

Bourne Mixed Case



Victoria Reeves

ACTING WINE CLUB MANAGER

Barbecue season is upon us, and this month's selection is destined for lazy days in the sun. All three of the whites are fresh enough to work well as an apéritif, or alongside lighter dishes, especially grilled fish. Aligoté is the "other" white grape in Burgundy – but can produce some delicious wines; François Berthenet's example would be excellent with shellfish. If steak or other red meats are on the menu, then the juicy South African Shiraz or Californian Zinfandel are the order of the day – both having enough bulk to stand up to strong flavours. The final red, a bright red-fruited Gamay from the Loire, would be excellent lightly chilled – either on its own or with charcuterie while you wait for the main event to sizzle.

2018 PULENTA, LA FLOR SAUVIGNON BLANC



Pulenta Estate is owned and run by two brothers, Hugo and Eduardo Pulenta, whose grandfather moved from Italy to Argentina in 1902 to make wine. Pulenta enjoys excellent climate conditions and owns vineyards across Mendoza, some up to 1,200 metres above sea-level. Irrigation comes from melted water from the Andes Mountains and the whole project is extremely impressive.

La Flor Sauvignon is extra vibrant and well-defined this year, with real poise. On the nose there are citrus notes of lemon and pink grapefruit alongside riper, more tropical passion fruit and delicate hints of white blossom. It is zingy on the palate with refreshing acidity and a linear, mineral undertone. Drink now to 2020.

Food matches	Asian-style seafood dishes, grilled fish or a summer goats' cheese salad
Price	£13.50 per bottle
How to serve	Serve chilled
Region	Mendoza, Argentina
Grape variety	Sauvignon Blanc
Product code	V7794B
Style	Dry, light-bodied white wine
Terroir	Rocky soil at over 1,000 metres' altitude in the foothills of the Andes
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like:

SOUTH AFRICAN SAUVIGNON BLANC OR SEMI-AROMATIC VARIETIES LIKE ALBARIÑO OR CHENIN BLANC

2017 BOURGOGNE ALIGOTÉ, VIEILLES VIGNES, FRANÇOIS BERTHENET



François Berthenet, a big, bearded bear of a man, is fast becoming one of the star winemakers of the Côte Chalonnaise. His *domaine* is located in the picturesque village of Montagny-les-Buxy, with most of its vineyards within sight of the winery. The *terroir* here resembles that of the Côte d'Or, but with slightly lower rainfall.

Made from the prized Aligoté Doré – a lower-yielding, more concentrated and aromatic clone than "ordinary" Aligoté – this is bone-dry, fresh and precise, with a simple but attractive nose of citrus and green apple. The palate is characterised by mouth-watering acidity and a long, saline finish. It will age well, gaining weight and complexity. Drink now to 2023.

Food matches	Shellfish
Price	£13.50 per bottle
How to serve	Serve straight from the fridge
Region	Burgundy, France
Grape variety	Aligoté
Product code	V9098B
Style	Dry, light-bodied white wine
Terroir	Some granite here, as well as the clay-limestone typical of Burgundy
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

MUSCADET SUR LIE

2016 SOAVE CLASSICO, MONTE DEL FRÀ



Owned and run by brothers Eligio and Claudio Bonomo in the heart of Custoza, the Monte del Frà estate believes that work in the vineyard is the key to producing great wine. Modern winemaking techniques and exceptional attention to detail preserve the grapes' character, making for fresh, fruit-driven wines.

Made from 100% Garganega, this has classic aromas of camomile and herbs. Fresh and light in the body, it has a clean and elegant mouth-feel. The acidity is enhanced by the minerality and finely textured palate. Drink now.

Food matches	Grilled fish or soft cheeses
Price	£13.90 per bottle
How to serve	Serve chilled to between 10 and 12°C
Region	Veneto, Italy
Grape variety	Garganega
Product code	V2194B
Style	Dry, medium-bodied white wine
Terroir	South by south-eastern exposure at 150 metres above sea-level, with stony soils of volcanic origins with clay, tufa and limestone
Buyer	Matt Smith

Tasting notes

If you like this, you might like:

BIANCO DI CUSTOZA, LUGANA OR GAVI

2018 TOURAINE, JEAN, RAPHAËL MIDOIR



Fifth-generation winemaker Raphaël oversees 27 hectares, planted primarily with Sauvignon Blanc. His holdings include a parcel in the little-known appellation of Touraine Oisly, but Touraine Sauvignon is his bread and butter. The *domaine* is located in Chémery, some 65 kilometres east of the historic city of Tours.

Raphaël adds no sulphur to this fabulously fruity, aromatic Gamay – a wine that blew us away on a recent visit to the domaine. Its bouquet of red berries and violets is one to savour. The palate is exceptionally supple, pointing to 2018's warm, dry growing season. It is named after Raphaël's grandfather, Jean, who was a Gamay devotee. Drink now to 2020.

Food matches	Charcuterie, cold cuts or a posh sausage roll
Price	£12.50 per bottle
How to serve	Serve lightly chilled
Region	Loire, France
Grape variety	Gamay
Product code	V9523B
Style	Dry, medium-bodied red wine
Terroir	Clay-limestone with seams of flint
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like:

BEAUJOLAIS-VILLAGES

2016 ANTHONIJ RUPERT, PROTEA SHIRAZ



The Anthonij Rupert estate is based in Franschhoek, but they own vineyards all over the Cape, which gives them access to the very best quality fruit and full viticultural control. The grapes for their Protea Shiraz are specially selected from the Groenekloof ward in the Darling area. The region's warm days and cool nights impart a plush fruit character, while retaining fresh acidity.

Intense ruby in colour, generous and bright, this is a fruit-forward and easy-drinking style of Shiraz. Aromas of black cherry and juicy plum emerge on the nose and palate, complemented by warming black pepper and clove nuances. Vibrant yet structured, plush, supple tannins lead to a moreish finish. Perfect for drinking now.

Food matches	Steak with a peppercorn sauce or hearty pasta dishes
Price	£11.95 per bottle
How to serve	Serve at room temperature
Region	Darling, South Africa
Grape variety	Syrah
Product code	V2219B
Style	Dry medium-bodied red wine
Terroir	Sand, clay and loam
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like: REDS FROM SOUTHWEST FRANCE

2016 DELTA BLOCK ZINFANDEL, LODI



This wine is made with fruit sourced from the Lodi region in California, where some of the region's oldest vines are planted. Due to its Mediterranean climate, the grapes are picked at optimum ripeness to gain the concentration and fruit purity while maintaining freshness. The wine is produced by a family winery, who have been making wine for over 100 years.

Deep ruby in colour with purple tints, this wine displays notes of sweet spice, mocha and dark black fruits of plum, black cherries and strawberries. Vanilla spice, liquorice and chocolate are balanced with ripe, chewy tannins and a juicy core. Drink now to 2020.

Food matches	Barbecues, steak and chips or lasagne
Price	£11.95 per bottle
How to serve	Serve at room temperature
Region	California, USA
Grape variety	Zinfandel
Product code	V3317B
Style	Dry, full-bodied red wine
Terroir	Sandy, clay and granitic soils
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like: PRIMITIVO