBRANT', PETIT CHABLIS 🇫🇷

Goes Great With: Light cheeses, ham, fish

Clean and fresh with citrus, orchard fruit and vanilla notes.

Available individually

1	🌿	£££	75cl	28735
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Baudouin Millet



PETIT CHABLIS 🇫🇷

Goes Great With: Fish & Chips, Salmon

A lean and pure Petit Chablis, with restrained fruit and light body.

Available individually

1	🌿	££	75cl	57005
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Gautherin & Fils



PETIT CHABLIS 🇫🇷

A ripe nose of apricot with subtle mineral undertones. Very expressive, with velvety ripe fruit coupled with outstanding freshness.

Available individually

1	🌿	£££	75cl	31577
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Gautherin & Fils



CHABLIS

Plenty of minerality from the clay-limestone soils, with freshness and a note of bright lemon.

Available individually

1	🌸	£££	75cl	31573
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Pierre de Pr hy



CHABLIS

A lovely minerality with lime and crisp green apple aromas. Lemon intensity on the palate followed by green apple fruit.

Available individually

2		£££	75cl	31579
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Victor Berard



CHABLIS

Goes Great With: Hot oysters, fish in sauce, white meats in sauce (veal, poultry), sushi, goat cheeses, blue cheeses, comt 

The palate is well-balanced and the finish is lemon-flavoured and fresh.

Available individually

1		£££	75cl	27782
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Louis Jadot



C TE DE BEAUNE-VILLAGES

Goes Great With: Game, Mushroom Dishes, Soft Cheese

Supple, medium-bodied Pinot Noir showing delicious lifted fruit.

Available individually

C		££££	75cl	27184
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Louis Jadot



MEURSAULT

The quintessence of Meursault, crisp and fine in youth with minerality, this great wine will develop richness and complexity in bottle.

Available individually

2		££££	75cl	27188
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Louis Jadot



CHASSAGNE-MONTRACHET

Goes Great With: Creamy Sauces, Roast Chicken, Roast Pork

A stunning white wine, full of richness and elegance.

Available individually

2		££££	75cl	27183
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Louis Jadot



GEVREY-CHAMBERTIN

Goes Great With: Game, Mushroom Dishes, Soft Cheese

Classic Gevrey concentration of colour, a richly fruity aroma of mixed black and red berries, firm tannins and a smooth texture

Available individually

D		££££	75cl	27185
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Louis Jadot



NUITS-SAINT-GEORGE

This wine shows the classic concentration of Nuits St Georges with an enticing perfume, rich colour and mouth-filling fruit with a savoury finish.

Available individually

D		££££	75cl	27191
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Louis Jadot

M CON-LUGNY
'LES PETITES PIERRES'

Goes Great With: Monkfish

This M con Lugny has white floral and apple aromas with a hint of lemon.

Available individually

1		£££	75cl	27189
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Louis Jadot



POUILLY-FUISS 

A rich wine that shows the delights of Chardonnay, soft and elegant with a rich mouth-feel, delicate use of oak and good acid balance.

Available individually

2		££££	75cl	27187
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M con

VIGNERONS DES TERRES
SECR TES, ROUGE

Goes Great With: Duck, Sausages, Mushroom Risotto

A really happy red wine with youthful dark fruit and a mid-light bodied palate.

Available individually

D		££	75cl	17427
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M con

VIGNERONS DES TERRES
SECR TES, BLANC

Goes Great With: Creamy Chicken dishes, mushroom pie, Salad

Attractive yellow plum and melon aromas are followed by a creamy smoothness on the palate.

Available individually

1		££	75cl	21040
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Moillard-Grivot



POMMARD

Goes Great With: Red meats, steak, lamb, poultry

On the palate the wine is ample and generous, with great tannins on the finish. Ageing will bring complexity.

Available individually

B		££££	75cl	29976
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Ch teau du Chatelard



FLEURIE

Goes Great With: Blanquette of veal, hanger steak, world cuisine, mature cheeses

Elegant red and black fruits, floral scents and sweet spicy aromas add to heady fruitiness and velvety tannins.

Available individually

B		£££	75cl	29451
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Louis Jadot

FLEURIE
'DOMAINE DE PONCEREAU'

Goes Great With: Game, Roasted Vegetables

A Fleurie with a good attack of fruit and a touch of tannin on the palate.

Available individually

D		££££	75cl	27182
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Le Pigeonnier du Chapitre



FLEURIE

Goes Great With: Game, Roasted Vegetables

Smooth tannins and deep concentrated fruit flavours, with a nose of Iris, roses and peach.

Available individually

D		££	75cl	20362
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Louis Jadot

BEAUJOLAIS-VILLAGES
'COMBE AUX JACQUES'

Goes Great With: Charcuterie, Chicken, Port-Salut

Aromas of dark berry fruits and a delicate freshness that rewards being drunk as young as possible.

Available individually

D		£££	75cl	27186
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Ch teau du Chatelard



BEAUJOLAIS VILLAGES

Goes Great With: Tapas, charcuterie platter, grilled meats, goat cheeses

Elegant aromas of blackcurrant, blackberry and black cherry combine with rich, velvety tannins.

Available individually

B		££	75cl	29450
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Bordeaux



BORDEAUX BLANC

Goes Great With: Fish, salads, seafood

A crisp and dry white wine with smoky mineral notes in addition to the citrusy fruit.

Available in cases of 6

1		££	75cl	57224
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Chai de Bordes



BORDEAUX ROUGE

Goes Great With: Cheese, grilled, lamb, mushroom dishes

A mid-bodied Claret that has ripe spicy fruit and yielding tannins.

Available individually

C		££	75cl	57223
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Chai de Bordes



BORDEAUX ROUGE

Goes Great With: Cheese, grilled, lamb, mushroom dishes

A mid-bodied Claret that has ripe spicy fruit and yielding tannins.

Available individually

C		££	75cl	57223
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Ch teau de Pez



ST ESTEPHE VINTAGE 2014

Dark blackberries, tobacco, concentrated with firm chewy tannins.

Available individually

D		££££	75cl	28611
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Ch teau Petit Bois Lussac



SAINT- MILION

Goes Great With: Red meat, cheeses

The palate is well balanced, fleshy and velvety.

Available individually

E		££	75cl	28303
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Fortin Plaisance



SAINT- MILION

Goes Great With: Blue cheese

Dark berry fruit and a touch of oak are followed by a mid-bodied palate.

Available individually

D		£££	75cl	57227
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Château Jacques-Noir



SAINT-ÉMILION

Goes Great With: Steak, Lamb or Macaroni cheese

An initial blast of brambly fruit and oak is followed by quite a full and fleshy palate.

Available individually

D		££££	75cl	23359
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Château Lagrange



SAINT-JULIEN 3ÈME CRU CLASSÉ V

Goes Great With: Duck, lamb, game, mushroom based dishes

This is a concentrated and complex wine with supple tannins and a long finish.

Available individually

C		££££	75cl	59451
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Château Marcadis



LALANDE DE POMEROL

Goes Great With: Hard cheese, roast red meat, venison

A classic complex mid bodied Bordeaux red that has dark fruit, stylish oak and some savoury notes.

Available individually

C		£	75cl	19184
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Domaine Zédé



MARGAUX

Goes Great With: Beef, lamb, duck, grilled dishes

Ripe dark fruit, a good grip of tannin and a pretty long finish characterise this Margaux.

Available individually

D		££££	75cl	57416
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Lafleur Mallet



SAUTERNES

Goes Great With: Blue cheese, dessert, foie gras

A textbook example of elegant Sauternes, the sweetness perfectly balanced by the acidity.

Available individually

7		££	375ml	57844
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Domaines Barons de Rothschild (Lafite)



LÉGENDE MÉDOC

Goes Great With: Steak, lamb, salty food, spicy food

Complex red fruits mingled with sweet spices and liquorice

Available individually

D		£££	75cl	28479
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Loire

Bougrier



MUSCADET SUR LIE V6

Goes Great With: Fish, seafood, salads, quiches

A modern style, fresh and fruit driven wine, not too acidic and well balanced. Lemon, lime and Granny Smith apples.

Available in cases of 6

1		££	75cl	26683
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Domaine Chatelain



POUILLY-FUMÉ V6

Goes Great With: Summer Salad, light fish dishes & goats cheese

A very fine example of Pouilly-Fumé, with a real concentration of Sauvignon fruit.

Available individually

1		£££	75cl	57151
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Bougrier



ROSÉ D'ANJOU V6

Goes Great With: Exotic dishes, spicy dishes, tapas

A refreshing, delicate rosé wine with a hint of cherries on the palate.

Available in cases of 6

4		££	75cl	57230
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Bougrier



SANCERRE V6

Goes Great With: Goats cheese, risotto, tuna

A well-structured dry white wine, with a stony, leafy, green fruit aroma.

Available individually

1		£££	75cl	57231
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Marcel Martin



SANCERRE 'LA CHENAYE'

Goes Great With: White meats, poultry, fish, seafood, matured cheeses

A lively wine with a good harmony combining richness, liveliness and aromatic persistence.

Available individually

1		£££	75cl	27784
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Domaine La Gemière



SANCERRE ROSÉ

Goes Great With: BBQ, deli foods, fish, goat's cheese

What great French dry rosé is all about: a perfect balance between exuberance and austerity.

Available individually

1		£££	75cl	15399
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Bougrier



SAUVIGNON DE TOURAINE V6

Goes Great With: Goats cheese

A crisp dry white wine, with a grassy, citrusy character.

Available individually

1		££	75cl	57232
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Bougrier



VOUVRAY V6

Goes Great With: Pork, scallops, fish dishes, cheese

This is a fragrant, slightly honeyed, yet refreshing white wine.

Available in cases of 6

4		££	75cl	57226
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Rhone

Pasquier Desvignes



CHÂTEAUNEUF-DU-PAPE

Goes Great With: Game, duck, pigeon, osso bucco, cheeses

Rich, round and full bodied.

Available individually

E		£££	75cl	27785
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Domaine Niero



CONDRIEU 'LES RAVINES'

Goes Great With: Fish, seafood

A very stylish and subtle dry white wine that shows floral and ripe fruit notes.

Available individually

2		£££	75cl	59454
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Domaine Niero



CÔTE-RÔTIE

Goes Great With: Cheese, red meats

A fine red wine that displays Syrah at its most elegant and refined.

Available individually

D		£££	75cl	59453
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Cuvée St Laurent



CÔTES-DU-RHÔNE

Goes Great With: Charcuterie, lightly grilled meats, Port-Salut

Deep in colour, showing plenty of dark peppery fruit and a decent grip in the mouth.

Available in cases of 6

C		££	75cl	57235
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Victor Berard



CÔTES DU RHÔNE

Goes Great With: Grilled joints of meat, veal, duck

A lovely warm, spicy wine that has a soft peppery taste coming from the Grenache and Syrah varieties.

Available individually

C		££	75cl	27786
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Château Courac



CÔTES-DU-RHÔNE VILLAGES LAUDUN

Goes Great With: Cheese, red meats

A knockout wine combining floral, fruit and spice aromas with a rich and robust mouthfeel.

Available individually

D		£££	75cl	59455
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Domaine Pradelle



CROZES-HERMITAGE

Goes Great With: Grilled meats, mushroom dishes

This red wine has rich flavours of pepper, eucalyptus and dark berries.

Available individually

D		£££	75cl	56975
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Domaine Le Grand Destré



VIN DE PAYS DE LA PRINCIPAUTÉ D'ORANGE V6

Goes Great With: Grilled vegetable dishes, BBQ meats

A mid to full-bodied red wine with ripe tannins and complex fruit and spice aromas.

Available individually

D		££	75cl	60504
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Alsace

Jean-Rémy Haeffelin

PINOT BLANC

Goes Great With: Cold buffets, asparagus, salads, fish

A light, fresh, dry white wine with green apple aromas and peach and yellow plum fruit flavours.

Available individually



1		££	75cl	58202
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Jean-Rémy Haeffelin

GEWÜRZTRAMINER

Goes Great With: Asian dishes, fish, seafood

Exotic and floral aromas are followed by a ripe roundness on the palate.

Available individually



3		££	75cl	58203
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Michel Leon

VIEILLES VIGNES PINOT NOIR

Goes Great With: Aperitif, salads, chicken

Very fresh and supple with red berry aromas (cherry). The fine tannic structure prepares the palate for a very pleasant finish.

Available in cases of 6



A		£££	75cl	29803
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Languedoc-Roussillon

Domaine de La Baume

'CAPUCINE' VIN ORANGE

Goes Great With: A bold curry or Moroccan tagine

Deep gold with orange hints, full rich aromas of nectarine, freshly baked banana loaf and a beautiful light nutty bitterness.

Available in cases of 6



1		££	75cl	
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Domaine de La Baume

'GRAND CHÂTAIGNIER' MERLOT

Goes Great With: Casserole, Cheesy Dishes

A youthful and intense red wine that is mid to full-bodied on the palate with plenty of dark berry fruit, spice and oak.

Available in cases of 6



D		££	75cl	58217
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Domaine Mas Belles Eaux

PETIT VERDOT

Goes Great With: Beef, Casserole, Lamb

An impressive red wine that combines youthful dark fruit aromas with a mid-full bodied palate.

Available individually



D		££	75cl	17594
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Cuvée Thetis

PICPOUL DE PINET

Goes Great With: Prawns, Scallops, White Fish

A dry and light-bodied white wine that has a good balance of fruit and freshness.

Available individually



1		££	75cl	60445
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Domaine de La Baume

'ELISABETH' VIOGNIER

Goes Great With: Asian dishes, fish, seafood

This dry white wine has a lush juicy texture and shows the classic Viognier floral notes.

Available in cases of 6



2		£	75cl	15402
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Domaine de La Baume

'LA JEUNESSE' SYRAH

Goes Great With: Casserole, Cheesy Dishes

A full-bodied and concentrated red wine with yielding tannins and generous fruit.

Available in cases of 6



D		££	75cl	15403
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Domaine de Vedilhan

VIOGNIER, IGP PAYS D'OC

Goes Great With: Asian cuisine, creamy sauces

Grassy notes with peach, rose, pineapple and mango.

Available in cases of 6



3		££	75cl	28382
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Domaine Azan

ORGANIC PICPOUL DE PINET 'NATURE DE ROUBIE'

Goes Great With: Fresh oysters or clams

Fresh and youthful with characters of apple, aromatic lime, pear, melon and floral notes.

Available individually



1		££	75cl	
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Domaine de La Baume

'LES MARIÉS' SAUVIGNON BLANC

Goes Great With: Fish, goats cheese, seafood

A light-bodied, crisp dry white wine that shows pronounced cut grass and elderflower aromas.

Available in cases of 6



1		££	75cl	58218
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Domaine Mas Belles Eaux

GRENACHE BLANC, IGP PAYS D'OC

Goes Great With: Seafood, White Meats

Quite a full bodied white wine that has a good intensity of ripe fruit: melon and yellow plum in particular.

Available individually



2		££	75cl	19194
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Côtes De Gascogne

Domaine Horgelus



ROUGE DE GALA  

Goes Great With: Red meat, Lasagne, Mushrooms. Burger and Chips

An impressively fruity (bramble and plum) mid-bodied red with ripe tannins providing structure

Available individually

		££	75cl	21039
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Domaine Horgelus



GROS MANSENG SAUVIGNON  

Goes Great With: Seafood and Summer salads

A well-balanced dry white wine that combines freshness, ripeness and a touch of weight.

Available individually

		££	75cl	21041
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Provence

Chantrose



CÔTES DE PROVENCE ROSÉ  

Goes Great With: Asian-influenced dished or fresh anchovies

Light savoury strawberry aromas mingle with flavours of fresh strawberry, red berry fruits and light bitter almond.

Available individually

		££	75cl	
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Henri Gaillard



CÔTES DE PROVENCE ROSÉ

Goes Great With: Aperitif, Salads

A classic French rosé: bone dry and light bodied with delicate red fruit. Pale pink and fine intensity dominated by spices on the nose.

Available individually

		££	75cl	20174
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Diamarine Côteaux

VAROIS EN PROVENCE ROSÉ  

Goes Great With: Aperitif, fish, salads

Pale with fresh redcurrant and citrus peel aromas and an elegant finish.

Available individually

		££	75cl	29164
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The rainfall in Italy for the first seven months of 2022 was 46% down on the thirty-year average. Bud burst came early and in most of the country the vines would go through the growing season 7-10 days ahead of normal. There are no reports of spring frost, the flowering went well and a good sized crop was set. May, June and above all July were fearsomely hot. Relief came in August with some rain in the middle of the month. In most cases the vines were able to recover and progress towards harvest. The picking was successful with no further meteorological dramas.



46% LESS RAIN

vs 30 YEAR AVERAGE



3% TOTAL VINTAGE

vs 5 YEAR AVERAGE

Quality should be very good. There was hardly any disease and there was no shortage of ripeness. The total vintage was a fraction up on 2021 and 2020, and 3% up on the five year average.

Italy



PIEDMONT

Casale del Barone,
'150+1' Barbera

ITALY | NV

La Piuma, Abruzzo

PECORINO

A dry white wine wine that has a lovely youthful aromatic nose.

Available in cases of 6



Vesevo Beneventano, Campania

FALANGHINA

A broad, well-textured dry white wine that has a delicate but attractive fruit character.

Available individually



Canaletto, Abruzzo

MONTEPULCIANO D'ABRUZZO DOC

Goes Great With: Meaty pasta sauces, grilled red meats

This bold wine offers a fresh zing of sour cherry acidity, making it very food friendly.

Available individually



Vesevo Beneventano, Campania

AGLIANICO

A fullish bodied chewy red wine with plenty of dried fruit and spice aromas.

Available individually



Pasqua, Abruzzo

LE COLLEZIONI, MONTEPULCIANO D'ABRUZZO DOC

Goes Great With: Red meats, seasoned cheeses, game

This is a characterful red wine with gentle tannins, excellent structure and intense color. Ripe red fruits and spice dominate.

Available in cases of 6



Palazzi Chiaretto, Monferrato

ROSÉ

Goes Great With: Salads, pizza, light pasta dishes

Bright aromas of fresh strawberry and redcurrants. The palate has ripe berry and cherry characters balanced by juicy acidity.

Available individually



Tramonto

ITALIAN WHITE

Goes Great With: Chicken, salads

Delicate floral notes and a hint of apple blossom on the nose, with a refreshing acidity, apple, citrus and elderflower on the finish.

Available individually



Tramonto

ITALIAN RED

Goes Great With: Pasta, pizza, BBQ meats

A juicy red with dark fruits, smooth tannins and a balanced acidity. A soft, easy and approachable wine with a well-rounded finish.

Available individually



Tramonto

ITALIAN ROSÉ

Goes Great With: Tuna, salmon, Mexican cuisine

Deliciously fruity with an acidity that underlines the fresh mouth sensation, and just a hint of vanilla on the finish.

Available individually



Ponte



GIO, BIANCO

Goes Great With: Fish, white meats, light sauces

A clean, crisp and refreshing dry white wine.

Available in cases of 6 (75cl) or 30 (187ml)

1		£	75cl	61495
			187ml	27472

Ponte



GIO, ROSATO

Goes Great With: Seafood, white meats, cheese

A straightforward, off-dry, pink fruity quaffer.

Available in cases of 6 (75cl) or 30 (187ml)

3		£	75cl	61496
			187ml	27493

Ponte



GIO, ROSSO

Goes Great With: Red meat dishes, spicy cheeses

A soft and approachable red; fruity and light.

Available in cases of 6 (75cl) or 30 (187ml)

A		£	75cl	61497
			187ml	27496

Ponte



PINOT GRIGIO

Goes Great With: Antipasta, pasta, pork, white meats

Very light and neutral, revealing just a hint of green fruit

Available in cases of 6 (75cl) or 24 (187ml)

1		££	75cl	57010
			187ml	27469

Ponte



PINOT GRIGIO ROSÉ

Goes Great With: Crab, salads

A fresh and youthful off-dry wine that has a lovely rose petal pink colour.

Available in cases of 6 (75cl) or 24 (187ml)

3		££	75cl	59452
			187ml	27481

Ponte



MERLOT

Goes Great With: Lasagne

A bright red wine with violet reflections, fresh, fruity and agreeably soft.

Available in cases of 6 (75cl) or 24 (187ml)

A		££	75cl	57041
			187ml	27470

Zimor



PINOT GRIGIO

Goes Great With: A crisp refreshing dry white wine with delicate white fruit character.

Available in cases of 6 (75cl) or 24 (187ml)

1		££	75cl	26685
			187ml	27465

Zimor



MERLOT VENETO

Goes Great With: A mid bodied red with red fruit aromas. Attractive damson flavours, soft and juicy on the palate.

Available in cases of 6

C		££	75cl	26700
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Zimor



PINOT GRIGIO BLUSH

Goes Great With: Light and delicate fruit character on the nose, light-bodied and off-dry but with enough fresh acidity to provide balance.

Available in cases of 6

3		££	75cl	26701
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Lyric



PINOT GRIGIO

Goes Great With: Salads

A really characterful Pinot Grigio, with tempting apricot, peach and melon fruit.

Available in cases of 6

1		£	75cl	20975
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Lyric



PINOT GRIGIO BLUSH

Goes Great With: Italian Cheese, Mozzarella, Prawns, Sausages

A light and delicate pink Pinot Grigio that is off-dry on the palate.

Available in cases of 6

3		£	75cl	20976
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Morajo



PINOT GRIGIO, DOC

Goes Great With: A clean, fresh and youthful wine with fresh ripe yellow plum and an almost a floral note on the nose, following through onto the palate.

Available individually

1		££	75cl	26804
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Morajo



PINOT GRIGIO BLUSH, DOC

Goes Great With: A wine with youthful hints of simple red fruit on the nose, following through well into the palate.

Available individually

3		££	75cl	26802
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Vignana



PINOT GRIGIO, DOC VENEZIE

Goes Great With: Clean, crisp and fresh with plenty of zingy citrus.

Available individually

1		£	75cl	26902
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Vignana



PINOT GRIGIO BLUSH, IGT

Goes Great With: Refreshingly crisp, dry rose with notes of citrus and redcurrant.

Available individually

2		£	75cl	26900
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Invenio



PINOT GRIGIO

Goes Great With: Mozzarella, Ricotta, Risotto

A clean fresh white wine with pear and apple flavours.

Available in cases of 6 (75cl) or 24 (187ml)

1		££	75cl	20937
			187ml	27464

Jack Rabbit



PINOT GRIGIO

Goes Great With: Seafood, light pasta

A vibrant fruity white wine.

Available in cases of 6 (75cl) or 12 (187ml)

1		££	75cl	57143
			187ml	27449

Jack Rabbit



PINOT GRIGIO ROSÉ

Goes Great With: Seafood, light pasta

Perfect for Summer, with floral aromas, notes of berries, apple and citrus flavours.

Available in cases of 6

1		£	75cl	12707
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Stowells



PINOT GRIGIO

Goes Great With: Fish, salads, seafood

Clean, fresh and gently aromatic, with hints of both apple and citrus.

Available individually (75cl) or (187ml) x 12

1		££	10L	57333
			187ml	27455

Madam Sass



PINOT GRIGIO

Goes Great With: Fresh and fragrant, full of lively flavours, with natural vibrancy. Italian in style, in that it is crisp and refreshing.

Available in cases of 6

2		££	75cl	31588
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O&E



PINOT GRIGIO

Goes Great With: Crisp, fresh white wine, with touches of ripe pear and apple.

Available in cases of 6

1		££	75cl	20934
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Terre del Barolo, Piedmont



TERRE DEL BAROLO, GAVI

Goes Great With: Light appetizers, seafood pasta, fish, shellfish

Crisp, dry white wine, light and elegant with a long nutty finish.

Available individually

1		££	75cl	57684
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Terre del Barolo, Piedmont



BARBERA D'ALBA

Goes Great With: Soups, white meat, fowl, grilled red meat, eel, salted and dried cod, medium mature cheeses

A sweet powerful fleshy taste.

Available individually

C		££	75cl	57687
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Terre del Barolo, Piedmont



BAROLO

Goes Great With: Red meats, seasoned cheeses

This brick-red wine has a complex, woody nose, with a lingering flavour of liquorice on the palate.

Available individually

E		££	75cl	57686
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Casale del Barone, Piedmont



'150+1' BIANCO

An elegant and lively dry white wine that is attractively scented on the nose.

Available individually

1		££	75cl	24167
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Casale del Barone, Piedmont



'150+1' BARBERA

Lots of black cherry fruit, overlaid with vanilla oak, enliven this mid bodied red.

Available individually

C		££	75cl	24166
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Pasqua, Puglia



DESIRE LUSH & ZIN PRIMITIVO

Goes Great With: Red meats, seasoned cheeses

Intense aromas of plum, red fruit, spicy notes, vanilla, coffee and cocoa. A round, full body with soft and velvety tannins.

Available individually

D		££	75cl	29981
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Conviviale, Salento



IGT SALENTO

Goes Great With: Grilled meats, pasta dishes with meat or spicy sauces, hearty stews

Rich, concentrated and silky plum, cherry, fig and sweet spice

Available individually

C		££	75cl	28723
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Conviviale, Salento



CANTINE SAN MARZANO 'VITTI', NEGROAMARO

Goes Great With: Lasagne

A full-bodied red wine that is piled high with rich ripe dark fruit

Available individually

D		££	75cl	13521
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Conviviale, Salento



CANTINE SAN MARZANO 'VITTI', PRIMITIVO DI MANDURIA

An impressively intense and complex full bodied red, full of liquorice, tar and dark fruit.

Available individually

D		££	75cl	19192
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Mezzacorona, Trentino



MERLOT

Goes Great With: Poultry, game, tomato-based pasta dishes

Scented on the nose, with plenty of black fruit in evidence. Mid-bodied and fruity with soft approachable tannins.

Available in cases of 6

C		££	75cl	56760
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Mezzacorona, Trentino



PINOT GRIGIO

Goes Great With: Risotto, white fish

A crisp fruity white with a delightful full and ripe aroma.

Available in cases of 6

2		££	75cl	56732
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Fossacolle, Tuscany



BRUNELLO DI MONTALCINO

A great wine. Hugely complex with notes of damson, prune, game, leather and full-bodied.

Available individually

E		££	75cl	17469
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Fontella, Tuscany



CHIANTI DOCG

Goes Great With: Roasted lamb, game, aged cheeses

Ruby red with a typical fresh and fruity Chianti nose. Smooth and medium bodied with a lovely depth, leading to a lingering finish.

Available individually

C		££	75cl	27830
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Rocca delle Macie, Tuscany



'VERNAIOLO', CHIANTI DOCG

Goes Great With: Lasagne, Parmesan
This mid-bodied Chianti is lively and fresh, showing attractive dry fruit and spicy aromas.

Available individually

C		££	75cl	15520
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Tuscany



CHIANTI CLASSICO DOCG MONTECCHIO

Goes Great With: Soups, pasta with meat sauces, cured meats, semi-mature cheeses and poultry

Good structure with powerful freshness and a long finish; soft, silky tannins.

Available individually

C		££	75cl	29983
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Villalta, Valpolicello



VALPOLICELLA DOC

Goes Great With: Barbecued white meats, pasta dishes

A very versatile wine, perfect with pasta dishes or barbecued white meats.

Available individually

B		££	75cl	27809
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Cantina di Negrar, Valpolicello



AMARONE DELLA VALPOLICELLA CLASSIC.

Goes Great With: Roast meat, game, aged cheeses

A massively full-bodied and robustly tannic red wine that has aromas of spice, game and chocolate.

Available individually

E		££££	75cl	59503
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Cantina di Negrar, Valpolicello



VALPOLICELLA RIPASSO CLASSICO

Goes Great With: Italian cuisine

A concentrated and chunky mid-bodied Valpolicella with delicious rich ripe prune and damson notes.

Available individually

C		£££	75cl	59521
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Pasqua, Veneto



VILLA BORGHETTI SOAVE CLASSICO DOC

Goes Great With: Seafood risotto, mussels, fish dishes

A delicate, medium-bodied, well-balanced and refreshing wine with fragrances of white flowers, Golden Delicious apples and almonds.

Available individually

1		££	75cl	29485
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Campe Dhei, Veneto



PINOT GRIGIO

Goes Great With: Seafood, savoury cheeses

Juicy and succulent on the palate. Reasonable length with enough acidity to match the warmth and weight.

Available individually

2		££	75cl	23160
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Campe Dhei, Veneto



RABOSO

Goes Great With: Red meats, game, aged cheeses

Liquorice and dried fruit aromas are followed by a mid-full bodied palate that has plenty of chunky tannin.

Available individually

D		££	75cl	17522
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Veneto



AMARONE DELLA VALPOLICELLA DOCG, PASQUA

Rich and profound palate and superb, fleshy tannins and length. Balancing minerality makes this superbly drinkable.

Available individually

E		£££	75cl	29990
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The demand for still and sparkling Italian wines continues to ride high. Having a standout range is vital if you want to stay front of mind for your customers. Zimor covers all of the bases beautifully.

A new Premium & Contemporary Italian Range.

PINOT GRIGIO

Flavour notes: Peach, apricot, melon

Serve with: Chicken, salads, white fish

PINOT GRIGIO ROSÉ

Flavour notes: Cherry pink, red berries, citrus

Serve with: Seafood, salads, grilled or roasted peppers and courgettes

MERLOT

Flavour notes: Damson, red berries, mellow

Serve with: Pizza, pasta, tomato-based dishes



Zimor Italy



Zimor



PINOT GRIGIO

A crisp refreshing dry white wine with delicate white fruit character.

Available in cases of 6 (75cl) or 24 (187ml)

1		££	75cl	26685
			187ml	27465

Zimor



MERLOT VENETO

A mid bodied red with red fruit aromas. Attractive damson flavours, soft and juicy on the palate.

Available in cases of 6

C		££	75cl	26700
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Zimor



PINOT GRIGIO BLUSH

Light and delicate fruit character on the nose, light-bodied and off-dry but with enough fresh acidity to provide balance.

Available in cases of 6

3		££	75cl	26701
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Zimor



PROSECCO

Intensely sparkling with light, fresh, apple aromas. Not too dry on the palate.

Available individually or in cases of 24 (200ml)

3		££	75cl	23977
			200ml	27490

Zimor



SPUMANTE ROSÉ EXTRA DRY

Pale rose pink in colour. Delicate on the nose with a hint of red fruit. Medium-dry and juicy on the palate.

Available individually

4		££	75cl	23978
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WHAT WE THINK

"Although it seems trivial with hindsight, one of the frustrations at the time of the first lockdown in March 2020 was that we were just starting to roll out that year's new wines. Perhaps the most important new listing was the Zimor range from Italy. Ever since then I have felt that they never got their "day in the sun". Now is the time to set that right. The range was put together in collaboration with Mattia Casati. Mattia had worked with us for many years and subsequently set up his own wine sourcing business, C&C, in Italy. The range consists of a Prosecco (75cl and 20cl), a sparkling rosé, Pinot Grigio (white and pink) and a Merlot. Looking back through my tasting notes of the wines from before bottling I can see that they were all clean as a whistle, with plenty of lively fruit (exactly what today's consumers are looking for). If I was pressed to select a favourite, it would be the Merlot – its aromas are particularly attractive, with plum, mulberry and even a touch of violet."

– JONATHAN PEDLEY

"Pinot Grigio and Prosecco wines are some of the top sellers in the on trade, so you can imagine we taste a lot of them. I was only recently introduced to the Zimor range, and I've been delighted with them ever since. The Pinot Grigio in particular has a lovely balance of crisp acidity and lots of fresh flavour, citrus, peach, apricot and melon. It's personal taste but I also think the labels look really striking."

– VICTORIA CHAPMAN





Winter and spring were largely uneventful, with an early bud burst and flowering. Searing heat arrived in June and lasted right through until the end of September. This was compounded by the fact that barely a drop of rain fell between mid-May and mid-August. The vine is a tough old character, but this sort of remorseless desiccating weather inevitably hit potential yields. On the bright side, fungal disease pressure was minimal, and the grapes ripened rapidly. Medievo in Rioja started picking their white grapes on 17th August; the Tempranillo was gathered during the first three weeks in September. Overall quality is very high, with the later ripening black grapes (such as Garnacha and Graciano) being particularly favoured. At 35 million hectolitres the national harvest is 13% down on both 2021 and 2020. However, decent sized harvests in Italy and France, combined with a carryover of red wine stocks from the previous year, mean that alarm bells are not ringing at the moment.



EXTREMELY HOT
SUMMER



OVERALL QUALITY
VERY HIGH



TOTAL CROP



VALENCIA
La Pepica
Monastrell
and Viura &
Sauvignon Blanc

SPAIN | NV



Spain



MEDIEVO
Rioja, Crianza &
Barrel Fermented Blanco

SPAIN | NV



Castillo de Piedra



VIURA

Goes Great With: Salads, seafood

A crisp, dry white wine with a delicately fruity palate and attractive floral notes on the nose.

Available in cases of 6

1		£	75cl	59691
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Castillo de Piedra



TEMPRANILLO

Goes Great With: Garlic mushrooms, spicy meatballs, Manchego Cheese

Light and fruity with soft red fruit flavours and a touch of spice on the finish.

Available in cases of 6

B		£	75cl	26293
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Castillo de Piedra



TEMPRANILLO ROSÉ

Goes Great With: Chicken, salads, pasta

Off-dry rosé with tempting strawberry fruit flavours.

Available in cases of 6

2		£	75cl	59711
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Marqués de Alfamén

CHARDONNAY
MACABEO **Goes Great With:** Chicken, Shellfish
Fresh, light white wine with lots of juicy melon and pineapple fruit

Available in cases of 6

2		££	75cl	13498
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Marqués de Alfamén



GARNACHA SHIRAZ

Goes Great With: Tapas, rice dishes, cheeses

Juicy mid-bodied red wine packed with dark berry fruit.

Available in cases of 6

C		££	75cl	13499
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Marqués de Alfamén



GARNACHA ROSADO

Goes Great With: Blue Cheese, Mexican, Tapas

A pure, light and fresh rosé that is dry whilst being almost peachy on the nose

Available in cases of 6

2		££	75cl	15464
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Lobo Loco



MACABEO

Goes Great With: Salads, seafood

An attractive dry white wine with floral aromas and a crisp finish.

Available in cases of 6

1		£	75cl	57789
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Lobo Loco



TEMPRANILLO

Goes Great With: Garlic mushrooms, spicy meatballs, Manchego Cheese

An easy-drinking fruity red wine with lots of strawberry fruit and a silky smooth finish.

Available in cases of 6

B		£	75cl	57790
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Lobo Loco



TEMPRANILLO

Goes Great With: Chicken, salads, pasta

Vibrant pink in colour and bursting with summer berry fruit flavours.

Available in cases of 6

2		£	75cl	26292
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Canforrales



TEMPRANILLO

Goes Great With: Grilled vegetables, cured meats, poultry, rice dishes

A fleshy mid bodied red that is packed with succulent blackberry fruit.

Available in cases of 6

C		££	75cl	23981
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Canforrales



VERDEJO

Goes Great With: Tapas, cured meats, seafood

Pale lime in colour. Clean as a whistle with an attractive youthful nose displaying pear and melon aromas.

Available in cases of 6

1		££	75cl	19671
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El Bierzo



FLAVIUM MENCIA ROBLE

Goes Great With: Red meats, casseroles, cured cheeses

A mid-bodied red wine with a decent grip of tannin and plenty of damsony fruit.

Available individually

C		££	75cl	13497
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Rioja

Cune

MONOPOLE,
RIOJA BLANCO **Goes Great With:** Ricotta, tapas, white meats

A crisp zesty dry white wine that is light bodied and underpinned by lemony fruit.

Available individually

1		££	75cl	13656
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Medievo



RIOJA RESERVA

Goes Great With: Red meat, rice, pasta, mediterranean dishes

Aroma of prune, leather and vanilla, followed by a complex and well balanced palate, thanks to its well-polished tannins.

Available individually

D		££	75cl	32060
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Finca de Oro



RIOJA

Goes Great With: Blue cheeses, grilled lamb, Manchego, picos, sheep's cheeses, tapas

A surprisingly refined and complex mid bodied red wine, showing dark fruit, spice and oak aromas.

Available in cases of 6

C		£	75cl	61964
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Cune



RIOJA CRIANZA

Goes Great With: Cheddar, lamb chops, picos

A "proper Rioja" that has a harmonious combination of fruit and savoury traits.

Available individually

C		££	75cl	15570
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Cune



RIOJA GRAN RESERVA

Complex and elegant on the palate with fine tannins and a good length.

Available individually

D		£££	75cl	16371
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Finca de Oro



RIOJA BLANCO

Goes Great With: White fish

Fresh, clean and youthful with attractive apple and pear drop aromas.

Available in cases of 6

1		£	75cl	15468
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Fincas de Landaluce



RIOJA CRIANZA

Goes Great With: Small game, red meats, grilled lamb and cured cheeses

Rounded on the palate with lots of layers of red fruit and some smoky characters; savoury and complex with fine tannins.

Available individually

C		££	75cl	16293
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Marqués de Caceras 'Excellens'



RIOJA CRIANZA

Goes Great With: Pairs perfectly with slow cooked lamb and fatty cuts of steaks

A rich bouquet of ripe fruits, protected by careful ageing. This intensity is well integrated with the tannins, with a very elegant textured.

Available individually

C		£££	75cl	24773
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Marqués de la Concordia 'Santiago'



RIOJA CRIANZA

Ripe berry fruit with toasty new oak, great concentration.

Available individually

B		££	75cl	28036
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Marqués de la Concordia 'Santiago'



RIOJA RESERVA

Deep ruby with ripe plum, cedar notes and firm acidity.

Available individually

C		££	75cl	28037
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Rioja

Marqués de la Concordia 'Santiago'



SEGUNDO AÑO TEMPRANILLO

Ripe, soft berry characters with a lasting fruity finish.

Available individually

B		£	75cl	28038
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Medievo



BARREL FERMENTED RIOJA BLANCO

Goes Great With: Fatty fish, baked, grilled or in sauce, meat stews
A dry and light bodied white with an intense aroma dominated by oak and ripe fruit.

Available individually

1		££	75cl	17252
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Mediovo



RIOJA CRIANZA

Goes Great With: Red meat, rice, pasta, Medieterranean dishes

A concentrated and brooding red wine that has a solid structure of tannin and is mid-full bodied.

Available individually

D		££	75cl	19279
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Mediovo



RIOJA ROSADO

Goes Great With: Antipasta, Manchego, sheeps cheeses

Pale rosé colour with floral summer fruits aromas. Dry with plenty of refreshing acidity.

Available individually

1		££	75cl	16290
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Federico Paternina 'Banda Azul'



RIOJA

Goes Great With: Picos

A traditional Rioja with soft redcurrant and vanilla oak on the nose and palate.

Available individually

C		££	75cl	56922
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Federico Paternina 'Banda Roja'



RIOJA RESERVA

Goes Great With: Manchego, sheeps cheese

This is an elegant, full-bodied yet smooth red wine.

Available individually

D		£££	75cl	56923
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Viña Alarde



RIOJA CRIANZA

Goes Great With: Salads, chicken

Ripe red berry and plum, good acidity and light oak.

Available individually

A		££	75cl	28033
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Viña Alarde



RIOJA RESERVA

Deep ruby red with vanilla spice, plum and herb hints.

Available individually

C		££	75cl	28034
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Viña Alarde



TEMPRANILLO RIOJA

Medium-bodied, soft and round with oak hints and plum character.

Available individually

B		£	75cl	28035
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Galicia



JOAQUÍN REBOLLEDO, GODELLO

Goes Great With: Scallops, seafood based pastas, risottos, white meats

Rich and ripe aromas of melon and greengage are followed by a dry but succulent palate.

Available individually

2		££	75cl	15466
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Galicia



ALBARIÑO

Goes Great With: Seafood, shellfish, Tex Mex, Asian dishes

Lovely floral and exotic fruit aromas are followed by a zingily fresh and dry taste.

Available individually

1		££	75cl	23960
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Galicia



AXAS, ALBARIÑO

Goes Great With: Mussels, Seafood, Shellfish

A beautifully aromatic and scented dry white wine that is refreshingly crisp.

Available individually

1		££££	75cl	23958
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Navarra



EL BURRO, GARNACHA

Goes Great With: Light appetizers, seafood pasta, fish, shellfish

Deep in colour with dark brooding fruit, grainy tannins and a mid to full-bodied palate.

Available individually

D		£	75cl	14920
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Ribera del Duero



TEMPRANILLO

Goes Great With: Tinta Fino, Garnacha
Made in a refreshingly modern style, bursting red fruit, and only a subtle hint of oak. This wine is super smooth with a long finish.

Available individually

D		£££	75cl	24173
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Rueda



VEGA DE LA REINA, VERDEJO

Lively green citrus and melon notes with a lemon zing.

Available individually

1		££	75cl	28187
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Valencia



LA PEPICA, MONASTRELL

A big chunky red wine with grainy tannins and a nose of dried fruit, spice and tar.

Available individually

E		££	75cl	24164
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Valencia



LA PEPICA, VIURA SAUVIGNON BLANC

A deliciously light and refreshing dry white wine showing citrus and herbal aromas.

Available individually

1		££	75cl	24165
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Bodegas Piqueras



MONASTRELL RESERVA 'MARIUS'

Goes Great With: Hearty grilled meats, especially anything fresh off a barbecue
Medium-bodied ruby-red with complex layers of dark plum, red berry, dried fruits, clove, sweet spice, leather, tea and toast.

Available individually

C		££	75cl	
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Bodegas Piqueras



OLD VINES GARNACHA ORGANIC 'PIQUERAS'

Goes Great With: Panzarella salad or fresh grilled pork bahn mi

Dry, fuller-bodied and deeply coloured with charmingly sweet perfumed raspberry fruits, confected plum, vanilla, clove, toast and dried fruits.

Available individually

D		££	75cl	
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Torres



'NATUREO' LOW ALCOHOL WHITE

Lush and intensely floral and fruity aromas. A light, juicy palate with a delicious, fresh taste of grapes.

Available individually

5		£	75cl	13825
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Bodegas del Medievo are a group of vineyard artisans, traders and farmers, experts on the work and care of the land. They have dedicated their efforts to keeping the know-how of an ancestral viticulture intact, merging it with the most innovative production systems and bring it to the vanguard.



RIOJA

Finca De Oro, Rioja Blanco

SPAIN | NV



Spain Bodegas del Medievo



FINCA ORO RIOJA

Flavour notes: Plum, dark fruits, spice, vanilla

Serve with: Ham, meatballs, tomato-sauced dishes, tapas

FINCA ORO VIURA

Flavour notes: Citrus, apple, pear-drop

Serve with: Garlic prawns, squid, white fish, green salads

WHAT WE THINK

"When we were selecting some wines to feature in this brochure that we're really proud of, Bodegas del Medievo was the first name that sprang to mind. Ever since Crown Cellars were introduced to them by Teresa Burridge (one the UK's leading agents for Spanish wines) we have had an excellent rapport. I managed to get out to Rioja in 2018 and spent a wonderful day with one of the directors of the winery, Joseba Almaraz, careering around their rugged hillside vineyards in his battered old Audi. When we were looking for exclusive label red Rioja, Joseba and the team at Medievo came up with a modern, juicy, fruit-driven wine that was exactly what we needed, and Finca de Oro was born. It was an instant success and a couple of years later we added a vibrant youthful white. Call me sad, but one of my proudest moments in the trade was standing with Joseba, in the newly built Medievo warehouse, next to several shrink wrapped pallets of Finca de Oro awaiting shipment to the UK."

– JONATHAN PEDLEY

"As well as Finca de Oro, we stock several other wines from Medievo, all of which are high quality wines at sensible prices. The Medievo Crianza Rioja is a wonderfully concentrated fresh red with dark fruit and spice, and the Barrel Fermented White Rioja is a Burgundian-style Viura-Chardonnay blend with citrus, stone fruit and vanilla notes from its time in new oak barrels."

– VICTORIA CHAPMAN





Autumn, winter and spring 2021/2022 were much drier than the thirty-year average. The growing season got off to a decent start but the lack of moisture in the soil became evident when four brutal heatwaves hit the region (one in June, one extended one in July, and two in August). Growers were surprised by just how well the vines coped with these withering conditions. The winemaking team at Symington (responsible for Graham's, Warre's, Dow's, Cockburn's et. al.) decided to commence picking on 22nd August, the firm's earliest ever start to a vintage. There was a damp interlude, 12th-15th September, but otherwise the harvest proceeded well. From a quality perspective, there should be plenty of good parcels to choose from: the fruit was ripe and disease free. Yields were low, but in most cases not as low as had been expected.



MUCH DRIER

vs 30 YEAR AVERAGE



LOWER YIELDS

GOOD QUALITY

Portuggal



JP Azeitão



BLANCO  

Goes Great With: White fish, seafood, salads

Gloriously floral and grapey on the nose but surprisingly dry and light-bodied in the mouth.

Available in cases of 6

1		£	75cl	60507
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JP Azeitão



TINTO  

Goes Great With: Hard cheese, red meats

This mid-bodied red wine has a good intensity of dark fruit and some fleshy tannins.

Available in cases of 6

		£	75cl	60508
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JP AZEITÃO
Blanco

PORTUGAL | NV

Jardim da Estrela



DAO, BLEND

Vibrant, ripe, jammy dark fruit, which carries through to the rounded, mid-bodied palate

Available individually

		££	75cl	12287
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Adega de Monção



VINHO VERDE

Plenty of spritz, a pale greenish colour, lively fruit and refreshing acidity define this modern Vinho Verde.

Available individually

1		££	75cl	57441
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Producers in England seem to be happy with the outcome of the 2022 vintage. Having safely negotiated the spring frost window, the vines were able to benefit from the hot, dry summer (the joint hottest in England according to the Met Office). As the harvest period approached the vines were well ahead of schedule. There was some rain at the end of August and beginning of September, but this seems to have done little harm. In fact, as is often the case in France, a little moisture at this point in the season reinvigorates the vines, swells the grapes and triggers the final stages of ripening. Most of the picking was done between the middle of September and the middle of October. At the Balfour Estate in Kent parcels of both Pinot Noir and Chardonnay were singled out as exceptional.



UNUSUALLY HOT
SUMMER



SOME EXCEPTIONAL
CROPS

England

Balfour Hush Heath Estate

NANETTE'S ROSÉ

Goes Great With: Blue cheese, green salads, seafood, soft cheese

A herby and aromatic nose, with strawberry and red berry fruit carried through to the palate along with hints of lemon, thyme and rosemary.

Available individually



4		£££	75cl	23063
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Balfour Hush Heath Estate

SKYE'S CHARDONNAY

Goes Great With: Goats cheese, salads, seafood

Gooseberry, nettle and cream with delicate hawthorn blossom on the nose, rich and full with a clean defined finish and balanced English acidity.

Available individually



1		£££	75cl	23067
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Balfour Hush Heath Estate

LESLIE'S RESERVE NV

Goes Great With: Scallops

Fresh and clean with hints of brioche and red apple on the nose and refreshingly crisp flavours of lime and redcurrant.

Available individually



2		£££	75cl	23068
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The dry spring of 2022 was an anxious time in the Austrian vineyards. Despite a late bud burst there was a frost risk, but this eventually passed. When some rain did eventually arrive it coincided with flowering. Fortunately, there was hardly any coulure and millerandage and the vines were able to set a decent crop. As in Germany, July and August were brutally hot and dry. September brought some much-needed rain. The harvest started a little earlier than usual and proceeded steadily into October. Initial reports suggest that the reds probably benefited more from the summer heat than the whites. At 2.4 million hectolitres the national crop is estimated to be in line with the recent average.



2.4 MILLION HECTARES
HARVEST



EXTREMELY HOT
SUMMER

Austria



WINZER KREMS
Grüner Veltliner

AUSTRIA | NV



Winzer Krems

GRÜNER VELTLINER  

Goes Great With: Veal, fish, traditional "Wiener Schnitzel"

Aromas of flowers, peach and white pepper lead to a well-balanced acidity, flavours of citrus, light herbs and mineral overtones.

Available individually



1		££	75cl	28706
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Germany followed the same general weather pattern as most of France in 2022, with a summer that was characterised by drought and high temperatures. The German vineyards had to wait until September before any rain arrived to relieve the vines. This late season rain seems to have had a decisive impact on the vintage. The grapes swelled up, boosting the yields in plots that might otherwise have seen a drought induced shortfall. As a result, the total German harvest is in the region of 9 million hectolitres, 6% up on 2021 and 2% up against the ten-year average. From a style and quality perspective the diluting effect of the rain prevented sugar concentrations from getting too high: this will have had the effect of moderating alcohol levels in the finished wines. Acidity levels were already on the low side, and the moisture will have pushed them further down. This does suggest that we are looking at a vintage for relatively early drinking.



At 8.8 million hectolitres the crop was actually 4% up on 2020.



HOT & DRY
SUMMER



9 MILLION HECTARES
HARVEST



6%
vs 2021
TOTAL CROP

Germany

Black Tower



FRUITY WHITE 🍷

Goes Great With: Chicken, fish, Asian
A deliciously fruity wine with citrus and tropical fruit flavours and a hint of honey.

Available individually

5		£	75cl	27868
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Johannes Egberts



PIESPORTER MICHELBERG

A medium-dry, fruity white wine from the middle part of the Mosel Valley.

Available in cases of 6

4		£	75cl	17753
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Invenio



RIESLING 🍷

Goes Great With: Pulled Pork, Scallops, Spicy BBQ, Thai

Clean and fresh with a rich texture and an aromatic floral bouquet.

Available in cases of 6

3		££	75cl	57286
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Louis Guntrum



DRY RIESLING 🍷

Goes Great With: Aperitif, seafood, white meats

Fragrance of white peaches, apricots and juicy pears, with an impressive mouth-feel with long-lasting flavour.

Available individually

3		£££	75cl	28391
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Johannes Egberts



LIEBFRAUMILCH

Goes Great With: Salty cheeses
A light, mellow wine with a simple fragrant bouquet.

Available in cases of 6

5		£	75cl	17752
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Peter & Peter



PINOT NOIR 🍷

Goes Great With: Game

A relatively light-bodied red wine that has yielding tannins and youthful red fruit aromas.

Available individually

D		££	75cl	60571
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Peter & Peter



ZELLER RIESLING FEINHERB 🍷

Goes Great With: Chaumes

Pure, youthful and citrusy on the nose with a refreshing palate that is just off-dry.

Available individually

3		££	75cl	60572
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After a normal winter, the spring in Uruguay showed significant La Niña influence, with warmer than average temperatures and very low rainfall. The first half of January was also hot and dry, but then everything changed. The second half of January and February were wetter and cooler than usual. Conditions stabilised in March, although temperatures remained on the low side. However, the team at Finca Traversa report that the fruit was healthy and that the harvest was on time. That said, 2022 was clearly a challenging year. Sauvignon Blanc sounds to be the pick of the crop.



COOLER CONDITIONS
THAN USUAL



SAUVIGNON BLANC
PICK OF THE CROP

Uruguay

Finca Traversa



SAUVIGNON BLANC   

Goes Great With: Seafood, sushi, sashimi, aperitif

A dry, light bodied and crisp white wine showing vibrant green fruit aromas.

Available individually

1		££	75cl	24557
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Finca Traversa



TANNAT   

Goes Great With: Red meats, game, roast spicy dishes, ham, parmesan cheese

A full bodied and foursquare red wine that has a dense prune bouquet.

Available individually

E		££	75cl	24558
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In Bulgaria there was a fair amount of rain in the spring, combined with the occasional hailstorm, meaning that the growers were kept busy in the vineyards. Potential yields were pegged back a little, but this was probably no bad thing in terms of quality. As we have seen across Europe, the summer brought drought and high temperatures. The grapes raced to ripeness. The white grape harvest started at the end of August followed by the black grapes at the beginning of September. There were no upsets during the picking. With a crop that was both ripe and healthy, the outlook for quality is very good. On balance, the black grapes such as Merlot seem to have done particularly well in the heat. Of the white grapes, Chardonnay is the pick of the crop.



RIPE & HEALTHY

CROP



SOME DROUGHT

HIGH
TEMPERATURES

Bulgaria

Domaine Boyar

'DEER POINT' CHARDONNAY



Goes Great With: Fish, seafood, poultry, appetisers

A light bodied and gentle Chardonnay with melon and yellow plum aromas.

Available in cases of 6



2		£	75cl	19371
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Domaine Boyar

'DEER POINT' MERLOT

Goes Great With: BBQ, tomato-based pasta dishes

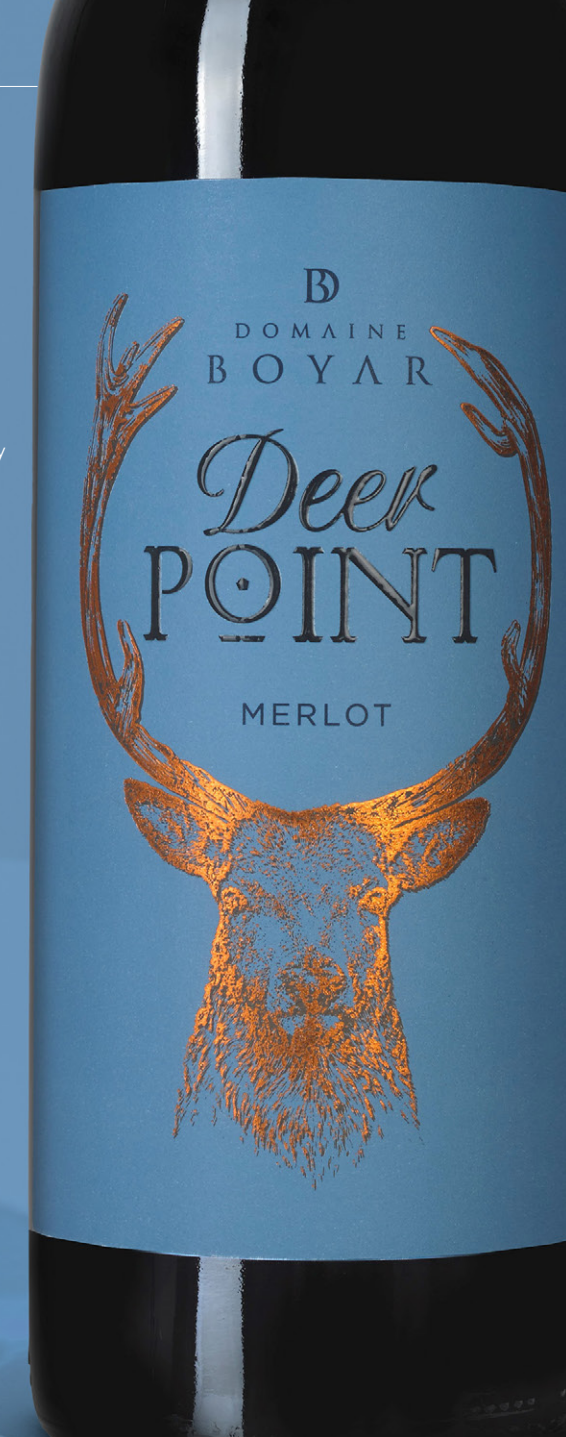
An attractive but uncomplicated mid bodied red wine that shows dark fruit aromas.

Available in cases of 6



C		£	75cl	19372
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Bulgaria & Moldova



Moldova

Brightside

PINOT GRIGIO

Goes Great With: Chicken

A light-bodied clean and fresh off-dry white wine with youthful apple fruit.

Available in cases of 6



3		££	75cl	25658
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Sarah Abbott MW reports that "the growing season was marked by extremes." Winter and spring were cold, with plenty of snow but fortunately very few frost losses. The summer was what it should be: dry and hot. Drama occurred at the end of August when a series of hailstorms swept through the important Kakheti wine region, causing severe but localised crop losses.

The weather then stabilised and the harvest was gathered safely. Despite the hail, the total vintage was sharply up (22%) on 2020 at 2.2 million hectolitres.

Georgia



vs 2020

TOTAL CROP



YEAR OF

EXTREME WEATHER

Schuchmann

SAPERAVI

A chunky red wine that has fleshy tannins but on the nose is perfumed with blackcurrant and rose.

Available individually



		££	75cl	21084
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The growing season was dominated by the currently prevailing La Niña weather pattern.

This tends to bring cooler and wetter weather to Australia, and that is exactly what happened in 2021/2022. There were some frost losses in the spring and a problematic flowering in places. The high humidity meant that many growers had to contend with outbreaks of mildew. In most parts of Australia, the harvest started a little later than usual. I am going to stick my neck out and say that the coolness of the year has favoured Australia's white wines, although doubtless there will be some elegant reds as well. At 12.5 million hectolitres the production was 12% down on 2021. Yields were impacted by the weather issues mentioned above, but more painfully a significant part of the crop was left unpicked. Demand for Australian wine has fallen sharply both domestically and for export. As a result, a number of growers decided that it was uneconomic to harvest their grapes.



Australia



SOME LOSSES
DUE TO FROSTS



12%
vs 2021
TOTAL CROP



RELATIVELY LATE
HARVEST





GRAPEFUL DEAD

Chardonnay
& Shiraz

AUSTRALIA | NV

McGuigan



BLACK LABEL CHARDONNAY ☺

Goes Great With: Cream-based pasta dishes, chicken

Sweet, tropical fruit and melon flavours meet a touch of vanilla oak with a lingering, clean finish.

Available in cases of 6

2		££	75cl	28532
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McGuigan



BLACK LABEL MERLOT ☺

Goes Great With: Beef, lentil and white bean stew

Soft, ripe raspberry, red cherry and plums all neatly integrated with subtle oak characters of caramel and vanilla.

Available in cases of 6

		££	75cl	28533
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McGuigan



BLACK LABEL SHIRAZ ☺

Goes Great With: BBQ, pasta, pizza

Spicy with blackcurrant fruit flavours and a soft smooth finish.

Available in cases of 6

		££	75cl	26820
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Bad Eye Deer



SHIRAZ CABERNET ☺

Goes Great With: BBQ, pasta, pizza

Gutsy red wine with juicy red berry fruit and plenty of spice.

Available in cases of 6 (75cl) or 24 (187ml)

		££	75cl	15721
			187ml	27462

Boomerang Bay



CHARDONNAY ☺

Goes Great With: Fish, grilled, seafood

Clean, balanced and crisp with light citrus and apple character.

Available in cases of 6

2		££	75cl	16222
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Boomerang Bay



SHIRAZ ☺

Goes Great With: BBQ, cheesy dishes

Soft tannins integrate with juicy black fruit flavours and a velvety texture.

Available in cases of 6

		££	75cl	16229
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Dry River



PINOT GRIGIO ☺☺

Goes Great With: Aperitif, shellfish, fish, salads

Fuller and richer style of pinot grigio with tropical hints.

Available individually

1		£	75cl	28455
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Grapeful Dead



CHARDONNAY ☺

Goes Great With: Seafood, white meats

A dry and lively Chardonnay with some pear and spice aromas.

Available in cases of 6

2		£	75cl	17601
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Grapeful Dead



SHIRAZ ☺

Goes Great With: BBQ, pasta, pizza

An off dry, mid bodied fruity red that is soft in acidity and tannin.

Available in cases of 6

		£	75cl	17605
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Gulara



CHARDONNAY ☺

Goes Great With: Ham, seafood, white meats

Clean and fresh with melon and apple fruit flavours leading to a crisp finish.

Available in cases of 6

2		£	75cl	57494
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Gulara



SHIRAZ ☺☺

Goes Great With: BBQ, pasta, pizza

A juicy, youthful red wine with plenty of bramble fruit and a hint of pepper.

Available in cases of 6

		£	75cl	57493
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Hardys



202 MAIN RD, CHARDONNAY ☺

Goes Great With: Tuna steak, roast chicken

Medium-bodied - juicy flavours of melon and nectarines, with a hint of vanillin and a clean finish.

Available in cases of 6

2		£	75cl	28830
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Hardys



202 MAIN RD, MERLOT ☺

Goes Great With: Beef, lamb, roasted or grilled vegetables

Fruit aromas of plum and cherry with dried herbs and subtle vanilla oak.

Available in cases of 6

		£	75cl	28832
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Hardys



202 MAIN RD, PINOT GRIGIO ☺

Goes Great With: Calamari, Asian dishes

Limey, citrus flavours and hints of pear with a crisp, crunchy acid finish.

Available in cases of 6

2		£	75cl	28833
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Hardys



202 MAIN RD, ROSÉ ☺

Goes Great With: BBQ chicken, salads

Light-bodied with sweet berry flavours and soft tannin structure. Soft palate with a clean, crisp and lingering finish.

Available in cases of 6

3		£	75cl	28834
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Hardys



202 MAIN RD, SHIRAZ ☺

Goes Great With: Tomato-based pasta dishes

Intense, ripe raspberries and cherries with overtones of vanilla and spice.

Available in cases of 6

		£	75cl	28831
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Hardys



202 MAIN RD, ZERO 0% ☺☺

Goes Great With: Summer salads and BBQ

Juicy and refreshing with tropical and citrus notes, this is a wine that is full of flavour and easy drinking.

Available individually

3		£	75cl	31601
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Invenio



CHARDONNAY ☺

Goes Great With: Creamy sauces, fish, salads, white meats

Medium-bodied with citrus and ripe pineapple notes.

Available in cases of 6 (75cl) or 24 (187ml)

2		££	75cl	57298
			187ml	27473

Invenio



SHIRAZ ☺

Goes Great With: BBQ, pasta, pizza

Perfumed raspberry fruit and a hint of white pepper.

Available in cases of 6 (75cl) or 24 (187ml)

		££	75cl	57299
			187ml	27474

Jam Shed



SHIRAZ ☺

Goes Great With: Spicy food, pizza, cured meats

Rich, opulent sweet red berry flavours meet hints of vanilla and spice.

Available in cases of 6

		££	75cl	24554
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Lazy Bones



SAUVIGNON BLANC ☺

Goes Great With: Fish dishes, prawns, salads

Light-bodied zingy white wine with attractive citrus, apple and peachy notes.

Available in cases of 6

2		££	75cl	24768
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Lazy Bones



SHIRAZ

Goes Great With: BBQ, pasta, pizza
A mid-bodied red wine with juicy dark fruit and a touch of spice.
Available in cases of 6

		££	75cl	60702
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Solander



CHARDONNAY

Goes Great With: Smoked salmon, fish
Soft tropical fruit flavours with a touch of vanilla oak.
Available individually

		£	75cl	28496
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Solander



SHIRAZ

Goes Great With: Mexican cuisine
Soft and fruity with spicy dark berry fruit flavours.
Available individually

		£	75cl	28497
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Spearwood



CHARDONNAY

Goes Great With: Creamy sauces, fish, grilled white meats
Fresh, juicy white wine with melon fruit flavour and a crisp finish.
Available in cases of 6

		£	75cl	62018
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Spearwood



SHIRAZ

Goes Great With: BBQ, pasta, pizza
Youthful and juicy with lots of berry fruit and a touch of spice.
Available in cases of 6

		£	75cl	61965
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19 Crimes



BEHIND BARS, RED

Goes Great With: BBQ, curries
Blackberry jam and pepper aromas are followed by a palate that is fullish bodied and quite sweet.
Available in cases of 6

		££	75cl	21317
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Magpie Estate



RAG & BONE, RIESLING

Goes Great With: Seafood dishes, spicy cuisine, chilli prawns, Thai curry
Fully dry with crisp, clean zesty lime and a mineral character.
Available individually

		£££	75cl	28720
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Magpie Estate



THE BLACK CRAFT, SHIRAZ

Goes Great With: Steak
Intense savoury flavours of blackberry compote and black pepper.
Available individually

		£££	75cl	28719
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Kilikanoon



KILLERMAN'S RUN GRENACHE-SHIRAZ-MOURVEDRE

The bouquet shows lifted aromas of ripe plums, prunes and berry fruits meld together. Rich and rewarding, the Shiraz and Grenache complement one another perfectly.
Available individually

		£££	75cl	28693
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Yalumba



'Y SERIES', VIOGNIER

Goes Great With: Asian dishes, seafood
A rich and full bodied dry white wine with a pronounced floral and stone fruit aroma.
Available individually

		£££	75cl	19280
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Yalumba



'THE CIGAR' COONAWARRA, CABERNET SAUVIGNON

Goes Great With: Hard cheeses, roast beef, steak, venison
A full bodied red wine with ripe fleshy tannins and complex dark fruit.
Available individually

		£££	75cl	19281
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Robert Oatley



SIGNATURE SERIES, PINOT NOIR

Goes Great With: Lamb chops, sausage & mash, stuffed mushroom
Youthful and fragrant on the nose followed by a mid-bodied palate that is juicy and soft.
Available individually

		££	75cl	61942
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One Chain Vineyard



'THE WRONG UN', SHIRAZ CABERNET

Goes Great With: BBQ, grilled steak
Black fruits, woodspice, liquorice and cassis follow through to a velvety finish.
Available individually

		££	75cl	28401
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Hancock & Hancock



SHIRAZ GRENACHE

Goes Great With: Casserole, steak, strong cheese
A massively intense and complex red wine that is full-bodied and robustly tannic.
Available individually

		£££	75cl	15569
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Pocket Watch



CHARDONNAY

Goes Great With: Creamy sauces, fish, seafood, white meats
A light and vibrant Chardonnay that is fruit-led, showing citrus and yellow plum aromas.
Available in cases of 6

		££	75cl	21353
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I am delighted to be able to report that New Zealand had a large crop in 2022. At 532,000 tonnes the harvest was 44% up on 2021 and substantially ahead of 2020 as well.

This has relieved some of the availability issues around Marlborough Sauvignon Blanc, although at the time of writing (December 2022) prices have not softened significantly. As in Australia, the La Niña weather pattern brought lower temperatures and rain during the growing season. However, there were no significant frost events and as we have seen the vines were able to set a good-sized crop. From a quality point of view the biggest challenge came at harvest time when there were some substantial downpours. Inevitably this inclement weather has introduced an element of variability into the crop. That said, the samples of New Zealand Sauvignon Blanc that I have tasted recently have been up to scratch.



MUCH LARGER CROP
THAN RECENT YEARS



VS 2021
TOTAL CROP

New Zealand





BOX OF BUDGIES
Sauvignon Blanc

NEW ZEALAND | NV



Box of Budgies

SAUVIGNON BLANC

A youthful aroma of fruit and herbs is followed by a palate that is light and lively.

Available in cases of 6



1		££	75cl	15723
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Esk Valley

PINOT NOIR

Pure and intense raspberry and redcurrant fruit define this mid to light-bodied red.

Available individually



D		£££	75cl	58285
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Inviniti

PINOT NOIR

Bright and youthfully attractive, with raspberry, plum, subtle spice and floral aromas on the nose, offering charm and easy drinking.

Available individually



B		£££	75cl	26490
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Mud House

SAUVIGNON BLANC

Goes Great With: White meats, salads
A wonderfully lively palate with melon, citrus and grapefruit flavours.

Available individually



1		££	75cl	30575
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Cloud Island

SAUVIGNON BLANC

Goes Great With: Salty cheeses
Fresh and Juicy with tropical fruit flavours and zingy acidity.

Available individually



1		££	75cl	59720
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Esk Valley

SAUVIGNON BLANC

An intensely aromatic wine bursting with ripe passion fruit and citrus flavours. Full-bodied with a crisp finish.

Available individually



1		£££	75cl	57438
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Left Field

HAWKES BAY, PINOT GRIS

Off dry and juicy on the palate with delicate fruit and floral aromas on the nose.

Available individually



3		££	75cl	21351
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Nika Tiki

SAUVIGNON BLANC

Goes Great With: Fish, chicken
A crisp Sauvignon Blanc, with plenty of citrus notes on the nose. Fresh lemon/ lime and tropical fruit linger with a long lasting fruit finish.

Available individually



1		££	75cl	28068
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Esk Valley

MERLOT CABERNET SAUVIGNON MALBEC

A wonderfully complex and balanced red.

Available individually



D		£££	75cl	57251
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Inviniti

SAUVIGNON BLANC

This Marlborough Sauvignon is passionfruit and citrus-driven. Crisp and refreshing with lime character and a juicy flavour.

Available individually



1		£££	75cl	26491
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Mud House

SAUVIGNON BLANC ROSÉ

Goes Great With: White meats, salads
A complex palate exudes fresh tropical and berry flavours and finishes refreshingly with acidity and spicy.

Available individually



2		££	75cl	30576
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Nika Tiki

SAUVIGNON ROSÉ

Goes Great With: Salads, light pasta, rice dishes, seafood, fish, goat cheeses
Exudes fresh tropical Sauvignon Blanc flavours complemented by hints of berries from the addition of red fruit and spice, and vibrant acidity.

Available in cases of 6



3		££	75cl	30332
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Ren



SAUVIGNON BLANC

Zesty white with ripe tropical notes and a smooth palate.

Available individually

1		££	75cl	19441
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Sileni

CELLAR SELECTION,
CHARDONNAY

Goes Great With: Seafood, chicken, salads

Citrus and nectarine with sweet oak and a soft creaminess.

Available individually

2		££	75cl	28718
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Sileni



CELLAR SELECTION, MERLOT

Goes Great With: Steak, roast beef, rich pasta dishes

Generous plum, floral notes, silky tannins and a rich finish.

Available individually

B		££	75cl	28730
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Silver Lake



SAUVIGNON BLANC

Fresh and zesty with ripe gooseberry fruit and a crisp finish.

Available in cases of 6

1		££	75cl	57921
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Southern Lights



SAUVIGNON BLANC

Goes Great With: Salads, sushi, shellfish, veal, olives, cured meats

Fresh and crisp with vibrant passionfruit, gooseberry and melon characters.

Available individually

1		££	75cl	28360
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Tiki Estate



SAUVIGNON BLANC

Premium Sauvignon with intense grapefruit, tropical passionfruit, lime zest and sweet basil.

Available individually

1		£££	75cl	29958
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Waipara Hills

PINOT NOIR,
WAIPARA VALLEY

Goes Great With: Roast duck, lamb

A good intensity of red berry fruit with a smooth mid-light bodied palate.

Available individually

D		£££	75cl	12425
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The Visitors



SAUVIGNON BLANC

Goes Great With: Fish, chicken

A crisp, green and grassy Sauvignon Blanc with bundles of lemon/lime flavour, with gooseberry and melon on the finish.

Available individually

1		££	75cl	29715
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Villa Maria

PRIVATE BIN,
SAUVIGNON BLANC

Zippy and herbaceous on the nose, with a bite of vibrant acidity on the palate.

Available individually

1		££	75cl	56875
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Tiki Estate



PINOT GRIS

Goes Great With: Salads, light pasta, rice dishes, seafood, fish, goat cheeses

Perfumed and powerful with honeysuckle, melon, ripe pear and quince.

Available individually

2		£££	75cl	30028
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Waipara Hills



SAUVIGNON BLANC

Goes Great With: Asian cuisine

Off dry showing classic Marlborough Sauvignon Blanc fruit character and zingy freshness.

Available individually

1		£££	75cl	17533
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LEFTFIELD

Hawkes Bay,
Pinot Gris
& Syrah

NEW ZEALAND | NV



New World Sauvignon

While New Zealand has certainly led the charge when it comes to 'New World' Sauvignon Blanc, it would be a shame to overlook other countries that are creating some impressive wines. Chile and, in particular, South Africa have really come into their own.

New Zealand has carved out a reputation for making world-class Sauvignon Blanc.



CLOUD ISLAND CAPE SERIES

Flavour notes: Citrus and tropical fruits, with a little less intense acidity than New Zealand Sauvignon Blanc

Serve with: Goat's cheese, grilled chicken, garlic prawns

VISITORS SERIES

Flavour notes: Tropical fruit, green apple and zesty lime citrus

Serve with: Goats cheese, salad, chicken, seafood

WHAT WE THINK

"Consumers clearly love the flavours of New World cool climate Sauvignon Blanc, and they're prepared to pay more for them. The very limited harvest in New Zealand this year means we'll probably see a wave of exciting new wines across the off-trade and on-trade, and consumers will start to branch out and explore beyond Marlborough. Smart operators will spot the opportunity to list different wines early to grow their margins, offer a reasonably priced premium cool climate Sauvignon to guests, and still delight them with the zesty tropical flavours they love..

– VICTORIA CHAPMAN

"The vibrant aromatic freshness of Sauvignon Blanc has made it a popular favourite in recent years, and New Zealand has carved out a reputation for making world-class wines in this field. Marlborough's benchmark pungent "cut grass and asparagus" style in particular is now very comfortably established with consumers, and Crown Cellars offers a collection of wines under the Ren, Box of Budgies and Cloud Island labels. The Chilean versions tend to be keenly priced and stylistically tend to be softer, broader and less sharp. Our newly sourced Ocarina Sauvignon, as featured elsewhere in this brochure, is bang on the money. As for South African Sauvignon Blancs, I am reminded of a generalisation I once heard about Cape wines as we re-discovered them in the immediate post-Apartheid period: "In term of style, South African wines are halfway between the exuberance of the New World and the austerity of the Old World". Now it is easy to shoot holes in this statement, but in many cases it does come close to describing the subtle, restrained fruitiness that South Africa can achieve with Sauvignon Blanco It certainly works for the new iteration of The Visitors exclusive that Victoria and I have selected."

– JONATHAN PEDLEY





SOME LOSSES
DUE TO FROSTS



RELATIVELY EARLY
HARVEST



6%
vs 2021
TOTAL CROP

Football idiom alert: "It was a vintage of two halves". Up until Labour Day (5th September), with the exception of some spring frost losses in Lodi and the Sierra Foothills, the 2022 growing season had been uneventful. Welcome autumn rain, a mild winter and a gentle summer had the grapes ripening steadily. The picking had been underway for a couple of weeks when a searing heatwave hit California around Labor Day. Rain followed a few days later. As a result, the harvest scheduled was drastically accelerated. Pretty much everything was gathered by mid-October. Most growers seem very content with the wines that they have made but inevitably there will be quite a bit of variability. If you take US wine production as a whole (California accounts for 80% of the national total) the 2022 harvest was 6% down on 2021.

USA



Bad Eye Deer



ZINFANDEL ROSÉ
Goes Great With: Aperitifs, cold meats, pork, ham
Light and sweet with loads of juicy strawberry fruits and a refreshing finish.
Available in cases of 6 (75cl) or 24 (187ml)

6	££	75cl	15720
		187ml	27456

Invenio



ZINFANDEL ROSÉ
Goes Great With: Curries
Light fruity rosé bursting with strawberry fruits. Medium-sweet but well balanced.
Available in cases of 6 (75cl) or 24 (187ml)

6	££	75cl	57462
		187ml	27475

Cycles Gladiator



LODI, ZINFANDEL
Goes Great With: BBQ
A mid to full-bodied red wine that shows plenty of raspberry, red wine plum and spice aromas. Lively acidity.
Available individually

D	£££	75cl	19210
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Cycles Gladiator



PINOT NOIR
Goes Great With: Curries
A youthful blast of raspberry and red cherry fruit defines this lightish-bodied red.
Available individually

D	££	75cl	19207
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Hahn Winery



CABERNET SAUVIGNON
A stylish red wine that has real complexity: cassis, oak and spice notes are all present.
Available individually

D	£££	75cl	60575
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Hahn Winery



CHARDONNAY
A rich and full bodied dry white wine with a pronounced floral and stone fruit aroma.
Available individually

2	£££	75cl	15472
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Echo Falls



WHITE 🍷

Goes Great With: Asian Dishes, fruit dishes

A light and vibrant Chardonnay that is fruit-led, showing citrus and yellow plum aromas.

Available in cases of 6

1		£	75cl	57313
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Echo Falls



RED 🍷

Goes Great With: Stews, pasta

A soft, smooth red wine with fresh flavours of plums and berry fruit.

Available in cases of 6

D		£	75cl	57314
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Echo Falls



ROSÉ 🍷

Goes Great With: Cheese, ceviche

Drenched in sweet strawberries and cherries. A medium sweet lightly sparkling rosé for all occasions

Available in cases of 6

6		£	75cl	57780
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Canyon Road



PINOT GRIGIO 🍷

Goes Great With: Salads, chicken

A massively intense and complex red wine that is full-bodied and robustly tannic.

Available in cases of 6

1		£	75cl	24662
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Canyon Road



MERLOT 🍷

Goes Great With: Red meat, burgers, tomato based pasta sauces

This Merlot has soft & elegant mouthfeel, deep flavours of rich cherries and jammy blackberries, followed by hints of vanilla & spice

Available in cases of 6

D		£	75cl	24663
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Canyon Road



ZINFANDEL ROSÉ 🍷

Goes Great With: Desserts, spicy food

This rosé is light-bodied with hints of strawberry, cherry flavours, watermelon and a crisp, smooth finish.

Available in cases of 6

6		£	75cl	24661
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Jack & Gina



CHARDONNAY 🍷

Goes Great With: Duck, monkfish, roast chicken

Spicy with blackcurrant fruit flavours and a soft smooth finish.

Available in cases of 6

2		£	75cl	60560
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Jack & Gina



ZINFANDEL 🍷

Goes Great With: Curries, Mexican cuisine, tomato sauces

Soft red wine with lots of juicy berry fruit flavours.

Available in cases of 6

D		£	75cl	60559
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Jack & Gina



ZINFANDEL ROSÉ 🍷

Goes Great With: BBQ White Meat, Dessert

Medium-sweet with delicious red fruit flavours and plenty of lively acidity.

Available in cases of 6

6		£	75cl	59736
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Blossom Hill



WHITE 🍷

Goes Great With: Fish, Vegetarian, Poultry

Soft, ripe raspberry, red cherry and plums all neatly integrated with subtle oak characters of caramel and vanilla.

Available in cases of 6 (75cl) or 12 (187ml)

3		£	75cl	16451
			187ml	27429

Blossom Hill



ZINFANDEL ROSÉ 🍷

Goes Great With: Creamy Pasta Dishes, Spicy Foods, Fish, Pork, Bacon

This fruity rosé is bursting with luscious fresh strawberry flavours with hints of watermelon, delivering a deliciously fresh finish.

Available in cases of 6 (75cl) or 12 (187ml)

6		£	75cl	16457
			187ml	27433

Blossom Hill



RED 🍷

Goes Great With: Beef, Lamb, Veal, Poultry

This soft, mellow red is bursting with berry flavours, delivering a smooth, fruity finish.

Available in cases of 6 (75cl) or 12 (187ml)

D		£	75cl	16454
			187ml	27432

Brightside



ZINFANDEL ROSÉ 🍷

Goes Great With: Fruit-based dishes

Medium-sweet and bursting with summer berry fruit flavours.

Available in cases of 6

6		££	75cl	25660
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Jack Rabbit



CHARDONNAY 🍷

Goes Great With: Fish, chicken, rice

Gutsy red wine with juicy red berry fruit and plenty of spice.

Available in cases of 6 (75cl), 12 (187ml) or 10L

3		££	75cl	57007
			187ml	27450
			10L	57528

Jack Rabbit



MERLOT 🍷

Goes Great With: Stews, lasagne

This relatively light-bodied wine has red cherry aromas.

Available in cases of 6 (75cl), 12 (187ml) or 10L

B		££	75cl	57008
			187ml	27444
			10L	57529

Jack Rabbit



ZINFANDEL ROSÉ 🍷

Goes Great With: Creamy pasta, fruit dishes

A light, fresh rosé, medium-sweet with delicate strawberry fruit character.

Available in cases of 6 (75cl), 12 (187ml) or 10L

6		££	75cl	57020
			187ml	27443
			10L	57527

Jam Shed



ROSÉ 🍷

Goes Great With: Fruit dishes, cheese

This rosé is rich & juicy with flavours of fresh red summer berries and cream.

Available in cases of 6

5		£	75cl	31585
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Napa Cellars



PINOT NOIR 🍷

Goes Great With: Pork tenderloin, chocolate mousse

An elegant wine with aromas of black cherry, cola, raspberry and strawberry. Pomegranate with hints of leather, spice and tobacco on the finish.

Available individually

B		£££	75cl	28697
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O&E



ZINFANDEL ROSÉ 🍷

Goes Great With: Grilled meats, Mexican cuisine

Light-bodied and sweet, full of summer berry fruit flavour.

Available in cases of 6

6		£	75cl	60818
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Sutter Home



WHITE ZINFANDEL 🍷

Goes Great With: Spicy Asian cuisine, prawn cocktail, grilled chicken

This Zinfandel has sweet, creamy strawberry and melon flavours with a hint of vanilla on the palate.

Available individually

5		£	75cl	27789
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To Be Continued



CHARDONNAY 🍷

Goes Great With: Fish, fresh cheeses

Quite a full-bodied and rich Chardonnay that shows ripe fruit and toastiness on the nose

Available in cases of 6

2		£	75cl	21391
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To Be Continued



RUBY CABERNET 🍷

Goes Great With: Red meat, chicken and pizza

Light and sweet with loads of juicy strawberry fruits and a refreshing finish.

Available in cases of 6

C		££	75cl	21389
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To Be Continued



ZINFANDEL ROSÉ 🍷

Goes Great With: Salads, BBQ seafoods

Light and sweet with loads of juicy strawberry fruits and a refreshing finish.

Available in cases of 6

6		££	75cl	25707
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Wildwood



ZINFANDEL ROSÉ 🍷

Goes Great With: Aperitif, Indian cuisine, Thai cuisine, Asian cuisine

Intense savoury flavours of blackberry compote and black pepper.

Available individually

3		£	75cl	28516
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Burlesque



OLD VINE, ZINFANDEL  

Goes Great With: Burger, spicy sausage casserole

Packed with damson fruit and a twist of black pepper.

Available individually

		££	75cl	28377
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Burlesque



ZINFANDEL ROSÉ 

Goes Great With: Fruit-based dishes

Bright, packed with strawberry and a delicious jam character.

Available individually

		£	75cl	28378
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Cabaret Frank



OLD VINE, CABERNET FRANC   

Goes Great With: Vegetarian dishes, tomato-based dishes, chicken, duck

Smooth and easy with blackberry, plum and dark cherry tones.

Available individually

		££	75cl	28381
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Columbia Winery



WASHINGTON STATE, CHARDONNAY

Goes Great With: Fish and shellfish, food with cream sauces, pork, chicken

A delicious mid-bodied Chardonnay that shows ripe fruit, toast and butterscotch aromas.

Available individually

		£££	75cl	21093
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Columbia Winery



WASHINGTON STATE, MERLOT

Goes Great With: Red meat, ribs, hard cheese, chocolate desserts, fruit dishes

A Merlot that is mid-full bodied and intensely fruity: plum and mulberry in particular.

Available individually

		£££	75cl	21092
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Complicated



CHARDONNAY

Goes Great With: Charcuterie, creamy pastas, light white fish

Pear, melon, floral notes, brioche bread and crème brûlée, framed by lemon and baking spices.

All balanced by bright, crisp green apple.

Available individually

		£££	75cl	28699
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Barefoot



PINOT GRIGIO 

Goes Great With: Salads, chicken

A mid-full bodied Shiraz with a good intensity of black cherry and blackberry fruit.

Available in cases of 6

		£	75cl	57999
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Barefoot



SAUVIGNON BLANC

Goes Great With: Salads, chicken

A full bodied red wine with ripe fleshy tannins and complex dark fruit.

Available in cases of 6

		£	75cl	59882
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Barefoot



MERLOT 

Goes Great With: Red meat, burgers, tomato based pasta sauces

The wine's ripe and juicy black fruit character is underpinned with a touch of oak.

Available in cases of 6

		£	75cl	57998
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Barefoot



ZINFANDEL ROSÉ 

Goes Great With: Desserts, spicy food

Gutsy red wine with juicy red berry fruit and plenty of spice.

Available in cases of 6

		£	75cl	58000
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Brightside



CABERNET SAUVIGNON   

Goes Great With: Beef dishes, steak

A mid-bodied red wine that has plummy fruit and a reasonable grip of tannin.

Available in cases of 6

		££	75cl	26288
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Argentina



The growing season in Argentina was bracketed by two frost events. On 3rd October 2021 a spring frost caught some of the precocious plots in Mendoza, limiting the potential size of the crop. Six months later, on 30th March 2022, an early autumn frost brought the picking to a rapid conclusion, again curtailing the tonnage of grapes that could be gathered. These frost losses, in combination with generally dry conditions, resulted in a harvest that was 16% down on 2021. The growing season itself saw moderate temperatures. Despite the statistical dryness, two rainy episodes did pose challenges for the growers, particularly one in February as the harvest was underway. In the end the better producers negotiated these problems satisfactorily. From a quality and style perspective, 2022 is a vintage typified by freshness and elegance, rather than power and richness.



SOME LOSSES
DUE TO FROSTS



FRESH & ELEGANT
2022 CROP



16%
vs 2021
TOTAL CROP



ALTA VISTA

ALTA VISTA

ALTA VISTA

Add shadows on background for texture if layout approved



ALTA VISTA®
SINGLE VINEYARD

Serenade

LAGRELO, LUJÁN DE CUYO

Our experience and expertise in revealing the essence of each of our terroirs has allowed us to be pioneer in producing Single Vineyard Malbec wines in Argentina since the 2001 vintage. Our Essence, Our Pride.

MALBEC

MENDOZA · ARGENTINA



ALTA VISTA®
SINGLE VINEYARD

Alizarine

LAS COMPUERTAS, LUJÁN DE CUYO

Our experience and expertise in revealing the expression of each of our terroirs has allowed us to be pioneer in producing Single Vineyard Malbec wines in Argentina since the 2001 vintage. Our Essence, Our Pride.

MALBEC

MENDOZA · ARGENTINA



ALTA VISTA®
SINGLE VINEYARD

Temis

EL CEPILLO, VALLE DE UCO

Our experience and expertise in revealing the essence of each of our terroirs has allowed us to be pioneer in producing Single Vineyard Malbec wines in Argentina since the 2001 vintage. Our Essence, Our Pride.

MALBEC

MENDOZA · ARGENTINA

Count Patrick d'Aulanis the heir of 250 years of family tradition in the winemaking industry. Seeking the best regions, his strong and enterprising spirit led him to explore Los Andes mountains. He discovered an exceptional terroir there and gathered a passionate team, all sharing the same dream: to achieve the fullest expression of Argentinian wines and French savoir-faires.

The story is one of Argentinian terroir, French winemaking know-how, historic winery, high altitudes, unique vineyards and genuine character.

SINGLE VINEYARD MALBEC TEMIS

Flavour notes: Soft, enveloping tannins and a leaner style, with spice, blackberries, red fruits and tobacco

Serve with: Well-seasoned steak, lamb, grilled mushrooms

PREMIUM MALBEC

Flavour notes: Layers of blackberry and plum with a rich body and hints of both chocolate and toast

Serve with: Roasted beef, lamb dishes

WHAT WE THINK

"Wherever I travel in the world, most of what I see on wine lists is no more than two or three years old – the main reason is the obvious one: nobody (producer, importer, wholesaler, retailer) can afford to carry large quantities of maturing stock. Many of these top-quality wines are impressive in their youth, but one is left pondering how much more complex and harmonious they would be with some bottle age – we seem to sell all our premium red wines far too young.

So imagine my pleasure a few months ago when Victoria sent over some bottles of the Alta Vista single vineyard Mendoza Malbecs from the 2012 vintage. The "Serenade" is very good, the "Alizarine" is excellent, but the "Temis" is sublime. The latter is unquestionably one of the best wines I have tasted this year. Its colour is starting to move from ruby to garnet. Similarly on the nose, dried fruit aromas (prune and fig) are taking over from youthful fruit aromas (blackberry and blueberry). The wine is massively full bodied, but the tannins have softened and

most of the oak flavours have been absorbed into the wine. As you can see it is drinking beautifully now, but it will keep for another decade or more. By the way, it is worth saying that these three 2012 wines are available in tiny quantities: please contact your wine and spirit manager as soon as possible if you want to secure a few cases."

– JONATHAN PEDLEY

"The Alta Vista story is one of Argentinian terroir and French winemaking know-how, of cutting-edge winemaking in a historic 1890s winery, of high altitudes and unique vineyards and genuine character.

The wines are all beautifully made and the quality has always been excellent, from Viveto Estate Premium all the way up to our Single Vineyard collection. Arturo from AV regularly visits the UK and we've held some brilliant tasting evenings and events with customers –we're very much looking forward to doing more."

– VICTORIA CHAPMAN



Alta Vista



PREMIUM RANGE, BONARDA

Goes Great With: Cheeses, charcuterie, tomato-based pasta dishes, white meats

A lively, well-structured wine with intense aromas of blackberry and raspberry, and a bright acidity.

Available individually

C		££	75cl	29966
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Alta Vista



PREMIUM RANGE, CABERNET FRANC

Goes Great With: Red meat, tomato-based pasta dishes, fish

A wine of structure and firm tannins, with hints of herbs, red fruits and pepper.

Available individually

C		££	75cl	29967
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Alta Vista



PREMIUM RANGE, CABERNET SAUVIGNON

Goes Great With: Beef, meaty fish, eggplant and mushroom dishes, prime rib, lamb

Aromas of red fruit, strawberry and cherry. Complex with a rich, long finish, showing notes of bay, cedar wood and tobacco.

Available individually

D		££	75cl	29440
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Alta Vista



PREMIUM RANGE, CHARDONNAY

Goes Great With: Seafood, crab, lobster, shrimp

A fresh and lively wine with flowers and pineapple on the nose, as well as delicate notes of toasted bread and hazelnut.

Available individually

2		££	75cl	29441
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Alta Vista



PREMIUM RANGE, MALBEC

Goes Great With: Dark meat, turkey, pork, melted cheese, blue cheese

Fresh berries and cherry aromas, with a hint of violet. Delicate notes of wood add to a full-bodied and clean finish.

Available individually

D		££	75cl	29439
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Alta Vista



PREMIUM RANGE, TORRONTES

Goes Great With: Aperitifs, sushi, Asian cuisine, Argentinian cuisine

A wine full of intense tropical, floral and citrus aromas; lemon peel, tangerine, lychee, jasmine, and acacia.

Available individually

2		££	75cl	29965
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Alta Vista



SINGLE VINEYARD, MALBEC ALIZARINE

Goes Great With: Semi-hard cheeses, stew, tomato-based pasta dishes, tuna

A wine of a great aromatic intensity with hints of herbs, red fruits and pepper. Solid structure and firm tannins.

Available individually

E		£££	75cl	29445
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Alta Vista



SINGLE VINEYARD, MALBEC SERENADE

Goes Great With: Red meats, white meats, pasta, risotto, vegetables, grilled mushrooms

Notes of plum, blackcurrant, sweet vanilla and spicy hints of star anise. Harmonious and full-bodied with a tannic grip.

Available individually

E		£££	75cl	29446
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Alta Vista



SINGLE VINEYARD, MALBEC TEMIS

Goes Great With: Slow-cooked meats, game, stew, pasta with cream or mushroom sauce

Aromas of fresh fruit and floral notes give way to a rounded wine, with sweet tannins and a long finish.

Available individually

E		££££	75cl	29447
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Alta Vista



VIVE, CLASSIC TORRONTES

Goes Great With: Appetizers, sushi, ceviche, Mexican cuisine

Melony fruit, floral, intense aromas stand out on the nose. A deeply fragrant and fresh wine.

Available individually

2		££	75cl	29444
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Alta Vista



VIVE, MALBEC

Goes Great With: Argentinian cuisine, cheeses, cold cuts

Intense red fruit aromas, especially plums, with hints of vanilla and subtle coffee. Young, explosive and bright on the palate.

Available individually

C		££	75cl	29443
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Andean Vineyards



MALBEC

Goes Great With: Beef, hard cheeses, mushroom dishes, venison

A mid-bodied and warming red wine that has a good attack of damson and spice aromas.

Available individually

C		££	75cl	59494
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Domaines Barons de Rothschild



BODEGAS CARO ARUMA, MALBEC

Goes Great With: Grilled red meats

Concentrated and soft with ripe plum and floral notes.

Available individually

C		£££	75cl	28488
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Bone Orchard



MALBEC

Goes Great With: Hard cheese, mushroom dishes, red meats

A mid-bodied red wine with soft tannins and a lovely youthful jammy dark berry aroma.

Available in cases of 6

C		££	75cl	18460
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Dead Man's Dice



MALBEC

Goes Great With: Beef, hard cheeses, red meats, venison

Deep and vibrant Malbec with an intense nose of plum, damson and dark chocolate aromas.

Available individually

C		£	75cl	17679
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El Cipres



ALTO MADRANO, MALBEC

Goes Great With: Hamburger, roasted meat, chicken, baked mushroom, cheeses

Dark fruit aromas and flavours with a hint of spice.

Available individually

C		££	75cl	28064
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Vinas de Mendoza



MALBEC

Goes Great With: Grilled meats, rich pasta dishes

A supple mid-bodied Malbec that has plenty of crunchy dark berry fruit.

Available individually

C		££	75cl	24559
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Vinas de Mendoza



VIOGNIER

Goes Great With: Grilled spicy shrimp

Floral and perfumed with characters of peach, melon, pear and refreshing lime citrus.

Available in cases of 6

2		££	75cl	
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Chile

The 2021/2022 growing season was characterised by drought across most of the grape growing regions of Chile. There were some frost losses but overall, the spring was warmer than usual. The flowering passed without incident. The summer was remarkably mild, with no heatwaves to disturb the steady ripening of the grapes. It stayed on the cool side coming into the harvest period. The only drama came late on when heavy rain fell in April. In most cases, quality should be very good. An absence of disease and moderate temperatures are ideal for premium wine production. The drought and spring frost did impact yields: the national crop is down 8% on 2021.



SOME DROUGHT

WARM SPRING



LATE

RAINS



vs 2021

TOTAL CROP

Clockwork Raven



MERLOT

Goes Great With: Burgers, hard cheese, tomato based dishes

Smooth and approachable with classic dark plummy Merlot fruit.

Available in cases of 6

		£	75cl	15726
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Add shadows and gradient on background for texture if layout approved



Caliterra



CARMÈNÈRE RESERVA

Goes Great With: Casserole, cheesy dishes

Luscious, juicy red wine full of succulent black fruit flavours and a touch of smoky spice.

Available in cases of 6

C	🔥	£	75cl	56883
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Caliterra



CHARDONNAY RESERVA

Goes Great With: Fish, salads, white meats

A straightforward, uncomplicated Chardonnay showing touches of melon and oak.

Available in cases of 6

2	🍇	£	75cl	56880
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Caliterra



MERLOT RESERVA

Goes Great With: Grilled, hard cheese, red meats, tomato based pasta dishes

A ripe, forward, mid-bodied, gently fruity merlot.

Available individually

C	🍇	£	75cl	56881
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Caliterra



SAUVIGNON BLANC RESERVA

Goes Great With: Fish, goats cheese, seafood

This is a fresh, light-bodied, pleasantly fruity dry white wine.

Available in cases of 6

2	🌸	£	75cl	56884
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Carta23



CHILEAN MERLOT

Goes Great With: Juicy burgers, white meat

Soft and fruity with plum, red fruit and spice notes.

Available in cases of 6

C	🍇	£	75cl	26904
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Concha Y Toro



CABERNET SAUVIGNON

Goes Great With: Dark, gamey meats, BBQ

A smooth full bodied Cabernet Sauvignon with Cassis and black cherry flavours, complemented by hints of coffee and dark chocolate.

Available individually

D	🔥	£	75cl	29838
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Concha Y Toro



CHARDONNAY PEDRO XIMENEZ

Goes Great With: Seafood, risottos

The flavours of ripe apple, pear and pineapple pair perfectly in this Chardonnay/Pedro Ximenez blend.

Available individually

2	🍇	£	75cl	29837
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Concha Y Toro



MERLOT

Goes Great With: Red meats, charcuterie, stews, pasta

A well balanced Merlot with notes of cherry plum and dark chocolate.

Available individually

C	🍇	£	75cl	29840
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Concha Y Toro



MOUNTAIN RANGE, MERLOT

Goes Great With: Red meats, charcuterie, tomato-based pasta dishes

Densely packed with red cherry, currant and cedar flavours this Merlot is elegant, round and full bodied wine.

Available individually

C	🍇	£	75cl	29842
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Concha Y Toro



MOUNTAIN RANGE, SAUVIGNON BLANC

Goes Great With: Salads, grilled meats, vegetables

Intense citrus notes of lemon and grapefruits blend together with a touch of herbal notes to produce a fresh well balance wine.

Available individually

1	🌸	£	75cl	29843
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Concha Y Toro



SAUVIGNON BLANC

Goes Great With: Salads, seafood

Aromas and flavours of grapefruit, lime and gooseberry combine to produce a crisp zesty Sauvignon Blanco

Available individually

1	🌸	£	75cl	29839
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Errazuriz



LATE HARVEST SAUVIGNON BLANC

Goes Great With: Apple pie, fruit based desserts

A sweet dessert wine with pronounced floral and citrus aromas.

Available individually

8	🍇	££	375ml	57870
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Invenio



MERLOT

Goes Great With: Rare burgers with fries

A fruity spicy red wine that has a nice balance of tannin, acid and alcohol on the palate.

Available in cases of 6

B	🍇	£	75cl	31598
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Invenio



SAUVIGNON BLANC

Goes Great With: Asparagus, goats cheese, white fish

Fresh, dry white wine, with hints of guava and tropical fruits.

Available in cases of 6

1	🌸	££	75cl	57297
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Jack Rabbit



SAUVIGNON BLANC

Goes Great With: Fish, seafood

Fresh and crisp with deliciously fruity flavours of lime and peach.

Available in cases of 6 (75cl), 12 (187ml) or 10L

1	🌸	££	75cl	57766
			187ml	27452
			10L	57767

Jack Rabbit



SHIRAZ

Goes Great With: BBQ, pasta, pizza

Soft and juicy on the palate with flavours of blackberries and raspberries.

Available in cases of 6 (75cl) or 12 (187ml)

C	🍇	££	75cl	58253
			187ml	27453

Las Ondas



CABERNET SAUVIGNON

Goes Great With: Beef, hard cheese, mushroom dishes, red meats, venison

A juicy full bodied red wine that has plenty of dark fruit on the nose and palate.

Available in cases of 6

C	🍇	£	75cl	18984
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Las Ondas



RESERVA, CHARDONNAY

A lovely, crisp acidity balances sunny tropical notes of pineapple, with a touch of stone fruit.

Available in cases of 6

1	🌸	££	75cl	26894
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Las Ondas



RESERVA, MERLOT

Reasonably full-bodied, with soft tannins rounding off a dash of acidity. Rich in plum, blackberry & spice notes.

Available in cases of 6

C	🍇	££	75cl	26887
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Las Ondas



RESERVA, PINOT NOIR

Goes Great With: Duck, mushroom dishes, pheasant, Port-Salut, tomato based dishes, tuna

Soft and not too heavy in the mouth with scrumptious red berry and spice aromas.

Available in cases of 6

A	🌿	££	75cl	18986
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Las Ondas



ROSÉ

Goes Great With: Aperitif, salads

A medium dry rosé that has vibrant strawberry fruit and a refreshing crunch on the palate.

Available in cases of 6

3	🍇	£	75cl	18991
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Las Ondas



SAUVIGNON BLANC

Goes Great With: Fish, goats cheese, seafood

A ripe and fruity white wine but with enough acidity to give a crisp dry finish.

Available in cases of 6

1	🌸	£	75cl	18987
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Las Ondas



RESERVA, VIOGNIER

Goes Great With: Asian dishes, Chinese cuisine, fish, pulled pork, seafood, spicy BBQ, Thai cuisine

Lovely peach and apricot aromas are followed by a palate that has weight and length.

Available in cases of 6

2	🍇	££	75cl	18985
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Madam Sass



PINOT NOIR

Goes Great With: Duck salad

This Pinot Noir is filled with juicy red fruit flavours, offering an uncomplicated and easy-drinking experience.

Available in cases of 6

B	🌿	££	75cl	31589
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OCARINA

Merlot & Sauvignon

OCARINA | NV

Chilean wines are about to have a moment. Familiar grape varieties, accessible value, a rich history of production and a stunning climate all come together to make real crowd-pleasers.

Ocarina



CHILEAN MERLOT

Goes Great With: Meat dishes, cheese, cream sauces, tomato sauces

Lovely juicy plum fruit character, which shows hints of spice on the smooth finish.

Available in cases of 6

C		£	75cl	26799
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Ocarina



CHILEAN SAUVIGNON

Goes Great With: Fish, seafood
Gooseberries, lime, green pepper and herbs with lovely mineral undertones.

Available in cases of 6

1		£	75cl	26800
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“New edition to the range. We were looking for a great-quality wine to fit a mainstream budget”

SAUVIGNON BLANC

Flavour notes: Citrus, lime, tropical fruits

Serve with: Smoked salmon, lobster, Caesar salad

MERLOT

Flavour notes: Black plum, cherry, spice, blackberry

Serve with: Pasta, pizza, burgers

WHAT WE THINK

“We’ve done some work here to broaden and deepen our choice of Chilean wines. The Sauvignon Blanc is clean as a whistle, with vibrant green aromas of cucumber and bell pepper; the palate is dry, light-bodied and zingy. The Merlot has a lovely attack of ripe plum and blackberry fruit; it is mid-bodied on the palate with just a touch of youthful grippiness.”

– JONATHAN PEDLEY

“These wines are a new edition to the range. We were looking for a great-quality wine to fit a mainstream budget, and we were really impressed with this one. The name and the swirling air design on the label are a tribute to the ocarina, an ancient Mesoamerican wind instrument”

– VICTORIA CHAPMAN



Ocarina



Mud House



CHILEAN SAUVIGNON ROSÉ

Goes Great With: White meat, salad
A zesty and refreshing wine, rich in complex berry fruit intensity and vitality.
Available individually

1		£	75cl	31603
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Mud House



CHILEAN SAUVIGNON BLANC

Goes Great With: Fish
A great alternative to New Zealand fare, with all the citrusy, tropical and grassy notes that you would hope to find in a Sauvignon.
Available individually

1		£	75cl	31602
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Ochre Mountain



MERLOT CARMENÈRE

Goes Great With: BBQ, tomato based pasta dishes
Rounded and smooth in flavour with pronounced blackcurrant fruit.
Available in cases of 6

C		££	75cl	57634
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Ochre Mountain



SAUVIGNON BLANC

Goes Great With: Fish, salads, seafood
Fresh and a citrusy on the nose with clean acidity on the palate.
Available in cases of 6

2		££	75cl	57612
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Plate 95



MERLOT

Goes Great With: Pizza, tomato-based pasta dishes, sausage
A fruity spicy red wine that has a nice balance of tannin, acid and alcohol on the palate.
Available in cases of 6

B		£	75cl	31575
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Plate 95



SAUVIGNON BLANC

Goes Great With: Goats cheese, cheeses, seafood, salads
Fresh and zesty with ripe tropical fruit flavours.
Available in cases of 6

1		£	75cl	31576
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Terramater



UNUSUAL ZINFANDEL

Goes Great With: Creamy pasta, mushroom risotto, bacon wrapped steak
There's plenty of chocolate, fig, raisin and mature plum on the nose of this well-structured Zinfandel, with mature fruit flavours.
Available individually

E		£££	75cl	29986
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Vistamar



RESERVA MALBEC

Goes Great With: Red meats, BBQ, tomato-based pasta dishes, lamb, beef
Black cherry, blueberry and blackberry characters with vanilla and toffee.
Available individually

D		££	75cl	28367
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Carta23



CHILEAN SAUVIGNON BLANC

Zingy and vibrant with crisp tropical and citrus notes.
Available in cases of 6

1		£	75cl	26905
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South Africa experienced a proper winter: it was cold (important for dormancy) and wet (crucial for filling the dams). Bud burst was up to a fortnight later than usual and this delay in the growing cycle persisted right through to harvest. Spring frost was not an issue, and the flowering went well. Despite being a cool season, there were a couple of heatwaves in December and January. The harvesting of the white grapes and early ripening black grapes took place under fine conditions, but the arrival of wet weather in April made scheduling the harvest of the later ripening black grapes (e.g. Cabernet Sauvignon) more difficult. Producers in South Africa seem happy with the quality of what they have in the cellar. Quantity is not bad either, around 5% down on 2021 but still up on the five year average.



vs 2021

TOTAL CROP



COLD & WET

WINTER



South Africa





DROP DEAD
GORGEOUS

Malbec
& Chenin
Blanc

SOUTH AFRICA | NV

Add gradient/
lighting effects if
layout approved



MALBEC

W.O. SWARTLAND - SOUTH AFRICA



CHENIN BLANC

W.O. SWARTLAND - SOUTH AFRICA

Bellingham



'HOMESTEAD',
SAUVIGNON BLANC

Goes Great With: Grilled fish, chicken,
Greek and Mexican dishes

A dry white wine with gooseberry and
tropical fruit flavours.

Available individually

1		££	75cl	56739
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Bellingham



'HOMESTEAD', PINOTAGE

Goes Great With: Lamb, venison, BBQ
ribs, oxtail casserole

A wine with an intense bramble berry
aroma, complemented by a full, soft,
round palate.

Available individually

C		££	75cl	56731
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Brampton



UNOAKED CHARDONNAY

Goes Great With: Grilled fish, creamy
mushroom risotto, chicken casserole

This is a dry white wine with all the ripe
fruit of a top Chardonnay but without
the oak flavours.

Available in cases of 6

2		££	75cl	58200
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Clockwork Raven



SAUVIGNON BLANC

An off dry white wine that is clean
as a whistle with vibrant acidity and
reasonably intense aroma.

Available in cases of 6

3		£	75cl	17534
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Clockwork Raven



MERLOT

Goes Great With: Burgers, hard cheese,
tomato-based dishes

Smooth and approachable with classic
dark plummy Merlot fruit.

Available in cases of 6

C		£	75cl	15726
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Cloud Island



CAPE SERIES,
SAUVIGNON BLANC

A familiar label and a familiar style of
Sauvignon; tons of citrus and tropical
fruits, with a little less intense acidity
than it's Kiwi sibling.

Available individually

1		££	75cl	27174
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Drop Dead Gorgeous



CHENIN BLANC

A dry, mid bodied and vibrantly
acid white wine with apple and
quince aromas.

Available individually

1		£	75cl	19266
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Drop Dead Gorgeous



MALBEC

A mid bodied red with jammy dark
plummy fruit and ripe tannins.

Available individually

C		£	75cl	19265
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Fish Hoek



CHENIN BLANC

Goes Great With: Chicken, salads, fish

Bursts with freshness and tropical,
guava flavours. A vibrant wine with
a clean zesty finish.

Available individually

2		£	75cl	27977
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Fish Hoek



MERLOT

Goes Great With: Venison, risotto,
mushrooms

Fruit-led Merlot with ripe, red-berry
and plum aromas; the palate shows
ripe blackberry and plum fruit with
a soft finish.

Available individually

B		££	187ml	27978
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Franschhoek Cellar



LA COTTE MILL,
CHENIN BLANC

Goes Great With: Sushi, roast chicken,
creamy pasta, fishermen's pie

Fresh pineapple, fleshy peach,
nectarine and honeysuckle aromas
supported by a palate of bright citrus
and tropical fruit.

Available individually

2		£	75cl	27981
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Franschhoek Cellar



OUR TOWN HALL, UNWOODED
CHARDONNAY

Goes Great With: Chicken, fish, creamy
pasta sauces, grilled calamari, roast pork

A lack of oak barreling keeps the
attractive pineapple, lemon & lime
fruit purity with an intensity on both
the nose and palate.

Available individually

2		£	75cl	27980
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Franschhoek Cellar



STATUE DE FEMME,
SAUVIGNON BLANC

Goes Great With: BBQ Prawns, teriyaki
salmon, creamy mussels, chicken wraps

Tropical aromas and a hint of green
peppers open up to gooseberry,
grapefruit and pineapple fruit, all
balanced by a lively but gentle acidity.

Available individually

2		£	75cl	27983
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Franschhoek Cellar



BAKER STATION, SHIRAZ

Goes Great With: Spicy sausages,
smoked meats, roast venison, duck,
mature cheddars, blue cheeses

Deep ruby with mulberry, plum,
white pepper and modest oak spice
supported by a well-structured and
balanced juicy finish.

Available individually

D		£	75cl	27979
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Franschhoek Cellar



STONE BRIDGE,
PINOTAGE

Goes Great With: Roast lamb, gammon
steaks, spicy sausages

A smooth and juicy wine, with ripe
mulberries, and hints of tobacco and
spice from the gentle use of oak.

Available individually

C		£	75cl	28247
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Franschhoek Cellar



THE CHURCHYARD,
CABERNET SAUVIGNON

Goes Great With: Meaty stews,
casseroles, tagines, roast beef, steak,
mature cheeses

Blackcurrants and violets on the nose,
followed by concentrated dark berry
flavours with overtones of tobacco
and spice.

Available individually

D		£	75cl	28001
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Franschhoek Cellar



THE OLD MUSEUM,
MERLOT

Goes Great With: Spicy sausages,
roast lamb, spaghetti bolognese,
pizza, cottage pie

Attractive plum and black cherry
aromas tinged with herbal tea,
liquorice and gentle oak spice. Soft
and juicy with summer berry flavours.

Available individually

C		£	75cl	27982
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Franschhoek Cellar



CLUB HOUSE, ROSÉ

Goes Great With: Smoked salmon,
sushi, prawns, BBQ chicken, cold meats

A classic Provençal style, with just a hint
of sweetness and a fresh acidity. Sweet
red berries and cherries with a hint of
spice linger.

Available individually

2		£	75cl	28039
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Millstream



CHENIN BLANC

Goes Great With: Spicy Asian dishes, ricotta, pasta, roast pork with apple sauce

Light and fresh with an attractive quince and pear character.

Available in cases of 6

2		£	75cl	56951
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Millstream



SAUVIGNON BLANC

Goes Great With: Aperitif, fresh oysters, grilled prawns, calamari, chicken salad

A light-bodied dry white wine with attractive ripe fruit flavours and a lively acidity.

Available in cases of 6

1		£	75cl	57801
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Millstream



CINSAUT, RUBY CABERNET

Goes Great With: Pasta, pizza, roast duck with an orange sauce

Medium-bodied with ripe berry and spice flavours.

Available in cases of 6

		£	75cl	56950
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Millstream



PINOTAGE

Goes Great With: Cured meats, duck with cherries and rich meaty pasta dishes

This Pinotage has the characteristic jammy and smoky flavours of the Cape's signature black grape variety..

Available in cases of 6

		£	75cl	56998
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Millstream



ROSÉ

Goes Great With: Chicken Ceasar salad, grilled fish, prawn cocktail

A fruity and friendly medium-dry pink glugger.

Available in cases of 6

5		£	75cl	57208
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Most Wanted



MALBEC

Goes Great With: Steak, Bolognese, Mexican Dishes

Medium-bodied, smooth and fruity. Blackberries, blueberries and a hint of oak on the palate.

Available in cases of 6 (75cl) or 12 (187ml)

		££	75cl	57008
			187ml	31853
			PET 75cl	31856

Most Wanted



SAUVIGNON ROSÉ

Citrus notes are offset with a hint of red berry creeping in.

Available in cases of 12

3		?	75cl	31852
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Revenant



CHENIN BLANC

Goes Great With: Seafood, risotto, chicken, spicy foods

Fine mineral and apple notes with honey, greengage and lemon.

Available individually

2		£	75cl	32061
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Revenant



ROSÉ

Goes Great With: Mediterranean dishes, garlic prawns

Off-dry and lightly spicy with clean summer fruit flavours.

Available individually

3		£	75cl	32063
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Revenant



SYRAH

Goes Great With: Spicy dishes, red meats, Mediterranean cuisine

Elegant syrah with spicy black fruits and a smooth finish.

Available individually

		£	75cl	32064
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Revenant



SAUVIGNON BLANC

Goes Great With: Mediterranean dishes, calamari, Asian cuisine

Zesty citrus, mineral and ripe fruit characters.

Available individually

1		£	75cl	32062
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Stellar Organics



RUNNING DUCK, CHENIN BLANC, SAUVIGNON BLANC

Goes Great With: Fish, seafood, salads

Refreshing white wine, combining the grassiness of Sauvignon with ripe guava fruit of Chenin Blanco

Available in cases of 6

1		£	75cl	59522
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Stellar Organics



RUNNING DUCK, MERLOT

Goes Great With: Shepherd's pie, pizza with garlic, stuffed mushrooms, chocolate souffle

Bright yet earthy aromas of blackcurrant leaf and black pepper with subtle plum and black cherry flavours

Available in cases of 6

		££	75cl	28044
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Stellar Organics



RUNNING DUCK, PINOTAGE

Goes Great With: Hard and soft cheeses, game dishes

This red is mid-full bodied with decent damson and bramble fruit.

Available in cases of 6

		£	75cl	24545
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Stellar Organics



RUNNING DUCK, SHIRAZ

Goes Great With: Beef, lamb, hard cheese

Medium-bodied red, soft and spicy with plenty of berry fruit and a hint of white pepper on the finish.

Available in cases of 6

		£	75cl	59523
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Stellar Organics



RUNNING DUCK, SHIRAZ ROSÉ

Goes Great With: Salmon, seafood, poultry, appetisers

Mid-pink rosé, with plenty of ripe strawberry fruit flavours and a dry finish.

Available in cases of 6

1		£	75cl	59524
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Visitors Series



SAUVIGNON BLANC

Goes Great With: Seafood, chicken

A familiar label and a familiar style of Sauvignon; tons of citrus and tropical fruits, with a little less intense acidity than it's Kiwi sibling.

Available individually

1		££	75cl	27113
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Champagne & Sparkling Wine

As still wines continue to put in the work to recruit new drinkers, sparkling wines remain a go-to treat for many in the on-trade.

For as much as Prosecco sales have been booming over the last few years – and that may well be an understatement – the star of the show lately has been Champagne. Over the last 12 months Champagne sales grew to 24,000 hectolitres (up 80% year-on-year), which is equivalent to 3.2 million bottles sold across the on-trade, and the strongest growth in all wine categories. That's not to say that other sparklers have been performing poorly; 14 million bottles over a year are nothing to sniff at. 2020 saw a change in Italian production laws, meaning that we can now finally welcome Prosecco rosés to our lists. Consumers continue to explore English fizz along with Cava and Crémant, so it's time to review that range and keep those corks a-poppin'.





ZIMOR
Prosecco

ITALY | NV



Prosecco

Morajo



PROSECCO
Youthful notes of apples and pear drops, light-ish bodied and clean as a whistle.
Available individually

1		££	75cl	26801
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Jack Rabbit



PROSECCO
Goes Great With: Aperitif, prosciutto, mushrooms
Fruity aromas of peach and apricot, fresh stone fruit on the palate with a clean, zingy, slightly sweet finish.
Available in cases of 6 (75cl) or 12 (200ml)

3		££	75cl	18370
			200ml	17664

La Casada



PROSECCO BRUT
Goes Great With: Aperitif, appetizers, risotto, white meat, fish, soft cheeses
Plenty of pear and apple aromas. Light and fresh palate with just the right amount of balancing acidity.
Available individually

2		££	75cl	24579
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Lyric



PROSECCO EXTRA DRY
A good mousse is followed by green fruit on the nose and an off-dry but citrusy palate.
Available individually

3		£	75cl	20977
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Ponte



PROSECCO EXTRA DRY
Goes Great With: Aperitif or cocktail, margherita pizza
Clean, dry and crisp, with a creamy finish.
Available individually or in cases of 24 (200ml)

1		££	75cl	57089
			200ml	27491
			1.5L	12660

Ponte



PROSECCO ROSÉ BRUT
Goes Great With: Sushi, sashimi, shellfish
Floral and red fruit, creamy finish; this is a light and off-dry sparkling rosé.
Available individually

2		££	75cl	25650
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Terra del Doge



PROSECCO
Goes Great With: Light meals, canapes, aperitif
Immediate fruity notes, particularly apple, complemented by hints of citrus.
Available individually

1		£	75cl	26819
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Vignana



PROSECCO EXTRA DRY
Light-bodied with refreshing acidity and plenty of mouth filling mousse. Fresh and crisp with hints of ripe pear.
Available individually or in cases of 24 (200ml)

1		£	75cl	20938
			200ml	27489

Vignana



PROSECCO ROSÉ
Zippy citrus and ripe raspberry notes show through in the clean, fresh fizz.
Available individually

2		£	75cl	26803
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Zimor



PROSECCO
Intensely sparkling with light, fresh, apple aromas. Not too dry on the palate.
Available individually or in cases of 24 (200ml)

3		££	75cl	23977
			200ml	27490

Zimor



SPUMANTE ROSÉ EXTRA DRY
Pale rose pink in colour. Delicate on the nose with a hint of red fruit. Medium-dry and juicy on the palate.
Available individually

4		££	75cl	23978
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Cava

Segura Viudas



CAVA ROSADA BRUT NV
Goes Great With: Aperitifs, tuna, seafood, salmon
Pale pink Cava showing intensity of red berries and exotic fruits. Fresh and delicate on the palate
Available individually

1		££	75cl	57826
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Segura Viudas



CAVA BRUT NV
Goes Great With: Fish, ceviche, avocado, tempura, sauerkraut, braised meats, sushi
A fresh, clean, light-bodied sparkling white wine.
Available individually

2		££	75cl	57831
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Federico Paternina



ANDA AZUL, CAVA BRUT
Goes Great With: Fish, seafood, poultry, appetizers Meat, Dessert
Clean and aged aroma with floral hints. Balanced and long-lasting taste. Good presence on the palate and clean after-taste.
Available individually

2		££	75cl	29963
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Federico Paternina



BANDA AZUL CAVA ROSÉ
Goes Great With: Seafood, starters, fish, pasta, white meat
Pink salmon in colour, with clean, fruity aromas. In the mouth fresh red fruits, with touches of butter and bread.
Available individually

1		££	75cl	29964
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Sparkling

Alta Vista

VIVE, SPARKLING MALBEC ROSÉ

Goes Great With: Aperitif, fish, sushi, ceviche
Citrus profiled and full-bodied, result of the perfect combination between sweetness and low tannin.
Available individually

3		££	75cl	30490
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Balfour Hush Heath Estate

LESLIE'S RESERVE NV

Goes Great With: Scallops
Fresh and clean with hints of brioche and red apple on the nose and refreshingly crisp flavours of lime and redcurrant.
Available individually

2		£££	75cl	23068
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Aimery

CRÉMANT DE LIMOUX BRUT NV

Goes Great With: Aperitif
A fruity and fresh sparkling wine that has an excellent mousse and off-dry palate.
Available individually

2		££	75cl	57225
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Aimery

CRÉMANT DE LIMOUX ROSÉ BRUT NV

Goes Great With: Aperitif
This powerfully sparkling rosé wine has quite a complex aroma and an appealing dryish taste.
Available individually

2		££	75cl	57413
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Baron d'Arignac

BRUT NV

Goes Great With: Aperitif
Light on the nose with just a hint of apples. The taste is fresh and dry with good acidity.
Available individually

1		£	75cl	57731
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Baron d'Arignac

DEMI-SEC NV

Goes Great With: Aperitif
Simple and light on the nose, with the marked sweetness coming through on the palate.
Available individually

3		£	75cl	57730
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Baron d'Arignac

SPARKLING ROSÉ NV

Goes Great With: Aperitif
Peachy pink sparkler that is light-bodied, dry and crisply fresh in the mouth.
Available individually

2		£	75cl	15841
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Princess Butterfly

ROSÉ MOSCATO

Goes Great With: Aperitif, seafood, Thai cuisine, Asian cuisine
Rosé petal and pink grapefruit dominate the bouquet of this sweeter style fizz, with fruit flavours of strawberry, nectarine and lime.
Available individually

6		££	75cl	28913
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La Casada

GRAN CUVÉE

Goes Great With: Aperitif, appetizers, soft cheeses
Clean and fresh with youthful green and yellow fruit character.
Available individually

4		££	75cl	23155
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La Casada

SPUMANTE EXTRA DRY

Goes Great With: Aperitifs, appetizers, soft cheeses
Clean and fresh with youthful green and yellow fruit character.
Available individually

4		££	75cl	23155
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Louis Perrier

BRUT NV

Light and fresh with notes of citrus, stone and tropical fruits.
Available individually

1		£	75cl	27916
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Ponte

SPARKLING PINOT GRIGIO BRUT NV

Goes Great With: Grilled fish, soups, seafood risotto
A vibrantly sparkling wine that is dry, crisply acid, light bodied and delicately fruity.
Available individually

1		£	75cl	21443
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Ponte

RABOSO FRIZZANTE

Goes Great With: Pizza, pasta
An extremely fruity sparkling red wine that is soft and juicy in the mouth.
Available in cases of 6

8		£	75cl	24216
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Champagne

Bollinger

ROSÉ NV

Rich and weighty with notes of wild strawberry.
Available individually

2		£££	75cl	28448
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Bollinger

SPECIAL CUVÉE NV

Goes Great As: Aperitifs
Stylish and concentrated with quite a weight of Pinot fruit on the palate.
Available individually

1		££	75cl	56583
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Castelneau

BRUT RÉSERVE

Rich in style with notes of brioche, toast and dried fruits.
Available individually

2		£££	75cl	29949
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Castelneau

CASTELNAU ROSÉ

Delicate style with fresh strawberry and plum with hints of candied fruits.
Available individually

2		£££	75cl	29950
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H. Lanvin & Fils

BRUT NV

Goes Great With: Aperitif, lobster
Golden in colour with fine bubbles, this elegant Champagne is fresh on the nose with a rounded toasty palate.
Available individually

1		££	75cl	57424
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H. Lanvin & Fils

ROSÉ BRUT NV

Goes Great With: Aperitif, lobster
Beautiful pale salmon pink in colour, fresh and elegant with red wine fruit character on the palate.
Available individually

1		££	75cl	57430
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Möet & Chandon

BRUT IMPÉRIAL NV

This Champagne has a slight apple, yeasty nose and long, rich flavours of biscuity, toasty fruit.
Available individually

1		££	75cl	56584
			375ml	16505
			1.5L	16506

Möet & Chandon

ROSÉ

Lively, clean and expressive with aromas of ripe red fruits and wild strawberries.
Available individually

1		££	75cl	16509
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Möet & Chandon



DOM PÉRIGNON, BRUT VINTAGE

Rich, dry and full flavoured. Consistently one of the world's finest Champagnes.

Available individually

1		££££	75cl	56750
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Krug



GRANDE CUVÉE

Goes Great With: Aperitif

Complex and mature with touches of hazelnut and toast.

Available individually

1		££££	75cl	56608
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Lanson



PÈRE & FILS, NV

Goes Great With: Aperitif, fish

Distinctively crisp and zesty, the palate shows elegant fruit and the finish plenty of freshness.

Available individually

1		£££	75cl	16357
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Laurent Perrier



LA CUVÉE NV

Goes Great With: Fish, lamb, red fruit puddings, Asian cuisine

A lighter, fresh and elegant style of Champagne. Subtle citrus, toast and spice are perfectly balanced in a structured fizz.

Available individually

1		££	75cl	12307
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Lanson



BLACK LABEL, BRUT NV

Goes Great With: Aperitif

Subtle toast and honey notes on the nose. Light and fresh on the palate with a well-rounded feel.

Available individually

1		££	75cl	57599
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Lanson



WHITE LABEL, SEC NV

Goes Great With: Dessert, chocolate, strawberries

Flavours of white fruit develop into a soft, mineral finish with plenty of freshness.

Available individually

1		££	75cl	20056
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Laurent Perrier



GRAND SIÈCLE 75CL

Goes Great With: Seafood, fish

The nose has notes of fresh brioche, citrus fruits and hints of honey, with a round and silky generous mouthfeel.

Available individually

1		££££	75cl	29970
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Lanson



BLACK LABEL, ROSÉ BRUT NV

Goes Great With: Red fruits, lamb, aperitif

Salmon tones with small, brilliant bubbles. Aromas of roses and delicate red wine berry notes on the nose.

Available individually

1		££	75cl	57600
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Laure d'Echernes



BRUT NV

Goes Great With: Aperitif, seafood, fruit based desserts

Pale yellow with floral notes with a touch of pastry on the nose. Very round, with good balance on the palate.

Available individually

1		££	75cl	24563
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Laurent Perrier



CUVÉE ROSÉ BRUT NV

Goes Great With: Fine fish dishes, delicate seafood, white meats, poultry

Elegant and fresh with red fruit character and rounded finish.

Available individually

1		£££	75cl	58261
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Louis Perrier



BRUT NV

Light and fresh with notes of citrus, stone and tropical fruits.

Available individually

1		£	75cl	27916
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Louis Roederer



CRISTAL

Goes Great With: Seafood, Fish, Chicken

Intensely aromatic with notes of honey, nuts, stone fruit and citrus.

Available individually

1		££££	75cl	28484
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Taittinger



BRUT RÉSERVE NV

Toasty and biscuity on the nose with a good weight of fruit in the mouth.

Available individually

1		££	75cl	57656
			1.5L	57657

Taittinger



NOCTURNE, SEC NV

A smooth and rounded Champagne that also has classic toast and butter aromas.

Available individually

3		£££	75cl	57642
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Taittinger



PRESTIGE, ROSÉ BRUT NV

Palish pink in colour with a powerful mousse. Good fruit on the palate.

Available individually

1		££	75cl	57654
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Taittinger



VINTAGE, BRUT

An intense and robust Champagne, with bold red fruit and yeast aromas.

Available individually

1		£££	75cl	57655
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Taittinger



COMTES DE CHAMPAGNE, BLANC DE BLANCS, BRUT

Supreme finesse and elegance define this light but complex "Prestige Cuvée".

Available individually

1		££££	75cl	57653
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Veuve Clicquot



BRUT NV YELLOW LABEL

A full, dry, rounded Champagne of consistently high quality.

Available individually

1		££	75cl	56586
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Veuve Clicquot



ROSÉ

Aromas of fresh red fruits lead to biscuity notes of dried fruits and Viennese pastries.

Available individually

1		££	75cl	59257
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CASTELNAU
Brut Réserve
CHAMPAGNE NV

Ponte Sparklers



The partnership between Crown Cellars and Ponte goes back years, and with good reason.

The winemakers at Ponte offer not just value and support, but award-winning wines, with the Prosecco scooping the Gold Award at The Drinks Business Prosecco Master 2019.

Even in a market flooded with fizz, Ponte Prosecco continues to stand out as a cut above.

WHAT WE THINK

Ponte Prosecco Extra Dry consistently wins top awards in the Prosecco Masters and it's not hard to see why. Fresh, dry and clean with notes of pears, citrus and elderflower; Ponte is distinctively a cut above a very crowded category.

Ponte



PROSECCO EXTRA DRY ^{Ve}

Goes Great With: Aperitif or cocktail, margherita pizza

Clean, dry and crisp, with a creamy finish.

Available individually or in cases of 24 (200ml)

1	🌿	££	75cl	57089
			200ml	27491
			1.5L	12660

Ponte



PROSECCO ROSÉ BRUT ^{Ve}

Goes Great With: Sushi, sashimi, shellfish

Floral and red fruit, creamy finish; this is a light and off-dry sparkling rosé.

Available individually

2	🌿	££	200ml	27482
			75cl	25650

Ponte



SPARKLING PINOT GRIGIO BRUT NV ^{Ve V}

Goes Great With: Grilled fish, soups, seafood risotto

A vibrantly sparkling wine that is dry, crisply acid, light bodied and delicately fruity.

Available individually

1	🌿	££	75cl	21443

Ponte



RABOSO FRIZZANTE ^{Ve V}

Goes Great With: Pizza, pasta

An extremely fruity sparkling red wine that is soft and juicy in the mouth.

Available in cases of 6

B	🍇	££	75cl	24216



It's fair to say that fortified wines have been having a bit of a moment. On top of the more traditional roles these drinks can play on a list, there's more that we can do to get the most from this broad mix of flavours. As consumers become increasingly aware of the amount of alcohol that they are consuming and what that means for their health, they are increasingly looking for something new to try while keeping roughly within serve styles and flavour profiles that they enjoy. Be it fortified, aromatised, oxidised or whatever you want to do with it, wine gets pretty fun when you stop thinking of it as wine. Vermouth in a spritz serve with slices of fresh orange, fino sherry with a good tonic and a sprig of fresh rosemary, or even a ginger wine with a premium lemonade and fresh raspberries... all of these serves offer consumers a lower ABV treat that isn't short on flavour, as well as a potential boost to your GP.

These serves aside, the incremental sales opportunity of a glass of Pedro Ximenez with that sticky toffee pudding, or a nice little glass of vintage port with that cheese plate soon add up to make these drinks pull their weight on your list. Our range includes these classics, along with an indulgent Sauternes and a gloriously rich Madeira, as well as a late harvest Chilean Sauvignon Blanco



Lafleur Mallet



SAUTERNES

Goes Great With: Blue cheese, dessert, foie gras

A textbook example of elegant Sauternes, the sweetness perfectly balanced by the acidity.

Available individually

7		££	375ml	57844
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Errazuriz



LATE HARVEST SAUVIGNON BLANC

Goes Great With: Apple pie, fruit based desserts

A sweet dessert wine with pronounced floral and citrus aromas.

Available individually

8		££	375ml	57870
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Port



GRAHAM'S PORT

Goes Great With: Creme brulee, apple tart, pate

Graham's 10 Year Old has complex aromas of honey and figs, with rich mature fruit flavours, mellowed with a luscious and long finish.

Available individually

7		£££	75cl	28715
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Fortified & Dessert

Vermouth

Noilly Prat



DRY WHITE VERMOUTH

A peppery, dry palate. Noilly Prat is very herbal, with pine resin and cedar, a little thyme.

Available individually

DRY		£	75cl	29091
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Belsazar



DRY WHITE VERMOUTH

Goes Great With: A quality gin in a Martini

A classically-styled dry vermouth from Germany, made with wines, fruit brandies and a selection of herbs, including wormwood.

Available individually

DRY		££	75cl	20884
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Belsazar



ROSÉ VERMOUTH

Goes Great With: London Essence Tonic Bittersweet and summery, with a blend of pink grapefruit, Seville orange and orange blossom with a raspberry and redcurrant finish.

Available individually

SWEET		££	75cl	20876
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Cinzano



BIANCO VERMOUTH

Herbaceous, zesty citrus and deeper rootier notes with clove and honeysuckle blossom, finishing with gently bitter citrus.

Available individually

MED		£	75cl	13718
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Cocchi



VERMOUTH DI TORINO

Goes Great With: Equal parts Tanqueray and Campari, stirred, served with an orange zest as a Negroni

This is a rich and full-flavoured apéritif, and a cocktail ingredient that makes its presence known. Brilliant in classic cocktails.

Available individually

SWEET		££	75cl	19712
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Martini



BIANCO VERMOUTH

Quite rich, flavours of apples baked with ginger and cinnamon, herbal bitterness, a touch of honey, vanilla, and zesty lemon.

Available individually

MED		£	75cl	57370
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Martini



EXTRA DRY VERMOUTH

A delicately perfumed nose with raspberry, peachy melon, apple, lemon and subtle honey. Apple, orris and a touch of wood on the palate.

Available individually

DRY		££	75cl	57372
			1.5L	56578

Martini



ROSSO VERMOUTH

A strong scent of bitterness on the nose, a mix of oranges and caramel. Sweeter on the palate, with a soft texture producing a dry, herbal finish.

Available individually

SWEET		£	75cl	57371
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Aperitivo



MARTINI FIERO

A slightly syrupy, bitter-sweet palate with pink grapefruit and orange zest, slight acidic wine notes and a hint of spice.

Available individually

BITTER SWEET		£	75cl	21876
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Americano



COCCHI AMERICANO ROSA

Light, sophisticated and brimming with flavour. Cocchi Rosa is leading the way in the new style of aperitivo drinks

Available individually

ROSÉ		££	75cl	19715
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Madeira



BLANDY'S, DUKE OF CLARENCE, RICH MADEIRA

Goes Great With: Rich caramel desserts, aperitif

Rich, full-bodied and soft textured.

Available individually

SWEET		££	75cl	56697
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Port

Cockburn's



RUBY PORT
Goes Great With: Salty cheeses
 Well-balanced, with soft fruity flavours leading to a long elegant finish.
Available individually

RUBY		££	75cl	59200
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Cockburn's



SPECIAL RESERVE PORT
Goes Great With: Blue cheeses, dark chocolate
 Sweet, well-rounded with luscious red berry flavours leading to a distinctive dry finish, balanced with fine wood-aged flavours.
Available individually

RESERVE		£££	75cl	58735
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Dow's



RUBY PORT
Goes Great With: Cheeses, rich chocolate desserts
 Full-bodied, with appealing red fruit driven aromas. Fresh and youthful with raspberry and cherry flavours and a long, intense finish.
Available individually

RUBY		££	75cl	28439
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Skeffington



RUBY PORT
Goes Great With: Notes of brown sugar, raisin, prune and dried cherry, with some suggestion of black pepper on the finish.
Available individually

RUBY		££	75cl	61010
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Warres Warrior



FINEST RESERVE PORT
Goes Great With: Blue cheese, strong flavoured hard cheese, rich chocolate desserts and sticky date pudding
 Rich aromas of red plums and cherries with layers of dried fruits and fine tannins.
Available individually

RESERVE		£££	75cl	27778
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Taylor's Reserve



LATE BOTTLED VINTAGE (LBV) PORT
Goes Great With: Salty cheeses
 Delightful flavours with deep prune-like fruit and a sweet powerful fleshy taste.
Available individually

LBV		££	75cl	56657
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Fonseca Guimaraen's



VINTAGE PORT
Goes Great With: A fancy cheese plate. The kind that has figs on it
 A mature vintage Port that still has wonderful fruit character hiding under rich chocolate, pepper and caramel.
Available individually

VINTAGE		£££	75cl	56964
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Sherry

Croft Original



PALE CREAM SHERRY
 Clean crisp taste and an aromatic sweet finish.
Available individually

CREAM SWEET		££	75cl	56656
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Gonzalez Byass, Tio Pepe



FINO SHERRY
Goes Great With: Sunshine and seafood
 A crisp, fresh and uncompromisingly dry Fino.
Available individually

FINO DRY		££	75cl	56655
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Harvey's



BRISTOL CREAM SHERRY
 Deep gold, full-bodied and sweet with rich aromas of spice and dried fruits.
Available individually

CREAM SWEET		££	75cl	16028
			1L	16036

Williams & Humbert 'Alegría'



MANZANILLA DI SANLÚCAR SHERRY
Goes Great With: Smoked almonds, seafood
 Bone dry and light-bodied with a pronounced aroma of yeast and green olives.
Available individually

MANZ DRY		££	375ml	13563
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Williams & Humbert 'Collection'



12-YEAR-OLD OLOROSO SHERRY
Goes Great With: Blue cheese, aged parmesan, Iberico ham
 A mature and mellow Sherry that is soft and rounded on the palate and not too dry.
Available individually

DRY		££	375ml	19623
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Williams & Humbert



12-YEAR-OLD PEDRO XIMINEZ SHERRY
Goes Great With: Ice cream
 Inky black with intense raisin, dried fig and fruitcake aromas and flavours.
Available individually

SWEET		££	75cl	19536
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Offering your customers a great choice of wines by the glass doesn't need to be complicated or expensive.

Single-serve and draught formats offer a convenient way to deliver a perfectly served glass of wine every time. If your rate of sale is relatively low the small-format bottles allow you to experiment across a wide range of wines to find the right brand and varietals for your customers.

We have a wide range of varietals from a broad mix of countries, including plenty of choice when it comes to fizz – such as alcohol-free Spanish sparkler Freixenet 0.0%. We know that glass is not always the best solution when it comes to individual wine serves, so we've added a somewhat familiar, consumer-loved brand to the range in a canned format: Most Wanted offers a choice of popular white, red and rose varietals as well as a couple of options for fizz, all in cans. Perfect for music venues and event spaces where you need to serve it fast and safe.

For a higher rate of sale, particularly on house wines, draught formats are a great solution. The sleek, contemporary fonts offer improved visibility of your most popular wines on front of bar, saving valuable fridge space. Easy to maintain and quick to dispense at point of purchase, this format offers your customers guaranteed freshness, perfect temperature and quick service every time they order.



Simple Serves

Aimery



CABERNET ROSÉ **Ve V**

Goes Great With: Salads, salmon, white meats

This rosé wine has pleasant strawberry flavours and a crisp dry finish.

Available in cases of 24

2		££	187ml	27471
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CHARDONNAY **Ve V**

Goes Great With: Cheesy dishes, game birds, seafood, white meats

This white wine has fragrant, lively fruit on the nose and a good balance of weight and acidity.

Available in cases of 24

2		££	187ml	27466
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MERLOT **Ve V**

Goes Great With: Beef, casserole, game, lamb

The soft, fruity character of the Merlot grape makes this wine agreeably easy to drink.

Available in cases of 24

C		££	187ml	27483
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SAUVIGNON BLANC **Ve V**

Goes Great With: Fish, goats cheese, seafood

A grassy dry white wine with good acidity and a crisp finish.

Available in cases of 24

1		££	187ml	27467
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Bad Eye Deer



SAUVIGNON BLANC

Goes Great With: Chicken, Chinese cuisine, seafood

Crisp and refreshing with tangy citrus fruits and floral notes.

Available in cases of 24

1		££	187ml	27463
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SHIRAZ CABERNET

Goes Great With: Barbeque meat, pasta, pizza

Gutsy red wine with juicy red berry fruit and plenty of spice.

Available in cases of 24

C		££	187ml	27462
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ZINFANDEL ROSÉ

Goes Great With: Aperitifs, cold meats, pork and ham

Light and sweet with loads of juicy strawberry fruits and a refreshing finish.

Available in cases of 24

6		££	187ml	27462
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Beefsteak Club



MALBEC **Ve V**

Goes Great With: Beef, hard cheeses, mushroom dishes, venison

Deep purple in colour with ripe black fruits on the nose. Rich and layered mouthfeel with soft tannins and a long, smooth finish.

Available in cases of 12

C		££	187ml	27436
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Blossom Hill



RED **Ve V**

Goes Great With: Beef, lamb, veal, poultry

This soft, mellow red is bursting with berry flavours, delivering a smooth, fruity finish.

Available in cases of 12

B		££	187ml	27432
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WHITE ZINFANDEL

Goes Great With: Barbeque meat, pasta, pizza

Creamy pasta dishes, spicy foods, fish, pork, bacon.

Available in cases of 12

6		££	187ml	27433
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WHITE **Ve V**

Goes Great With: Fish, vegetarian, poultry

This crisp, fruity white is bursting with luscious melon flavours, delivering an elegant, fruity finish.

Available in cases of 12

3		££	187ml	27429
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Invenio



AUSTRALIAN COLOMBARD CHARDONNAY

Goes Great With: Creamy sauces, fish, salads, white meats

Medium-bodied with citrus and ripe pineapple notes.

Available in cases of 24

2		££	187ml	27473
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AUSTRALIAN SHIRAZ

Goes Great With: Barbeque, pasta, pizza

Perfumed raspberry fruit and a hint of white pepper.

Available in cases of 24

B		££	187ml	27474
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FRENCH MERLOT

Goes Great With: Barbeque, pasta, pizza

Deep ruby colour, with perfumed red fruit character.

Available in cases of 24

C		££	187ml	27480
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FRENCH SAUVIGNON BLANC

Goes Great With: Chaumes, fish, goats cheese, seafood

Crisp and fresh with grassy, floral notes.

Available in cases of 24

1		££	187ml	27479
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PINOT GRIGIO

Goes Great With: Mozzarella, ricotta, risotto

A clean fresh white wine with pear and apple flavours.

Available in cases of 24

1		££	187ml	27464
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ZINFANDEL ROSÉ

Light fruity rosé bursting with strawberry fruits. Medium-sweet but well balanced.

Available in cases of 24

6		££	187ml	27475
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Jack Rabbit



CHARDONNAY

Goes Great With: Fish, chicken, rice

A broad, soft Chardonnay that is off-dry on the palate.

Available in cases of 12

3		££	187ml / 10L BIB	27450
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MERLOT

Goes Great With: Stews, lasagne

This relatively light-bodied wine has red cherry aromas.

Available in cases of 12

B		££	187ml / 10L BIB	27444
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PINOT GRIGIO

Goes Great With: Seafood, light pasta

A vibrant fruity white wine.

Available in cases of 12

1		££	187ml	27449
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SAUVIGNON BLANC

Goes Great With: Seafood, light pasta

Fresh and crisp with deliciously fruity flavours of lime and peach.

Available in cases of 12

1		££	187ml / 10L BIB	27452
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SHIRAZ

Goes Great With: Barbeque meat, pasta, pizza

Soft and juicy on the palate with flavours of blackberries and raspberries.

Available in cases of 12

C		££	187ml	27453
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WHITE ZINFANDEL

Goes Great With: Creamy pasta, fruit dishes

A light, fresh rosé, medium-sweet with delicate strawberry fruit character.

Available in cases of 12

6		££	187ml / 10L BIB	27443
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Stowell's



MERLOT

Goes Great With: Barbeque meat, pasta, pizza

Cherry red colour, aromas of redcurrants and cherries, soft supple fruit and tannins on the palate.

Available in cases of 12

B		££	187ml / 10L BIB	27439
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PINOT GRIGIO

Goes Great With: Fish, salads, seafood

Clean, fresh and gently aromatic, with hints of both apple and citrus.

Available in cases of 12

1		££	187ml / 10L BIB	27455
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SAUVIGNON BLANC

Goes Great With: Fish, salads, seafood

A crisp dry white wine with tropical fruit aromas and a taste of pear, gooseberry and lime.

Available in cases of 12

1		££	187ml / 3L BIB	27440
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SHIRAZ

Goes Great With: Barbeque, pasta, pizza

Rich, warm and soft with medium to full-bodied structure.

Available in cases of 12

C		££	187ml / 10L BIB	27454
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WHITE ZINFANDEL

Goes Great With: Creamy pasta, fruit dishes

A light-bodied, medium sweet rosé, full of summer fruit pudding flavours with a hint of white pepper to finish.

Available in cases of 12

6		££	187ml / 10L BIB	27451
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Vistamar

CHARDONNAY **Ve V**

Goes Great With: Fish, seafood
Dry with ripe tropical, peach, melon and pineapple characters.

Available in cases of 24

2		£	187ml	28388
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MERLOT **Ve V**

Goes Great With: Vegetable bakes, pizza, tomato-based pasta dishes
Aromas of blackberries and raspberries with good body.

Available in cases of 24

C		£	187ml	28387
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ROSÉ **Ve V**

Goes Great With: Aperitifs, Chinese cuisine, Thai cuisine

Red fruits, cherries and blackberries with a medium body.

Available in cases of 24

2		£	187ml	28386
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SAUVIGNON BLANC **Ve V**

Goes Great With: Aperitifs, fish, salads
Tropical fruits and a floral hint with zesty citrus acidity.

Available in cases of 24

1		£	187ml	28384
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Most Wanted

SAUVIGNON BLANC CANS **Ve V**

Crisp and zingy, with plenty of gooseberry and tropical fruit notes.

Available in cases of 12

2		££	187ml	31864
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FIZZ CANS **Ve V**

A light, crisp and fresh sparkling Pinot Grigio, with notes of peach, citrus and apple.

Available in cases of 12

2		££	200ml	31845
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MALBEC CANS **Ve V**

Medium-bodied, smooth and fruity. Blackberries, blueberries and a hint of oak on the palate.

Available in cases of 12

C		££	187ml	31853
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SAUVIGNON ROSE CANS **Ve V**

It's got all the juicy, tropical flavours you'd expect from a Sauvignon Blanc with a hint of fresh strawberry in the mix.

Available in cases of 12

3		££	187ml	31852
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Zimor



PINOT GRIGIO

A crisp refreshing dry white wine with delicate white fruit character.

Available in cases of 12

1		££	187ml	27465
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Ponte

GIO BIANCO PET CUPS **Ve V**

Goes Great With: Fish, white meats, light sauces

A clean, crisp and refreshing dry white wine.

Available in cases of 30

1		££	187ml	27472
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GIO ROSATO PET CUPS **Ve V**

Goes Great With: Seafood, white meats, cheese

A straightforward, off-dry, pink fruity quaffer.

Available in cases of 30

3		££	187ml	27493
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GIO ROSSO PET CUPS **Ve V**

Goes Great With: Red meat dishes, spicy cheeses

A soft and approachable red; fruity and light.

Available in cases of 30

B		££	187ml	27496
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MERLOT **Ve V**

Goes Great With: Lasagne

A bright red wine with violet reflections, fresh, fruity and agreeably soft.

Available in cases of 24

B		££	187ml	27470
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PINOT GRIGIO RAMATO **Ve V**

Goes Great With: Crab, salads

A fresh and youthful off-dry wine that has a lovely rose petal pink colour.

Available in cases of 24

3		££	187ml	27481
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MERLOT **Ve V**

Goes Great With: Antipasta, pasta, pork, white meats

Very light and neutral, revealing just a hint of green fruit.

Available in cases of 24

1		££	187ml	27469
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Sparkling Freixenet

ALCOHOL FREE OFF-DRY **Ve V**

Goes Great With: Ham, manchego cheese

Refreshing tropical notes and elegant citrus hints on the nose, with a lively fruity and well-balanced acidity.

Available in cases of 12

3		£££	200ml	27518
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Ponte

PROSECCO EXTRA DRY **Ve V**

Goes Great With: Aperitifs or cocktail, margherita pizza

Clean, dry and crisp, with a creamy finish.

Available in cases of 24

1		£££	200ml	27491
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Ponte

PROSECCO DOC ROSÉ MILLESIMATO **Ve V**

Goes Great With: Sushi, sashimi, shellfish

Floral and red fruit, creamy finish; this is a light and off-dry sparkling rosé.

Available in cases of 24

3		£££	200ml	32707
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Vignana



PROSECCO

Light-bodied with refreshing acidity and plenty of mouth filling mousse. Fresh and crisp with hints of ripe pear.

Available in cases of 24

1		£££	200ml	27489
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Zimor



PROSECCO

Intensely sparkling with light, fresh, apple aromas. Not too dry on the palate.

Available in cases of 24

3		£££	200ml	27490
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Jack Rabbit



PROSECCO

Goes Great With: Aperitifs, prosciutto, mushrooms

Fruity aromas of peach and apricot, fresh stone fruit on the palate with a clean, zingy, slightly sweet finish.

Available in cases of 12

3		£££	200ml	31584
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Stand out from the crowd

Despite what we've been told, it's hard not to judge a book by its cover. Traditional labels and overly self-serious wine lingo has come close to turning off a generation of potential wine drinkers. Great wine can sit behind any label. Choose something different. Choose fun.



Add realistic shadows if layout approved



A brilliant choice of contemporary label styles for your house wines.

BAD EYE DEER ZINFANDEL ROSÉ

Flavour notes: Light and sweet with loads of juicy strawberry fruits, with a refreshing finish

Serve with: Salads (especially if there's some fruit in there), vanilla cheesecake

BONE ORCHARD MALBEC

Flavour notes: TA mid-bodied red wine with soft tannins and a lovely youthful jammy dark berry aroma

Serve with: Grilled meats, burgers, steak

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WHAT WE THINK

“It has to be said that up until a decade ago, most of the packaging for Crown Cellars' exclusive wines was “safe”. If I suggested that it was designed by committee to avoid scaring maiden aunts you would get the pictuRed Of course there is no problem in appealing to maiden aunts, but thankfully the wine market has become much more diverse and vibrant in recent years. The big push to introduce some edginess to our exclusive labels came from Tracy McIntosh, who oversaw the creation of a slew of quirky labels to adorn a new generation of house wines. Amongst the first group were Dead Man's Dice and Clockwork Raven. Eventually the gothic theme gave way to some cute animal concepts: Bad Eye Deer and Brightside. Light-hearted comic strip treatments then appeared: Drop Dead Gorgeous and To Be Continued. Things had calmed down considerably by the time Ren was created a couple of years ago. The great news is that all of this work has left you, our customers, with a brilliant choice of label styles for your house wines.”

– JONATHAN PEDLEY

“Standout labels are worth considering. That label may be memorable for your guests, they may talk about it with their friends, or remember to ask for it next time they visit you (transcending all the usual wine complications around knowing grape varieties, regions, pronunciation). Guests very often want help navigating the potential minefield of wine options, steering them to

something they'll enjoy –creating engagement and encouraging trial via a quirky label is one way to do things. Your teams may also find the wine more memorable and find it easier to recall details to discuss with guests. And visual appeal may encourage younger consumers to give wine a trial, once they've finished documenting it on social media. Most importantly, the wine inside a Crown Cellars bottle will be great quality; we've gone out of our way to make sure your guests won't be disappointed, so that part is taken care of.”

– VICTORIA CHAPMAN

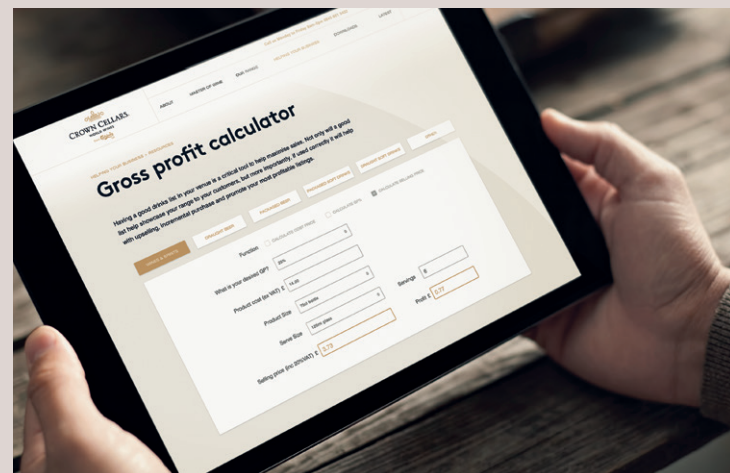
The wine category is steeped in history and tradition. This can be a wonderful thing; an extraordinarily rewarding chance to learn and exploRed To a sizeable chunk of potential drinkers, however, it comes off as a load of stuffy old nonsense designed to confuse and exclude. With cool cocktails, hard sodas and craft beers all kicking wine's ass in a generational drinking divide, it turns out that what is on the outside actually does matter.

Sure, we've worked with professional design teams to come up with some interesting labels that appeal to less (ahem) 'dusty' drinkers, but plumbing the disconcerting depths of our own team's filthy minds has really given us some cult classics. Bad Eye Deer, Drop Dead Gorgeous and To Be Continued... have all gained keenly loyal followings, and can help your drinkers feel like they are enjoying a modern category that takes itself just a little less seriously.

Training & Support

PROFIT CALCULATOR

Our easy-to-use gross profit (GP) calculator is a fantastic tool, providing you with a simple way to work out what price you need to charge to achieve your desired GP per product. The calculator can be utilised across all categories: wines, spirits, soft drinks and beers. crowncellarwines.co.uk/helping-yourbusiness/gross-profit-calculator



FOOD & WINE PAIRING

Recommending wines to partner dishes on your menus and specials boards gives you a double selling opportunity. It can also prompt and assist your staff to make informed recommendations. We've introduced an online food matching tool, as well as a food and wine matching wheel, which can provide you and your staff with a quick and easy guide to help make recommendations. crowncellarwines.co.uk/helping-yourbusiness/gross-profit-calculator

BLOGS & FEATURES

Providing you with the latest news from our winemakers and trends in the UK on-trade are Richard Siddle, wine industry expert, Jonathan Pedley, Master Of Wine and Crown Cellars' Wine Consultant, and Louise Boddington, Crown Cellars' Wine Buyer. crowncellarwines.co.uk/news-and-events

YOUR INFORMATION HUB

Our Crown Cellars' website provides you with access to our full range of over 500 wines. There is an easy-to-use product finder enabling you to search

by grape variety, wine style, award winners or on-trade exclusives, to find exactly what you are looking for. We have also included tasting notes and food recommendations which can be utilised for blackboard promotions and staff training. crowncellarwines.co.uk/informationhub

Recommending wines to partner dishes on your menus and specials boards gives you a double selling opportunity.

Help with upselling, incremental purchases and promoting your most profitable listings.

Having a good drinks list in your venue is a critical tool to help maximise sales. Not only will a good list help showcase your range to your customers, but more importantly, if used correctly it will help with upselling, incremental purchases and promoting your most profitable listings. So whether you are looking for a wine list or a fully comprehensive drinks list for your venue, our team of designers are on hand to ensure we deliver the best solution to you.



The team have over 25 years' experience developing on-trade menus that utilise all of the key design aspects to ensure the right products are given the relevant prominence.

Your Crown Cellars team will work with you to produce a fully customised solution that is right for you and your customers.

FOR MORE INFORMATION, PLEASE CONTACT YOUR LOCAL CROWN CELLARS TEAM.

Distilled



Who are distilled?

We've been selling spirits to the UK on-trade for the last 25 years. We're the specialist spirits division of CMBC. With us you get the best of both worlds –an expert team that's as passionate and knowledgeable about the spirits category as you are and the scale and convenience of a big organisation that can meet all of your drinks needs in a single drop.



EXPERT TEAM YOU SAY?

Our team work in partnership with your regular Sales Manager, providing additional support and expertise for spirits businesses. Our team of passionate peeps can be found talking spirits with customers all over the UK. There's nothing we like more than talking trends, sharing ideas and discovering new innovations that can add extra profit to your bottom line. And not forgetting our head office crew –beavering away to source the best range of spirits, keep on top of the latest trends and make sure all our lovely customers have any support they need to sell more spirits.

SELLING MORE SPIRITS?

That's why we're heRed You want cool menus? We can do that. Need staff training and education? Yup, we're theRed And you don't just get support from us. We're connected with loads of spirits brand owners, so we

can hook you up if you don't already have a contact. If you want to get closer to the premium soft drinks brands, we can help you out there too. Plus our beer buddies in the rest of CMBC are all over the craft beer scene, so if that's your bag, we know the right people. And if you're into your wines, our cool crew of wine geeks at Crown Cellars are here to help –but you already know that.

SO WHY NOT TALK TO US?

We're nice people. We won't waste your time with a hard sell on stuff that's not relevant to you. We'll talk to you to understand your business and where you see it going. We'll listen to you and find out what floats your boat. Then we'll have a think and show you how we can help you to sell more spirits, make more profit and give your customers an even better time than they have at your place already. Give us a go – what have you got to lose?



DISTILLED
WORLD SPIRITS FROM
CARLSBERG MARSTON'S BREWING COMPANY





CROWN CELLARS®

CARLSBERG MARSTON'S BREWING COMPANY