

Napoleon Mixed Case



Victoria Reeves

ACTING WINE CLUB MANAGER

This month's case combines deliciously approachable reds with fresh whites that would be perfect for the season's first al fresco lunches. Too many people shy away from Riesling; I hope the moreish Spätlese we've included will convince you to drink more. The pinpoint balance of sugar and bright acidity make it irresistible for me. We've also included a Kiwi Pinot Gris – a far cry from neutral styles of Pinot Grigio that you might associate with this grape. Try it with foie gras for a decadent starter. The Swartland red is further proof of the exciting wines coming out of South Africa – and perfect fodder for a braai, should the weather be warm enough.

2017 RIESLING SPÄTLESE, ZELTINGER SCHLOSSBERG, SELBACH-OSTER



The Selbach-Osters have been cultivating Riesling vines in the Mosel since 1661. Today Johannes Selbach and his wife Barbara run the estate, which is one of the leading producers in the Mittelmosel. The vineyards are located on the vertiginous, grey-blue slate soil slopes that border the River Mosel.

Saline grapefruit aromas entice on the nose. The attack is vivacious and lively, the fruit underpinned by the crisp acidity that forms the backbone of the wine. Concentrated and dense on the mid-palate, the natural sweetness is balanced by the freshness that runs through the wine and leads to a long finish. Drink now to 2025.

Food matches	Seafood dishes, but also good with fresh fruit
Price	£26.00 per bottle
How to serve	Serve chilled
Region	Mosel, Germany
Grape variety	Riesling
Product code	V7651B
Style	Medium-dry, light-bodied white wine
Terroir	Blue slate
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like: SYLVANER

2017 NEUDORF VINEYARDS, MOUTERE PINOT GRIS



Tim and Judy Finn, pioneers of the burgeoning New Zealand wine industry, established Neudorf in 1978. Today, it is among the country's most respected estates, with a range including Pinot, Chardonnay and even Albariño. The vines spill down a gentle north-facing slope overlooking the Moutere Valley, at the top of New Zealand's South Island.

A complex nose offers elegant, concentrated and well-defined aromas of ripe apple, white peach and honeysuckle. On the palate, the relatively rich mouth-feel is balanced by crisp fruit and fresh, poised acidity which lingers on the finish, along with a subtle smokiness. Drink now to 2023.

Food matches	Roast chicken, foie gras or spicy foods
Price	£24.95 per bottle
How to serve	Serve chilled
Region	Nelson, New Zealand
Grape variety	Pinot Gris
Product code	V6726B
Style	Dry, medium-bodied white wine
Terroir	Moutere clay gravels
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like: ALSACE PINOT GRIS OR RIESLING

2017 AU BON CLIMAT WILD BOY CHARDONNAY, SANTA BARBARA COUNTY



Jim Clendenen, owner and winemaker of Santa Barbara's Au Bon Climat rarely needs an introduction; you need simply look at the label with his image on it to see the "wild boy" behind the wine. His wines are a great example of the finesse that you can find in American wines, and I do urge you to try some of his other wines.

Light golden in colour, this has aromas of white peach, fresh apricot and orange blossom. Subtle hints of toast and honey mingle with savoury spice on the palate. A juicy core and creamy, buttery texture combines with refreshing and crisp acidity. Drink now to 2021.

Food matches	Chicken, crab and mango tacos, soft goats' cheese
Price	£25.95 per bottle
How to serve	Chilled
Region	California, USA
Grape variety	Chardonnay
Product code	V4963B
Style	Dry, medium-bodied white wine
Terroir	Clay and limestone
Buyer	Fiona Hayes

Tasting notes

If you like this, you might like: COASTAL OR COOLER-CLIMATE NEW WORLD CHARDONNAY, FROM EG NEW ZEALAND OR OREGON

2014 LALAMA, DOMINIO DO BIBEI, RIBEIRA SACRA



This 30-hectare estate produces modern wines with beautiful definition and verve using traditional Galician grape varieties. The vineyards are steeply terraced at high altitude, up to 670 metres, and mostly farmed organically. There is little top soil here, with the old vines working hard to survive on the rocky terrain.

Incredibly elegant on the nose, this wine has bright red cherry aromas, with a fresh beetroot character and a hint of dill. Vibrant and refreshing, it has real depth and concentration with crunchy red fruit and earthy notes alongside fine, yet pert, tannins and a granitic minerality which lingers. Drink now to 2022.

Food matches	Roast duck, roast pork or grilled peppers
Price	£22.95 per bottle
How to serve	Serve very slightly chilled
Region	Galicia, Spain
Grape variety	Mencía 90%; Brancellao, Mouratón, Sousón and Garnacha Tintorera 10%
Product code	V6748B
Style	Dry, medium-bodied red wine
Terroir	19- to 100-year-old vines on slate, clay and granite
Buyer	Catriona Felstead MW

Tasting notes

If you like this, you might like: CRU BEAUJOLAIS OR LOIRE CABERNET FRANC

2013 ANTHONIJ RUPERT, CAPE OF GOOD HOPE, WESTERN SLOPES, RIEBEEKSRIVIER



The Anthonij Rupert estate is based in Franschoek, where they have stunning vineyards planted on the slopes of the Groot Drakenstein mountains, but they own vineyards all over the Cape, which gives them access to the very best quality fruit and full viticultural control. This includes the Swartland, where, on the Kasteelberg mountain just outside the town of Reibeek Kasteel, they have a stunning vineyard planted with Rhône varieties – the source of the fruit for this wine.

Predominantly Shiraz, the nose of this wine hints at brambles and dark chocolate. The dark-fruit character continues on the palate with notes of white pepper spice and smokiness. The dark fruit is ripe on the palate, the finish fruit-led and persistent, with savoury undertones. Drink now.

Food matches	Perfect with lasagne
Price	£17.95 per bottle
How to serve	Serve at room temperature; this will benefit from decanting
Region	Swartland, South Africa
Grape variety	Shiraz 70%, Mourvèdre 13%, Grenache 10%, Carignan 6%, Viognier 1%
Product code	Y4922B
Style	Dry, medium- to full-bodied red wine
Terroir	Decomposed granite
Buyer	Katherine Dart MW

Tasting notes

If you like this, you might like: OTHER SYRAH BLENDS

2017 HAUTES CÔTES DE BEAUNE, LA PERRIÈRE, DOMAINE DENIS CARRÉ



This hidden gem is located up in the village of Meloisey, high in the hills behind Pommard. Brother and sister Martial and Gaetane Carré have recently taken over running the estate from their father, Denis, and have focused on making wines which are fruit-forward but with structure and complexity.

Bright ruby in colour with some youthful purple highlights, the nose is an absolute joy with an explosion of inviting summer pudding aromas. The palate doesn't disappoint, with juicy cranberry and redcurrant and a fresh acidity that will leave you wanting another glass. Drink now to 2021.

Food matches	Salads and cold cuts; the perfect summer red
Price	£21.50 per bottle
How to serve	Serve at cellar temperature (16°C)
Region	Burgundy, France
Grape variety	Pinot Noir
Product code	V8477B
Style	Dry, lightly oaked, medium-bodied red wine
Terroir	Clay and limestone
Buyer	Adam Bruntlett

Tasting notes

If you like this, you might like: POMMARD, BEAUNE OR SAVIGNY-LÈS-BEAUNE