Wellington Red Case

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July's Wellington Red Case is perfectly suited to summer drinking, combining lighter fresher styles with bolder reds that will make good partners for barbecued feasts. At the lighter end of the spectrum, we've chosen a dark-fruited and almost Burgundian Beaujolais, as well as two Pinot Noirs. Both of the latter are elegant and complex expressions of the grape, and should make for an interesting comparison if you can justify opening them both at once. Richer reds include a classic Claret, a mini "Super Tuscan" and a bold-flavoured Gigondas that showcases the value on offer beyond Châteauneuf-du-Pape.

2017 GIGONDAS, LA BASTIDE ST VINCENT



Flanking the evocatively named Dentelles de Montmirail, with vines on the equally evocative Plateau des Garrigues, La Bastide St Vincent is a delightful, family-owned *domaine* with 17th century origins. Laurent Daniel farms the famous trio of Grenache, Syrah and Mourvèdre grapes, vinifying them separately in a combination of cement and stainless steel to maximise their true expression.

This is a wonderful example of what good value Gigondas can offer. The intensity of aromatics with liquorice, kirsch, rosemary and thyme is inviting and persists on the finish. While the fruit concentration is powerful, there is a touch of sweetness and spice on the mid-palate, the tannins powdery and firm, providing balance and focus. Drink now to 2024.

2017 BOLGHERI, ROSSO, GRATTAMACCO



Founded in 1977, Grattamacco was one of the first estates to plant Cabernet Sauvignon in Bolgheri after Tenuta San Guido, the estate behind Sassicaia, the first "Super Tuscan". The estate is situated on top of a hill, facing the sea between Castagneto Carducci and Bolgheri, overlooking most other Bolgheri wine producers.

This has a deep core of black cherry and cassis with balsamic flashes, showing an enticing fruity evolution. Layers of sweet spice, smoke and oak emerge from the glass, thanks to 10 months in oak, framed by firm, yet silky tannins. Mineral and saline. Drink now to 2026.

Food matches Lamb grilled with herbs or aubergine parmigiana

Price £22.75 per bottle

How to serve Decant for 30 minutes and serve at

room temperature

Region Rhône, France

Grape variety Grenache 65%, Syrah 30%, Mourvèdre 5%

Product code V9993E

Style Dry, medium-bodied red wine

Terroir Clay and limestone **Buyer** Fiona Hayes

Tasting notes

Food matches Slow-cooked beef ragù with pappardelle

Price £24.00 per bottle

How to serve Serve at ambient temperature, from the bottle

Region Tuscany, Ital

Grape variety Cabernet Sauvignon 60%, Cabernet Franc 20%,

Merlot 10%, Sangiovese 10%

Product code V6855

StyleDry, full-bodied red wineTerroirRocky and calcareous soils

Buyer Matt Smith

Tasting notes

If you like this, you might like:
RED BORDEAUX

If you like this, you might like:

2011 CHÂTEAU POTENSAC, MÉDOC



Château Potensac is a leading Cru Bourgeois estate located between the villages of Blaignan and Ordonnac in the far north of the Médoc. Quality at Potensac has been on the up ever since Michel Delon (of Léoville Las Cases fame) took over the property in the 1970s. He passed away in 2000 and Potensac is now run by his son Jean-Hubert, with the assistance of maître de chai Bruno Rolland.

Now pleasantly mature, the nose shows lots of dark fruit with inky blackberry and blackcurrant intertwined with classic pencil lead. There is some sweet fruit on the palate, leading to a well-balanced, long finish, with earthy spice, fresh acidity and fine tannins. Drink now to 2023.

Food matches Perfect with a cottage pie or steak and chips

Price £27.00 per bottle

How to serve Decant for 30 minutes and serve at

room temperature Bordeaux, France

Grape variety Merlot 40%, Cabernet Sauvignon 39%, Cabernet

Franc 18%, Petit Verdot 3%

Product code 88553B

Style Dry, medium-bodied red wine

Terroir Gravel and clay
Buyer Oliver Barton

Tasting notes

Region

If you like this, you might like: OTHER LEFT BANK BORDEAUX

2014 DOMAINE THOMSON, SURVEYOR THOMSON PINOT NOIR



This property is named after the owner's great, great-grandfather and New Zealand's first Surveyor General, John Turnbull Thomson, who carried out a marathon reconnaissance survey of Otago in 1857. The vineyard practises biodynamic viticulture and the wines are made by prominent local winemaker Dean Shaw of the Central Otago Wine Company.

The Surveyor Thomson Pinot is immediately soft and appealing on the nose, with generous red and black berry fruit. There is a lovely depth to the fruit but it is not lush at all. Instead this is a tight, focused Pinot Noir with an herbal twist and a crunchy, fresh, black-fruited finish. Drink now to 2024.

Food matches Beef carpaccio, game terrine or wild

mushroom risotto

Price £29.95 per bottle

How to serve Serve slightly cool to maximise aromas

Region Central Otago, New Zealand

Grape variety Pinot Noir
Product code V7736B

Style Dry, medium-bodied, elegant, Burgundian-style

Pinot Noir

Terroir Northeast-facing terraces on deep gravel with loess

and clay

Buyer Catriona Felstead MW

Tasting notes

2016 MOULIN-À-VENT, LES BRUSSELLIONS, LOUIS BOILLOT



Clément Boillot, son of Louis Boillot and Ghislaine Barthod, today heads up the family's operation in Beaujolais. Clément's wines are typically made in Burgundian fashion: the grapes de-stemmed, and the wine aged in oak barrels. They provide positive proof that Beaujolais can be a source of complex, concentrated wines, with the capacity to age.

Even in a cool, classic vintage like 2016, this is rich and structured, with assertive tannins and an emphasis on black fruit and herbal aromas – a million miles away from the stereotypical Beaujolais-Villages. This is a hugely impressive wine which will stand the test of time. Drink now to 2027.

Food matches Lamb's liver and bacon

Price £27.50 per bottle

How to serve Decant for maximum effect

Region Beaujolais, France

Grape variety Gamay
Product code V3570B

Style Dry, medium-bodied red wine

Terroir Grey, sandy soils and frequent outcrops of

reddish granite Adam Bruntlett

Tasting notes

Buyer

If you like this, you might like: BOURGOGNE ROUGE FROM A

2017 STORM, VREDE, PINOT NOIR



Hannes Storm had been working in the Hemel-en-Aarde Valley as a winemaker for 12 vintages, when he came across some exceptional vineyards sites that tempted him to strike out on his own. Storm Wines' maiden vintage was 2012. Hannes's goal is to express the purity of the site and the variety, working meticulously in the vineyard and keeping intervention during winemaking to a minimum.

The Vrede vineyard is situated on steep north-east facing slopes and is the embodiment of Pinot Noir. The fruit is ripe and juicy, but it is not too overt and remains elegant, nodding towards dark berries with floral undertones. The tannins are fine and woven with the fruit and fresh acidity. Drink now to 2021.

Food matches Perfect with poultry and game dishes

Price £38.50 per bottle
How to serve Room temperature

Region Hemel-en-Aarde, South Africa

Grape variety Pinot Noir Product code V8731B

 Style
 Dry medium-bodied red wine

 Terroir
 Bokkeveld shale with clay

 Buyer
 Katherine Dart MW

Tasting notes

If you like this, you might like: RED BURGUNDY — TRY GEVREY-CHAMBERTIN FOR A SIMILARLY STRUCTURED STYLE

If you like this, you might like: CALIFORNIAN PINOT NOIR