



CROWN CELLARS®

2026

PEDLEY'S
PICKS



Welcome

to our 'Pedley's Picks'
guide for 2026.

This guide is here to introduce you to all the exciting new listings that we have added to the Crown Cellars portfolio this year. Master of Wine Jonathan Pedley talks us through a selection of his personal favourites from this year's range, along with an overview of the challenges and successes of the 2025 vintage in all the key regions of the winemaking world.

You'll be able to download a full copy of the 2026/7 Crown Cellars Portfolio at www.crowncellarswines.co.uk, or your Wines & Spirits Manager can send you a copy of the printed brochure.

We hope you enjoy browsing this year's new listings, as much as we enjoyed seeking them out!



Pedley's Picks

Jonathan Pedley, Master of Wine and Crown Cellars' Wine Consultant, chooses his personal favourites from the 2026 wine range.



The process for selecting the new wines for 2026 started over twelve months ago. Victoria Chapman (Crown Cellars' wine buyer) decided that it was time to review and refresh our selection of everyday favourites. We undertook a comparable exercise during the Covid lockdown, but the world has moved on rapidly since then and we felt the needs of our customers were evolving. We started by tasting through our current range: assessing quality, style, packaging and pricing. From this we could decide where to focus our renewal efforts. In some cases it was just a matter of smartening up the labels, in others we switched wine suppliers to get the best possible liquids at the right price points. You will already be seeing and tasting the benefits of this work in our existing range. However, we have also taken the chance to create some completely new everyday options and I would like to flag up several of these in Pedley's Picks.

The new wine duty regime in the UK has created the opportunity for producing everyday wines with slightly lower alcohol levels (around 9% or 9.5%) and as a result keener prices. We are introducing two ranges: La Forma from Italy and Miroa from Chile. The La Forma line up consists of a sparkling Glera, a dry white Trebbiano, a rosé and a red Merlot. The Miroa range is made up of a Sauvignon Blanc, a Syrah rosé and a red Cabernet Sauvignon. The La Forma Merlot is wine one in this year's Pedley's Picks – as I say in the notes below it is an easy drinking, uncomplicated, fruity red. I have also chosen the zesty Miroa Sauvignon Blanc to be the second of this year's Pedley's Picks.



LA FORMA Merlot IGT Veneto, Italy

Producing a red wine with a bit less alcohol than usual (say 9.5% rather than 12%) is always going to be a challenge. The warmth of the alcohol helps to balance the dryness of the tannins and the tartness of the acidity. Starting with the Merlot grape is a good move: this variety has relatively smooth tannins and less acidity than say Cabernet Sauvignon. Focusing on the ripe fruit and leaving a dash of residual sugar helps to round everything out on the palate. The La Forma Merlot is a pale ruby colour. There is juicy red fruit on the nose: redcurrant and red cherry. The palate is off dry, lightish bodied, with soft tannins. This is an "easy drinking" uncomplicated red wine – try it with chicken or pork.



MIROA Sauvignon Blanc, Chile

Chilean Sauvignon Blanc has grown to be a staple of the UK wine trade. Moderately priced compared to its New Zealand rivals, the Chilean take on Sauvignon Blanc has just enough of the variety's zingy freshness without overpowering your senses. The new Miroa example fits this pattern exactly whilst coming in at a slightly lower alcohol level than usual. It is pale lemon in appearance. The nose is of lightish intensity with leafy and lemony notes. The palate is dry, moderate in acidity and light bodied. A perfect serve on its own, or what better way to wash down fish and chips?



South America remains an excellent source for moderately priced, varietal house wines even at conventional alcohol levels (around 13%). Tierra Cálida is the name for our new Chilean Sauvignon Blanc and Merlot pair from the Valle Central. When it comes to Pedley's Picks though, I have gone for the Catarena Malbec from Argentina. It is now over a year since I got back from my visit to the vineyards of Argentina but my enthusiasm for the country's red wines is undiminished.



CATARENA Argentina Malbec

Michel Pouget, the Frenchman who first planted Malbec in Argentina in 1868, could never have realised what a success his experiment would prove to be. Today, Malbec plantings in Argentina cover four times the area of vineyard than those back in France. The style of Argentinean Malbec has proved to be a massive hit with twenty first century consumers in Britain and America. So, what is the attraction? Well, let's use the new Catarena Malbec as a case study. First you have the saturated ruby colour. Then there is the pronounced nose, packed with dark fruit and other aromas: blueberry, blackberry, oak and herbs. This is followed by a palate that whilst it is chunky and quite full bodied, has tannins that are ripe and rounded. The overall impression is satisfying but not overwhelming. You can drink a glass on its own or use it to accompany traditional "pub grub" – sausage casserole, steak pie or a ploughman's.

While the everyday wine project took up a lot of our time, you will be relieved to hear that we did not slack when it came to investigating ideas for premium wines. In that regard, this year's biggest revelation has been English sparkling wine. At the London Wine Fair in May we were charmed, impressed and in one case overwhelmed by the quality of what we tasted. The Balfour Leslie's Reserve from Kent has done very well for us and we decided to bring in four new English sparkling wines to sit alongside it. The Bolney Bubbly from Sussex lives up to its name – a fizz to drink with a smile on your face. The Sandridge Barton wines (a white and a rosé) from Devon are a tad more serious, vintage dated and made in the bone dry Extra Brut style. The South East is the power house of English wine, but it is great to see that the West Country is making some top sparklers as well. It is back to Kent for the overwhelming wine: Domaine Evremond Classic Cuvée Brut. My old friend Patrick McGrath, MW and the Taittinger Family from Champagne set out ten years ago to make something unique and enduring. They chose to name the joint venture in honour of Charles de Saint-Évremond, a Frenchman who first popularised Champagne at the court of Charles II and is buried in Westminster Abbey. The Non Vintage Classic Cuvée Brut is the estate's first release and it is superb. I wanted to put all four of these English sparkling wines into Pedley's Picks but there was only room for the Bolney Bubbly, the Sandridge Barton Rosé and the Domaine Evremond.



BOLNEY Bubbly Brut NV, Sussex

This is a fresh, spontaneous, informal English fizz crafted by Cara Lee Dely and her team at the Bolney Estate in Sussex. She uses a blend of grape varieties including Chardonnay, Pinot Noir and Pinot Blanc. After the first fermentation in stainless steel and the second fermentation in bottle the wine is matured on the lees for at least nine months. Bolney Bubbly has a decent mousse with mid sized bubbles. The colour is a greenish straw. There is a good intensity of youthful, toasty and biscuity aromas. The palate is just off dry, with a finish that is juicy and crisp. No fancy food and wine combinations are needed – just drink this well chilled on a summer's day (the Shakespeare sonnet is optional).



SANDRIDGE BARTON Classic Cuvée Rosé Extra Brut 2022, Devon

This is delicious stuff. It is peachy pink in colour with a fine bubbled powerful mousse. The nose is gentle and elegant showing ripe red fruit (strawberry, raspberry and Worcester Pearmain apple) and cream. The winemaking team at Sandridge Barton craft the base wine from Pinot Noir grapes – hence those lovely aromas. They also use a little bit of Pinot Noir red wine to get the colour. On the palate the wine is dry but rounded and complex in the mouth. That harmony and refinement could be attributed to a third of the wine seeing some old French oak before bottling and the 16 months of maturation on the yeast lees before disgorging. Of course you can drink this sparkling rosé on its own, but you could also pair it up with lobster, crab or shrimp (after all, Brixham is nearby).



DOMAINE EVREMOND Classic Cuvée Brut NV, Kent

As with all top wines, the story starts in the vineyard. Seventy hectares of vines were planted on a south facing chalk slope at Chilham in Kent. The climate is mild courtesy of the proximity of the sea (about ten miles away) and the low altitude of the estate (150 to 300 feet). The vines are planted close together (4,500 vines per hectare) to encourage low yields and the production of high quality fruit. The grape mix is 55% Pinot Noir, 35% Chardonnay and 10% Pinot Meunier. The Classic Cuvée is a traditional non-vintage blend (currently most of the base wines are from 2019 and 2020). After the second fermentation in the bottle the wine is aged on the lees for three years. The brilliant result has a powerful mousse and a mid gold colour. The wine is intense and complex on the nose with aromas of yeast, fruit (lemon) and vegetation (rhubarb). The palate is stylish: dry, lively and mid bodied. Open a bottle when there is anything to celebrate and accompany it with canapés, smoked salmon or oysters (Whitstable is just down the road from the vineyard).



Outside England but sticking with the Champagne theme, we have added two more wines from Lanson: a Non Vintage Blanc de Blancs and the majestic Le Vintage 2014. I cannot stress just how fine and complex the latter is. It goes into Pedley's Picks and I am hoping that a few bottles will end up in my garage as well.



LANSON Le Vintage Brut 2014

This is a very fine Champagne. There is a delicate mousse with tiny bubbles. The colour is golden. The nose is characterised by elegant and autumnal aromas: raspberry, mushroom and bonfire. However, there is nothing bucolic about the palate: the wine has rapier-like power and grip. This is not a Champagne for quaffing but rather for quiet contemplation. Sip it on its own or perhaps pair it with truffle pasta or Comté cheese. The key to this wine is the eight years of maturation in Lanson's chalk cellars in Reims. This is the origin of the fine bubbles, the deep colour and the fascinating aged bouquet. The grape mix is 54% Pinot Noir and 46% Chardonnay, sourced from a dozen or so of the finest Grands and Premiers Crus villages in Champagne.

The other new addition from France is Château Leret Monpezat 2015, a mature Malbec from Cahors. I am pleased that we have finally listed a Cahors; it is something that Victoria (and Louise Boddington, her predecessor) and I have considered on various occasions and never quite got around to adding to the range. What makes it even more poignant is that in 2025 we lost Denise Lavaud, one of our wisest and loyalist suppliers. The company she founded with her husband François, Les Producteurs et Vignerons de France, represents Château Leret Monpezat. Their daughter, Cécile Lavaud-White, is now running the firm and many of you will have met her at events around the country. Château Leret Monpezat goes into Pedley's Picks in honour of Denise.



CHÂTEAU LERET MONPEZAT Malbec de Cahors 2015

The Château Leret Monpezat lies just to the west of the town of Cahors, overlooking a meander of the beautiful River Lot. The soil is clay-limestone with traces of alluvial deposits from the distant past. The Malbec (90%) and Merlot (10%) vines were planted between 1965 and 1975. The winemaking is traditional: the fermenting juice is mixed with the grape skins to extract colour and tannin; the maturation is in French oak barrels for 12-18 months. The resulting wine has a deepish ruby colour. The nose is pronounced and complex with aromas of prune, date, leather, liquorice and pepper. The wine is full bodied, dense and warming on the palate. The finish is long. A "proper" red wine like this deserves to be partnered by "proper" food: a rare sirloin steak, a rack of lamb or a chunk of mature Somerset cheddar.

We have several new listings from Italy (over and above the La Forma range I have mentioned already). From Friuli (under the Valvitis label) we are adding a couple of whites: a Chardonnay and a Sauvignon Blanc. The latter is a benchmark example of what north eastern Italy can do with this famous variety (delicate, floral and herbal compared to France and New Zealand) and joins Pedley's Picks. The Campe Dhei Venezia Cabernet Sauvignon adds a savoury and rounded red wine option from the neighbouring region. Way to the south is Sicily with its hotter climate and completely different grape varieties: the source for the Vinca organic wines. This is only the beginning of the story. The people behind the Vinca project have embraced "post glass" packaging, using aluminium bottles for their wines. Now is not the time to run through the pros and cons of all the different packaging types, but we can now offer a choice of dry white Catarratto (my selection for Pedley's Picks), pale rosé Syrah/Nero d'Avola and red Syrah/Nero d'Avola.



VALVITIS Sauvignon Blanc Friuli DOC

Friuli is located in the extreme north east of Italy, bordering Slovenia and Austria. With the Adriatic Sea to the south and the Alps to the north, it should come as no surprise that the climate is a tad cooler than many other parts of Italy. When the phylloxera pest wiped out many of the native grape varieties at the end of the nineteenth century, a lot of growers chose to re-plant with French grape varieties, most famously Pinot Gris (Grigio) but also Sauvignon Blanc. The Valvitis Friuli Sauvignon is a really good example of the distinct local style of the variety. It has a mid straw colour. It is clean, fresh and light on the nose, with aromas of cut grass and elderflower. The palate is dry, light bodied and refreshingly acid. Sappy fruit continues to the end. As I write this I am fantasising about pan-fried red mullet, but mackerel, sardines or any other fresh fish would be excellent partners for this wine.



VINCA Organic White, Sicily

Catarratto and Trebbiano are the two most widely planted white grapes in Italy. They are viewed as workhorse varieties. However, in both cases, careful modern winemaking allows for the production of attractive, lively, uncomplicated white wines. The team behind Vinca source their Catarratto grapes from its traditional homeland of Sicily. Gentle pressing and cool fermentation in stainless steel vats results in a white wine that is delicate on the nose with just a touch of ripe orchard fruit: pear and quince. It is mid-light bodied and dryish on the palate. The finish is clean and fresh. Drink well chilled on its own or with informal contemporary food: pizza, pasta, salad etc.



In last year's Pedley's Picks I wrote about my "love at first taste" moment when I encountered the Franschoek Cellar Cinsault. Well, the equivalent experience this year happened when I came across the Canforrales Petit Verdot Rosé for the first time. Teresa Burrige, our key supplier of Spanish wines, had to deal with my wild enthusiasm and calm me down. Now, I do have previous with the Canforrales wines, both the red Tempranillo and the white Verdejo. They are vibrant, fruit driven, new wave Spanish wines from La Mancha. Furthermore, with their Picasso-esque labels, they look sensational. So is it any surprise when I came across their new rosé stablemate I lost my composure? I am writing this in the middle of winter but I already have the Canforrales Petit Verdot Rosé lined up as my summer 2026 thirst quencher. Also from Spain is the Torres 0.0% Natureo Semi Seco Sparkling White. Bringing this dealcoholized wine into the range continues our initiative to systematically build up our no/low offering.

**CANFORRALES****Petit Verdot Rosé, La Mancha**

In the past, Petit Verdot was viewed as being a cussed, difficult grape variety. This reputation was based on the fact that in Bordeaux it often struggles to reach full ripeness. However, in warmer climes, such as La Mancha in the centre of Spain, the grape is showing just what super wines it can make. Whilst Petit Verdot is best known for making red wines, the winemaking team at Canforrales are using it to make this beautiful pale coral pink rosé. On the nose it is scented with youthful aromas of raspberry and pineapple. On the palate it is dry and light bodied with balancing acidity. Just delightful! I am happy drinking this as a thirst quencher but you can pair it up with Mediterranean dips, tapas or grilled prawns.

It is wonderful to be able to finish the 2026 Pedley's Picks with a couple of wines that in their own way are legends. Tokaji/Tokay is Hungary's great sweet wine. For the first time we are adding an example from Royal Tokaji, the company that was a central part of the region's revival at the end of the Communist period. Lebanon is another place that received a battering in the twentieth century and sadly is still struggling today. All the more reason to celebrate its extraordinary and resilient wine industry. The Hochar Family of Château Musar continue to craft the country's, and arguably the Middle East's, flagship wines. I salute them and you with a glass of Château Musar 2018.

**ROYAL TOKAJI****Tokaji Aszú 5 Puttonyos Blue Label, Hungary**

Even without the complex history of Tokaji and the challenges of the Magyar language, understanding the production of this legendary wine is not easy. At its heart though are grapes infected with noble rot ("Aszú" berries). These shrivelled raisins are hand harvested ("Puttonyos" is the name of the traditional pickers' baskets) and subsequently added to normal grape juice that is already fermenting. This maceration of the noble rot grapes in the wine is unique to Tokaji (for example, this is not done in Sauternes). The resulting rich and concentrated wine is subsequently aged in Hungarian oak casks for over two years. Royal Tokaji's Blue Label is a mid intensity gold colour. The nose is pronounced and complex: green fig, honey and spice. The palate is full bodied and medium sweet but with balancing acidity. The finish is long. Lemon tart, blue cheeses and dare one say it, foie gras, are the traditional accompaniments.

**CHÂTEAU MUSAR****2018, Bekaa Valley, Lebanon**

The 2018 vintage of Château Musar is composed of Cabernet Sauvignon, Carignan and Cinsault grape varieties. Fermentation was in concrete vats relying on natural yeast, with the wine subsequently maturing for twelve months in French oak barrels. Final blending and bottling took place in the summer of 2021. I got to taste it after a further four years in the bottle: the result – glorious. Mid terracotta in colour, the wine has a concentrated dried fruit and oak bouquet. It is ageing nicely. In the mouth it is full bodied but with yielding tannins. The finish is long, warm and refined. This is a wine for special occasions so it should be partnered with fine food: saddle of venison, rack of lamb, fillet steak. You get the picture.

JONATHAN PEDLEY,
MASTER OF WINE AND CROWN CELLARS' WINE CONSULTANT



Jonathan Pedley's

Vintage
Report



Bordeaux

FRANCE



**HOT DRY
SUMMER**



Good
**QUALITY
REDS**

After a mild and dry Spring with no frost and a successful flowering, Bordeaux experienced a hot and very dry summer. Whilst the summer heat curbed yields, it did keep the vineyards disease free. Conditions were cooler and showery for the early part of the harvest in September, but the top estates seem to have coped well. Benjamin Vimal at

Château Lagrange in St. Julien reports that the Merlot and Cabernet Sauvignon berries were tiny – suggesting excellent concentration for his red wines. On the Bordeaux white wine front, both the early harvested dry whites (Graves, Entre-Deux-Mers) and the late harvested sweet whites (Sauternes and Barsac) seem to have also done well.



Burgundy

FRANCE



Frost
**FREE
SPRING**



**HOT DRY
SUMMER**

Good news from Burgundy: after the tiny mildew afflicted harvest in 2024 the crop in 2025 has bounced back to acceptable levels. Yields in 2025 were up over 20% compared to 2024 and were in line with the five year average. This result has a lot to do with the region experiencing a frost free spring and a successful flowering. The summer was hot and dry, a couple of heatwaves

(late June and mid August) paring back the potential size of the crop. The picking started on 18th August and was finished by the middle of September, one of the earliest vintages on record. There was changeable weather during the harvest but most growers seem to have negotiated the challenges and so we can expect some very good Burgundies from 2025.

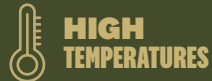


Alsace

FRANCE



**VERY DRY
SUMMER**



**HIGH
TEMPERATURES**



**16% Crop
DOWN
V 2024**

Of the French wine regions, it looks as if Alsace had the toughest time of all in 2025. Things got off to a good start with a frost free spring. However, there were widespread pollination problems at flowering time, reducing the size of the potential crop. Lack of summer rain and some punishingly high temperatures further curtailed the harvest. When rain did occur it was in

the run up to the harvest. As in Germany this high humidity triggered outbreaks of grey rot, particularly in the south of Alsace. Careful sorting of the fruit was necessary if quality was to be preserved. Putting all these challenges together it should come as no surprise that yields were sharply down on 2024, in the region of 16% according to the French agriculture department.



Loire

FRANCE



**WARM
SPRING**



**HIGH
QUALITY**



**23% Crop
UP
V 2024**

It is a pleasure to report that the Loire Valley, so often on the receiving end of inclement weather, had a successful vintage in 2025. There were no issues with frost and the vines grew quickly during the warm spring. A heatwave in June coincided with the flowering and this reduced yields in some parcels of Sauvignon Blanc. The rest of the summer was marked by further sporadic heatwaves: these triggered the

occasional downpour but otherwise it was very dry. Bougrier started picking on 25th August and the gathering of the grapes proceeded at pace. According to their vintage report it was the earliest and fastest harvest that they have ever experienced. From Muscadet in the west to Sancerre in the east quality is very high. The overall Loire harvest is around 23% up on 2024 and slightly ahead of the five year average.



Rhône & Provence

FRANCE



**FROST-FREE
SPRING**



**HOT DRY
SUMMER**



**07%
Crop
UP
V 2024**

After the small, mildew blighted vintage in 2024, early reports from 2025 are much more encouraging. Plentiful winter rainfall allowed the vineyard soils to recharge. A cold spell delayed the bud burst but once growth was underway there were no frost incidents. The spring was warm and sunny. The flowering went well and the vines set a good sized crop. Heatwaves in June and August trimmed potential yields, as did the lack of rain.

Nevertheless, the grapes were in very good shape for the harvest. Like the rest of France the picking started early and finished early. From a quality perspective, the winemakers seem happy with what they have in their cellars: concentrated reds, lively rosés and aromatic whites. Across the whole of the Sud Est (Rhône and Provence combined) the crop was 7% up on 2024, although it was still a little below the five year average.



Languedoc-Roussillon

FRANCE



**AUGUST
HEATWAVE**



**SUMMER
DROUGHT**



**07%
Crop
DOWN
V 2024**

There were no frost losses and the flowering passed without incident. Initially there was enough soil moisture to sustain the vines but a severe heatwave in August (for 15 days the daytime temperature exceeded 40°C and the nighttime temperature did not drop below 27°C) created enormous stress and triggered a massive bush fire. There was no water to swell the berries so the potential yields fell rapidly. Despite this roasting most of

the fruit was in very good shape for the harvest – overall quality will be excellent. When it comes to crop size, the French agricultural department estimate that the 2025 harvest is 7% down on 2024 and 19% down against the five year average. As well as the crop diminution due to the summer drought, it is worth remembering that 10,000 hectares of vines have been grubbed up in Languedoc-Roussillon over the last year.



Champagne

FRANCE



**DRY
SUMMER**



**HIGH
QUALITY**



**25%
Crop
UP
V 2024**

The spring was frost free and the flowering went well. There was little threat from grey rot (as there had been in 2023) or mildew (which had markedly reduced the size of the 2024 crop). The summer was largely dry and the vines negotiated the hot spells. The whole growing cycle ran ahead of schedule. The official start of the harvest was 21st August. Bollinger had finished picking by the end of the first week in September.

Quality is high: the fruit was healthy and there was an ideal balance between sugar and acidity. We can expect some very fine Vintage Champagnes in the years ahead. The good and the great of the Champagne industry decided to fix the "marketable yield limit" at 9,000 kilograms per hectare (kg/ha). Anything cropped above this level can be used to top up and/or refresh each producer's strategic reserve.



UK



**SUCCESSFUL
VINTAGE**



**WARM
SUMMER**



**RAINY
SEPTEMBER**

The growing season was extraordinary in southern England. Between March and the end of August there were only a handful of rainy days. Spring was mild and largely frost free. Despite there being no spectacular heatwaves, the Met Office numbers show that summer 2025 was the warmest on record. The flowering went well and the vines raced towards ripeness. No sooner had the kids returned to school than the weather became changeable, with several bouts of rain during the first half of September. This caused some head

scratching: was it worth waiting for the (hopefully) fine weather to return or should the picking teams begin work straightaway? When Victoria Chapman (Crown Cellars' wine buyer) and I visited the Bolney Estate in Sussex on 16th September, the winemaker, Cara Lee Dely, told us that she was aiming to bring in most of their crop in the next two weeks. Whichever harvesting strategy was followed, most estates were finished by the middle of October. Overall yields were good and initial reports on quality are very encouraging.



Italy



Heatwaves
**JULY &
AUGUST**



Crop
**UP
V 2024**

After a couple of challenging years (torrential rain in 2023 and drought in 2024) it is a relief to report that in 2025 Italy had a largely successful vintage in terms of both quantity and quality. There were no major weather “events” (frosts, floods, hail etc.). Perhaps even more importantly, a mild damp July provided respite from the heatwaves either side of it in June and August. Yields bounced

back particularly strongly in the south of Italy (Sicilia, Puglia, Abruzzo). The north (Piemonte, Veneto, Friuli-Venezia-Giulia) also did well. The only disappointment was in central Italy, where Toscana had a smaller harvest than in 2024. Taken as a whole, Italian wine production in 2025 was 8% up on the previous year and 2% ahead of the five year average.



Germany



Successful
**SPRING &
SUMMER**



**CHALLENGING
YEAR**

The post harvest press release from German Wine Institute (DWI) is headed “Smallest vintage in Germany since 2010”. Despite this stark quantitative outcome, several members of the VDP (the association of Germany’s premium estates) are reporting exceptional wines. So what happened? It all comes down to the changeable weather during the harvest in September. Several rainy interludes accelerated the ripening but

also risked a deterioration in the health of the grapes. The picking schedule had to be speeded up and rigorous berry sorting put in place. As a result, 2025 is going to be a mixed bag. With aggressive triage necessary during the harvest it is no surprise that the crop estimates tumbled during the autumn. The DWI reckon the total German harvest was 7% down on 2024 and 16% below the ten year average.



Spain



A relatively cold winter delayed the start of the growing season and this was followed by a very wet spring. Downy mildew curtailed yields. After high temperatures in June, moderate and dry weather in July steadied the ship. A series of heatwaves in August further reduced the size of the potential crop but did accelerate ripening. Picking of the white grapes started at the end

of August, with the main black grape harvest taking place in September and early October. The weather for the vintage was nigh on perfect, giving rise to great expectations of quality. The quantity story is a little different. The OIV has the national crop down 6% against 2024 and down 15% against the five year average.



Portugal



Torrential rain in March made up for a winter that had been on the dry side. As in Spain, spring in Portugal was late to arrive, with bud burst and flowering around ten days behind average. The fruit set was light. Once into the summer conditions became dry and temperatures remorselessly edged upwards, culminating in a fearsome ten day heatwave (temperatures over 40°C) in early August. However, from mid August

onwards temperatures moderated. Picking began at the end of August and proceeded slowly but steadily for the next four weeks. The fruit was healthy and profoundly concentrated. The resulting wines should be outstanding. The rub is that there is not going to be very much of them: the national crop was down 11-12% on both 2024 and the five year average.



California



The headline numbers for wine production in the USA in 2025 do not look too bad: 3% up on 2024 and 9% below the five year average. However, consumption of wine in the USA in 2024 fell by nearly 6%. Many in the wine industry are in a precarious position. Vineyards have been grubbed up and a hard to quantify proportion of this year's crop was left unharvested (the glut in grapes is predominantly in black varieties). Against this stressful

background it is somewhat ironic to report that California had one of its calmest, gentlest growing seasons. There was a decent amount of winter rainfall. Spring was a little on the cool side, but bud burst and flowering went well. The vineyards were spared any fearsome heatwaves in the summer. Given the above it should be no surprise that the picking began a little later than has been the norm in recent years. Quality expectations are high.



South Africa



The producers in South Africa appear to be delighted with the 2025 harvest from both quality and quantity perspectives. July 2024 was cold and very wet. This did two things: it refreshed the soils (and filled the dams) and it ensured that the vines entered proper dormancy. Bud burst when it came was even and a little later than usual. There were no spring frost losses and the flowering went well.

The summer was dry and gentle, with no significant heatwaves. Disease pressure was low. The harvest was unhurried; the weather stayed fine and the fruit could be gathered with an optimal balance of colour and tannin, flavour, acidity and sugar. The total South African crop was 16% up on 2024 and 3% up on the five year average.



Argentina



It is a relief to say that Argentina had a perfectly “normal” vintage in 2025. There was decent winter snowfall in the Andes. This meant that the Mendoza and Tunuyán Rivers had enough water to supply the needs of the vineyards in the Luján de Cuyo and Uco Valley respectively. The spring was mild and free from any destructive Zonda winds. Frost and hail stayed away as well. As is

usual the months of December, January and February were hot. The weather remained dry going into the harvest period. Picking started in February but cooler conditions in March extended the vintage until the beginning of April. Quality expectations are high. Quantities are not bad either: the 2025 crop is pretty much bang in line with both the 2024 harvest and the five year average.



Chile



For the past four years wine production in Chile has been on a downward trajectory. The area under vine has contracted (by 3.2% in just the last twelve months). Chronic drought and high summer temperatures have curtailed yields. The 2025 crop is down 10% on 2024 and down over 25% against the five year average. However, from a quality angle, some producers are much more upbeat. Vineyards

did have enough soil moisture going into the growing season. No issues have been reported concerning frost or flowering problems. January and February were hot: this caused the ripening process to accelerate. Picking started a week or so earlier than the long term average. The weather stayed fine for the harvest period. With ripe and healthy fruit arriving at the winery the optimism is justified.



Australia

New Zealand



There were several spring frost events in South Australia, with Chardonnay hit hard. The rest of the growing season was hot and dry. Picking started in mid January in some of the inland regions such as the Riverland. The premium coastal regions were not far behind. The harvest in many places was finished before the end of March – way ahead of

normal. Overall quality should be very good. Australia’s National Vintage Report estimates the total crop to be 11% up on 2024 but 8% below the ten year average. From a varietal perspective, Shiraz regained the number one slot ahead of Chardonnay (courtesy of the latter’s spring frost losses). There remains a glut of red wine in general though.

In 2025 yields in New Zealand bounced back strongly from the year before (poor spring weather, particularly at flowering time, had trimmed the crop). The total harvest was the second largest on record (just 3% behind the 2022 vintage). The growing season was drama free. A mild spring was untroubled by frost and

the warmest December on record was perfect for the flowering. Temperatures moderated in January but conditions remained sunny and dry for the picking. Marcus Wright, the winemaker at Lawson’s Dry Hills, is excited by the outcome across the varietal spectrum.



Tasting Selection

**Explore this year's
shortlisted wines for you
to taste and discover.**

1 LOBO LOCO Macabeo Spain
34729



Attractive and light with floral aromas and crisp citrus flavours.

2 LOBO LOCO Tempranillo Rosé Spain
34737



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

3 LOBO LOCO Tempranillo Spain
34745



Easy-drinking fruity red with strawberry flavours and silky tannins.

4 MIROA Sauvignon Blanc Chile
39029



Dry and light bodied with gently zingy citrus notes.

5 MIROA Syrah Rosé Chile
39031



Pale coral pink in colour, dry and light with attractive youthful cherry aromas.

6 MIROA Cabernet Sauvignon Chile
39032



A mid-light bodied red that shows classic Cabernet blackcurrant and herbal aromas.

7 LA FORMA Trebbiano Rubicone IGT Italy
39005



A delicate, dry, light bodied white wine that shows hints of apple and pear fruit.

8 LA FORMA Rosato IGT Trevenezie Italy
39004



A very light and youthful dry rosé that has a delicate rose petal character.

9 LA FORMA Merlot IGT Veneto Italy
39006







Off-dry and lightish bodied, with juicy redcurrant and red cherry characters and soft tannins.

10 TIERRA CÁLIDA Merlot Chile
39268







A rounded, mid bodied red with ripe black fruit notes on the nose, plum in particular.

11 **OCARINA** Merlot Chile
34926




Juicy plum with hints of spice and a smooth finish.

12 **LAS ONDAS** Merlot Reserva Chile
26887





Cedar and raspberry with fine toasty tannins and medium body.

13 **TIERRA CÁLIDA** Sauvignon Blanc Chile
39269

   **NEW**




A delicate, youthful Sauvignon Blanc showing asparagus and lemon aromas.

14 **OCARINA** Sauvignon Blanc Chile
34925





Gooseberries, lime and herbaceous notes.

15 **LAS ONDAS** Sauvignon Blanc Chile
38792




Tropical fruits and asparagus with grassy notes and a crisp lime finish.

16 **LAS ONDAS** Rosé Chile
18991




Just off-dry with vibrant strawberry fruit and refreshing citrus.

17 **FOX HOLLOW** Zinfandel Rosé USA
38868

   **NEW**




A lively and fresh medium rosé that is marked by bright and juicy raspberry fruit.

18 **JACK & GINA** Zinfandel Rosé USA
34767




Light-bodied and medium with plenty of summer berry fruit flavour.

19 **BAD EYE DEER** Zinfandel Rosé USA
37960

Medium-sweet with juicy strawberry and watermelon notes.

20 **SPEARWOOD** Chardonnay Australia
35630

Medium-bodied with fresh melon and pineapple notes.

21 GRAPEFUL DEAD Chardonnay Australia
36401



Dry with crisp citrus and ripe tropical fruit flavours.

22 GULARA Chardonnay Australia
35631



Melon and apple fruit flavours leading to a crisp finish.

23 SPEARWOOD Shiraz Australia
38389



Youthful and juicy with dark berry fruits and a touch of spice.

24 GRAPEFUL DEAD Shiraz Australia
17605



Soft and fruity with bramble notes and soft tannins.

25 GULARA Shiraz Australia
38379



Youthful bramble fruit and a hint of pepper.

26 LAZY BONES Branco, Fernão Pires-Sauvignon Blanc Portugal
36904



Fresh, bone dry and crisp with apple, pear and melon aromas.

27 LAZY BONES Tinto, Castelão-Cabernet Sauvignon Portugal
36908



Youthful and juicy with lots of blueberry and black grape aromas.

28 DEAD MAN'S DICE Malbec Argentina
17679



Intense nose of plum, damson and dark chocolate.

29 CATARENA Malbec Argentina
38869









Deep ruby in colour with pronounced aromas of blueberry, blackberry, oak and herbs. Chunky and full-bodied with ripe rounded tannins.





30 ALTA VISTA ESTATE Malbec Argentina
29439











Fresh dark berries, cherry, plum and violet with toasty oak.




31 CLOUD ISLAND Marlborough Sauvignon Blanc New Zealand
37554
  
Fresh and juicy tropical fruit flavours and zingy acidity.




32 REN Marlborough Sauvignon Blanc New Zealand
37915
  
Zesty with ripe tropical notes and fresh acidity.





33 VINCA Organic Sicilian White Sicily
37668
    **NEW**
Dry and delicate with ripe pear and quince characters and medium acidity.



34 VINCA Organic Sicilian Rosé Sicily
38411
    **NEW**
Delicate, fresh and off-dry with notes of red apple and melon hints.



35 VINCA Organic Sicilian Red Sicily
37673
    **NEW**
Dry and mid-bodied with youthful black cherry and blackcurrant fruit, juicy and ripe.

36 WINZER KREMS Grüner Veltliner Austria
28706
  
Citrus, herb and mineral notes on the palate with floral and peach aromas.

37 DOMAINE CHATELAIN Pouilly-Fumé France
57151
  
Smoke, lime, green apple, gooseberry and grapefruit.

38 BALFOUR Liberty's Bacchus Kent, UK
36805
   
Refreshingly crisp and dry with notes of cut grass, privet and elderflower.

39 PETER & PETER Zeller Riesling Feinherb Germany
37996
 
Aromatic with honey, lemon, petrol and stone fruit notes.

40 SCHUCHMANN Saperavi Georgia
38404
 
Inky in colour with fresh red and blackcurrant fruit aromas, hints of spice and fleshy tannins.

41 **DOMAINE PRADELLE** Crozes-Hermitage France
56975



Rich with flavours of pepper, eucalyptus and dark berries.

42 **GASTON HOCHAR** Chateau Musar 2018, Bekaa Valley Lebanon
39105



Full-bodied and concentrated with dried fruit and oak aromas, yielding tannins and a long refined finish.

43 **ALTA VISTA** Single Vineyard Malbec Serenade Argentina
29446



Layers of complex plum, blackcurrant, vanilla and star anise.

44 **BONESHAKER** Lodi Zinfandel USA
36276



Full bodied and chunky with an impressively complex bouquet of spice, pepper, prune and date.

45 **NEW THEORY** 'Pot Luck' Pet Nat Natural Sparkling South Africa
39267



Dry, crisp and cloudy, distinctly sparkling, with pronounced yeast and strawberry aromas.

46 **ROYAL TOKAJI** Blue Label 5 Puttonyos Aszú Hungary
39104



Rich, concentrated and complex, with notes of green fig, honey and spice, full bodied and medium sweet but with balancing acidity.

47 **TORRES** Natureo 0.0% Sparkling Semi Seco Spain
39107



This sparkling, medium dry white is vibrant and youthful, with sherbet lemon aromas.

48 **LA FORMA** Glera Spumante Italy
39007



A delicate medium dry sparkling wine with attractive apple and pear aromas.

49 **BOLNEY ESTATE** Bubbly Brut NV Sussex, UK
39078



A fresh, informal off dry English fizz with youthful toasty and biscuity aromas and a finish that is juicy and crisp.

50 **SANDRIDGE BARTON** Classic Cuvée Devon, UK
39077



Bone dry and crisp on the palate with aromas of toast, honey and butterscotch.

51 SANDRIDGE BARTON Classic Cuvée Rosé Devon, UK
39075



Dry but rounded and complex, with a fine powerful mousse and aromas of ripe strawberry, raspberry, apple and cream.

52 LANSON Le Rosé Création France
57600



Salmon pink with aromas of roses and delicate red berries.

53 LANSON Le Blanc de Blancs France
38432



Both fresh and round on the palate with aromas of melon, plum, brioche and butterscotch.

54 LANSON Le Vintage France
38430



Very fine, the nose is characterised by elegant and autumnal aromas of raspberry, mushroom and bonfire. On the palate the wine has rapier-like power and grip.

55 CANFORRALES Verdejo Spain
19671



Clean as a whistle with youthful pear and melon notes.

56 CANFORRALES Petit Verdot Rosé Spain
38945



Dry and light in body with youthful notes of raspberry and pineapple and refreshing balanced acidity.

57 CANFORRALES Tempranillo Spain
23981



Youthful deep purple wine with soft tannins and flavours of strawberry, blackberry and blueberry.

58 JOAQUÍN REBOLLEDO Godello Spain
15466



Ripe melon and greengage, beautifully dry and elegant.

59 BODEGAS AS LAXAS Albariño, Rías Baixas Spain
23958



Crisp aromatic peach and mineral notes.

60 BODEGAS MEDIEVO Barrel Fermented Rioja Blanco Spain
37185



Peachy and dry with intense ripe yellow fruit and oak notes.

61 BODEGAS MEDIEVO Rioja Rosado Spain
37190



Dry with floral summer fruit aromas and plenty of fresh acidity.

62 BODEGAS MEDIEVO Rioja Crianza Spain
19279



Dense black fruits, wild raspberry and rich tannins.

63 BODEGAS MEDIEVO Rioja Reserva Spain
32060



Prune, leather and vanilla with polished tannins.

64 BODEGAS MEDIEVO Rioja Gran Reserva Spain
33769



Intense, complex layers of dried berries, spices, mocha and dark chocolate.

65 ZIMOR Pinot Grigio DOC delle Venezie Italy
35306



Crisp with delicate citrus and apple notes.

66 ZIMOR Pinot Grigio Rosé DOC delle Venezie Italy
35311



Light and dry with soft red berry fruits and citrus notes.

67 ZIMOR Cabernet IGT Venezia Giulia Italy
37014



Medium-bodied with dark berry fruit flavours and a silky texture.

68 ZIMOR Prosecco DOC Extra Dry Italy
23977



Intense fresh apple characters, not too dry.

69 ZIMOR Prosecco DOC Rosé Italy
26016



Medium-dry and juicy with delicate red fruit flavours.

70 MORAJO Pinot Grigio DOC delle Venezie Italy
35314



Fresh and floral with yellow plum and citrus notes.

71 **MORAJO** Pinot Grigio Rosé DOC delle Venezie Italy
35313



Youthful and fresh with delicate red berry notes.

72 **MORAJO** Prosecco DOC Extra Dry Italy
37750



Fresh and floral with yellow plum and citrus notes.

73 **VALVITIS** Chardonnay Friuli DOC Italy
39009



A subtle and delicate style of Chardonnay: dry, lightish bodied and crisp with notes of green melon and yellow plum.

74 **VALVITIS** Sauvignon Blanc Friuli DOC Italy
39011



Dry, fresh and light with aromas of cut grass and elderflower.

75 **TERRE DEL BAROLO** Gavi DOCG Italy
57684



Crisp mineral, grapefruit citrus, almond and pear characters.

76 **TERRE DEL BAROLO** Barolo DOCG Italy
57686



Brick-red and mature with complex woody notes, liquorice, violet and dried fruits.

77 **CANTINE SAN MARZANO** 'Vitti' Primitivo di Manduria Italy
19192



Impressively intense and complex with liquorice, tar and dark fruit.

78 **VESEVO** Beneventano Aglianico Italy
17468



Full bodied chewy red with plenty of dried fruit and spice aromas.

79 **LA BAUME ST PAUL** 0% Chardonnay France
36522



Lively and off-dry with pear and greengage characters and crisp balancing acidity.

80 **LA BAUME ST PAUL** 0% Cinsault Grenache Rose France
36520



Medium dry with pure strawberry fruit character and a touch of refreshing spritz.

81 LA BAUME ST PAUL 0% Cabernet Syrah France
36524



Mid-bodied with vibrant raspberry and blackcurrant aromas and a touch of light tannin.

82 DOMAINE DE LA BAUME 'Les Mariés' Sauvignon Blanc France
38118



Crisp and light-bodied with cut grass and elderflower aromas.

83 DOMAINE DE LA BAUME 'Elisabeth' Viognier France
15402



Dry and lush with floral, peach and mineral notes.

84 DOMAINE DE LA BAUME 'Grand Châtaignier' Merlot France
38088



Youthful and intense with dark berry fruit, spice and oak.

85 DOMAINE DE LA BAUME 'La Jeunesse' Syrah France
38128



Full-bodied and concentrated with generous plum and pepper spice.

86 HENRI GAILLARD Côtes de Provence Rosé France
37839



Very dry with delicate red fruits and spice notes.

87 DOMAINE LA GEMIÈRE Sancerre Rosé France
15399



Perfectly balanced with steely minerals and delicate red fruits.

88 EUGENE KLIPFEL Gewurztraminer France
33767



Bright spice, exotic fruits, rose, apricots and a floral finish.

89 EUGENE KLIPFEL Pinot Blanc France
35573







Light and delicate apple and pear notes. Drink well chilled.




90 CHÂTEAU PETIT BOIS Lussac Saint-Émilion France
37970






Plum and toast with fresh cherry and cedar notes.



91 **DOMAINE DU BOIS DE L'OISE** Fleurie France
38079
 
 Fruity raspberry and cherry flavours and smooth light tannins.




92 **VICTOR BERARD** Côtes-du-Rhône France
27786
 
 Warm and spicy with plum and black pepper notes.



93 **LOUIS JADOT** Beaujolais-Villages 'Combe Aux Jacques' France
38628
  
 Dark berry fruits and cherry layers with toasty notes.




94 **LOUIS JADOT** Côte de Beaune-Villages France
27184
  
 Supple and medium-bodied with delicious raspberry and blackberry notes.




95 **LOUIS JADOT** Mâcon-Lugny 'Les Petites Pierres' France
38926
 
 White floral and apple aromas with a hint of warm citrus.

96 **CVNE** Rioja Crianza Spain
38811
 
 A traditional style of Rioja combining dark fruits with savoury toasty notes.

97 **CALITERRA** Merlot Chile
56881
  
 Ripe and gently fruity with plum and bramble notes.

98 **CALITERRA** Sauvignon Blanc Chile
38373
 
 Grassy and fresh with lime and tropical fruit flavours.

99 **HANCOCK & HANCOCK** Shiraz Grenache Australia
15569
  
 Massively intense with ripe dark plum, spice and robust tannins.

100 **POCKET WATCH** Chardonnay Australia
38133
  
 Light and vibrant with citrus and yellow plum aromas.

101 **POCKET WATCH** Shiraz Australia
37861



Medium-bodied with intense black cherry and blackberry fruit.

102 **ESK VALLEY** Marlborough Pinot Noir New Zealand
58285



Pure raspberry and redcurrant layers with a rich silky mouthfeel.

103 **SILVER LAKE** Marlborough Sauvignon Blanc New Zealand
57921



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

104 **ERRAZURIZ** Late Harvest Sauvignon Blanc Chile
57870



Sweet with intensely fresh acidity, pronounced floral, citrus and stone fruit flavours.

105 **IRROY** Extra Brut NV Champagne France
35550



Crisp white peach and pear notes with floral and biscuit hints.

106 **TAITTINGER** Brut Réserve NV France
57656



Toasty and biscuity on the nose with rich yellow fruit flavours.

107 **TAITTINGER** Prestige Rosé Brut NV France
57654



Delicate salmon pink with wild strawberries, raspberry and a hint of spice.

108 **TAITTINGER** 'Nocturne' Sec NV France
57642



Classic toast and butter with baked lemon aromas.

109 **TAITTINGER** Vintage Brut France
57655









Intense and refined with bold red fruit and autolytic character.





110 **DOMAINE EVREMOND** Classic Cuvée NV Kent, UK
38833









Stylish, dry, intense and complex with aromas of yeast, lemon and rhubarb.




111 GAUTHERIN & FILLES Petit Chablis France
31577
  
 Ripe apricot with subtle mineral undertones, very fresh.





112 GAUTHERIN & FILLES Chablis France
38011
  
 Fresh bright apple, lemon citrus and limestone minerality.






113 DOMAINE DE PETIT ROUBIÉ Picpoul de Pinet 'Nature de Roubie' France
37509
   
 Fresh apple, aromatic lime, pear, melon and floral notes.






114 RAIMBAULT PINEAU Cuveé Prestige Sancerre Blanc France
36519
  
 Classic rapier-like Loire Sauvignon, bone dry with fine Cox's apple and other green fruits.






115 RAIMBAULT PINEAU Cuveé Prestige Menetou Salon France
36521
  
 A winning Loire Sauvignon, dry but not too acidic with juicy apple pie flavours.






116 FAMILLE RAVOIRE Côtes de Provence Rosé 'Chanrose' France
33641
  
 Youthful with vibrant acidity and delicate fresh red berry flavours.



117 SIEUR D'ARQUES Cuvée du Soleil IGP Pays d'Oc Rosé France
36526
   
 Elegant and subtle dryish rose with enchanting aromas of narcissus and white peach.






118 AIMERY Sauvignon Blanc France
37003
    
 Grassy and dry with crisp citrus acidity.






119 AIMERY Merlot, IGP Pays d'Oc France
56924
    
 Soft, fruity plum characters and soft red fruits.






120 AIMERY Crémant de Limoux Brut NV France
57225
    
 Fresh and light with crisp apple, off-dry.






121 AIMERY Crémant de Limoux Rosé Brut NV France
57413
    
Cherry and apple notes with hints of fresh bread.




126 DOMAINE ZÉDÉ Margaux France
37195
 
Ripe dark fruits, firm tannins and layers of cedar.






122 BOUGRIER Vouvray France
57226
    
Fragrant, slightly honeyed and appley, refreshing and balanced.




127 PONTE Pinot Grigio DOC delle Venezie Italy
35218
    
Very light and neutral revealing just a hint of green fruit.






123 BOUGRIER Rosé D'Anjou France
36896
    
Delicate and light with fresh cherry notes.

128 PONTE Pinot Grigio Rosé DOC delle Venezie Italy
35217
    
Rose petal pink with delicate citrus and red berry hints.

124 GEORGES VIGEROUX Château Leret Monpezat Malbec de Cahors France
39109
   **NEW**
Deep ruby and full-bodied, with pronounced and complex aromas of prune, date, leather, liquorice and pepper.

129 PONTE Merlot IGT Veneto Italy
35215
    
Agreeably soft with bright plum character.

125 FORTIN PLAISANCE Saint-Émilion France
37193
  
Medium-bodied with dark berry fruit and a touch of oak.

130 PONTE Campe Dhei Pinot Grigio DOC delle Venezie Italy
23160
    
Surprisingly weighty with warm citrus notes.

131 PONTE Campe Dhei Cabernet Sauvignon DOC Venezia Italy
39076



Aromas of fig and date are followed by a mid bodied palate that shows rounded tannins.

132 PONTE Prosecco DOC Extra Dry Italy
37158



Clean crisp lemon, citrus, green apple and pear.

133 PONTE Prosecco DOC Rosé Brut Italy
25650



Delicate red berries, cherry and lively citrus notes.

134 INVINITI Marlborough Sauvignon Blanc New Zealand
37799



Passionfruit and citrus-driven with refreshing lime characters.

135 INVINITI Marlborough Pinot Gris New Zealand
36565



Light, youthful and mid-bodied with gentle greengage and melon fruit flavours.

136 INVINITI Marlborough Pinot Noir New Zealand
26490



Youthful and concentrated with raspberry, plum, subtle spice and floral aromas.

137 FINCA TRAVERSA Sauvignon Blanc Uruguay
37000



Crisp, light and dry with vibrant green fruit and light herb aromas.

138 FINCA TRAVERSA Tannat Uruguay
24558



Dense prune and a full body with blackberry and liquorice.

139 VIÑAS DE MENDOZA Malbec Argentina
24559







Supple and medium-bodied with crunchy dark berry fruit.

140 MILLSTREAM Chenin Blanc South Africa
37522







Light and fresh with an attractive quince and pear character.

141 **MILLSTREAM** Sauvignon Blanc South Africa
37523

 **1**   




Light-bodied and dry with ripe tropical notes and grassy citrus.

142 **MILLSTREAM** Rosé South Africa
57208

 **3**   




Fruity and friendly with crunchy redcurrant and strawberry notes.

143 **FRANSCHHOEK CELLAR** 'Statue de Femme' Sauvignon Blanc South Africa
27983

 **2**  




Tropical pineapple, gooseberry and grapefruit.

144 **FRANSCHHOEK CELLAR** 'Our Town Hall' Unwooded Chardonnay South Africa
27980

 **2**  




Vanilla with pure pineapple, lemon & lime fruit.

145 **FRANSCHHOEK CELLAR** 'Club House' Rosé South Africa
28039

 **2**  




Light and fresh with aromas of red berry fruit and citrus.

146 **FRANSCHHOEK CELLAR** 'Baker Station' Shiraz South Africa
27979

 **D**  




Deep mulberry, plum, white pepper and oak spice.

147 **FRANSCHHOEK CELLAR** 'Mountain Pass' Cinsault South Africa
36523

 **C**  




Bursting with ripe plum and raspberry fruit, this mid-light bodied red is soft and rounded.

148 **BELLINGHAM** 'Homestead' Pinotage South Africa
56731

 **C**  

Intense bramble aromas and cherry fruit, soft and full.

149 **BELLINGHAM** 'Homestead' Sauvignon Blanc South Africa
56739

 **1**  

Dry and vibrant with gooseberry and tropical fruit flavours.



CROWN CELLARS®

We're a

partner,
not just a supplier



We listen to our customers,
understand their needs and
work with them to build a plan,
before delivering it together.

QUALITY & CHOICE

All of the wines in our award-winning portfolio are tasted and approved by our wine buyers as well as Jonathan Pedley, our Master of Wine. Our buying power and exclusive own brands and promotions mean we are always competitively priced.

CONVENIENCE

We can take care of all your drinks needs in one order, one account. With our own logistics network and fleet of electric vehicles, you can receive everything in one delivery.

EXPERTISE

Our dedicated team of specialists have over 30 years of experience engaging customers and consumers. We have a long standing relationship with industry expert Jonathan Pedley MW, and everything we do is driven by relevant market insights.

SUPPORT & TRAINING

We provide commercial training as well as formal WSET qualifications. We can help with anything from drinks list tailoring to creation of bespoke POS. We'll help you bring everything together.



Exclusively serving the On-Trade

**WE KNOW WHAT'S IMPORTANT TO THE ON-TRADE, AND WE
AREN'T INTERESTED IN SELLING OUR WINES ANYWHERE ELSE.**



Crown Cellars is 100% focussed on the On Trade. That's important to us because it helps our customers in lots of different ways.

We only put our exclusive brands where we want them, and don't ever sell to the off-trade. That means you won't come under pressure from deep-discounting supermarkets and stores.

Our brands are designed to be enjoyed at tables in restaurants, hotels, golf clubs, pubs and bars. We're not competing for attention on crowded supermarket shelves, so we can focus on making our labels visually enticing, without being shouty.

We can also be selective. We have no minimum volumes and aren't limited to working with industrial-scale producers. Our closest relationships are actually with smaller family businesses which we've worked with for years. We can support sustainable producers and quality-focussed wineries, even if they can only sell us a few hundred bottles a year – that means we can stock more interesting wines and react to trends more quickly.

We aren't just a wholesaler but a producer and brand-owner as well – we know what's important to the On-Trade, and we aren't interested in selling our wines anywhere else.



Exclusive

Discover a huge selection of our own-label wines and exclusive brands – only available from Crown Cellars.



Formats to fit the Occasion

Explore 0% wines with our single serve options (coming soon)

75cl bottles in recycled PET and Aluminium, perfect for fast-paced service or outdoor events

Crown Cellars have a full range of wines in alternative packaging formats to help drive speed of service, cater for special event occasions or help you offer an assortment of wines by the glass, without compromising on freshness. Ask our Wines & Spirits Manager team and explore the wide range of options we can offer in this space.

Deliver fast and easy service with cans and ready-to-drink cups

Offer guests an assortment of varieties by the glass, with our glass 187cl Invenio and Bad Eye Deer wines





Spotlight on Spritz



CROWN CELLARS®



GROWTH IN AFTERNOON OCCASIONS IS OPENING DOORS FOR THE WINE CATEGORY.

Mid-afternoon and early evening visits are increasing, and consumers are seeking longer drinks, perceived as better value for money. Prosecco already has natural traction during lunchtime and afternoon occasions, but we think still wine should also be celebrated as a key component in longer drinks, and as a way to engage consumers in a relevant way.

Wine, but...

LIGHTER IN ALCOHOL

Consumers are increasingly engaging with lower alcohol and no-alcohol serves, so a lighter-alcohol wine serve that still delivers a great experience is perfect.

ELEVATED

Spritz can elevate the experience offered by a standard glass of wine, particularly if you focus on using great glassware and imaginative garnishes.

A LONGER DRINK

Long drinks are gaining share because they appear to offer better value for money. Wine is a much-loved category so offering it in a longer more refreshing format can give guests more of what they want.

WITH AN 'AFTERNOON' OR PRE-DINNER VIBE

Spritz can be positioned either as an aperitif or a cocktail. Lighter alcohol or calories compared to a full-strength wine or Prosecco, can offer more refreshment and be a better fit for lower tempo or pre-dinner occasions.

MORE VERSATILE

Traditionally, spritz serves have been dominated by brightly-coloured spirit-based recipes. Wine spritz can help consumers to branch out into new wines and flavours, potentially discovering something they haven't tried before.





We asked our friends at The London Essence Co. to come up with some recipes for the perfect afternoon spritz. Take a look at these refreshing new serves, give them a try or ask your Wines & Sprits Manager about designing a dedicated afternoon drinks or Spritz menu along plus social media assets via our POS design service.



ROSÉ DU SOLEIL SPRITZ

Sieur d'Arques Cuvée du Soleil IGP Pays d'Oc Rosé & London Essence Raspberry & Rose Soda, garnished with fresh raspberries

GRAPEFRUIT GLOW SPRITZ

Invenio USA Zinfandel Rosé & London Essence Pink Grapefruit Soda, garnished with fresh pink grapefruit



CLOUD ISLAND FIZZ

Cloud Island Marlborough New Zealand Sauvignon Blanc & London Essence White Peach & Jasmine Soda, garnished with a lemon twist



MIDNIGHT APERITIVO

Las Ondas Pinot Noir & London Essence Indian Tonic, served over ice and garnished with orange or fresh thyme



VENZIE BLUSH SPRITZ

Vignana Pinot Grigio Rosé DOC delle Venezie & London Essence Raspberry & Rose, garnished with pink peppercorns

JASMINE ROYALE

Vignana Prosecco DOC Extra Dry or Champagne H. Lanvin & Fils Brut NV & London Essence White Peach & Jasmine Soda



