



Pop & Pour Wine Club Launch Evening

Friday 26 January 2016

Selection of wines to taste with tasting notes

1. PRIMORDIA 2014 SPARKLING WINE

Nestled in the South Downs National Park, this family run vineyard benefits from a south-easterly exposure on gentle sloping hillsides. Warmed by the mild Sussex climate, the grapes mature slowly, surrounded by green meadows and views over picturesque hills. Careful canopy management ensure wines with good depth of flavour, complexity and individuality.

Owned by Professor Martin Cook, Blackdown Ridge produces a range of international award winning still and sparkling wines, all made by traditional methods under the careful supervision of our experienced winemaker. Here we have planted vines to create fine English wines, taking advantage of the superb location.

Tasting Notes

A classic blend of 39% Chardonnay, 51% Pinot Noir and 10% Pinot Meunier made using the traditional method. The wine has a persistent lively mousse, with fresh baked brioche and fresh apricots on the nose. Summer fruit on the palate, with green apples and a hint of citrus. Balanced acidity with a long, refreshing fruit finish. An exquisitely English sparkler and true expression of the Sussex countryside.

Food Matching

A perfect accompaniment to fresh native oysters or smoked salmon on crostini.

2. JACKSON ESTATE - STICH SAUVIGNON BLANC

Jackson Estate is renowned for being one of the best producers in New Zealand. This wine was named in honour of John Stichbury, who planted the first vines and founded the estate around 25 years ago, but his family had farmed the land on the Jackson Road in Marlborough for over 160 years.

The Sauvignon Blanc grapes for Stich are handpicked from 12 separate vineyard blocks and three different sub-regions of Marlborough. The Central Wairau River, plain grown, on old gravelly river bed soils, and the Omaka and Waihopai Valleys, where the soils contain more clay. The fruit is picked over a three week period, that way they can individually select each block at the optimum level of maturity.

Following fermentation is stainless steel; the wine has then been rested on its lees for four months, adding texture and complexity to the finished wine.

Tasting Notes

This zesty and lime-filled wine is fantastically aromatic with intense, lively citrus and gooseberry fruit aromas and flavours, and a long, balanced refreshingly crisp finish of pure mineral concentration.

Food Matching

A superb match for any fish or shellfish dinner.

3. PALACIO DE FEFINANES ALBARINO

Bodegas del Palacio de Fefiñanes have been involved with wine since the 17th century, but the current estate was established in 1928. Through the years the family have pioneered the Albariño grape variety, and that is what they specialise in and devote all their efforts towards. They are solely Albariño producers. And this is their flagship wine, which was first produced in their founding year in 1928, they still use the original label designed at the time. The grapes come from Galicia's Rias Baixas region. Albariño reigns supreme here, from vineyards in the Salnés Valley, the area benefits from the cooling influence of the Atlantic Ocean and the generally rocky and alluvial soils produce wines with delicacy and finesse. This area is just around half an hour's drive from Santiago de Compostela.

Cool fermentation in stainless steel takes place for two weeks.

Tasting Notes

This green and flecked lemony hued wine offers expressive, but understated notes of ripe apples and peach, with an element of zesty citrus on the nose. These follow through on the palate, with a refreshing minerality on the crisp finish.

Food Matching

A classic match with shellfish – Galicia is considered to be the seafood capital of Spain and also good with mild-medium cheeses and oriental cuisine.

4. MORANDE

Pablo Morande founded the winery in 1996. Known as 'pioneers' because his family was not only the first to develop the Casablanca Valley DO, but the winery was also the first to be certified as sustainable in Chile.

They make an exciting range of wines called One To One, which are Estate Reserve wines, grown on low-fertility soils with high density planting resulting in extremely low-yielding vines. One bottle of wine per plan, hence the title!

Morande, manage their vineyards organically and have concentrated on developing sites that best reflect the specific characteristics of each grape variety they grow, differentiating between the micro-terroirs that exist within each vineyard. This has led them to develop sites in the Casablanca and Maipo Valleys for their red and white wines. This method of cultivation produces wines with tremendous concentration

One to one Merlot

From the Casablanca Valleys Belen vineyards clay and granite soils, the handpicked grapes were macerated for three days following crushing. After fermentation was completed part of the wine was aged for 10 months in used French oak barrels, and further matured in bottle for six months before release.

Tasting Notes

This violet-red, cool climate merlot shows a melange of aromas of fresh red and black fruits – cherries and raspberries, and plums and blackberries, with a touch of white pepper. The smooth juicy palate gives hints of dark chocolate, finishing fresh with balanced acidity.

Food Matching

This medium-bodied wine is great paired with white meats, pasta dishes and hard cheeses.

5. TERRE DI FAIANO PRIMITIVO

This is an organic wine, produced from Primitivo grapes grown in the Salento area of Puglia in the heel of Italy. It gets really hot down there, so you can get some wines with really high alcohol levels!

Classic Puglian Primitivo is both high in alcohol and tannins – intensely flavoured and deeply coloured, and is really inky.

This wine was made in the appassimento method. This is an ancient technique used by the Romans, in which the grapes are dried before crushing. It's the technique they use for Amarone in the Valpolicella region, and Vin Santo in Tuscany. It concentrates the sugars in the grapes resulting in rich aromas and flavours.

This wine has also been oak aged.

Tasting Notes

A delicious full bodied wine - intense ruby-red colour, and aromas of rich dark fruit, with a silky texture and big, bright spicy flavours of dark cherries, raspberries, redcurrants, vanilla and chocolate.

All the flavours you want from this grape variety and all completely natural – Grazie Madre Natura – Thank You Mother Nature!

Food Matching

As this wine is so robust, you need equally robust foods to go with it – like tomato based Italian dishes, and rich hearty red meats – roast lamb would be a great match.

6. DE BORTOLI DESSERT SEMILLON 2013

This wine is part of Tesco's Finest Range, but it is always worth looking at who exactly makes the wines, because this one is made by De Bortoli, and they are famous for making perhaps the most famous of all Australian dessert wines, which is THE bench mark for sweet wines in Australia. Noble One De Bortoli was established in 1928 in Victoria's Yarra Valley. It's now 3rd generation and they have another winery in Riverina in New South Wales.

Noble One was created in the 1980's, and they toured the world with it, tasting it blind against France's iconic dessert wine – the Sauternes Chateau d'Yquem and they often won! To date it's won over 100 trophies and 345 Gold Medals. It also costs a lot more than this wine - £16.99 for half a bottle, and a half bottle of the 2008 Chateau d'Yquem will set you back around £250!

This wine too is a Decanter Gold medal Winner, made using the same principles as Noble One, but without the oak ageing.

Made from 100% Semillon grapes from Riverina grown on sandy loam soils – the Riverina district makes some of Australia's best dessert wines. It enjoys a warm Mediterranean climate, with just the right climatic conditions for the formation of Botrytis Cinerea – Noble Rot, which concentrates the flavours and natural sugars of the grapes.

Several parcels of Semillon grapes are fermented separately, then a final blending is undertaken to achieve the balance and complexity they want – made by the same winemaker Julie Mortlock, who also makes Noble One.

Tasting Notes

Bright light gold in colour. This elegant dessert wine has honeyed aromas, and citrus, peach and apricot characters.

Incidentally, if you detect any marmalade notes – that will be the noble rot.

Food Matching

Terrific with blue cheese and rich pates, fresh fruit and meringue puddings - also delicious served over vanilla ice cream.

Drinking well now, but it will cellar for 6 years, if you can bear it!