



CROWN CELLARS®

2026/27

WINE GUIDE



BRINGING YOUR



WINES TO LIFE

CROWN CELLARS®

Welcome to our latest Crown Cellars wine brochure for 2026/7 which we very much hope you enjoy browsing through.

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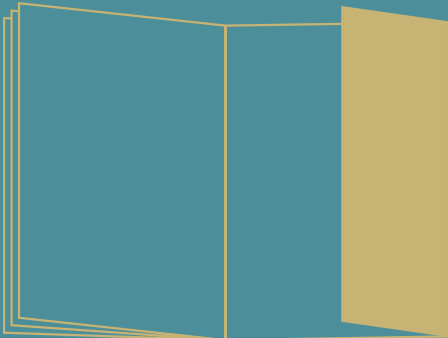
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PAUL WALLER,
DIRECTOR OF THIRD PARTY BRANDS



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FOR MORE INFORMATION
ABOUT OUR WINES, USE OUR
FOLD-OUT GUIDE AT THE
BACK OF THIS BROCHURE.



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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.

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.

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.

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.





“This long-standing relationship has led an efficient service where our requirements are fully understood.”

THE ROSE & CROWN INN, KNUTSFORD
MICHAEL CARROLL, OPERATIONS MANAGER

The Rose & Crown Knutsford is a historic 17th century coaching inn offering a gastro experience with traditional charm within the historic town of Knutsford.

“The Rose & Crown have been working with Crown Cellars for over a decade. In that time, we have benefited from consistent expert knowledge that has not only guided us through the large catalogue of wines but also advised us on industry trends that our customers might be interested in. This long-standing relationship has led an efficient service where our requirements are fully understood.

We have a reputation locally for good quality wine; this is in no small part down to a reliable supply and a great range offering options across all categories. We’re spoilt for choice at times, not only for wine by the glass, but for wine that pairs with our seasonal menus.”

KNUTSFORDROSEANDCROWN.CO.UK



“The service is first-rate, and we haven’t had one issue that wasn’t resolved immediately – fantastic.”

RHIWBINA RECREATION CLUB, CARDIFF
RAY PROUDLOCK, HOUSE MANAGER

RRC is an independent club in the heart of Rhiwbina, open to members and non-members alike, with two bars and a large catered function room for hire or for use by the local community.

“We switched to Crown Cellars as our wine supplier just over a year ago. We send a single online order once a week for all our wine, beer and other drinks needs, and have it delivered directly in one go. Our Wines & Spirits Manager has greatly assisted us by organising two wine & cheese evenings to showcase the wines and guide our customers through our selection. Our Carlsberg Britvic Account Manager is also always on hand to help with on-going updates and he usually visits once a month to discuss trends and help us run the business smoothly. The service is first-rate, and we haven’t had one issue that wasn’t resolved immediately – fantastic.”

RHIWBINAREC.CO.UK

Rivington Hall Barn is an impressive Grade II listed building located in the heart of Rivington, Lancashire, with original Saxon beams combined with a modern twist to create an award-winning wedding and event venue.

“Working with Crown Cellars as our wine supplier has been a genuinely positive experience. From the outset, their approach has felt like a true partnership rather than a simple supplier relationship. They have taken the time to understand our business, our clientele, and the standards we aim to deliver, which makes a real difference in a wedding and events environment where quality and consistency are everything.

The range and quality of wines available to us is excellent. It gives us confidence that we can cater to diverse guest expectations and still maintain competitive pricing.

Operationally, their online ordering platform makes the process straightforward and efficient. It allows us to manage stock effectively even during our busiest periods. Overall, Crown Cellars and Carlsberg Britvic overall feel like a valued partner to our business, supporting us with quality products, competitive pricing, and dependable service.”

“We enjoy a good working relationship with Crown Cellars and appreciate their expertise when selecting wines for our list.”

THE CONCORDE CLUB
JAMIE MATHIESON, DIRECTOR



“They have taken the time to understand our business, our clientele, and the standards we aim to deliver”

RIVINGTON HALL BARN
BEN WHENLOCK, BAR MANAGER



RIVINGTONHALLBARN.CO.UK

The Concorde Club is the South’s premier entertainment venue. With a diverse entertainment programme, two restaurants and on-site Hotel accommodation, they offer guests the perfect package for an entertainment break.

“As our main supplier Crown Cellars have been very easy to deal with, working more as a partner than just a supplier. Their range of products is very competitively priced, of good quality, and it is really convenient to order online.

They have also been very helpful in producing the wine lists for our venue. Our Wines & Spirits Manager presented proposals at our Wine Club and his range of wines was very well received by the members. In summary we enjoy a good working relationship with Crown Cellars and appreciate their expertise when selecting wines for our list.

THECONCORDECLUB.COM

What our customers say



“Professional, reliable and knowledgeable partners.”

They offer a wide range of wines and are able to support menu development for new bars offers, complimented by professional on site training sessions. They are responsive and flexible in their approach and have supported us with new product launches at high volume and with short lead times. Would thoroughly recommend the them as a supply partner.”

Vue is one of the world’s leading cinema operators with 94 state-of-the-art cinemas throughout the UK and Ireland.

VUE-INTERNATIONAL.COM

VUE
MARK COLLINS, NATIONAL RETAIL MANAGER

“Their portfolio range is incredible and there is a wide selection of options for our guests.”

We have been fortunate enough to benefit from the great level of service Crown Cellars offer. Last year we undertook a full wine range review, and our Wines & Spirits Manager was able to suggest some different and interesting wines for our guests, at affordable prices. He also supported creating a fresh look for our wine list, printing it at no cost to ourselves.

Crown Cellars have also held staff training days for us here at the site, to help build the knowledge of our team. This has allowed our staff to gain a greater confidence in making wine recommendations to our guests and upsell where appropriate. We have the option of WSET training to increase the knowledge of our managers further in the future.

The Sun Inn is a thriving gastro pub at the heart of the community in Carshalton , offering a stunning garden, gin library and hospitality room.

THESUNCARSHALTON.COM



THE SUN INN, CARSHALTON, SOUTH LONDON
RACHEL FOX, ACCOUNT MANAGER

“Crown Cellars have proved year on year to be highly competitive as well as providing quality products sold throughout our 7 venues.”



THE FAT BADGER GROUP
BEN NAMI, COO

“Prices remain competitive and the range provides our customers a well-balanced wine list suiting all budgets and tastes.

One of the biggest bonuses is that it provides us a one shop solution making ordering easy for managers which is convenient and efficient.

Our W&S Manager has provided fantastic training for our staff and has definitely increased their wine knowledge, helping them to provide our customers with expertise when dealing with their specific wine needs.”

Nestled in some of the most prestigious and beautiful locations across North Yorkshire, The Fat Badger Group offers a collection of distinctive boutique hotels, exceptional restaurants, and characterful traditional pubs.

HRHGROUPHARROGATE.COM

“We are very pleased to be working with Crown Cellars; it is very much a partnership.”



MCMULLEN & SONS
EMMA TAYLOR, GROUP BUYER

McMullen & Sons is a Hertford-based brewer and pub owner founded in 1827.

“We have been trading with Crown Cellars for 3 years now, as we were impressed with both the quality of the wine and the cost prices offered. They provide us with dedicated account management, which ensures that our business feels prioritised. Communication between us remains clear and timely, and they are very responsive to our needs; we forward-plan peak trading times like Christmas, to ensure we get the service level we expect.

From the beginning Crown Cellars have worked proactively with us to improve our ranges. They review category data and then recommend new options for our menu updates. They provide us with WSET training, new opening training, online training platform content, and they also support adhoc ventures such as Cheese & Wine nights at sites if requested.”

MCMULLENS.CO.UK

What our customers say



MEET THE

Team

Our purpose is to bring your wines to life.

Our portfolio of wines is pretty important, but it wouldn't be much without our close-knit team of people here to help bring it to life. They are all WSET qualified, experts in their field, and they love wine. We'll make sure you're supported with a great offer, backed with expertise and passion.



VANESSA ROBERTS

When she's not enjoying a glass of wine, Vanessa is dreaming up her next global adventure or exploring the outdoors with her dog, Coco. Travel is at the heart of her role, and her passion for wine has taken her to some of the world's most renowned regions from the rolling hills of Tuscany to the sun-drenched valleys of Napa. Along the way, she delights in meeting people from different cultures, sharing stories, experiences and a genuine love for exceptional wine.

Vanessa's Recommended Wine
CANFORRALES
Petit Verdot Rosé

This vibrant and expressive rosé is bursting with ripe strawberry and cherry aromas with subtle floral notes, with hints of watermelon and refreshing citrus on the palate. With such a beautiful eye-catching label, it's as stylish as it is delicious.



DOUGAL KENNY

Dougal is our resident musician – his main hobby is song writing and recording his own tunes, as well as doing a bit of travelling. He has over 20 years' experience in the wine trade, and his favourite part of the job is working alongside great people – he loves collaborating with customers to help them grow their business.

Dougal's Recommended Wine
BALFOUR
Liberty's Bacchus

This expressive white from the Garden of England is crisp, dry and grassy, with green apple and citrus aromas, complex minerality and a smoky depth due to a touch of barrel ageing. Similar in style to a good quality Loire Sauvignon Blanc, it's a favourite at customer tastings and makes a great premium addition to a wine list.



NICK ADAMS

Nick started off as a licensee and has been working in the On-Trade for over 20 years. Our very own Jonathan Pedley MW tutored Nick through his WSET qualifications many years ago! He loves travel, his favourite wine destination being South Africa's Western Cape. His favourite part of the job is helping customers bring their wine range to life, helping to grow their knowledge and awareness of the category.

Nick's Recommended Wine
MONPEZAT
Château Leret Malbec de Cahors

This bold and beautifully structured French red is the perfect premium option from the spiritual home of Malbec. Pair it with Venison or aged steak for a truly memorable gastronomic experience.



WILL RILEY

London born and bred, Will has spent 3 decades in the hospitality and drinks trade, including leading busy restaurants in London and New York. He has always loved connecting people with the right products that bring real value to guests and businesses. Will loves cooking, playing Jazz piano and trumpet, brushing up on his French and discovering new wines.

Will's Recommended Wine

BALFOUR
Skye's Chardonnay

This has that lovely balance of crisp orchard fruit, a touch of citrus, and while it's unoaked, the wine is aged on its lees which adds a creamy, textured, buttery feel. I'm passionate about supporting the UK wine industry, I can't help but feel proud every time I pour a glass.



VICTORIA DAVIS

Vic is Leeds born and bred and is a Leeds United season ticket holder. She loves nothing better than taking her 2 Spanish rescue dogs, Hunter & Frida, for long walks, travelling far and wide and going to gigs. She's been in the wine trade for over 35 years and first fell in love with the wines of Burgundy and the Loire.

Victoria's Recommended Wine

RAG & BONE
Riesling

This is a perfect example of an Eden Valley Riesling, packed full of lime zest with an appealing zing and acidity, fantastic with the chilli, coconut, ginger and lime flavours in a chicken Laksa. The label is also really interesting showing an eclectic collection of discarded items.



ROSS LEES

Ross has been in the on trade for 25 years and is one of our WSET accredited trainers. Outside of work he enjoys running, good food & drink and being run ragged by his two kids. His favourite part of the job is helping to educate teams, whether customers or colleagues, on the wonderful world of wine!

Ross's Recommended Wine

VITTI
Primitivo di Manduria

This is a bold, complex and intense full-bodied red with dark forest fruits, spice and notes of liquorice...what's not to love! Perfect with game, red meat and stilton.



ASHLEY HALL

Ash is the newest member of the Crown Cellars team, though he has worked in hospitality for over 25 years. He loves visiting the world's beautiful wine regions like Champagne, South-East Australia, Canada, Sicily and Piedmont, and he has just got back from a trip to Argentina. His favourite part of the job is meeting winemakers as they have so much passion for what they do, and also hosting tastings for our customers!

Ashley's Recommended Wine
BOUGRIER
Muscadet Sevré-et-Maine

A beautifully fruit-driven expression from the Loire Valley, full of citrus fruits and Granny Smith apple. It is light, well balanced and an excellent companion to salads and seafood.



JACOB RATCLIFFE

Jacob has been in the wine industry for 20 years, starting out with a wine merchant in New Zealand. Aside from his passion for all things drinks-related, he loves travelling the country watching Nottingham Forest, or further afield watching the England cricket team play. His favourite part of the job is introducing people to new wines and spirits they might not otherwise have discovered.

Jacob's Recommended Wine
INVINITI
Marlborough Pinot Gris

Made by the small, hands-on team at Lawson's Dry Hills, this wine is certified 100% sustainable, made at a net carbon-zero winery. Fragrant pear, red apple and stone-fruit aromas make this a great pairing for spicier dishes, though it's equally brilliant on its own.





Bespoke

Sales Materials

Custom point of sale materials
from Crown Cellars.

A bespoke, beautifully designed menu is more than a list, it's a signature of the experience your guests will enjoy, and a quiet driver of revenue. Beyond showcasing your range, it becomes a catalyst for upselling, subtly guiding purchases and spotlighting your highest-margin listings.

Together with menu psychology and premium design expert hyble, Crown Cellars can design and deliver custom point of sale materials that elevate the room, guide choice, and make profitable pairings feel effortless.



2 in 3

customers arrive undecided,
your menu is the number one
most impactful point of sale

72%

of consumers prefer a physical
menu, reinforcing the value of a
beautifully produced drinks list



FAST & EFFICIENT – final approval to delivery in just 3 days



PERSONALISED – collaborate with your chefs and teams to create designs that are perfect for your needs



YOUR OWN IMAGERY – upload your own images and logos seamlessly



DIGITAL – build links, QR codes and features into your materials to help customers interact



BASED ON INSIGHT – use our experience to up-sell your drinks and drive sales



INSPIRATION – not sure what you're looking for? We'll help find the right design for you



EASY – just speak to your local Wines and Spirits Manager



ZERO WASTE – print or re-order only what you need, when you need it





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





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

A word from the Master



Jonathan Pedley, Master of Wine and Crown Cellars' Wine Consultant, considers the position of the wine sector in 2026.

Twelve months ago I described the state of the country and the wine sector as “challenging”. Well, here we are a year later and the same word can still be applied!

The global picture remains in line with the last few years. Consumption has been sliding for a decade now. The world’s vineyard area has been contracting for nearly twenty years. Wine production is more volatile (courtesy of the weather) but not surprisingly there is a long term downward trend. That said, it looks as if 2026 will see a slight uptick in production. The latter is currently helping to suppress any significant inflationary price pressures.

Around the world the thinkers in the wine industry (and their equivalents in the beer and spirits industries) have been trying to understand what is behind the consumption trends in alcoholic beverages. As far as wine is concerned, one major factor accounting for the drop in sales is demographics. Southern Europe’s Baby Boomers were the last generation to grow up drinking wine as an everyday commodity (a glass with lunch, a couple of glasses with dinner, seven days a week, fifty two weeks a year). Well, not to put too fine a point on it, most Boomers are now retired and gradually heading to the great vineyard in the sky. That market is not coming back.

In recent decades, “newer” wine markets, such as ourselves, the US and China, took up some of the slack created by the demographic changes mentioned above. However, in all three cases the initial burst of sales has slowed, plateaued and is now contracting. It is easy to attribute this outcome to excise duty rises, tariffs, political interventions from those in power, and a lack of disposable income. However, the big debate in the trade over the last year has been around whether there are deeper, longer lasting societal issues at play, rather than shorter term, cyclical squeezes in consumer spending.

This almost inevitably brings us to the drinking habits of Gen Z. There is a bewildering amount of data out there that seems capable of being used selectively to support almost any position one chooses. By contrast, I am going to be very naughty and entirely anecdotal. I have two Gen Z daughters, and being dead cool, know several of their friends as well (they are a bright and ambitious lot: lawyers, doctors, accountants, librarians). Their drinking habits are very

different from those of us born in the 1960s. They drink a lot less in terms of overall volume and they drink less frequently. They have a broader repertoire of alcoholic drinks: a cocktail on a date, a beer at a sporting fixture and a glass of wine when lunching with their ancestors. All of this creates a massive headache for people in marketing. It also perpetuates the long standing existential fear of the wine sector: will they ever become regular drinkers?

I do not know. But I can observe what they choose to drink when they order wine, and this is reflected by the sales figures I see from Crown Cellars. Prosecco remains popular, not least because of its starring role in the “bottomless brunch”. Pinot Grigio and Sauvignon Blanc (both Chilean and New Zealand) continue to motor. Rosé in its various guises has a strong following as well. What I do not see much of is an interest in red wine. This observation does tie back to the global production figures I touched on earlier: whilst there is a balance between supply and demand for white wine, there is a chronic overproduction of red. Whether Gen Z will ever “grow up” into red wine is something we shall just have to wait and see.

In the meantime, it is up to the Millennials and us younger Boomers to keep the show on the road. Despite the trials and tribulations in the wine market, it remains the case that we “have never had it so good” (in the words of Harold Macmillan). The general quality of wine is better than it has ever been, and the range of grape varieties/countries/regions available in the UK is wider than at any stage in our history. Yes there is the odd whinge about most modern wine being rather bland and unexciting, but I would rather have that than be confronted with wines that are faulted or rough. I can assure you that in the 1980s not everything was as smooth as George Michael!



JONATHAN PEDLEY,
MASTER OF WINE



NEW FOR 2026

Jonathan Pedley, Master of Wine and Crown Cellars' Wine Consultant, presents a selection of our new listings for 2026.

France



LANSON
Blanc de Blanc Brut NV
France 38432 Find on page 107

LANSON
Le Vintage Brut 2014
France 38430 Find on page 107



There is a distinct sparkle to several of this year's new listings. We already have three Champagnes from Lanson (Black Label Brut NV, White Label Sec NV and Rosé Brut NV). In 2026 we are adding a Blanc de Blanc Brut NV and Le Vintage Brut 2014. As you would expect from a pure Chardonnay Champagne, the Blanc de Blancs has lovely fruit: melon and green plum in particular. It is a perfect summer aperitif. However, the Vintage 2014 takes us to a whole new level. The key to this wine is the eight years of maturation in Lanson's chalk cellars in Reims. It has a delicate mousse with tiny bubbles. The colour is golden. The nose is characterised by elegant and autumnal aromas: raspberry, mushroom and bonfire. 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.



BOLNEY
Bolney Estate Bubbly
Brut NV
Sussex, UK 39078 Find on page 112



SANDRIDGE BARTON
Classic Cuvée
Devon, UK 39077 Find on page 112



SANDRIDGE BARTON
Classic Cuvée Rosé
Devon, UK 39075 Find on page 112

DOMAINE EVREMOND
Classic Cuvée NV
Kent, UK 38833 Find on page 112



Alright, I have to admit it, we have gone all in on English sparkling wine this year. The reason, quite simply, is the astonishing quality coming out of the vineyards and cellars of England. "Bolney Bubbly" from Sussex is a good starting point if you want a refreshing, uncomplicated glass of fizz. One step up in complexity and price are the Sandridge Barton wines from Devon. The white Classic Cuvée Extra Brut is bone dry and crisply acid; the Classic Cuvée Rosé is just as dry but has a bit more overt fruitiness on the nose and palate. For me though the stand out new listing is Domaine Evremond. A ten year collaboration between my old friend Patrick McGrath, MW and the Taittinger family has turned a chalk hillside in Kent into one of great sparkling wine vineyards of the world. The Classic Cuvée Brut 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).



NEW FOR 2026

Italy



LA FORMA Glera Spumante

Italy 39007 Find on page 113



One of the more extraordinary phenomenon to emerge in the Post-Covid on trade is the “bottomless brunch”. I can remember being somewhat flummoxed when my twentysomething daughters started to tell me how popular this proposition was with their peer group. Always one for “getting down with the kids” I have witnessed what a lifeline for many pubs the bottomless brunch has become. Clearly controlling cost is an important element for any outlet offering such an all inclusive package. This is where the La Forma Glera Spumante comes in. Made in the same way as Prosecco and using the same grape variety (Glera), but with only 8% alcohol rather than the regular 11% or so, we can offer it at a keen price because of the lower duty rate. With its lively sparkle, attractive orchard fruit aromas and medium dry palate, it is easy to drink on its own or as a base for Mimosas, Bellinis or Spritzes.



LA FORMA Merlot IGT Veneto

Italy 39006 Find on page 75



LA FORMA Rosato IGT Trevenezie

Italy 39004 Find on page 75



LA FORMA Trebbiano Rubicone IGT

Italy 39005 Find on page 75

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VALVITIS Chardonnay Friuli DOC

Italy 39009 Find on page 79



VALVITIS Sauvignon Blanc Friuli DOC

Italy 39011 Find on page 79

PONTE Cabernet Sauvignon DOC Venezia

Italy 39076 Find on page 79



Aside from Pinot Grigio, perhaps we still do not particularly associate Italy with international grape varieties such as Chardonnay and Cabernet Sauvignon. Whilst Tuscany and Sicily have planted these varieties in recent decades, it is the north east of the country that can claim to have led the way in the nineteenth century. The vine louse Phylloxera devastated many of the native varieties and the authorities at the time encouraged growers to replant with things like Sauvignon Blanc and Merlot. We are listing three wines made from these international varieties: the Campe Dhei Cabernet Sauvignon from Venezia and a pair of whites under the Valvitis label from Friuli. I am particularly fond of the Sauvignon Blanc. 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. Pan-fried red mullet would be an excellent partner for this wine, as would oily fish like mackerel or sardines.



NEW FOR 2026



VINCA
Organic Sicilian White
Sicily 37668 Find on page 116



VINCA
Organic Sicilian Rosé
Sicily 38411 Find on page 116

VINCA
Organic Sicilian Red
Sicily 37673 Find on page 116

The wine industry is often characterised as being rather conservative and resistant to change when it comes to design and packaging. Well, that is not a criticism that can be levelled against the team behind Vinca. They have envisaged a “post glass” world and package all of their wines in aluminium cans and bottles. The wines themselves are sourced from organic vineyards in Sicily, working predominantly with modern expressions of native grape varieties such as Grillo, Catarratto and Nero d’Avola. My personal favourites are the Sparkling Grillo (with its youthful melon and greengage fruit) and the still white Catarratto (showing delicate quince and pear aromas). No fancy food is required for these fun wines – drink them on their own or with pizza, pasta and salads.

GEORGES VIGEROUX
Château Leret Monpezat
Malbec de Cahors
France 39109 Find on page 66



We have looked to list a Cahors at various times over the decades I have worked with Crown Cellars, but I am ashamed to say that we never got around to it. Well, finally, this year, we are correcting this omission and are adding a Cahors to the range. And I am proud to say that it is a stonking example. 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.



CANFORRALES
Petit Verdot Rosé
Spain 38945 Find on page 99



I am a huge fan of the Canforrales wines from Spain. We have listed their red Tempranillo and white Verdejo for a number of years. They are vibrant, fruit driven, new wave wines from La Mancha (just south of Madrid). Furthermore, with their Picasso-esque labels, they look sensational. So when I came across their new rosé stablemate it was a case of “love at first taste”. It is made from the Petit Verdot grape variety. In its native Bordeaux this grape often struggles to reach full ripeness but this is not an issue in the centre of Spain. The winemaking team at Canforrales are using it to make a 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.



TORRES
Natureo 0.0%
Sparkling Semi Seco
Spain 39107 Find on page 118

A couple of years ago Victoria Chapman (Crown Cellars’ wine buyer) and I set ourselves the target of steadily building up our portfolio of no/low wines. The response from you, our customers, has been positive so we are continuing the initiative. This year we are adding the Torres 0.0% Natureo Semi Seco Sparkling White. It has a light mousse and a mid copper gold colour. The nose is vibrant and youthful, with sherbet lemon aromas. On the palate it is medium dry; crisp acidity provides balance. Our no/low selection now includes reds, whites and rosés, still wines and sparkling, from Australia, France and Spain.





NEW FOR 2026



Hungary

ROYAL TOKAJI Blue Label 5 Puttonyos Aszú

Hungary 39104 Find on page 120



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 old 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.

GASTON HOCHAR Chateau Musar 2018, Bekaa Valley

Lebanon 39105 Find on page 87



I seem to recall that yonks ago (does anyone still say that?) Crown Cellars had a few cases of Chateau Musar, but once they were sold we could not get any more. Imagine my excitement when Victoria told me that John E. Fells & Co were now the UK agents for Musar and we could taste their current listings. The 2018 vintage of Château Musar stood out for us. It 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. The result after a further four years ageing in bottle – glorious. Mid terracotta in colour, the wine has a concentrated dried fruit and oak bouquet. It is developing 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.

Lebanon



FOX HOLLOW Zinfandel Rosé

USA 38868 Find on page 103

The days when rosé wines were seasonal novelty in the UK are long gone. Rosés are permanent fixtures in wine lists and on chalk boards year round. Zinfandel Rosé remains popular for sale by the glass in many pubs. With the new “Fox Hollow” label we are addressing the need for a competitively priced, 9% alcohol, option. The wine has a palish crimson pink appearance. The nose is moderately intense and youthful, showing bright and juicy raspberry fruit. The palate is medium with lively balancing acidity.

USA





NEW FOR 2026

Chile



MIROA Sauvignon Blanc

Chile 39029 Find on page 53



MIROA Syrah Rosé

Chile 39031 Find on page 53

MIROA Cabernet Sauvignon

Chile 39032 Find on page 53

At 9% alcohol the new Miroa range of Chilean varietals fit into the rapidly emerging price fighting house wine bracket. The Viña Requiringua winery works with growers in the Valle Central to make wines with all the juicy fruit character we associate with Chile but at a lower alcohol level. The Sauvignon Blanc is pale in appearance and has leafy and lemony notes on the nose. 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? The Syrah Rosé is a very pale pink colour. It is moderately intense on the nose showing attractive youthful cherry aromas. The palate is dry, light bodied and refreshing. I am happy to quaff this on its own. The Cabernet Sauvignon is mid ruby in colour. There is a light intensity of blackcurrant and herbal notes on the nose. The palate is dry, mid-light bodied and shows just a touch of tannin on the finish. Burger and fries for this one I think.



TIERRA CÁLIDA Merlot

Chile 39268 Find on page 54

TIERRA CÁLIDA Sauvignon Blanc

Chile 39269 Find on page 57

Having another option in the fiercely competitive Chilean Sauvignon Blanc and Merlot category makes sense: hence we are launching the “Tierra Cálida” pair this year. As you would expect the Sauvignon Blanc has a pale, almost lime juice, colour. It has the telltale Sauvignon Blanc aromas of asparagus and lemon, but delicately expressed. The palate is dry and refreshing. It would be a good choice with a cheesy fish pie. As for the Merlot, it is mid ruby in colour. There is a decent intensity of ripe black fruit on the nose, plum in particular. The palate is mid bodied, with lowish acidity and just a touch of tannin. Sticking with pies, in this case I would go for a traditional steak and kidney.

CATARENA Malbec

Argentina 38869 Find on page 42



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, game pie or a ploughman’s.



Argentina



AFTERNOON occasions

EVOLVING THE CATEGORY & UNLOCKING OPPORTUNITIES WITH SPRITZ



We’re seeing clear evidence not only of consumers seeking lighter, longer drinks when they visit the On Trade, but that afternoon and pre-dinner drinks occasions are increasingly important for consumers. The experience of enjoying a good quality glass of wine remains important, but we want to highlight additional ways wine can delight your guests and unlock opportunities for your business.

NATURAL AFFINITY
Prosecco already has natural traction for lunchtime and afternoon occasions, and still wine is already associated with food and dining occasions. We think those strengths can be developed further by serving wine as a key component in longer drinks.

WHY?

There are lots of reasons why wine-based spritz serves could tap into current consumer and market trends:

WINE, BUT LIGHTER IN ALCOHOL

Long-term trends of health and wellbeing mean consumers are increasingly engaging with lower alcohol and no-alcohol serves. Offering interesting options, and plenty of them, is highly important to a balanced drinks offer right now.

WINE, BUT ELEVATED

Spritz can offer an all-important new or elevated experience compared to a standard glass of wine, particularly if you focus on using great glassware and imaginative garnishes.

WINE, BUT A LONGER DRINK

LADs are currently gaining share because they appear to offer better value for money, and cost of living concerns continue to influence consumer behaviour. Wine is still a much-loved and important category for consumers, so offering it in a longer more refreshing format is a good way to give guests more of what they want.

WINE, WITH AN ‘AFTERNOON’ OR PRE-DINNER VIBE

Spritz can be either an aperitif or a cocktail, depending on how you want to market it. The greater volume of liquid and lighter alcohol or calories in a spritz serve (compared to a full-strength Prosecco or Prosecco-based mixed drink for example) can lend itself to a lower tempo, more refreshment-driven occasion.

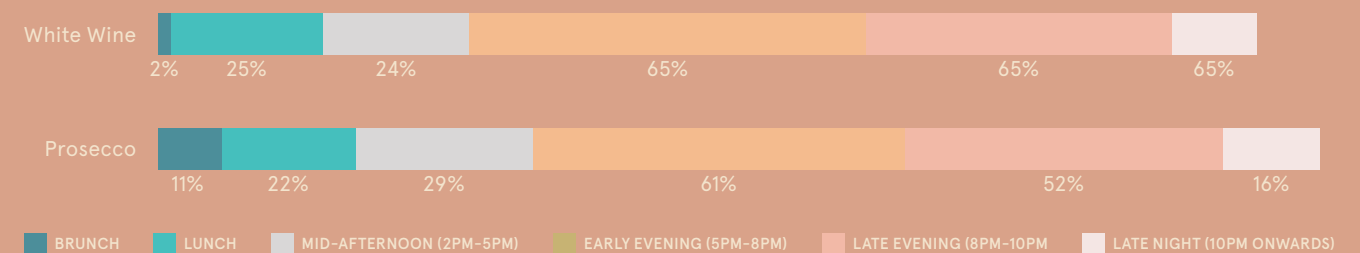
Alternatively, there’s good evidence that European markets are moving in a pre-dinner (rather than post-dinner) drinks direction, and the UK shows signs of following, so offering wine-based spritz serves targeted as pre-dinner drinks is a good bet right now.

WINE, BUT 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.

Wine already has a natural affinity for afternoon and early evening day parts.

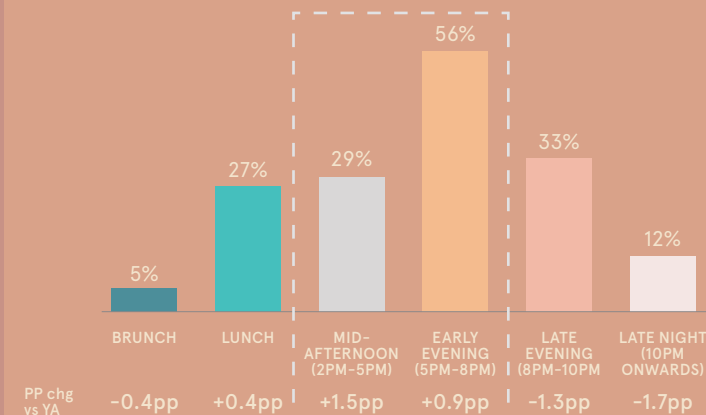
% of consumers drinking category during each daypart



Source: CGA OPUS GB June 2024 data

Mid-afternoon and early evening visits are increasing.

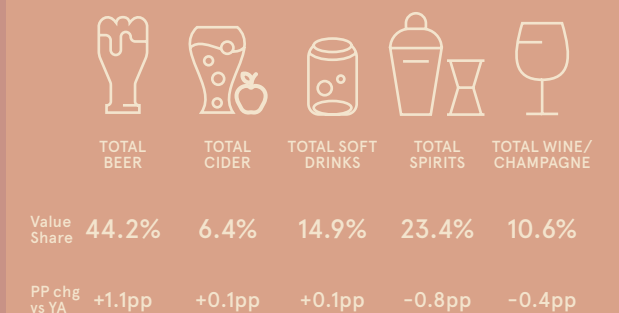
% of consumers visiting the on-trade per daypart



Source: CGA OPUS H2 2024, NIQ LWF25 How Occasions Are Evolving for Drinkers and Shoppers 2025

Consumers are seeking longer drinks, perceived as better value for money.

Category value % share of total wet (MAT TY vs YA)



Source: CGA MAT to P03 2025



WE RECOMMEND:

To get you started, take a look at these refreshing new serves. You can also ask your Wines & Sprits Manager about designing a dedicated afternoon drinks or Spritz menu along plus social media assets via our POS design service.

WE ASKED OUR FRIENDS AT THE LONDON ESSENCE CO. TO COME UP WITH SOME RECIPES FOR THE PERFECT AFTERNOON SPRITZ.

Rosé du Soleil Spritz

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



Cloud Island fizz

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



Venezie Blush Spritz

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

Midnight Aperitivo

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



Grapefruit Glow Spritz

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



Jasmine Royale

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



EVENTS to EVERYDAY

Formats to fit the Occasion



As On Trade experiences continue to evolve, we're increasingly assessing different packaging formats to see if these can help drive engagement, speed of service and wine participation in general.

We know cans, cups and single serve bottles aren't going to set the world alight in terms of innovation, but we do see an opportunity to support incremental gains for the category. If you're considering trialling a few new formats to see if they work for you, talk to our Wines & Spirits Manager team and explore the wide range of options we can offer in this space.

SINGLE SERVE OPTIONS

-  **EXPLORE 0% WITH SINGLE SERVE** – test whether you have demand for 0% wine with our new Single Serve range from Torres
-  **FAST AND EASY SERVICE** – cans and single serve bottles require no decanting at the bar, significantly speeding up trip-time for customers and serve time for staff.
-  **NO WASTAGE** – no need to tip away unsold wine from a 75cl bottle, no need for corking and storing unfinished bottles.
-  **QUALITY AND FRESHNESS** – your guests enjoy a freshly opened wine every time, no risk of spoilage or dull flavours.
-  **PORTABILITY** – serve still and sparkling wine from outdoor or temporary bar areas.
-  **MODERATION & PORTION CONTROL** – for customers wanting to enjoy just the one glass
-  **VARIETY** – you can offer an assortment so guests enjoy more options vs a traditional 'by the glass' menu



75CL RPET AND ALUMINIUM BOTTLES

These fully recyclable options are perfect for fast-paced interval service, local regulation compliance or outdoor events, avoiding the risk of broken glass and looking extremely appealing at the same time!



Discover our exclusive full varietal range of Invenio and Bad Eye Deer wines





A LOT OF BUSINESSES IN THE ON TRADE WHO OFFER WINE, WILL SELECT AN ENTRY-POINT WINE TO GET THEIR LIST STARTED OFF. IN MY OPINION, IT'S THE MOST IMPORTANT WINE ON THE LIST.

SPOTLIGHT ON *Value*



Not because it's the most exciting, or the best, or even the wine you want to draw the most attention to. It's because, even when your guests are drinking the least expensive option you have to offer, it's still really important they have a good experience.

It's easy to find amazing wine if your guests have £100 to spend on a bottle – it's much more difficult if they only have £25. Increasing numbers of visitors to the On Trade are looking for those affordable options, at the same time as operators are under pressure to increase prices and cover costs.

So we know how important it is for our customers to have keenly priced options that genuinely taste good. That's why the team and I invest such a lot of time seeking out the best entry-point wines. We only end up bottling wines that we'd be happy to drink ourselves.



If you need some guidance on fantastic wines at good prices, Crown Cellars can deliver the best quality for you and your guests. Take a look at our range and please do ask your Wines & Spirits Manager if you'd like more information.

VICTORIA CHAPMAN,
CROWN CELLARS' WINE BUYER



Argentina



Good
**WINTER
SNOWFALL**



MILD
SPRING



High
**QUALITY
FRUIT**

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.

Valle de Uco, near Mendoza.



ARGENTINA

41

ALTA VISTA Estate Bonarda



Mature plum, fig, blackberry and raspberry with spice notes. Pair with barbecued salmon. Available individually

C		LLL	75cl	29966	
Vc	V	SC	E		

ALTA VISTA Estate Cabernet Franc



Leafy black fruits, herb hints, ripe blueberry and pepper. Pair with tomato-based pasta dishes. Available individually

E		LLL	75cl	29967	
Vc	V	SC	E		

ALTA VISTA Estate Cabernet Sauvignon



Blackcurrant, cherry, bay, cedar and tobacco, complex and rich. Pair with roast beef. Available individually

D		LLL	75cl	29440	
Vc	V	SC	E		

Argentina,
Single
Vineyard →

ALTA VISTA SINGLE VINEYARD Malbec Serenade



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

E		LLLL	75cl	29446	
Vc	V	SC	E		

ALTA VISTA SINGLE VINEYARD Malbec Temis



Dense and brooding with prune and fig aromas, very full bodied with rich fruit, exceptionally fine. Available individually

E		LLLL	75cl	29447	
Vc	V	SC	E		

AD SPACE A



BONE ORCHARD
Malbec



Medium-bodied with soft tannins, youthful plum and jammy dark berry notes. Pair with charcuterie, especially rich terrines.
Available individually

C		LL	75cl	38766	

DEAD MAN’S DICE
Malbec



Intense nose of plum, damson and dark chocolate. Pair with char-grilled red meats.
Available individually

C		L	75cl	17679	

ALTA VISTA
Estate Malbec



Fresh dark berries, cherry, plum and violet with toasty oak. Pair with roast venison.
Available individually

D		LLL	75cl	29439	

ALTA VISTA
‘Vive’ Malbec



Intense plum, bright red fruits, vanilla and subtle coffee notes. Pair with beef empañadas.
Available individually

C		LL	75cl	29443	

VIÑAS DE MENDOZA
Malbec



Supple and medium-bodied with crunchy dark berry fruit. Pair with smoky cured beef.
Available individually

C		LL	75cl	24559	

CATARENA
Malbec



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

C		LL	75cl	38869	

ANDEAN VINEYARDS
Malbec



Medium-bodied with damson and spice notes. Pair with American-style Bolognese.
Available individually

C		LL	75cl	37175	

AD SPACE B



SPRING
FROST



HOT DRY
SEASON



Good
QUALITY

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.

Australia’s National Vintage Report estimates the total crop to be 11% up on 2024 but 8% below the ten year average.



GRAPEFUL DEAD
Shiraz



Soft and fruity with bramble notes and soft tannins. Pair with slow-barbecued brisket. Available in cases of 6

C	V	L	75cl	17605	
Ve	V				

SPEARWOOD
Shiraz



Youthful and juicy with dark berry fruits and a touch of spice. Pair with char-grilled aubergine. Available in cases of 6

C	V	L	75cl	61965	

POCKETWATCH
Shiraz



Medium-bodied with intense black cherry and blackberry fruit. Pair with braised ox-cheek. Available in cases of 6

D	V	LL	75cl	37861	
E					

INVENIO
Australian
Shiraz



Black plum, raspberry fruit and hints of white pepper. Pair with American-style barbecue meats. Available in cases of 6

B	V	L	75cl	39327	

BAD EYE DEER
Shiraz
Cabernet



Spicy with plum and dark bramble fruit notes. Pair with sausages and mash. Available in cases of 6

C	V	L	75cl	15721	

GULARA
Shiraz



Youthful bramble fruit and a hint of pepper. Pair with stonebaked pizza. Available in cases of 6

B	V	L	75cl	57493	

CORAL SHORE
Shiraz



Vibrant with attractive plum and blackberry fruit, liquorice and pepper notes and smooth tannins. Available individually

2	V	LLL	75cl	TBC	

BOOMERANG BAY
Shiraz



Juicy black fruit flavours and a velvety texture. Pair with tomato-based pasta. Available in cases of 6

C	V	LL	75cl	37499	

MAGPIE ESTATE
The Black Craft
Barossa Shiraz



Intense savoury flavours of blackberry compote and black pepper. Pair with rich game pies. Available individually

C	V	LLL	75cl	35641	
SP					

GREASY FINGERS
Chardonnay



Rich and soft with ripe peach, mango and sweet creamy vanilla notes. Try it with crisp buttermilk fried chicken and sriracha mayo. Available individually

3	V	LLL	75cl	39507	



HANCOCK & HANCOCK
Shiraz
Grenache



Massively intense with ripe dark plum, spice and robust tannins. Pair with char-grilled sirloin. Available individually

E	⚡	LLL	75cl	39498	🌙

KILIKANOON
Killerman's Run
Grenache-Shiraz-Mourvedre



Brick red with ripe plums, prunes and berry fruit flavours. Pair with roast rib of beef. Available individually

D	⚡	LLL	75cl	28693	🌙

ROBERT OATLEY
Signature Series
Pinot Noir



Youthful and fragrant with perfumed red cherry. Pair with grilled lamb. Available individually

B	🍇	LLL	75cl	37518	🌙

YALUMBA
'The Cigar' Coonawarra
Cabernet Sauvignon



Rich complex dark cherry, black fruits, cigar and ripe soft tannins. Pair with venison steak. Available individually

E	⚡	LLL	75cl	19281	
Ve	V	SL			

KATNOOK
Founder's Block
Cabernet Sauvignon



An intense, deeply coloured and savoury wine with layers of clove, seaweed, liquorice and prune. Try it with barbecued lamb chops. Available individually

D	⚡	LLL	75cl	35572	🌙
V					

ST HALLETT
Faith Shiraz



Gentle in tannin and low in acidity yet pronounced in intensity with distinctive bramble and vanilla notes. Try it with low and slow charcoal smoked brisket. Available individually

D	⚡	LLL	75cl	35584	🌙

AD SPACE D

AD SPACE C

INVENIO
Chardonnay



Medium-bodied with citrus and ripe pineapple notes. Pair with meaty white fish. Available in cases of 6

2	🍇	L	75cl	35632	🌙
🏆					

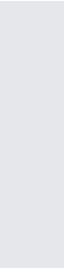
GULARA
Chardonnay



Melon and apple fruit flavours leading to a crisp finish. Pair with ham-hock terrines. Available in cases of 6

2	🍇	L	75cl	35631	🌙
🏆					

GRAPEFUL DEAD
Chardonnay



Dry with crisp citrus and ripe tropical fruit flavours. Pair with rotisserie chicken. Available in cases of 6

2	🍇	L	75cl	36401	🌙
🏆					

SPEARWOOD
Chardonnay



Medium-bodied with fresh melon and pineapple notes. Pair with grilled pork loin. Available in cases of 6

2	🍇	L	75cl	35630	🌙
🏆					

CORAL SHORE
Chardonnay



Youthful and full-bodied with ripe melon and papaya aromas, and hints of cream and spice. Proper Chardonnay! Available individually

2	🍇	LLL	75cl	COMING SOON	🌙
🏆					

POCKETWATCH
Chardonnay



Light and vibrant with citrus and yellow plum aromas. Pair with smashed avocado and halloumi toasts. Available in cases of 6

2	🍇	LL	75cl	38133	🌙
E					



BOOMERANG BAY
Chardonnay



Medium-bodied and fruity with stone fruit and citrus notes. Pair with butter chicken curry. Available in cases of 6

2		LL	75cl	16222	

KATNOOK
Founder's Block
Chardonnay



Quite full-bodied with a complex bouquet of melon, toast and hazelnut. Try it with grilled mediterranean vegetables. Available individually

2		LLL	75cl	35574	

MAGPIE ESTATE
Rag & Bone Eden
Valley Riesling



Dry but fruity with zesty lime, petrol and stone fruit flavours. Pair with spicy asian peanut dishes. Available individually

3		LLL	75cl	35640	

GREASY FINGERS
Luscious Red



Rich and juicy with red berry fruits, vanilla and soft approachable tannins. Try it with a double smash cheese burger and baconnaise. Available individually

C		LLL	75cl	39512	

YALUMBA
'Y Series'
Viognier



Rich and full-bodied with ripe stone fruit flavours and floral notes. Pair with chicken and apricot tagine. Available individually

2		LLL	75cl	39504	

AD SPACE F

AD SPACE E

Rich
& Sweet



JAM SHED
Shiraz



Medium and rich with vanilla, spice and red fruit flavours. Pair with spicy lamb dishes. Available in cases of 6

C		LL	75cl	37767	

JAM SHED
Rosé



Medium-sweet with juicy summery berry flavours. Pair with strawberry pavlova. Available in cases of 6

6		LL	75cl	31585	



Chile



Good
HARVEST
WEATHER



Ripe
HEALTHY
FRUIT



Crop
DOWN
v 2024



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.

CHILE

53

MIROA Sauvignon Blanc



Dry and light bodied with gently zingy citrus notes.
Available in cases of 6

2		L	75cl	39029	

MIROA Syrah Rose



Pale coral pink in colour, dry and light with attractive youthful cherry aromas.
Available in cases of 6

2		L	75cl	39031	

MIROA Cabernet Sauvignon



A mid-light bodied red that shows classic Cabernet blackcurrant and herbal aromas.
Available in cases of 6

B		L	75cl	39032	

AD SPACE G



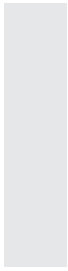
INVENIO
Merlot



Gently spicy with fruity plum and damson characters. Try it with grilled garlic field mushrooms. Available in cases of 6

B		L	75cl	39329	

CARTA23
Merlot



Soft and fruity with plum, red fruit and spice notes. Try it with rosemary lamb chops. Available in cases of 6

C		L	75cl	26904	

OCARINA
Merlot



Juicy plum with hints of spice and a smooth finish. Try it with a full Sunday roast. Available in cases of 6

C		L	75cl	34926	

PLATE 95
Merlot



Juicy plum and raspberry notes with a soft mellow character. Try it with pulled barbecue pork. Available in cases of 6

C		L	75cl	35185	

TIERRA CÁLIDA
Merlot



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

C		LL	75cl	39268	

CLOCKWORK RAVEN
Merlot



Smooth and approachable with classic dark plummy Merlot fruit. Try it with a flame-grilled burger with bacon. Available in cases of 6

C		L	75cl	38001	

LAS ONDAS
Merlot
Reserva



Cedar and raspberry with fine toasty tannins and a full body. Try it with char-grilled sirloin. Available individually

C		LL	75cl	26887	

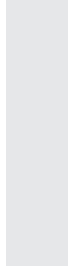
OCHRE MOUNTAIN
Merlot
Carmenère



Round and smooth with leafy plum and damson notes. Try it with char-grilled vegetable pasta. Available in cases of 6

C		LL	75cl	57634	

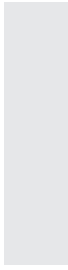
CALITERRA
Merlot
Reserva



Ripe and gently fruity with plum and bramble notes. Try it with slow-cooked smoked brisket. Available individually

C		LL	75cl	38632	

CALITERRA
Carmenère
Reserva



Succulent black fruit flavours and a touch of smoky spice. Try it with lamb and vine tomato ragout. Available individually

C		LL	75cl	56883	

LAS ONDAS
Cabernet
Sauvignon



Spicy and dark with toast, dark bramble and blackcurrant fruit notes. Try it with slow-braised featherblade. Available in cases of 6

C		L	75cl	18984	

LAS ONDAS
Pinot Noir
Reserva



Soft and rich with red berry and spice aromas. Try it with roasted duck breast or pheasant. Available individually

B		LL	75cl	38985	

AD SPACE H



AD SPACE I

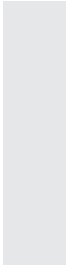
INVENIO
Sauvignon
Blanc



Refreshing lime citrus with tropical passionfruit and guava notes. Try it with traditional cod and chips.
Available in cases of 6

2		L	75cl	35463	

CARTA23
Sauvignon Blanc



Vibrant with crisp tropical and citrus notes. Try it with grilled squid tapas.
Available in cases of 6

2		L	75cl	37865	

OCHRE MOUNTAIN
Sauvignon
Blanc



Light and citrusy with stone fruit flavours. Try it with crab cakes.
Available in cases of 6

2		LL	75cl	57612	

OCARINA
Sauvignon
Blanc



Gooseberries, lime and herbaceous notes. Try it with grilled garlic prawns.
Available in cases of 6

2		L	75cl	34925	

PLATE 95
Sauvignon
Blanc



Fresh and zesty with ripe tropical fruit flavours. Try it with Thai green curry.
Available in cases of 6

2		L	75cl	35184	

TIERRA CÁLIDA
Sauvignon
Blanc



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

2		LL	75cl	39269	

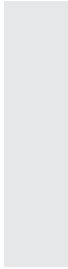
LAS ONDAS
Sauvignon
Blanc



Tropical fruits and asparagus with grassy notes and a crisp lime finish. Try it with fresh grilled sardines with olive oil & lemon.
Available in cases of 6

1		L	75cl	38792	

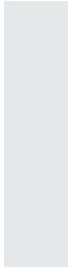
CALITERRA
Sauvignon Blanc
Reserva



Grassy and fresh with lime and tropical fruit flavours. Try it with fresh asparagus or goat cheese.
Available individually

2		LL	75cl	38373	

CALITERRA
Chardonnay
Reserva



Uncomplicated Chardonnay showing touches of melon and oak. Try it with roast pork tenderloin.
Available individually

2		LL	75cl	56880	

LAS ONDAS
Viognier
Reserva



Ripe and rich with apricot, peach and floral notes. Try it with Pad Thai.
Available individually

2		LL	75cl	38980	

LAS ONDAS
Chardonnay
Reserva



Crisp acidity, stone fruit and tropical notes of pineapple. Try it with spaghetti carbonara with pancetta.
Available individually

2		LL	75cl	38984	

LAS ONDAS
Rosé



Just off-dry with vibrant strawberry fruit and refreshing citrus. Try it with salad nicoise.
Available in cases of 6

3		L	75cl	18991	



France



Hot
DRY
SUMMER



Mild Spring
MOST
REGIONS



HIGH
QUALITY



After a year of unrelenting rain and dampness in 2024, the 2025 vintage could not have looked more different. Things began with a mild and largely frost-free spring, with a successful flowering which set a decent-sized crop. The summer was hot and dry which curbed yields a little, though it did keep the vineyards disease free. Bordeaux experienced a cool and showery harvest in September but most of the top estates seem to have coped well. Burgundy and Loire both had some of the earliest and fastest vintages on record, with the picking commencing in mid-August – quality for both areas was very high. The Rhône, Provence and Languedoc-Roussillon also finished the season with concentrated reds, lively rosés and aromatic whites, though heatwaves and lack of rain trimmed potential yields. Alsace probably had the toughest time, with sharply curtailed yields due to a multitude of challenges.

FRANCE

59

LE SANGLIER Vin de France Blanc



Crisp with citrus, ripe apple and pear notes. Try it with meaty white fish.
Available in cases of 6

2		L	75cl	36662	

LE SANGLIER Vin de France Rosé



Soft and dry with strawberry and raspberry fruit flavours. Try it with grilled salmon.
Available in cases of 6

2		L	75cl	34726	

LE SANGLIER Vin de France Rouge



Fruity with uncomplicated flavours of plum and bramble fruit. Try it with margarita pizza.
Available in cases of 6

A		L	75cl	38981	

MAISON DES BRETONS Dry White



Light and fresh with citrus and pear notes. Try it as a simple light aperitif.
Available in cases of 6

2		L	75cl	57718	

MAISON DES BRETONS Medium Dry White



Light and fresh with a fruity medium style. Try it with spicy chicken wings.
Available in cases of 6

4		L	75cl	57714	

MAISON DES BRETONS Red



Mellow and gentle with soft red fruit flavours. Try it with garlic mushrooms.
Available in cases of 6

C		L	75cl	36727	

AD SPACE J



INVENIO
Sauvignon
Blanc



Zingy and crisp with gooseberry and grassy notes. Try it with char-grilled courgette salad.
Available in cases of 6

2		LL	75cl	38929	

O&E
Sauvignon
Blanc



Citrus and gooseberry with light tropical tones. Try it with spring vegetable risotto.
Available in cases of 6

1		L	75cl	60816	

LE SANGLIER
de la Montagne
Sauvignon Blanc



Vibrant and fresh with zesty lime and grapefruit character. Try it with turbot and sauce vierge.
Available in cases of 6

1		L	75cl	26896	

INVENIO
French
Merlot



Ruby in colour with raspberry and plum characters. Try it with rump steak.
Available in cases of 6

C		LL	75cl	57290	

O&E
Merlot



Plum, raspberry, soft tannins and a medium body. Try it with Coq au Vin.
Available in cases of 6

C		L	75cl	37493	

LE SANGLIER
de la Montagne
Merlot



Soft with plump raspberry and dark plum characters. Try it with beef Bourguignon.
Available in cases of 6

C		L	75cl	26895	

BOUGRIER
Pure Vallée
Pinot Noir



Vibrant with bright red cherry flavours, floral hints and a little toasted spice. Try it with seared duck in cherry sauce.
Available individually

B		LL	75cl	26814	
V	SP				

CLÉMENT BOSQUET
Malbec
Vin de France



Medium-bodied with sweet dark plum and resin notes. Try it with braised lamb shanks.
Available individually

D		L	75cl	38874	

Alsace



EUGENE KLIPFEL
Pinot Blanc



Light and delicate apple and pear notes. Drink well chilled. Try it with quiches or grilled prawns.
Available individually

2		LLL	75cl	39163	

MICHEL LÉON
Vieilles Vignes
Pinot Noir



Lively red cherry and berry fruits with very fine tannins. Try it with smoked duck breast.
Available individually

A		LLL	75cl	38123	

EUGENE KLIPFEL
Gewurztraminer



Bright spice, exotic fruits, rose, apricots and a floral finish. Try it with pungent cheeses like Munster or Époisses.
Available individually

4		LLL	75cl	33767	

AD SPACE K



Bordeaux



CHÂTEAU JACQUES-NOIR Saint-Émilion



An initial blast of brambly fruit and oak followed by a full palate. Try it with beef entrecôte. Available individually

D		LLLL	75cl	23359	
SC					

BENJAMIN DE ROTHSCHILD Château des Laurets, Puisseguin-St Emilion



Well integrated oak with black fruit flavours that are remarkably fresh. Try it with Gruyère or hard cheeses. Available individually

C		LLLL	75cl	38577	
V	SP				

CHÂTEAU LAGRANGE Saint-Julien 3ème Cru Classé



Concentrated and complex with dried fruits, plum and cedar. Try it with lapin au vin rouge. Available individually

D		LLLL	75cl	37398	

CHÂTEAU PETIT BOIS Lussac, Saint-Émilion



Plum and toast with fresh cherry and cedar notes. Try it with Comté or Gruyère. Available individually

D		LL	75cl	37970	

DOMAINES BARONS DE ROTHSCHILD (LAFITE) Légende Médoc



Complex red fruits mingled with sweet spices and liquorice. Try it with lamb kebabs. Available individually

D		LL	75cl	28479	
OP	SC				

DOMAINE ZÉDÉ Margaux



Ripe dark fruits, firm tannins and layers of cedar. Try it with braised partridge. Available individually

D		LLLL	75cl	37195	

CHEVAL QUANCARD Chai de Bordes Bordeaux Rouge



Medium-bodied with ripe spicy fruit. Try it with Toulouse sausages. Available individually

C		LL	75cl	57223	

FORTIN PLAISANCE Saint-Émilion



Medium-bodied with dark berry fruit and a touch of oak. Try it with lamb shoulder and thyme. Available individually

C		LLL	75cl	39272	

CHÂTEAU VIEUX CARDINAL LAFaurie Lalande de Pomerol



Rich dark plum, dried flowers and a delicate perfume. Try it with venison stew. Available individually

D		LLL	75cl	33771	

CHÂTEAU DE PEZ St Estephe



Dark blackberries, tobacco, concentrated with firm chewy tannins. Try it with prime rib of beef. Available individually

D		LLLL	75cl	28611	
SP					

Beaujolais



LOUIS JADOT Fleurie 'Domaine de Ponceau'



Blueberries, fresh plum and blackcurrant with supple tannins. Try it with pheasant and red cabbage. Available individually

C		LLLL	75cl	27182	
Ve	V				

DOMAINE DU BOIS DE L'OISE Fleurie



Fruity raspberry and cherry flavours and smooth light tannins. Try it with confit duck. Available individually

B		LLL	75cl	38079	

LOUIS JADOT Beaujolais-Villages 'Combe Aux Jacques'



Dark berry fruits and cherry layers with toasty notes. Try it with pigeon and blackberry sauce. Available individually

B		LLL	75cl	38628	
Ve	V				

AD SPACE L



Burgundy →

LOUIS JADOT Côte de Beaune–Villages



Supple and medium-bodied with delicious raspberry and blackberry notes. Try it with wild mushroom bruschetta.
Available individually

C	🍷	LLLL	75cl	39177		
Vc	V					

VIGNERONS DES TERRES SECRÈTES Mâcon Blanc



Attractive yellow plum and melon aromas with a smooth creamy palate. Try it with pan-fried scallops.
Available individually

2	🍷	LL	75cl	21040	🔄	
Vc	V	SP				

LOUIS JADOT Mâcon–Lugny ‘Les Petites Pierres’



White floral and apple aromas with a hint of lemon. Try it with sole meunière.
Available individually

2	🍷	LLL	75cl	38926		
Vc	V					

VIGNERONS DES TERRES SECRÈTES Mâcon Rouge



Incredible value red Burgundy with youthful dark cherry fruit and a smooth texture. Try it with a warm earthy beetroot salad.
Available individually

D	🍷	LL	75cl	17427		
Vc	V	SP				

LOUIS JADOT Gevrey–Chambertin



Classic Gevrey concentration of colour, richly fruity with firm tannins and a smooth texture. Try it with saddle of lamb.
Available individually

C	🍷	LLLL	75cl	37519		
Vc	V					

DOMAINE ROMY Bourgogne Blanc



Slightly creamy with complex stone fruit flavours. Try it with chicken pot pie.
Available individually

2	🍷	LLL	75cl	38798		
Vc	V					

LOUIS JADOT Meursault



Crisp and fine in youth with minerality, developing richness and complexity. Try it with béarnaise sauces or Bresse chicken.
Available individually

2	🍷	LLLL	75cl	38629		
V						

LOUIS JADOT Bourgogne Pinot Noir



Plump cherry and raspberry fruit with a silky texture and gentle tannins. Try it with smoked duck.
Available individually

C	🍷	LLL	75cl	27190		
Vc	V					

LOUIS JADOT Nuits–Saint–Georges



Concentrated perfume, rich colour, mouth-filling fruit and a savoury finish. Try it with roast grouse and blackcurrants.
Available individually

C	🍷	LLLL	75cl	38370		
Vc	V					

LOUIS JADOT Chassagne–Montrachet



Elegant and rich with white peach, honey, floral notes and buttery vanilla. Try it with poached lobster.
Available individually

2	🍷	LLLL	75cl	38371		
V						

LOUIS JADOT Pouilly–Fuissé



Elegant and rich with melon and stone fruit flavours, delicate use of oak and fresh acidity. Try it with fruity chicken skewers.
Available individually

2	🍷	LLLL	75cl	27187		
Vc	V					

Chablis →

GAUTHERIN & FILLES Petit Chablis



Ripe apricot with subtle mineral undertones, very fresh. Try it with moules marinières.
Available individually

1	🍷	LL	75cl	31577		

J. MOREAU & FILS Chablis



Steely and dry with green hues, green apple notes and crisp acidity. Try it with green apple and chicken salad.
Available individually

1	🍷	LLL	75cl	57146		
V	Vc					

BAUDOUIN MILLET Petit Chablis



Lean, light and pure with apple, mineral and delicate citrus. Try it with gougères.
Available individually

1	🍷	LL	75cl	57005		
Vc	V					

J. MOREAU & FILS Chablis Premier, Cru ‘Montmains’



Layers of baked lemon, citrus peel, delicate honey and a mineral streak.
Available individually

1	🍷	LLLL	75cl	57241		
V	Vc					

AD SPACE M



Languedoc

DOMAINE DE LA BAUME 'Les Mariés' Sauvignon Blanc



Crisp and light-bodied with cut grass and elderflower aromas. Try it with Crottin de Chavignol.
Available individually

2		LL	75cl	39326	

DOMAINE HORGELUS Gros Manseng Sauvignon



Intense but elegant with refreshing acidity, apricot, quince and floral notes. Try it with citrus salads or mussels.
Available individually

1		LL	75cl	21041	

AIMERY Cabernet Sauvignon IGP Pays d'Oc



Leafy Cabernet notes with soft tannins and dark currant flavours. Try it with char-grilled courgettes.
Available individually

C		LL	75cl	38297	

AIMERY Sauvignon Blanc



Grassy and dry with crisp citrus acidity. Try it with roasted artichokes.
Available individually

1		LL	75cl	37003	

DOMAINE DE LA BAUME 'Elisabeth' Viognier



Dry and lush with floral, peach and mineral notes. Try it with pork loin & crushed potatoes.
Available individually

2		LL	75cl	15402	

GEORGES VIGEROUX Château Leret Monpezat Malbec de Cahors



Deep ruby and full-bodied, with pronounced and complex aromas of prune, date, leather, liquorice and pepper.
Available individually

E		LLLL	75cl	39109	

J. MOREAU & FILS Merlot IGP Pays d'Oc



Light ruby with gentle tannins, ripe berry fruit flavours and hints of toffee. Try it with a beef and caramelised onion sandwich.
Available individually

C		LL	75cl	56929	

AIMERY Chardonnay IGP Pays d'Oc



Elegant stone fruits, apple and melon with fresh acidity. Try it with butternut & ricotta ravioli.
Available individually

2		LL	75cl	56925	

DOMAINE DE LA BAUME 'Capucine' Vin Orange



Deep orange gold with honeydew melon, candied peel and intense nutty notes. Try it by itself, or with honey feta filo parcels.
Available individually

1		LL	75cl	38983	

AIMERY Merlot IGP Pays d'Oc



Soft, fruity plum characters and soft red fruits. Try it with coq au vin.
Available individually

C		LL	75cl	56924	

DOMAINE DE LA BAUME 'Grand Châtaignier' Merlot



Youthful and intense with dark berry fruit, spice and oak. Try it with braised short ribs.
Available individually

D		LL	75cl	38088	

DOMAINE DE LA BAUME 'La Jeunesse' Syrah



Full-bodied and concentrated with generous plum and pepper spice. Try it with crispy chilli beef.
Available individually

D		LL	75cl	15403	

CUVÉE THETIS Picpoul de Pinet



Lemon, lime, green apple and grapefruit characters. Try it with grilled prawns or scallops.
Available individually

1		LL	75cl	38007	

DOMAINE DE PETIT ROUBIÉ Picpoul de Pinet 'Nature de Roubie'



Fresh apple, aromatic lime, pear, melon and floral notes. Try it with fresh oysters.
Available individually

1		LL	75cl	37509	

Languedoc: Picpoul

AD SPACE N



Loire Valley

RAIMBAULT PINEAU
Cuvée Prestige
Menetou-Salon



A winning Loire Sauvignon, dry but not too acidic with juicy apple pie flavours. Try it with white fish ceviche and avocado. Available individually

2		LL	75cl	36521	

BOUGRIER
Sauvignon de Touraine



A crisp, clean dry white with a grassy citrusy character. Try it with courgette and king prawn risotto. Available individually

1		LL	75cl	57232	

Rhône Valley

MARCEL MARTIN
Sancerre
'La Chenaye'



Lively flint, citrus and crisp aromatic gooseberry. Try it with asparagus beurre blanc. Available individually

1		LLL	75cl	38161	

DOMAINE CHATELAIN
Pouilly-Fumé



Smoke, lime, green apple, gooseberry and grapefruit. Try it with herb crusted pork. Available individually

1		LLL	75cl	38875	

BOUGRIER
Vouvray



Fragrant, slightly honeyed and appley, refreshing and balanced. Try it with roasted pork with apple. Available individually

4		LL	75cl	57226	

CUVÉE ST LAURENT
Côtes-du-Rhône



Deeply coloured with dark peppery fruit and decent tannic grip. Try it with shepherd's pie. Available individually

C		LL	75cl	39414	

RAIMBAULT PINEAU
Cuvée Prestige
Sancerre Blanc



Classic rapier-like Loire Sauvignon, bone dry with fine Cox's apple and other green fruits. Try it with braised fennel and apple salad. Available individually

1		LLL	75cl	36519	

BOUGRIER
Muscadet Sur Lie



Fresh lemon, lime and granny smith apples, modern and fruit-driven. Try it with a plate of oysters. Available individually

1		LL	75cl	26683	

VICTOR BERARD
Côtes-du-Rhône



Warm and spicy with plum and black pepper notes. Try it with prime rib of beef. Available individually

C		LL	75cl	38115	

CHÂTEAU COURAC
Côtes-du-Rhône
Villages Laudun



Beautiful floral, fruit and spice aromas, rich and robust. Try it with grilled lamb skewers. Available individually

D		LLL	75cl	59455	

PASQUIER DESVIGNES
Châteauneuf-du-Pape



Full-flavoured and silky with luscious black and red fruits, dusty savory notes and sage. Try it with osso bucco. Available individually

E		LLL	75cl	39069	

DOMAINE PRADELLE
Crozes-Hermitage



Rich with flavours of pepper, eucalyptus and dark berries. Try it with grilled portobello mushrooms. Available individually

D		LLL	75cl	56975	

OLIVIER RAVOIRE
Châteauneuf-du-Pape



Mid to full-bodied with dark bramble, plum, cherry, sweet spice and black pepper. Try it with roast venison fillet. Available individually

E		LLL	75cl	TBC	

DOMAINE NIERO
Côte-Rôtie



Complex black and red fruits, kirsch, mineral, pepper, earth and spice notes. Try it with bold roast meats. Available individually

D		LLL	75cl	38160	

DOMAINE NIERO
Condrieu 'Les Ravines'



Refined and elegant with peach, orange, honey, apricot, flowers and honeydew melon. Try it with herb-crusted chicken thigh. Available individually

2		LLL	75cl	59454	

AD SPACE 0



Premium
Rosé

HENRI GAILLARD
Côtes de Provence
Rosé



Very dry with delicate red fruits and spice notes. Try it with ratatouille. Available individually

1		LL	75cl	20174	

FAMILLE RAVOIRE
Côtes de Provence
Rosé 'Chanrose'



Youthful with vibrant acidity and delicate fresh red berry flavours. Try it with salad nicoise. Available individually

2		LLL	75cl	33641	

CHATEAU D'ESCLANS
Whispering Angel Côtes
de Provence Rosé



Dry and delicate with pink grapefruit, raspberry, white peach and floral notes. Perfect as an apéritif. Available individually

2		LLL	75cl	33815	

SIEUR D'ARQUES
Cuvée du Soleil
IGP Pays d'Oc Rosé



Elegant and subtle dryish rosé with enchanting aromas of narcissus and white peach. Try it with roasted artichoke salads. Available individually

2		LL	75cl	36526	

DOMAINE LA GEMIERE
Sancerre Rosé



Perfectly balanced with steely minerals and delicate red fruits. Available individually

2		LLL	75cl	15399	

BOUGRIER
Rosé D'Anjou



Delicate and light with fresh cherry notes. Try it with charcuterie. Available individually

4		LL	75cl	36896	

AIMERY
Cabernet Rosé
IGP Pays d'Oc



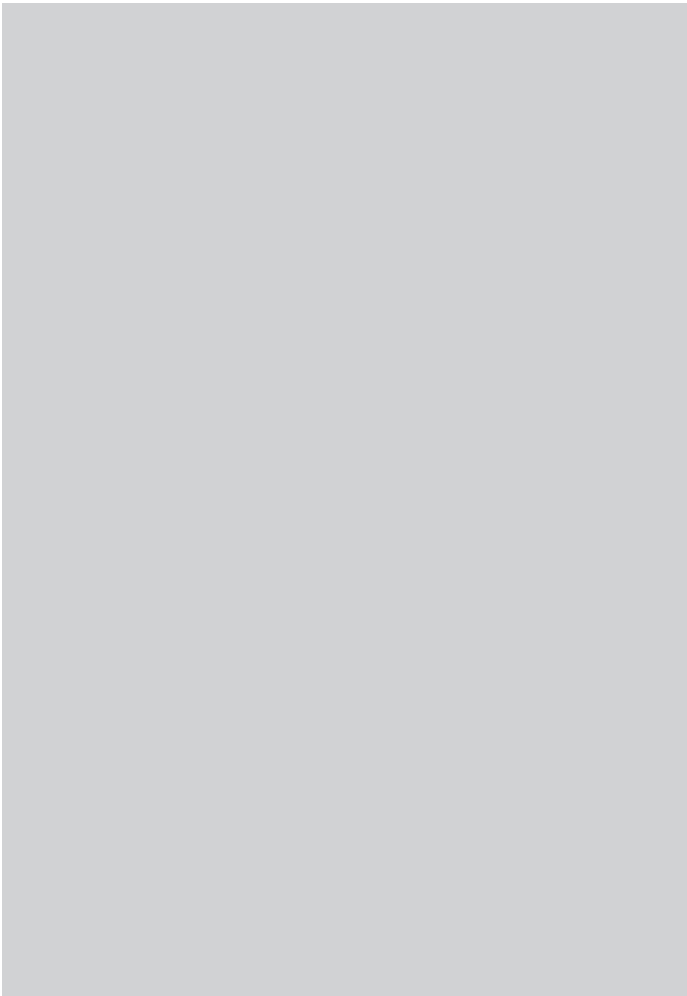
Crisp and dry with pleasant strawberry flavours. Try it with grilled salmon. Available individually

2		LL	75cl	56919	

AD SPACE P



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.



PETER & PETER
Pinot Noir



Light in body and colour, with youthful cherry and kernel notes and soft tannins. Try it with carpaccio. Available individually

B		LL	75cl	37992	

INVENIO
Riesling



Clean and fresh with lemon citrus acidity and stone fruit notes. Try it with spicy Pad Thai noodles. Available in cases of 6

3		LL	75cl	57286	

PETER & PETER
Zeller Riesling
Feinherb



Aromatic with honey, lemon, petrol and stone fruit notes. Try it with yellow thai curry. Available individually

3		LL	75cl	37996	

JOHANNES EGBERTS
Liebfraumilch



Light with simple pear and stone fruit flavours. Try it with smoked pork salad. Available in cases of 6

5		L	75cl	17752	

JOHANNES EGBERTS
Piesporter Michelsberg



Medium-dry and fruity with peach and grapefruit characters. Try it with crispy Teriyaki tofu. Available in cases of 6

4		L	75cl	17753	

AD SPACE Q



**SUCCESSFUL
VINTAGE**



Heatwaves
**JULY &
AUGUST**



**8%
Crop
UP
V 2024**

Tuscany, Italy



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.

LA FORMA
Trebbiano Rubicone IGT



A delicate, dry, light bodied white wine that shows hints of apple and pear fruit.
Available in cases of 6

1		L	75cl	39005	

LA FORMA
Rosato IGT Trevenezie



A very light and youthful dry rosé that has a delicate rose petal character.
Available in cases of 6

2		L	75cl	39004	

LA FORMA
Merlot IGT Veneto



Off-dry and lightish bodied, with juicy redcurrant and red cherry characters and soft tannins.
Available in cases of 6

B		L	75cl	39006	

PONTE
Gio Bianco



Clean, crisp and refreshing with light apple and citrus flavours.
Available in cases of 6

1		L	75cl	35561	

PONTE
Gio Rosato



Pleasant and dry with clean red berry flavours.
Available in cases of 6

2		L	75cl	35599	

PONTE
Gio Rosso



Soft and approachable with simple red fruit flavours.
Available in cases of 6

B		L	75cl	35560	

AD SPACE R



Pinot Grigio

VIGNANA Pinot Grigio delle Venezie



Clean, crisp and fresh with plenty of zingy citrus. Try it with mixed greens in a yuzu dressing. Available in cases of 6

2		LL	75cl	35847	

ZIMOR Pinot Grigio delle Venezie



Crisp with delicate citrus and apple notes. Try it with lemon chicken piccata. Available in cases of 6

2		LL	75cl	35306	

PONTE Campe Dhei Pinot Grigio



Surprisingly weighty with warm citrus notes. Try it with crab tostadas. Available individually

2		LL	75cl	23160	

INVENIO Pinot Grigio delle Venezie



Clean and fresh with pear, citrus and apple flavours. Try it with creamy pasta dishes. Available in cases of 6

2		LL	75cl	35309	

O&E Pinot Grigio delle Venezie



Fresh and light with touches of ripe pear and apple. Try it with traditional cod and chips. Available in cases of 6

2		LL	75cl	36998	

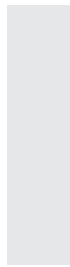
PONTE Pinot Grigio delle Venezie



Very light and neutral revealing just a hint of green fruit. Try it with seafood and white bean cassoulet. Available in cases of 6

2		LL	75cl	35218	

LYRIC Pinot Grigio delle Venezie



Characterful yet light with peach, citrus and apple notes. Try it with pear, walnut and goat cheese salad. Available in cases of 6

2		LL	75cl	36996	

MORAJO Pinot Grigio delle Venezie



Fresh and floral with yellow plum and citrus notes. Try it with spinach, pine nut and ricotta ravioli. Available in cases of 6

2		LL	75cl	35314	

LA DELFINA Pinot Grigio delle Venezie



Citrus fruits and green apple with lemon and pear on the palate. Try it with garlic butter shrimp. Available in cases of 6

2		LL	75cl	35046	

Pinot Grigio Rosé

MORAJO Pinot Grigio Rosé delle Venezie



Youthful and fresh with delicate red berry notes. Try it with crab risotto. Available in cases of 6

2		LL	75cl	35313	

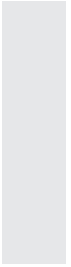
LA DELFINA Pinot Grigio Rosé delle Venezie



Light salmon pink with summer fruit flavours. Try it with light turkey dishes. Available in cases of 6

2		LL	75cl	35040	

LYRIC Pinot Grigio Rosé delle Venezie



Delicate pink with off-dry berry fruit flavours. Try it with melon and prosciutto. Available in cases of 6

2		LL	75cl	36997	

ZIMOR Pinot Grigio Rosé delle Venezie



Light and dry with soft red berry fruits and citrus notes. Try it with grilled langoustines. Available in cases of 6

2		LL	75cl	35311	

CUPIOLO Pinot Grigio Dolomiti IGT



Light, dry and elegant with notes of citrus, peach, and red berries. Try it with a risotto primavera. Available in cases of 6

2		LL	75cl	35569	

VIGNANA Pinot Grigio Rosé delle Venezie



Refreshingly crisp with notes of citrus and redcurrant. Try it with warm salmon and citrus salad. Available in cases of 6

2		LL	75cl	35845	

PONTE Pinot Grigio Rosé delle Venezie



Rose petal pink with delicate citrus and red berry hints. Try it with tuna carpaccio. Available in cases of 6

2		LL	75cl	35217	

AD SPACE S

Regional
Italian
Wines

VALVITIS
Chardonnay
Friuli DOC



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

1		LL	75cl	39009	
E					

VALVITIS
Sauvignon Blanc
Friuli DOC



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

1		LL	75cl	39011	
E					

CASALE DEL BARONE
'150+1' Langhe
Bianco



Elegant and attractive with delicate ripe stone fruit, gentle citrus and buttery notes. Try it with traditional carbonara. Available individually

2		LL	75cl	24167	

TERRE DEL BAROLO
Gavi



Crisp and fresh with citrus, mineral and bitter almond notes and a clean finish. Try it with grilled fish or fresh nutty salads. Available individually

1		LL	75cl	57684	

CASALE DEL BARONE
150+1 Gavi DOCG



Crisp mineral, grapefruit citrus, almond and pear characters. Try it with warm chicken and pear salad. Available individually

2		LL	75cl	36769	

LA PIUMA
Pecorino



Youthful pear, apricot and lemon with notes of blossom. Try it with fried calamari. Available individually

1		LL	75cl	37907	

VESEVO
Falanghina
Beneventano IGT



Mid gold in colour with attractive aromas of peach, apricot and primrose. Try it with pan-fried scallops. Available individually

2		LL	75cl	39502	

PONTE
Campe Dhei Cabernet
Sauvignon DOC Venezia



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

C		LL	75cl	39076	
		E	SC		

AD SPACE T

BOCCANTINO
Fiano Appassito
IGT Salento



Beautifully off-dry with intense floral, citrus and pear fruit. Try it with spicy tahini tofu noodles. Available individually

3		LL	75cl	35235		

ZIMOR
Merlot Veneto IGT



Medium-bodied with damson and soft juicy red fruit flavours. Try it with roasted stuffed aubergine. Available in cases of 6

		LL	75cl	26700		

PONTE
Merlot Veneto IGT



Agreeably soft with bright plum character. Try it with charcuterie. Available in cases of 6

		LL	75cl	35215		

CASALE DEL BARONE
‘150+1’ Piemonte
Barbera



Youthful black cherry fruit overlaid with vanilla oak, beautifully vibrant. Try it with tomato and black olive gnocchi. Available individually

		LL	75cl	24166		

TERRE DEL BAROLO
Barbera
D’Alba



Intensely fruity and round with red fruits, spice and liquorice. Try it with crispy harissa tofu. Available individually

		LL	75cl	57687		

TERRE DEL BAROLO
Barolo



Brick-red and mature with complex woody notes, liquorice, violet and dried fruits. Try it with pan-fried pigeon breast. Available individually

		LL	75cl	57686		

TRULLI
Primitivo
Salento IGP



Soft and full with lots of juicy ripe red fruit, low acidity and gentle tannins. Try it with pasta puttanesca. Available individually

		LL	75cl	39631		

CANTINA DEL GARDA
Valpolicella DOC



Light bodied and lively with red cherry and rose petal character and youthful tannins. Try it with stonebaked margherita pizza. Available individually

		LL	75cl	35228		

MASTIA
Valpolicella DOC
Superiore Ripasso



Youthful and fragrant with lively spicy cherry fruit and supple tannins. Try it with grilled ribeye. Available individually

		LL	75cl	36562		

MASTIA
Amarone della Valpolicella
Classico DOCG



Full-bodied and intensely aromatic with dried redcurrant, glacé cherry and woody notes, plenty of sweet fruit and supple tannins. Try it with venison steak. Available individually

		LL	75cl	35925		

ROCCA DELLE MACIE
Chianti DOCG
‘Vernaiolo’



Mid-bodied with attractive dry fruit and spicy aromas. Try it with traditional baked lasagne. Available individually

		LL	75cl	15520		

BARTOLI GIUSTI
Brunello di
Montalcino



Full bodied rich and mature red with spice, fig and prune notes, low acid and ripe grainy tannins. Try it with rich roast wild boar. Available individually

		LL	75cl	35249		

TERRABUONA
Montepulciano
d’Abruzzo



Youthful blueberry and dark fruits with supple tannins. Try it with smoky sausage pasta. Available individually

		LL	75cl	35237		

CANTINE SAN MARZANO
Primitivo di
Manduria ‘Vitti’



Impressively intense and complex with liquorice, tar and dark fruit. Try it with rich traditional bolognese. Available individually

		LL	75cl	19192		

CANTINE SAN MARZANO
Negroamaro ‘Vitti’



Full-bodied with layers of rich ripe dark fruit. Try it with panzarotti or rich lamb casseroles. Available individually

		LL	75cl	13521		

VESEVO
Aglianico Beneventano IGT



Full bodied chewy red with plenty of dried fruit and spice aromas. Try it with rich game meats. Available individually

		LL	75cl	17468		

ZIMOR
Zimor Cabernet IGT
Venezia Giulia



Medium-bodied with dark berry fruit flavours and a silky texture. Try it with roasted stuffed aubergine. Available individually

		LL	75cl	37014		



New Zealand



Good
**SIZED
CROP**



**MILD
SPRING**



Sunny
**DRY
HARVEST**



Gisborne region, New Zealand

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.

REN Marlborough Sauvignon Blanc



Zesty with ripe tropical notes and fresh acidity. Try it with Thai green curry. Available individually

1		LL	75cl	32747	

BOX OF BUDGIES Marlborough Sauvignon Blanc



Fresh and lively with tropical, lime citrus and herbal notes. Try it with herby tofu souvlaki. Available in cases of 6

1		LL	75cl	37172	

CLOUD ISLAND Marlborough Sauvignon Blanc



Fresh and juicy tropical fruit flavours and zingy acidity. Try it with deep fried whitebait. Available individually

1		LL	75cl	37354	

SILVERLAKE Marlborough Sauvignon Blanc



Fresh and zesty with ripe gooseberry fruit and a crisp finish. Try it with garlic prawns. Available in cases of 6

1		LL	75cl	39325	

INVINITI Marlborough Sauvignon Blanc



Passionfruit and citrus-driven with refreshing lime characters. Try it with grilled snapper. Available individually

1		LL	75cl	37799	

WAIPARA HILLS Marlborough Sauvignon Blanc



Tropical and stone fruit flavours with classic zingy freshness. Try it with seafood chowder. Available individually

1		LL	75cl	38576	

ESK VALLEY Marlborough Sauvignon Blanc



Aromatic ripe passion fruit and citrus flavours, full-bodied and crisp. Try it with fennel asparagus salad. Available individually

2		LL	75cl	39495	

VILLA MARIA Private Bin Sauvignon Blanc



Zippy and herbaceous aromas with a bite of vibrant acidity on the palate. Try it with fish tacos. Available individually

1		LL	75cl	39496	

TIKI ESTATE Single Vineyard Sauvignon Blanc



Intense grapefruit, tropical passionfruit, lime zest and sweet basil. Try it with sauteed scallops. Available individually

1		LL	75cl	37841	



INVINITI
Marlborough
Pinot Gris



Light, youthful and mid-bodied with gentle greengage and melon fruit flavours. Try it with ginger pork in a coconut broth. Available individually

3		LL	75cl	36565	

INVINITI
Marlborough
Pinot Noir



Youthful and concentrated with raspberry, plum, subtle spice and floral aromas. Try it with venison carpaccio. Available individually

		LL	75cl	38993	

TIKI ESTATE
North Canterbury
Pinot Gris



Perfumed and powerful with honeysuckle, melon, ripe pear and quince. Try it with roasted pork belly. Available individually

2		LL	75cl	38977	

WAIPARA HILLS
Pinot Noir



Medium-bodied with red berry, cherry fruit and smooth light tannins. Try it with lamb chops. Available individually

		LL	75cl	12425	

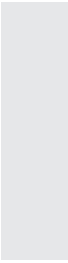
ESK VALLEY
Marlborough
Pinot Noir



Pure raspberry and redcurrant layers with a rich silky mouthfeel. Try it with Mexican carnitas. Available individually

		LL	75cl	58285	

INVINITI
Malborough Sauvignon
Blanc Rose



Deep pink in colour with bright notes of citrus, elderflower, pomelo and raspberry. Try it with a classic salad Niçoise. Available individually.

2		LL	75cl	58285	

AD SPACE V



Other European Wines

AUSTRIA, BULGARIA, GEORGIA, GREECE, MOLDOVA

OTHER EUROPEAN WINES

87

BRIGHTSIDE Pinot Grigio, Moldova



Light and fresh with youthful apple notes. Try it with grilled white fish.
Available in cases of 6

2		£	75cl	38936	

GASTON HOCHAR Chateau Musar 2018 Bekaa Valley, Lebanon



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

E		£££	75cl	39105	

WINZER KREMS Grüner Veltliner, Austria



Citrus, herb and mineral notes on the palate with floral and peach aromas. Pair with wienerschnitzel.
Available individually

1		££	75cl	28706	

DOMAINE BOYAR 'Deer Point' Merlot, Bulgaria



Pleasantly uncomplicated medium-bodied red with dark fruit characters. Pair with tomato-based pasta.
Available in cases of 6

C		£	75cl	37178	

DOMAINE BOYAR 'Deer Point' Chardonnay, Bulgaria



Light bodied and gentle with melon and yellow plum notes. Pair with butternut squash salad.
Available in cases of 6

2		£	75cl	19371	

SCHUCHMANN Saperavi,



Inky in colour with fresh red and blackcurrant fruit aromas, hints of spice and fleshy tannins. Try it with rich lamb ragu.
Available individually

D		££	75cl	38404	

STROFILIA 'August' Red, Agiorgitiko, Greece



Medium-bodied with notes of plum and damson fruit and grainy, rustic tannins. Try it with grilled lamb souvlaki.
Available individually

C		££	75cl	36584	

STROFILIA 'August' White, Moschofilero



Delicate and dry with gentle floral primrose and pear aromas. Try it with delicately spiced Thai flavours.
Available individually

1		££	75cl	36583	

AD SPACE W



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.



LAZY BONES
Vinho Branco, Fernão Pires–
Sauvignon Blanc



Fresh, bone dry and crisp with apple, pear and melon aromas. Try it with herby lemon roast chicken.
Available individually

I		LL	75cl	36904	

LAZY BONES
Vinho Tinto, Castelão–
Cabernet Sauvignon



A youthful and juicy mid bodied red that has lots of blueberry and black grape aromas. Try it with shredded chicken and black bean tacos.
Available individually

C		LL	75cl	36908	

JP AZEITÃO
Tinto



Medium-bodied with intense dark fruit flavours and fleshy tannins. Try it with classic steak and fries.
Available in cases of 6

C		L	75cl	38876	

JP AZEITÃO
Blanco



Floral and grapey aromas with light dry citrus flavours. Try it with Bacalhau.
Available in cases of 6

I		L	75cl	60507	

JARDIM DA ESTRELA
Dão Tinto



Vibrant ripe jammy dark fruit and spicy tannins. Try it with cajun blackened fish.
Available individually

C		LL	75cl	12287	

ADEGA DE MONÇÃO
Vinho Verde



Spritzzy and pale green with fresh acidity and vibrant citrus character. Try it with fish, avocado, coriander and lime tacos.
Available individually

I		LL	75cl	57441	

AD SPACE X



South Africa



Good
**WATER
LEVELS**



**GENTLE
SUMMER**



Crop up
**VS
2024**



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.

DROP DEAD GORGEOUS Chenin Blanc



Vibrant and fresh with apple and quince aromas. Try it with scaloppine of pork.
Available individually

1		L	75cl	38374	

CLOUD ISLAND Cape Series Sauvignon Blanc



Layers of grapefruit citrus and tropical fruit with a zippy finish. Try it with grilled garlic prawns.
Available individually

2		LL	75cl	38799	

BAD EYE DEER Sauvignon Blanc



Crisp with tangy citrus fruits and floral notes. Try it with fish in a butter lemon sauce.
Available in cases of 6

2		LL	75cl	39066	

MILLSTREAM Sauvignon Blanc



Light-bodied and dry with ripe tropical notes and grassy citrus. Try it with hay-smoked pork tenderloin.
Available in cases of 6

1		L	75cl	37523	

MILLSTREAM Chenin Blanc



Light and fresh with an attractive quince and pear character. Try it with rocket and goat cheese salad.
Available in cases of 6

2		L	75cl	37522	

FRANSCHHOEK CELLAR 'Our Town Hall' Unwooded Chardonnay



Vanilla with pure pineapple, lemon & lime fruit. Try it with ham-hock terrine.
Available individually

2		LL	75cl	27980	

FRANSCHHOEK CELLAR 'Statue de Femme' Sauvignon Blanc



Tropical pineapple, gooseberry and grapefruit. Try it with char-grilled vegetables.
Available individually

2		LL	75cl	39398	

FRANSCHHOEK CELLAR 'La Cotte Mill' Chenin Blanc



Fresh pineapple, peach, nectarine and honeysuckle. Try it with fish tacos.
Available individually

2		LL	75cl	27981	

STELLAR ORGANICS Running Duck Chenin Blanc Sauvignon Blanc



Grassy and fresh with ripe guava, tropical notes and apple. Try it with tempura prawns.
Available in cases of 6

1		LL	75cl	37176	

BELLINGHAM 'Homestead' Sauvignon Blanc



Dry and vibrant with gooseberry and tropical fruit flavours. Try it with spicy asian noodles.
Available individually

1		LL	75cl	56739	



MILLSTREAM
Rosé



Fruity and friendly with crunchy redcurrant and strawberry notes. Try it with charcuterie.
Available in cases of 6

3		L	75cl	57208	

STELLAR ORGANICS
Running Duck
Shiraz Rosé



Dry with ripe strawberry fruit flavours and a fresh finish. Try it with balsamic strawberry salad.
Available in cases of 6

2		LL	75cl	59524	

FRANSCHHOEK CELLAR
'Club House'
Rosé



Light and fresh with aromas of red berry fruit and citrus. Try it with grilled langoustines.
Available individually

2		LL	75cl	28039	

DROP DEAD GORGEOUS
Malbec



Medium-bodied with jammy dark plum fruit and ripe tannins. Try it with smoky cured beef.
Available individually

C		L	75cl	38935	

MILLSTREAM
Cinsaut
Ruby Cabernet



Medium-bodied with ripe berry and spice flavours. Try it with roast duck breast.
Available in cases of 6

D		L	75cl	56950	

MILLSTREAM
Pinotage



Characteristically jammy and smoky flavours. Try it with beef koftas.
Available in cases of 6

C		L	75cl	56998	

FRANSCHHOEK CELLAR
'Baker Station'
Shiraz



Deep mulberry, plum, white pepper and oak spice. Try it with stonebaked pizza.
Available individually

D		LL	75cl	38996	

FRANSCHHOEK CELLAR
'Mountain Pass'
Cinsaut



Bursting with ripe plum and raspberry fruit, this mid-light bodied red is soft and rounded. Try it with cured meat pizzas or a Sunday Roast.
Available individually

C		LL	75cl	36523	

FRANSCHHOEK CELLAR
'Stone Bridge'
Pinotage



Smooth and juicy with ripe mulberry, tobacco and spice. Try it with smoky chicken mole.
Available individually

C		LL	75cl	38994	

STELLAR ORGANICS
Running Duck
Merlot



Earthy blackcurrant leaf and black pepper with plum and black cherry. Try it with rosemary lamb chops.
Available in cases of 6

C		LL	75cl	38812	

FRANSCHHOEK CELLAR
'The Churchyard'
Cabernet Sauvignon



Blackcurrant and violet aromas with dark berry flavours, tobacco and spice. Try it with roast beef.
Available individually

D		LL	75cl	38995	

FRANSCHHOEK CELLAR
'The Old Museum'
Merlot



Plum and black cherry with herbs, liquorice and oak spice. Try it with rump steak.
Available individually

C		LL	75cl	38997	

STELLAR ORGANICS
Running Duck
Shiraz



Soft and spicy with plenty of berry fruit and a hint of white pepper. Try it with smoky marinated tofu.
Available in cases of 6

C		LL	75cl	38813	

BELLINGHAM
'Homestead'
Pinotage



Intense bramble aromas and cherry fruit, soft and full. Try it with coffee-crusted venison.
Available individually

C		LL	75cl	56731	

NEW THEORY
'Pot Luck' Pet Nat
Sparkling Pinotage



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

1		LL	75cl	39267	

AD SPACE Y



Spain



GOOD
QUALITY



AUGUST
HEATWAVES



6%
Crop
DOWN
v 2024



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.

SPAIN

95

LOBO LOCO Airen Verdejo



Attractive and light with floral aromas and crisp citrus flavours. Try it with fresh toasted almonds.
Available in cases of 6

1		L	75cl	38788	

LOBO LOCO Tempranillo Rosé



Vibrant pink in colour and bursting with summer berry fruit flavours. Try it with seafood paella.
Available in cases of 6

2		L	75cl	34737	

LOBO LOCO Tempranillo



Easy-drinking fruity red with strawberry flavours and silky tannins. Try it with a quality cheeseburger.
Available in cases of 6

A		L	75cl	38775	

CASTILLO DE PIEDRA Airen Verdejo



Light, bright and crisp with delicate white fruit flavours and floral aromas. Try it with manzanilla olives.
Available in cases of 6

1		L	75cl	38787	

CASTILLO DE PIEDRA Tempranillo Rosé



Off-dry rosé, delicate and fresh with strawberry and raspberry flavours. Try it with a delicate raspberry tart.
Available in cases of 6

2		L	75cl	38773	

CASTILLO DE PIEDRA Tempranillo



Light and fruity with soft red fruit flavours and a touch of spice on the finish. Try it with smoky hunter's chicken.
Available in cases of 6

B		L	75cl	38771	

MARQUÉS DE ALFAMÉN Chardonnay Macabeo



Dry, fresh and light with melon and pineapple fruit. Try it with grilled squid.
Available in cases of 6

2		LL	75cl	39330	

MARQUÉS DE ALFAMÉN Garnacha Rosado



Delicate wild strawberry and peachy notes, fresh and light. Try it with smoked salmon canapés.
Available in cases of 6

2		LL	75cl	39328	

MARQUÉS DE ALFAMÉN Garnacha Shiraz



Juicy medium-bodied red packed with dark berry fruit. Try it with braised short ribs.
Available in cases of 6

C		LL	75cl	13499	



BODEGAS DEL MEDIEVO
Rioja
Crianza



Dense black fruits, wild raspberry and rich tannins. Try it with smoky chorizo cod. Available individually

D		LL	75cl	19279		
Ve	V	E				

BODEGAS DEL MEDIEVO
Rioja
Reserva



Prune, leather and vanilla with polished tannins. Try it with slow-smoked beef ribs. Available individually

E		LL	75cl	32060		
Ve	V	E				

BODEGAS DEL MEDIEVO
Rioja
Gran Reserva



Intense, complex layers of dried berries, spices, mocha and dark chocolate. Try it with mature hard cheeses like Manchego. Available individually

D		LLL	75cl	33769		
Ve	V	E				

BODEGAS DEL MEDIEVO
Rioja
Rosado



Dry with floral summer fruit aromas and plenty of fresh acidity. Try it with figs and soft salty cheeses. Available individually

2		LL	75cl	37190		
Ve	V	E				

BODEGAS DEL MEDIEVO
Barrel Fermented
Rioja Blanco



Peachy and dry with intense ripe yellow fruit and oak notes. Try it with grilled sardines. Available individually

2		LL	75cl	37185		
Ve	V	E				

AD SPACE AA

AD SPACE Z

FINCA DE ORO
Rioja
Blanco



Fresh, clean and youthful with attractive apple and pear drop aromas. Try it with salt cod croquetas. Available in cases of 6

2		L	75cl	15468		
Ve	V	E				

FINCA DE ORO
Rioja



Beautifully refined with dark forest fruit notes, spice and oak aromas. Try it with Moroccan spiced lamb. Available in cases of 6

C		L	75cl	61964		
Ve	V	E				

CVNE
Monopole
Rioja Blanco



Fresh, delicate and unoaked style underpinned with zesty lemony fruit. Try it with serrano ham. Available individually

1		LL	75cl	13656		
Ve	V					

CVNE
Rioja
Crianza



A traditional style of Rioja combining dark fruits with savoury toasty notes. Try it with barbecue halloumi. Available individually

C		LL	75cl	38811		
Ve	V					

CVNE
Rioja
Gran Reserva



Rich and elegant with fine tannins, layers of black fruit, spice, leather and vanilla. Try it with slow-cooked ox-cheek. Available individually

D		LLL	75cl	16371		
Ve	V					

AD SPACE BB

Regional Spanish Wines

SPAIN

99

FLAVIUM
Mencia Roble,
Bierzo



100% Mencia grapes, aged in American oak giving blackberry, blueberry, smoky cedar and mineral notes. Try it with ribeye steak.
Available individually

C		LL	75cl	13497	
Ve	V				

BODEGAS PIQUERAS
'Marius' Reserva
Almansa



Complex plum, berry, dried fruits, clove, sweet spice and leather. Try it with Iberico ham.
Available individually

D		LL	75cl	33638	
Ve	V				

BODEGAS PIQUERAS
Old Vines Garnacha
Organic 'Piqueras'



Sweet raspberry, confected plum, vanilla, clove, toast and dried fruits. Try it with rich game meats and blackberry sauces.
Available individually

D		LL	75cl	33648	
Ve	V	OC			

VALLE DE ORÓN
Ribera del Duero,
Valle de Orón



A modern style Spanish red bursting with red fruit, subtle vanilla oak and smooth tannins. Try it with bourbon-glazed pork tenderloin.
Available individually

D		LLL	75cl	24173	
Ve	V	SP			

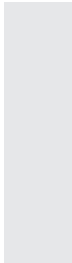
CANFORRALES
Tempranillo



Youthful deep purple wine with soft tannins and flavours of strawberry, blackberry and blueberry. Try it with blackberry glazed chicken thighs.
Available individually

C		LL	75cl	23981	
Ve	V				

CANFORRALES
Petit Verdot Rosé



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

2		LL	75cl	38945	
Ve	V				

CANFORRALES
Verdejo



Clean as a whistle with youthful pear and melon notes. Try it with grilled octopus.
Available individually

2		LL	75cl	19671	
Ve	V				

BODEGAS IS LAXAS
Laxas Albariño,
Rías Baixas



Crisp aromatic peach and mineral notes. Try it with fresh langoustines.
Available individually

1		LLL	75cl	23958	
Ve	V				

BODEGAS IS LAXAS
ValdoCea Albariño,
Rías Baixas



Lovely floral and exotic fruit aromas with zingy lemon citrus, fresh and dry. Try it with crab and samphire.
Available individually

1		LLL	75cl	23960	
Ve	V				

JOAQUÍN REBOLLEDO
Godello



Ripe melon and greengage, beautifully dry and elegant. Try it with lemon-butter scallops.
Available individually

2		LL	75cl	15466	
Ve	V				

CASTILLO DE IBIZA
Pale Rosé



Delicate pale pink with notes of raspberry, strawberry and ripe peach. Try it with pomegranate salad or fresh grilled prawns.
Available individually

2		LLL	75cl	39511	
Ve	V				



United Kingdom



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 summer of 2025 was the warmest on record. The flowering went well and the vines raced towards ripeness. The weather became more changeable in September, with several bouts of rain. This caused some head scratching: was it worth waiting for finer weather to return or should the picking teams begin work straightaway? When I visited the Bolney Estate 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.

BALFOUR Skye's Chardonnay



Gooseberry and apple with aromas of hawthorn blossom. Try it with oily fish like grilled sardines.
Available individually

1		LL	75cl	23067	
Ve	V	SC			

BALFOUR Luke's Pinot Noir



A gentle and light bodied red that has lovely redcurrant and raspberry fruit. Try it with herb-crusted pork tenderloin.
Available individually

A		LL	75cl	39731	
Ve	V	SC			

BALFOUR Liberty's Bacchus



Refreshingly crisp and dry with notes of cut grass, privet and elderflower. Try it with roast asparagus and whipped goat cheese.
Available individually

1		LL	75cl	39732	
Ve	V	SC			

BALFOUR Nanette's Rosé



Strawberry and red berry fruits with hints of lemon, thyme and rosemary. Try it with summer salads or as an aperitif.
Available individually

2		LL	75cl	39730	
Ve	V	SC			

FINCA TRAVERSA Tannat



Dense prune and a full body with blackberry and liquorice. Try it with roast lamb cutlets.
Available individually

D		LL	75cl	24558	
Ve	V	SC			

FINCA TRAVERSA Sauvignon Blanc



Crisp, light and dry with vibrant green fruit and light herb aromas. Try it with grilled artichokes.
Available individually

2		LL	75cl	37000	
Ve	V	SC			



Uruguay



SUCCESSFUL WHITES



SLOW AND COOL





SUCCESSFUL
HARVEST



GOOD
QUALITY

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.

INVENIO
Zinfandel Rosé



Light and fruity, bursting with fresh strawberry, blueberry and watermelon notes. Try it with watermelon and feta salad.
Available in cases of 6

5		LL	75cl	39068	

O&E
Zinfandel
Rosé



Light-bodied and medium with plenty of summer berry fruit flavour. Try it with strawberry shortbread.
Available in cases of 6

5		L	75cl	38436	

BRIGHTSIDE
Zinfandel Rosé



Medium-sweet with ripe summer berry fruit flavours. Try it with summer berry pudding.
Available in cases of 6

5		LL	75cl	34571	

TO BE CONTINUED
Zinfandel Rosé



Light and sweet with loads of juicy strawberry fruits and a refreshing finish. Try it with a dirty burger piled with cheese and bacon.
Available in cases of 6

5		LL	75cl	34573	

BAD EYE DEER
Zinfandel Rosé



Medium-sweet with juicy strawberry and watermelon notes. Try it with watercress, cucumber and strawberry salad.
Available in cases of 6

5		LL	75cl	37960	

JACK & GINA
Zinfandel Rosé



Light-bodied and medium with plenty of summer berry fruit flavour. Try it with serrano ham.
Available in cases of 6

5		L	75cl	34567	

FOX HOLLOW
Zinfandel Rosé



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

5		LL	75cl	38868	

CANYON ROAD
White Zinfandel
Rosé



Light and crisp with strawberry, cherry and watermelon flavours. Try it with spicy asian noodles.
Available in cases of 6

5		LL	75cl	24661	

AD SPACE CC

JACK & GINA
Chardonnay



Medium-bodied with ripe pear, melon fruit and a creamy finish. Try it with buttermilk fried chicken. Available individually

2		L	75cl	60560	

HAHN
Chardonnay



Weighty and elegant with ripe green fruit aromas and a lingering finish. Try it with sole meunière. Available individually

2		LLL	75cl	36267	

CANYON ROAD
Pinot Grigio



Soft and light with notes of honeydew melon and citrus. Try it with traditional cod and chips. Available individually

2		LL	75cl	34921	

CLOS DU BOIS
Californian
Chardonnay



Creamy and rich with toasty oak, biscuity lees and stone fruit characters. Try it with buttered lobster tails. Available individually

2		LLL	75cl	35578	

BRIGHTSIDE
Cabernet
Sauvignon



Medium bodied with plum and blackcurrant notes. Try it with a classic cowboy burger. Available in cases of 6

C		L	75cl	34725	

HAHN
Pinot Noir



Delicate red plum and cherry aromas characterise this elegant, mid-light bodied red. Try it with pine nut crusted chicken. Available individually

B		LLL	75cl	36272	

CYCLES GLADIATOR
Pinot Noir



Youthful raspberry, red cherry and aromatic spice. Try it with hoisin duck bao buns. Available individually

B		LLL	75cl	19207	

JACK & GINA
Zinfandel



Soft yet powerful red with juicy blueberry, black fruit and spice notes. Try it with rich lamb meatballs. Available individually

D		L	75cl	60559	

HAHN
Cabernet
Sauvignon



A rich and complex Cabernet with layers of cassis, dark cherry, oak and spice notes. Try it with hanger steak and salsa verde. Available individually

D		LLL	75cl	36269	

BONESHAKER
Lodi Zinfandel



Full bodied and chunky with an impressively complex bouquet of spice, pepper, prune and date. Try it with smoked tri-tip or beef ribs. Available individually

E		LLL	75cl	36276	

CANYON ROAD
Merlot



Soft and rich with cherries, jammy blackberries, vanilla and hints of spice. Try it with stonebaked pizza. Available individually

C		LL	75cl	39611	

CYCLES GLADIATOR
Lodi Zinfandel



Rich blueberry, raspberry, dark plum and spice characters. Try it with honey-maple barbecue pork. Available individually

D		LLL	75cl	19210	

SMITH & HOOK
Cabernet Sauvignon



Full-bodied and juicy with intense raspberry jam and liquorice notes, and no shortage of grippy tannins. Try it with a quality porterhouse or T-bone steak. Available individually

E		LLL	75cl	36275	

AD SPACE DD



DRY
SUMMER



HIGH
QUALITY



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.

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.



We can expect some very fine Vintage Champagnes in the years ahead.

LAURE D'ECHARMES Brut NV



Floral notes with a touch of pastry on the nose, well balanced.
Available individually

1	✱	L	75cl	24563	

H. LANVIN & FILS Brut NV



Elegant and toasty with a fine mousse, yellow fruits and brioche.
Available individually

1	✱	L	75cl	57424	
Ve	V	E			

H. LANVIN & FILS Rosé Brut NV



Pale salmon pink with delicate fresh red berry and toasty notes.
Available individually

1	✱	L	75cl	57430	
Ve	V	E			

IRROY Extra Brut NV



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

2	✱	LL	75cl	35550	
Ve	V				

TAITTINGER Brut Réserve NV



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

1	✱	LL	75cl	57656	
Ve	V				

TAITTINGER Prestige Rosé NV



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

1	✱	LL	75cl	57654	
Ve	V				

TAITTINGER 'Nocturne' Sec NV



Classic toast and butter with baked lemon aromas.
Available individually

3	✱	LLL	75cl	57642	
Ve	V				

TAITTINGER Vintage Brut



Intense and refined with bold red fruit and autolytic character.
Available individually

1	✱	LLL	75cl	57655	
Ve	V				

TAITTINGER 'Comtes de Champagne' Blanc de Blancs



Dense and rich with delicate peach, cherimoya and mandarin peel subtly blended with almond pastry.
Available individually

1	✱	LLLL	75cl	35555	
Ve	V				

BOLLINGER Special Cuvée NV



Rich in style with ripe pear, brioche and spicy notes.
Available individually

1	✱	LL	75cl	56583	

BOLLINGER Rosé NV



Rich and weighty with notes of wild strawberry.
Available individually

2	✱	LLL	75cl	39499	

LANSON Lanson Le Black Création



Subtle toast and honey aromas with a light, fresh citrus mouth-feel.
Available individually

1	✱	LL	75cl	57599	
Ve	V	SP			



LANSON
Lanson
Père & Fils



Distinctively crisp and zesty with orchard fruit, lively citrus and biscuit notes.
Available individually

1		LLL	75cl	16357	

LANSON
Lanson Le
White Label Sec



Smooth and creamy texture with notes of honey, white fruits and marzipan.
Available individually

4		LL	75cl	20056	

LANSON
Lanson Le
Rosé Création



Salmon pink with aromas of roses and delicate red berries.
Available individually

1		LL	75cl	57600	

LANSON
Le Blanc de Blancs

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

1		LLL	75cl	38432	

LANSON
Lanson Le Vintage

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

1		LLL	75cl	38430	

LAURENT PERRIER
La Cuvée NV



Fresh and light with subtle citrus, toast and spice notes.
Available individually

1		LL	75cl	12307	

LAURENT PERRIER
Cuvée Rosé



Elegant and fresh with redcurrants, cranberry, pepper and rose petal hints.
Available individually

1		LLL	75cl	58261	

LAURENT PERRIER
Grand Siècle



Rich and silky with fresh brioche, citrus fruits and hints of honey.
Available individually

1		LLL	75cl	29970	

MOËT & CHANDON
Brut Impérial NV



Slightly appley and yeasty nose with rich biscuit and berry fruit flavours.
Available individually

1		LL	75cl	56584	

MOËT & CHANDON
Rosé



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

1		LL	75cl	16509	

MOËT & CHANDON
Brut Impérial NV,
Magnum



Slightly appley and yeasty nose with rich biscuit and berry fruit flavours.
Available individually

1		LLL	75cl	16506	

VEUVE CLICQUOT
Rosé



Fresh red fruit aromas with dried fruits, biscuit and pastry notes.
Available individually

1		LL	75cl	37906	

VEUVE CLICQUOT
Brut NV
Yellow Label



Dry with apples, pears, vanilla and toasty brioche notes.
Available individually

1		LL	75cl	56586	

LOUIS ROEDERER
Cristal



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

1		LLL	75cl	28484	

DOM PÉRIGNON
Brut Vintage



Rich and full flavoured with fresh almond, preserved lemon and dried fruit characters.
Available individually

1		LLL	75cl	56750	

KRUG
Grande Cuvée



Complex and mature with touches of hazelnut and toast.
Available individually

1		LLL	75cl	56608	

CHAMPAGNE CASTELNAU
Brut Reserve NV



Bright ripe yellow stone-fruits with notes of toast and brioche. Try it with salmon tataki or seared scallops.
Available individually

2		LL	75cl	29949	

CHAMPAGNE CASTELNAU
Rosé NV



Delicate salmon-pink with wild strawberry and raspberry, pink grapefruit and brioche notes. Try it with whipped goat's cheese canapés.
Available individually

2		LL	75cl	29950	

AD SPACE EE



2024 was a changeable year for those in north-eastern Italy. Like so many other areas in Europe, Veneto experienced heavy rains in the spring along with cooler temperatures than normal, which made for a slow start to the season. Most producers managed to make it through flowering and fruit set without heavy losses. The surge in temperatures in July and August sped development along before a sudden drop in September temperatures slowed everything right down again.

Overall, the vintage was quantitatively and qualitatively successful, the cooler end to the year helping to preserve aromas and acidic freshness in the wines.

PROSECCO

VIGNANA
Prosecco
DOC Rosé



Citrus and ripe raspberry notes and a soft mousse. Try it with prosciutto-wrapped dates. Available individually

2		L	75cl	26803		

ZIMOR
Prosecco
DOC Rosé



Medium-dry and juicy with delicate red fruit flavours. Try it with a crème brûlée. Available individually

2		LL	75cl	26016		

PONTE
Prosecco DOC
Rosé Brut



Delicate red berries, cherry and lively citrus notes. Try it with sushi or sashimi. Available individually

2		LL	75cl	25650		

LYRIC
Prosecco DOC
Extra Dry



Vibrant mousse with plenty of green fruit aromas and a zesty citrus palate. Try it with spaghetti vongole. Available individually

2		L	75cl	37751		

MORAJÓ
Prosecco DOC
Extra Dry



Youthful apple and pear drop, light and clean as a whistle. Try it with caprese salad. Available individually

2		LL	75cl	37750		

VIGNANA
Prosecco DOC
Extra Dry



Ripe pear and crisp citrus, light-bodied and refreshing. Try it with fresh oysters. Available individually

2		L	75cl	39404		

TERRE DEL DOGE
Prosecco DOC



Fresh and elegant with apple, apple peel and gentle citrus. Try it with tempura vegetable crudités. Available individually

2		L	75cl	37147		

ZIMOR
Prosecco DOC
Extra Dry



Intense fresh apple characters, not too dry. Try it with light canapés or antipasti. Available individually

2		LL	75cl	23977		

LA CASADA
Prosecco DOC
Brut



Plenty of pear and apple aromas, light and fresh with perfectly balanced acidity. Available individually

2		LL	75cl	24579		

PONTE
Prosecco DOC
Extra Dry



Clean crisp lemon, citrus, green apple and pear. Try it with truffle risotto. Available individually

2		LL	75cl	37158		

SYMPHONIAE
Prosecco DOCG
Valdobbiadene Extra Dry



Attractive and elegant DOCG with ripe yellow fruit, floral notes and acacia. Try it with grilled lobster. Available individually

2		LLL	75cl	60649		

PONTE
Prosecco DOC Extra Dry
Magnum



Clean crisp lemon, citrus, green apple and pear. Available individually

2		LLL	1.5l	37517		



English Sparkling Wines

Other Sparkling Wines

BALFOUR Leslie's Reserve NV



Fresh brioche and red apple aromas with crisp lime notes. Try it with afternoon tea. Available individually

2		LLL	75cl	23068		

BOLNEY ESTATE Bubbly Brut NV

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

2		LLL	75cl	39078		

SANDRIDGE BARTON Classic Cuvée

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

1		LLL	75cl	39077		

LA FORMA Glera Spumante

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

4		L	75cl	39007		

AIMERY Crémant de Limoux Brut NV



Fresh and light with crisp apple, off-dry. Available individually

2		LL	75cl	57225		

AIMERY Crémant de Limoux Rosé Brut NV



Cherry and apple notes with hints of fresh bread. Available individually

2		LL	75cl	57413		

SANDRIDGE BARTON Classic Cuvée Rosé



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

1		LLL	75cl	39075		

DOMAINE EVREMOND Classic Cuvée NV

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

1		LLL	75cl	38833		

LA CASADA Spumante Extra Dry



Clean and fresh with youthful green and yellow fruit characters. Available individually

2		LL	75cl	23155		

PONTE Sparkling Pinot Grigio Brut NV



Vibrant, crisp and light-bodied with pear and citrus notes. Available individually

2		LL	75cl	21443		

PONTE Raboso Frizzante



Intensely fruity and off-dry with bright red cherry flavours. Available individually

B		LL	75cl	24216		



BARON D'ARIGNAC
Brut NV



Light and dry with pleasant simple apple notes and fresh acidity.
Available individually

1		LL	75cl	57731	

BARON D'ARIGNAC
Demi-Sec NV



Simple and light with apple flavours and a touch of refreshing sweetness on the palate.
Available individually

3		LL	75cl	57730	

BARON D'ARIGNAC
Sparkling
Rosé NV



Peachy pink sparkling wine with simple red berry fruits and a light, dry finish.
Available individually

2		LL	75cl	15841	

CHARLEMAGNE
Demi-Sec
Sparkling Perry



Crisp and classy Perry, perfect for celebrations and gatherings. Try it as an easygoing apéritif at your next party.
Available in cases of 6

4		LL	75cl	34405	

SEGURA VIUDAS
Cava Brut NV



Clean and fresh with citrus, tropical and floral flavours.
Available individually

2		LL	75cl	57831	
SP					

SEGURA VIUDAS
Cava Rosé Brut NV



Pale pink Cava showing intense red berries and exotic fruit flavours.
Available individually

2		LL	75cl	57826	
SP					

VIGNANA
Prosecco DOC, Single
Serve



Ripe pear and crisp citrus, light-bodied and refreshing.
Available in cases of 12

2		LL	20cl	37037	

VIGNANA
Vignana Prosecco Rosé
DOC, Single Serve



Citrus and ripe raspberry notes and a soft mousse. Try it with prosciutto-wrapped dates.
Available in cases of 12

2		LL	20cl	38110	

ZIMOR
Prosecco DOC, Single
Serve



Intense fresh apple characters, not too dry.
Available in cases of 24

2		LL	20cl	27490	

PONTE
Prosecco DOC Extra Dry,
Single Serve



Clean crisp lemon, citrus, green apple and pear.
Available in cases of 24

2		LL	20cl	37177	
Vc	V	E	SC		

PONTE
Prosecco DOC Rosé, Single
Serve



Delicate red berries, cherry and lively citrus notes.
Available in cases of 24

2		LL	20cl	32707	
Vc	V	E	SC		

AD SPACE FF



Single Serve Sparkling Wines



Single Serve Still Wines

INVENIO
Australian Shiraz, Single

Black plum, raspberry fruit and hints of white pepper.
Available in cases of 12



B		LL	18.7cl	37078	

INVENIO
Australian Chardonnay,

Medium-bodied with citrus and ripe pineapple notes.
Available in cases of 24



2		LL	18.7cl	37866	

BAD EYE DEER
Sauvignon Blanc, Single

TBC
Available in cases of 12



2		LL	18.7cl	37224	

INVENIO
French Merlot, Single

Ruby in colour with raspberry and plum characters.
Available in cases of 12



C		LL	18.7cl	37225	

INVENIO
French Sauvignon Blanc,

Zingy and crisp with gooseberry and grassy notes.
Available in cases of 12



2		LL	18.7cl	37016	

BAD EYE DEER
Zinfandel Rosé, Single

TBC
Available in cases of 12



5		LL	18.7cl	37221	

INVENIO
Zinfandel Rosé, Single

Light and fruity, bursting with fresh strawberry, blueberry and watermelon notes.
Available in cases of 12



5		LL	18.7cl	38085	

INVENIO
Pinot Grigio,

Clean and fresh with pear, citrus and apple flavours.
Available in cases of 24
Coming soon in cases of 12



2		LL	18.7cl	35307	

BAD EYE DEER
Shiraz, Single Serve

TBC
Available in cases of 12



C		LL	18.7cl	37219	

PONTE
Pinot Grigio DOC, Single

Very light and neutral revealing just a hint of green fruit.
Available in cases of 24



2		LL	18.7cl	35240	

PONTE
Pinot Grigio Rosé DOC,

Rose petal pink with delicate citrus and red berry hints.
Available in cases of 24



2		LL	18.7cl	35242	

PONTE
Merlot IGT Veneto,

Agreeably soft with bright plum character.
Available in cases of 24



B		LL	18.7cl	35238	

AD SPACE GG



Events & Outdoor Range

MOST WANTED PET Malbec



Medium-bodied, smooth and fruity with blackberry and a hint of oak.
Available in cases of 6

C	LL	75cl	38385	
Ve	V			

MOST WANTED PET Sauvignon Blanc Rosé



Fresh and dry with fresh red berry and tropical notes.
Available in cases of 6

3	LL	75cl	37558	

MOST WANTED PET Pinot Grigio White



Light and crisp with refreshing citrus and stone fruit flavours.
Available in cases of 6

2	LL	75cl	37560	
Ve	V			

VINCA Sicilian Red



TBC
Available in cases of 6

B	LL	75cl	37673	

VINCA Sicilian Rosé



TBC
Available in cases of 6

2	LL	75cl	38411	

VINCA Sicilian White



TBC
Available in cases of 6

2	LL	75cl	37668	

MOST WANTED Malbec Cans, Single Serve



Medium-bodied, smooth and fruity with blackberry and a hint of oak.
Available in cases of 12

C	LL	18.7cl	37555	
Ve	V			

MOST WANTED Sauvignon Rosé Cans, Single Serve



Fresh and dry with fresh red berry and tropical notes.
Available in cases of 12

3	LL	18.7cl	37559	
Ve	V			

MOST WANTED Sauvignon Blanc Cans, Single Serve



Zingy fresh citrus flavours with a good punch of tropical fruit.
Available in cases of 12

2	LL	18.7cl	37562	
Ve	V			

EVENTS

117

MOST WANTED Fizz Cans, Single Serve

Fresh clean fizz with light peach and citrus notes.
Available in cases of 12



2	LL	20cl	37553	
Ve	V			

PONTE Gio Rosso PET Cups, Single Serve

Soft and approachable with simple red fruit flavours.
Available in cases of 30



B	LL	18.7cl	27496	
Ve	V	E		

PONTE Gio Rosato PET Cups, Single Serve

Pleasant and dry with clean red berry flavours.
Available in cases of 30



3	LL	18.7cl	27493	
Ve	V	E		

PONTE Gio Bianco PET Cups, Single Serve

Clean, crisp and refreshing with light apple and citrus flavours.
Available in cases of 30



1	LL	18.7cl	27472	
Ve	V	E		



Alcohol Free & Low Alcohol

FREIXENET 0% Sparkling White



Tropical fruits, lively citrus and a fruity character.
Available individually

3		L	75cl	3245	

FREIXENET 0% Sparkling Rosé



Floral and fruity with notes of strawberries and roses.
Available individually

4		L	75cl	35072	

FREIXENET 0% Sparkling White, Single Serve



Tropical fruits, lively citrus and a fruity character.
Available in cases of 12

3		LL	20cl	27518	

TORRES Torres Natureo 0.0% Sparkling Semi Seco

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

4		LL	75cl	39107	

TORRES 'Natureo' Low Alcohol White



Intensely floral and fruity with grape and stone fruit flavours.
Available individually

3		L	75cl	39106	

LA BAUME ST PAUL 0% Chardonnay



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

4		L	75cl	36522	

LA BAUME ST PAUL 0% Cabernet Syrah



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

		L	75cl	36524	

LA BAUME ST PAUL 0% Cinsault Grenache Rosé



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

5		L	20cl	36520	

HARDYS Zero Chardonnay



Juicy and refreshing with tropical and citrus notes.
Available individually

3		L	75cl	31601	

MCGUIGAN Zero Rosé



Aromatic fresh strawberry and citrus with sherbet and floral notes.
Available individually

4		L	75cl	35073	

TORRES NATUREO 0,0 Garnacha Syrah, Single Serve

Soft and juicy with red berry, plum and spice notes.
Available in cases of 12

B		LL	18.7cl	39734	

TORRES NATUREO 0,0 Garnacha Tinta Rosado, Single Serve

Light and fruity with subtle floral notes, strawberry, raspberry and cherry.
Available in cases of 12

3		LL	18.7cl	39735	

TORRES NATUREO 0.0 Muscat, Single Serve

Intensely floral and fruity with grape and stone fruit flavours.
Available in cases of 12

3		LL	18.7cl	39733	

AD SPACE GG



Fortified Dessert & Aromatised Wines

Dessert Wines

ERRAZURIZ
Late Harvest Sauvignon Blanc, Half Bottle



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

7		LL	37.5cl	39489		

WILLIAMS & HUMBERT
Pedro Ximénez 12 Year Old Sherry, Half Bottle



Inky black with intense raisin, dried fig and fruitcake aromas and flavours. Available individually

8		LL	37.5cl	19536		

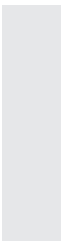
LAFLEUR MALLET
Sauternes, Half Bottle



Rich and elegant with intense aromas of citrus, floral notes, peach and apricot jam. Available individually

7		LL	37.5cl	39170		

ROYAL TOKAJI
Blue Label 5 Puttonyos Aszú



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

7		LLL	37.5cl	39104		

Aromatised Wines

CAMPARI
Italian Bitter



Iconically bittersweet – orange peel, cherry and clove. Available individually

Bitter sweet		LL	70cl	13716		

CINZANO
Bianco Vermouth



Herbaceous, zesty citrus, roots, clove and honeysuckle blossom. Available individually

Medium		L	75cl	13718		

COCCHI
Americano Rosa



Natural extracts of flowers and spices including gentian, cinchona, citrus, saffron, vanilla and rose petals. Available individually

Sweet		LL	75cl	19715		

COCCHI
Vermouth di Torino



Cinchona, rhubarb, artemisia and bitter citrus, orange and fragrant woods. Available individually

Sweet		LL	75cl	19712		

MARTINI
Bianco



Vanilla flowers, apple, zesty lemon, bitter herbs, ginger and a touch of honey. Available individually

Medium		L	75cl	57370		

MARTINI
Extra Dry



Perfumed with rare woods, herbs, citrus, raspberry and tart violet-scented Florentine orris. Available individually

Dry		L	75cl	57372		

MARTINI
Fiero



A blend of citrus peel, bittersweet orange, pink grapefruit and a hint of spice. Available individually

Bitter Sweet		L	75cl	21876		

MARTINI
Rosso



Sage, savory, dittany and bitter-sweet exotic woods. Available individually

Sweet		L	75cl	57371		

STONE'S
Green Ginger Wine



Slightly sweet with fiery ginger, apple peel and honey characters. Available individually

Ginger		L	70cl	38378		

Fortified Wines

GONZALEZ BYASS
Tio Pepe



Crisp and very dry with sharp aromas of flor yeast, citrus and almonds. Available individually

Dry		LL	75cl	56655		

CROFT
Original Pale Cream Sherry



Sweet, light and pale with floral, citrus and dough aromas. Available individually

Sweet		LL	75cl	56656		

HARVEYS
Bristol Cream Sherry



Deep gold, rich and sweet with aromas of spice and dried fruits. Available individually

Sweet		LL	75cl	16028		

WILLIAMS & HUMBERT
Manzanilla di Sanlúcar 'Alegria', Half Bottle



Bone dry and light with pronounced yeast and green olive notes. Available individually

Dry		LL	37.5cl	13563		

WILLIAMS & HUMBERT
Oloroso 'Collection' 12 Years Old, Half Bottle



Very dry and rich with sultana, toasted walnut and bready notes. Available individually

Dry		LL	37.5cl	19623		



BLANDY'S
Duke of Clarence
Rich Madeira



Deep golden brown with intense acidity balanced by rich honey and raisin.
Available individually

Medium		LL	75cl	39505	
SP					

DOW'S
Ruby Port



Full-bodied and youthful with raspberry and cherry flavours.
Available individually

Ruby		LL	75cl	28439	
SP					

COCKBURN'S
Fine Ruby Port



Soft and fruity with cherry and raspberry notes, rich and sweet.
Available individually

Ruby		LL	75cl	59200	
SP					

COCKBURN'S
Special Reserve Port



Red berry and dried cherry fruit flavours with a peppery finish.
Available individually

Reserve		LLL	75cl	58735	
SP					

TAYLOR'S
LBV Reserve



Aromatic cassis, cherry and woodland fruits with spice and liquorice hints.
Available individually

LBV		LL	75cl	37649	
Ve	V				

GRAHAM'S
10 Year Old Tawny



Complex honey and figs, mature dried fruit flavours and a long finish.
Available individually

Tawny		LLL	75cl	28715	
SP					

GRAHAM'S
LBV Port



Blackberries, liquorice, mint and notes of rose.
Available individually

LBV		LL	75cl	27843	
SP					

WARRE'S
Warrior Finest
Reserve Port



Rich plums and cherries with layers of dried fruits and fine tannins.
Available individually

Reserve		LL	75cl	27778	

FONSECA
Guimaraens



Rich ripe black fruits, dried fruits, violet, mint and subtle minerality.
Available individually

Vintage		LLL	75cl	56964	

AD SPACE HH



Branded Wines

Jam Shed →

JAM SHED Shiraz

Off-dry and rich with vanilla, spice and red fruit flavours. Pair with spicy lamb dishes. Available in cases of 6

6		LL	75cl	37767	

JAM SHED Rosé

Medium-dry with juicy summery berry flavours. Pair with strawberry pavlova. Available in cases of 6

6		LL	75cl	31585	

JAM SHED Dark Jam

Smooth and rich with ripe blackcurrant, plum and cherry flavours. Available in cases of 6

6		LL	75cl	39508	

JAM SHED Malbec

Velvety with ripe plum and blackberry flavours, rounded off with sweet vanilla. Available in cases of 6

6		LL	75cl	39506	

BRANDS

127

Barefoot →

BAREFOOT Pinot Grigio



Light and uncomplicated with citrus and tropical fruit flavours. Available in cases of 6

2		LL	75cl	38403	

BAREFOOT Sauvignon Blanc



Soft with honeydew melon, nectarine and peach flavours. Available in cases of 6

2		LL	75cl	39612	

BAREFOOT

White Zinfandel



Juicy with strawberry and succulent pineapple flavours. Available in cases of 6

5		LL	75cl	58000	

BAREFOOT

Merlot



Ripe with juicy black fruit character and a touch of oak. Available in cases of 6

C		LL	75cl	57998	

Hardys →

HARDYS 202 Main Road



Light with sweet berry flavours and juicy citrus. Available in cases of 6

3		LL	75cl	34799	
F					

HARDYS 202 Main Road



Fruit aromas of plum and cherry with dried herbs and subtle vanilla oak. Available in cases of 6

C		LL	75cl	34802	
F					

HARDYS 202 Main Road



Ripe raspberries and cherries with overtones of vanilla and spice. Available in cases of 6

C		LL	75cl	34391	
F					

HARDYS 202 Main Road



Medium-bodied with juicy melon, nectarine and vanilla hints. Available in cases of 6

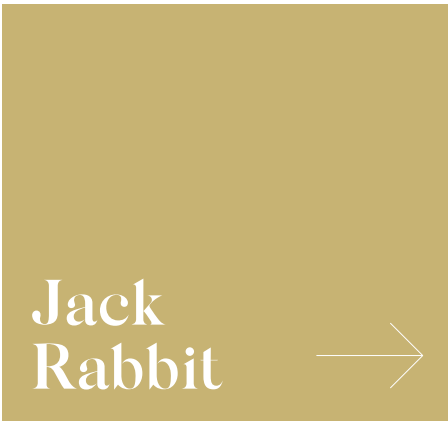
2		LL	75cl	34389	
F					

HARDYS 202 Main Road



Lime citrus flavours and hints of pear. Available in cases of 6

2		LL	75cl	34798	
F					



JACK RABBIT
Tempranillo
10L BIB

Dark fruits, plum and
spice notes.
Available individually

B		LL	10L	33766	

JACK RABBIT
White Zinfandel



Medium-sweet with fresh
strawberry character.
Available in cases of 6

5		LL	75cl	37500	
		LL	18.7cl	37504	
		LL	10L	37505	

JACK RABBIT
Pinot Grigio



Citrus and fresh apple notes.
Available individually

2		LL	75cl	34948	

JACK RABBIT
Sauvignon Blanc



Crisp citrus and white
peach characters.
Available in cases of 6

2		LL	75cl	35303	
		LL	18.7cl	35505	

JACK RABBIT
Chardonnay



Off-dry with citrus and
tropical fruit flavours.
Available in cases of 6

3		LL	75cl	34403	
		LL	18.7cl	34387	

JACK RABBIT
Merlot



Light-bodied with berry
and plum flavours.
Available in cases of 6

B		LL	75cl	35301	
		LL	18.7cl	35302	

JACK RABBIT
Shiraz



Soft and spicy with
blackberries and raspberries.
Available in cases of 6

C		LL	75cl	35628	
		LL	18.7cl	35629	

JACK RABBIT
Prosecco



Citrus and apple with
an off-dry finish.
Available in cases of 6

2		LL	75cl	18370	
		LL	20cl	31584	

JACK RABBIT
Pinot Grigio Rosé



Dry with citrus and
red berry flavours.
Available in cases of 6

2		LL	75cl	36895	

JACK RABBIT
Pinot Grigio 10l BIB



Citrus and fresh apple notes.
Available individually

2		LL	10l	34952	

JACK RABBIT
Pinot Grigio, Single
Serve



Citrus and fresh apple notes.
Available in cases of 12

2		LL	10l	34922	



MUD HOUSE
Chilean
Sauvignon Rosé



Zesty and refreshing with
vibrant red berry fruit notes.
Available in cases of 6

2		LL	75cl	38578	

MUD HOUSE
Chilean
Sauvignon Blanc



Citrus, tropical fruits
and grassy notes with
refreshing acidity.
Available in cases of 6

2		LL	75cl	38580	

MUD HOUSE
Malborough Sauvignon
Blanc



Lively and crisp with lime
citrus and grapefruit flavours.
Available individually

2		LL	75cl	38595	



ECHO FALLS
Rosé



Light and off-dry with
strawberry and cherry notes.
Available in cases of 6

5		L	75cl	34392	

ECHO FALLS
Red



Soft and smooth with
plum and red berry fruits.
Available in cases of 6

A		L	75cl	36897	

ECHO FALLS
White



Fruity with citrus and
tropical fruit flavours.
Available in cases of 6

2		L	75cl	34390	



CYT
Mountain Range
Sauvignon Blanc



Lemon and grapefruit citrus
with clean, crisp acidity.
Available individually

2		$\mathbb{L}\mathbb{L}$	75cl	35918	
					

CYT
Mountain Range
Merlot



Round and pleasant with red cherry, currant and cedar flavours.
Available individually

C		LL	75cl	35913	
V					

CYT
Chardonnay-Pedro
Ximenez



Dry with ripe apple, pear and pineapple flavours.
Available individually

2		££	75cl	35529	
V					

CYT
Sauvignon Blanc



Zesty with grapefruit, lime and gooseberry flavours.
Available individually

2		££	75cl	35532	

CYT
Cabernet Sauvignon



Cassis and black cherry
flavours with hints of coffee.
Available individually

C		LL	75cl	35522	
V					

CYT
Merlot



Medium-bodied with
cherry and plum notes.
Available individually

C		££	75cl	35523	
V					



Helpful Information

WINE TASTING GUIDE

Our style guide comes in two parts. Each of our wines comes with a style symbol, to help you understand the range at a glance.

	LIGHT & DELICATE		SPICY & WARMING		LIGHT & BRIGHT REDS
	FRUITY & FRESH		RICH OAKED WHITES		ELEGANT & COMPLEX
	FULL-FLAVOURED & OAKED		ZESTY & VIBRANT		
	DRY & AROMATIC		CONCENTRATED & POWERFUL		

Our white and rosé wines then come with an additional indication of dryness or sweetness, ranging from 1 (very dry) to 9 (dessert-level sweetness.)

1	2	3	4	5	6	7	8	9
1	2	3	4	5	6	7	8	9
DRY				SWEET				

Our red wines come with an indication of body or richness, ranging from A (light-bodied) to E (full-bodied and rich.)

A	B	C	D	E
LIGHTER		FULL BODIED		

These can be used alongside our tasting notes, which let you know which flavours you’ll encounter in each of the wines.

OTHER ICONS

	CROWN CELLARS OWN BRAND		EXCLUSIVE TO CROWN CELLARS
	PRACTICING ORGANIC		CERTIFIED ORGANIC
	PRACTICING BIODYNAMIC		CERTIFIED BIODYNAMIC
	PRACTICING SUSTAINABLE		CERTIFIED SUSTAINABLE
	SUITABLE FOR VEGETARIANS		SUITABLE FOR VEGANS
	FAIRTRADE		STELVIN (SCREWCAP)

ORGANIC, BIODYNAMIC, SUSTAINABLE AND FAIR

Lots of certification systems exist for organic, biodynamic and sustainable winemaking. These systems can sometimes involve high levels of cost or bureaucracy to maintain, and for that reason some producers (especially smaller ones) choose to follow elements of organic or sustainable practice without seeking formal certification.

If your aim is to support the underlying principles of green winemaking, even if you can’t label the wines as ‘organic’, ‘biodynamic’ or ‘sustainable’ on your menus, look out for wines labelled ‘P’ for Practicing. For wines with official certification that you can officially label on your menus, look out for wines labelled ‘C’, for certified. Let us know if you’d like to know more about specific wines in the range.