

*Hennings Wine Merchants*

# THE GRAPEVINE

ISSUE 46

SPRING 2017



ENGLISH WINE WEEK | RHÔNE PARCEL | A SCOUNDREL AND MUCH MORE

Is there a more joyous time to the year? Light evenings, a bit of sunshine and the prospect of a few Bank Holidays to look forward to! Did you know that we have a national celebration for our wine industry too? Make sure you're well stocked for English Wine Week at the end of May into June and don't forget we've got lots of different English wines available in our shops and on our website. We've also included the odd parcel or two of 'once they're gone they're gone' wines like the Sablet opposite and Boroli Barolo on page 15. There are some other brilliant wines in here as well as details of three upcoming tutored tastings so if you're keen to experience the stories behind wine, why not book a ticket or two? Cheers! *Matt Parkinson*

Country key | AG – Argentina | AU – Australia | CH – Chile | EN – England | FR – France | GM – Germany | IT – Italy | NZ – New Zealand | SA – South Africa | SP – Spain

## UPCOMING EVENTS

*What does a Master of Wine, a Burgundy house established in 1816 and the producer of Queen Victoria's favourite wine have in common? They're all hosting a brilliant tasting in our HQ this year!*

**GERMANY | REICHSRAT VON BUHL TUTORED TASTING, PULBOROUGH HQ, FRIDAY 23<sup>RD</sup> JUNE 2017 – 1900 TO 2030** | If you love wine then you'll love Riesling. We're delighted to welcome Monika Schmid from the internationally acclaimed Reichsrat Von Buhl in Germany's Pfalz

**ARGENTINA | ZUCCARDI AND VINA ACOBOS TASTING, PULBOROUGH HQ, THURSDAY 21<sup>ST</sup> SEPTEMBER 2017 – 1900 TO 2030** | The region of Mendoza conjures up beautiful vistas with galloping gouchos — keep those in mind when

**FRANCE | MAISON JAFFELIN TUTORED TASTING, PULBOROUGH HQ, FRIDAY 27<sup>TH</sup> OCTOBER 2017 – 1900 TO 2030** | It's been a few years since we did a Burgundy tasting at HQ so it'll be great to welcome Maximilien from Maison Jaffelin to

along to show us why their wines are so highly prized throughout the world. The focus will of course be on the king of grapes with a smattering of other bits and pieces for good measure — a tasting that is not to be missed! **£20 per person**

you arrive at our HQ warehouse! The wines will definitely live up to expectations though and there will be none other than Fergal Tynan MW on hand to guide you through the region. **£20 per person**

Pulborough. Jaffelin, founded in 1816, are the smallest of the great Burgundy houses and following major investment in 2004 have been scooping up awards all over the world with their hand crafted wines. **£20 per person**

## SABLET SINCE 1974

*You can always rely on the Rhône to bag yourself a bargain and this wine from Domaine la Haute Marone is no exception... words by Nick Poston*



We have recently secured a parcel of this superb, award-winning wine from the southern Rhône. The 2012 Sablet from Domaine la Haute Marone is an excellent Côtes du Rhône Villages, classically French in style, but with a wonderfully inviting nose of ripe fruit. The Rhône is known for producing wines where the old world meets the new, and the Sablet is no exception. It is a blend of 80% Grenache and 20% Syrah, with just under half of the wine being matured in oak barrels, and the rest being matured without oak. The result is a wine that finds the perfect balance between fruit, acidity, alcohol and rustic charm.

Located on sandy soil and with a history of wine growing that dates back to the 14th century, Sablet

was awarded Côtes du Rhône Villages appellation status in 1974.

The 2012 vintage, which we currently have in stock, was awarded a Gold Medal at the 2015 Sommelier Wine Awards, and was also given the By-The-Glass trophy. The judges described it as being 'Vibrant, spicy, very approachable but big enough to impress.' I'm sure that you will entirely agree, when you have a glass for yourself!

**DOMAINE LA HAUTE MARONE SABLET CÔTES DU RHÔNE VILLAGES 2012, RHÔNE – FR | £10.99 reduced to £8.99**





# ENGLISH WINE WEEK

*Celebrate the best of trailblazing English wine with us between 27th May and 4th June. Words by Hannah Gillies*

This nation has always been a true lover of wine from all over the world and although wine has been made in England for some years now, it has never really had its place in the prolonged limelight, save for the odd highlight here and there, until very recently.

With the ever increasingly warm climate [you wouldn't know it - Ed.] in England, idyllic chalky soils and some genuinely gifted winemakers and viticulturalists we are able to produce amazing wines throughout the country, it is no wonder English wine is becoming so popular both at home and overseas. We are able to produce wines with a backing of better knowledge from wine makers and vine growers as the demand for top quality soars.

The demand for English Sparkling wines has soared over the last couple of years and is proving to be a serious competitor to Champagne — sales of which have been seriously impacted by the surge in demand. In fact, a recent blind tasting between Champagne and English sparkling wines by sommeliers in Paris resulted in higher scores for the English fizz! As you can imagine this took everyone by surprise, except for the English winemakers of course!

To celebrate this burgeoning industry we now have an English Wine Week (27<sup>th</sup> May — 4<sup>th</sup> June 2017) and for this, we've selected five English sparklers from five different counties to show off just what we're capable of.

## COLDHARBOUR CLASSIC CUVÉE BRUT NV, WEST SUSSEX – EN

Beautifully refreshing and dry. Mostly Pinot Noir and Pinot Meunier with a touch of Chardonnay this wine is bursting with red fruit flavours. **£26.99 introductory offer £22.99**

## GUSBOURNE BLANC DE BLANCS 2010, KENT – EN

This fabulous wine is made from top quality Chardonnay grapes to create flavours of green apple and buttered toast due to its extended ageing on lees. Will age imperiously. **£42.50 reduced to £37.50**

## LYME BAY BRUT RESERVE NV, DEVON – EN

Eschewing the use of the classic Champagne varieties this is made from Seyvel Blanc. A vibrant and fruity wine that pairs perfectly with fresh seafood, synonymous with Devon. **£21.50 reduced to £18.50**

**HENNERS BRUT 2011, EAST SUSSEX – EN** | Chardonnay, Pinot Noir and Pinot Meunier. Aromas of ripe pears, sweet pastry and delicious brioche. A perfect example of a great home grown fizz. **£29.99 introductory offer £24.99**

**HAMBLETON CLASSIC CUVÉE NV, HAMPSHIRE – EN** | The traditional blend of Pinot Noir, Chardonnay and Pinot Meunier creates aromas of magnolia, sourdough and plums with a bright acidity. One of our best sellers. **£29.99 reduced to £26.99**



"...a recent blind tasting by sommeliers in Paris resulted in higher scores for the English fizz..."

Images above: Gusbourne's Kent Chardonnay vineyard in full bloom



# STAND-ALONE SEMILLON

*A blended wine's total isn't always better than the sum of its parts.*

*Words by Colin Nicholson*

Semillon is a grape variety rarely drunk as a standalone varietal. This is a real shame as Semillon has so much personality. Its claim to fame is being the main grape variety in Sauternes the (usually expensive) sweet wine from Bordeaux. As a dry wine the grape produces wonderfully age-worthy wines that, unusually for a white variety, are racy and opulent when drunk in their youth. These two offerings are dry versions and boy do they deliver - these two stunners certainly got our

attention when we tasted them recently.

Aquifer from South Africa's Swartland has lovely aromatic citrus and white peach with a fruit laden palate before a crisp finish. An awful lot of wine for £10. The Mount Horrocks is amazing stuff—still a baby with complex lashings of wax and lanolin. Every sip bombards your senses with rich creamy fruit—this is a beautiful textural glass of wine.

My tip is to buy more than one bottle and to drink some now and cellar the rest for a few years, they will both be great!

**AQUIFER SEMILLON  
2015, SWARTLAND – SA |**

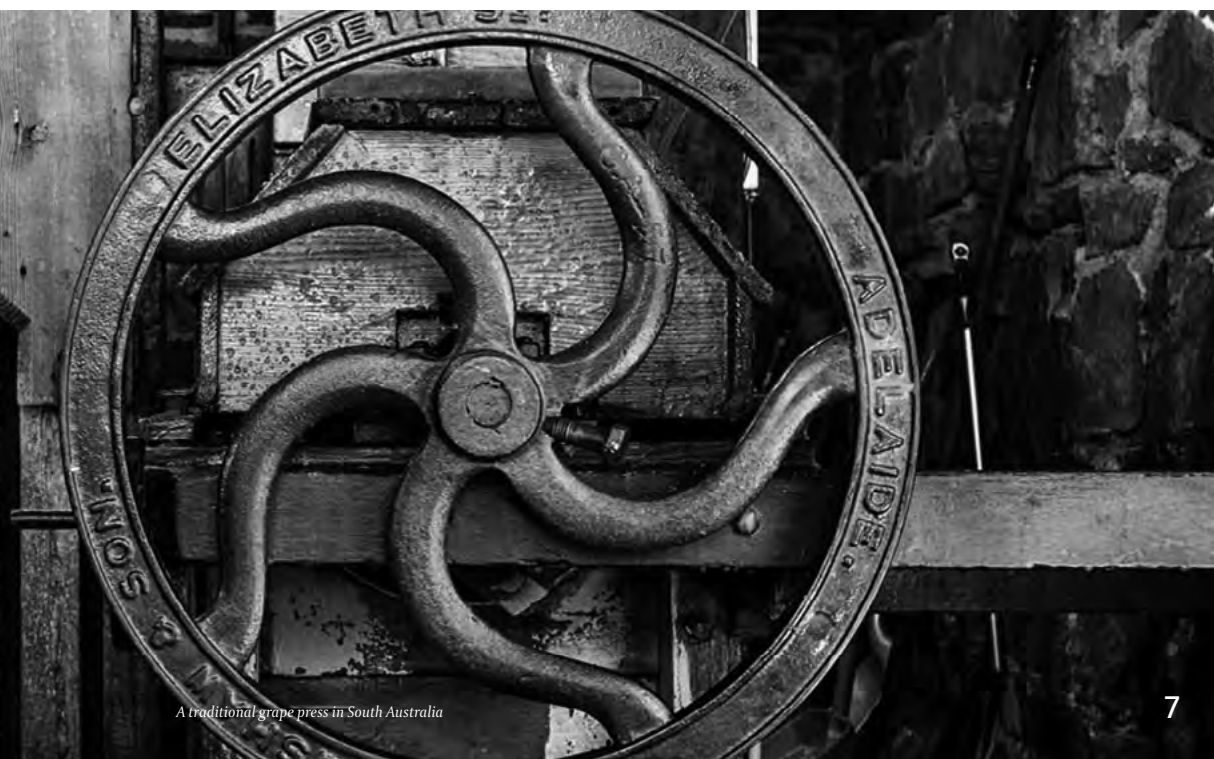
**£11.99 introductory offer £9.99**

**MOUNT HORROCKS  
WATERVALE SEMILLON  
2014, CLARE VALLEY – AU |**

**£19.99 reduced to £17.99**



"...unusually for a white variety, are racy and opulent when drunk in their youth."



*A traditional grape press in South Australia*





# ITALIAN DUET

*Could these be two of the most unique and delicious wines to feature within the pages of The Grapevine? They may well just be.*

*Words by Steph Aburrow*

Food, wine and history, three subjects which forever force me to keep exploring. We all know that the beauty of wine is within the stories they tell and with such a rich and fascinating history it's no surprise the Italians have some unique and truly indigenous varieties to offer. This spring we have singled out two incredible wines, and while I love to enjoy a wine on its own, both of these perfectly suit the title 'food wine'. It's no secret that there is always a story to be made and told when friends and family get together for a good meal and a glass or three! As luck would have it, it just so happens I have the story for both of these wines.

**BRANKO FRIULANO, COLLIO – IT | £19.50 reduced to £16.99.** Well, this produced a little challenge for me, a newish wine and a variety that, I'll be honest, I've never tried and in fact never actually heard of before! The solution was obviously to buy a bottle from our Chichester shop, cook up an Italian feast for dinner and discover what my better half and I made of it. He gets just as excited about a mystery wine as I do, picture the scene while I bring together the pesto while he's flicking through the Oxford companion to wine.

Our initial impression was a similarity to a super fresh zippy Riesling, alongside ripe, fresh, floral and peach flavours. It's certainly very interesting! The room was split at first; I was intrigued by its character, but he was still to be convinced. Wait for the food though...our gnocchi and pesto was exactly what this wine was waiting to be paired with. The acidity cut beautifully through the food and before you know it, Monday night is the new wine night! The wine geek in me carried on exploring and it's no surprise this wine has such a vibrant freshness. Its home is situated in the small region of Friuli-

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**"This wine is a dream to write about because I love it. The bottle itself indicates a lot about the wine as soon as you..."**

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Venezia Giulia which borders Austria, Slovenia and Croatia; sitting on the side of the Alps it has a very unique climate. The land is neatly positioned to enjoy the best exposure of the sun whilst neatly sheltered from the dampness of northern Europe. With such similarities to the vineyards either side of the Vosges, it's no wonder Riesling sprang to mind! We don't have much left of this but will be receiving more around the middle of April.

**PIANO DEL CERRO AGLIANICO DEL VULTURE, BASILICATA – IT | £25.50 reduced to £19.95.** This wine is a dream to write about because I love it. The bottle itself indicates a lot about the wine as soon as you grab it from the shelf – it's big bold and intense, exactly like the wine. The vineyards rest on volcanic soils with very little nutrients, this means the vines have to work extra hard to produce their fruit. The yields are very low but the juice they produce is deep and rich in colour with concentrated flavours of black fruit and spice.

This wine is one for sharing with people you actually enjoy spending time with; I chose an evening with my oldest friends and it was the perfect accompaniment to the night – from our table to yours, Cheers!



# WORLD MALBEC DAY

*Stick it in the calendar, stoke up the bbq, ignore the weather forecasts and crack out some of Argentina's finest. Words by Damian Wingate*

There are many dedicated celebratory days for various unusual reasons – Lammas Day – and sometimes unknown – La Tomatina. However, we at Hennings

of origin.

Wines of Argentina were convinced that by celebrating their premier grape variety, eventually they would be seen as one of the

is no excuse not to celebrate.

With over 100,000 acres of Malbec vineyards spread across the entire country and April 17th printed in wine merchants diaries the world over, it seems the initial thought of Lis Clement, Head of Marketing at Wines of Argentina, was a fairly decent one!

Of course, Argentina has no doubt been aided by the quality of their raw material, with Malbec offering a plethora of characters for the discerning drinker; ripe red fruits and black pepper spice through to sweet dark fruits with hints of tobacco and chocolate. This is exemplified

perfectly by the Zuccardi Q Malbec from Mendoza, which benefits from the use of French oak to create an almost trademark soft, velvety wine with a rich black fruit, cassis and raisin character combined with those luscious hints of chocolate.

So, on 17th April, raise a glass of Malbec to Lis for her vision, for without her who knows what you might be drinking instead...? Salud!"

**ZUCCARDI Q MALBEC, UCO VALLEY – AG | £15.99 introductory offer £12.99**

prefer to celebrate a day dedicated to that most humble of fruits – the red grape. This day of Malbec though celebrates no ordinary grape, as the vine it grows on was taken to Argentina from France in 1853 where it flourished and positively blossomed to eventually overshadow wines from its country

leading countries in the oenological world. Therefore, in 2011 World Malbec Day was born. Now for the date itself? Well, the 17th April seemed the most logical as this was the day that the new Malbec vines arrived in Argentina. By happy coincidence it falls on Bank Holiday Monday this year so there really

**COLOMÉ TORRONTÉS, SALTA – AG |** I know it's not Malbec but for those that would prefer some white on World Malbec Day then this is the perfect option. Made from Argentina's premier white variety with grapes from their best Torrontés region, the high altitude Salta, it is one of the best we've tasted for ages. Delicate and glorious. **£12.99 introductory offer £10.99**



Images above: Zuccardi's breathtaking Paraje Altamira vineyard at 1100m; Q Malbec ageing in French oak barrels; Zuccardi's stunning winery.





# PARITUA VINEYARDS

*The wines from the 'place of the meandering stream' is the perfect accompaniment to any Sunday lunch. Save £5 per bottle*

We've been proud importers since 2007 of Paritua's wines, ever since they were discovered by our team on a trip to New Zealand. Their main property is located in Hawke's Bay on the east coast of the North Island as well as some vineyards in the cool Central Otago region.

Their portfolio offers a complete range of wines that not only shows pure varietal and regional definition, but also sensational quality across the spectrum. We've picked out two of our favourites with an extra bit of bottle age for your Easter lunch and knocked £5 off each. They're

certain to be a hit with lovers of New Zealand's wines as well as anyone that usually drinks the more traditional styles of Pinot Noir and Chardonnay from Burgundy.



## PARITUA PINOT NOIR, CENTRAL OTAGO – NZ

Intense cherry and plum with spicy hints of star anise and a savoury complexity of dried herbs. The palate is plush and elegant with complex ripe dark fruit flavours and fine spicy oak characters. The wine is well balanced with a soft lengthy, fine grained tannin structure, ripe fruit flavours and spicy oak lift on the finish. **£23.99 reduced to £18.99**

## PARITUA CHARDONNAY, HAWKE'S BAY – NZ

Ripe citrus aromas of navel orange and peach with a medley of nougat and vanilla notes which add complexity on the nose. A silky attack with sweet fruit flavours and a rich palate with hints of that nougat and vanilla again balanced with fine oak and a lingering citrus finish. **£20.95 reduced to £15.95**



Images l-r: winemaker Jason Stent and an aerial shot of Paritua's vineyards; vineyard rows at dawn; the meandering creek that runs past the winery; Paritua's atmospheric barrel room





# CHILEAN CHAMPIONS

*If you started drinking wine in the 1990s then your first experience of Chilean wines most likely involved a bottle or two from Montes...*



## MONTES CLASSIC SERIES

**MERLOT, COLCHAGUA – CH |** Aromas of ripe black and red fruits, blackberries and plums on the nose intermingled with delicious notes of pastry and milk chocolate. A touch of spice combines perfectly with light toasted notes from the French oak. Very well balanced with fresh acidity, well-rounded tannins and a touch of fresh tobacco that lingers long on the finish. **£9.99 reduced to £7.99**

## MONTES CLASSIC SERIES

**SAUVIGNON BLANC, CASABLANCA – CH |** Intense aromatics of herbs and cut grass on the nose, with grapefruit, lime and white peach on the palate. This medium bodied white has racy acidity and a clean finish. **RRP £9.99 special parcel price £7.99**



*Image above: the semi-circular French Barrel Room at Montes where they age their finest wines. The silence is occasionally broken by the sound of Gregorian chanting that the winemakers play to the wines to help them age...*

# BOROLI BAROLO

*You can't beat Nebbiolo with a bit of age on it and we've found a stunning bottle for your Easter lunch. Words by Chris Goldman*

**S**ounding like the opening of a wine themed Latin verb recital is this cracker of a Barolo from the well-respected producer Boroli. Barolos tend to be incredibly age-worthy given their high levels of tannins and acidity, key components to many a long-lived wine. However to leave any wine alone for 5-10 years minimum we know can be quite a struggle; with a good bit of age already this one is all set to go and can be enjoyed immediately!

The Boroli estate is set in the town of Castiglione Falletto amongst the rolling hills of the Barolo area, looking akin to a scene out of a travel catalogue this is a beautiful wine from a jaw-droppingly beautiful area. Barolo is made with one of Italy's most famous grape varieties, Nebbiolo. Combine the right soils with the right careful winemaking

and you get stunningly beautiful wines that are intensely perfumed, bursting with aromas of roses and violets. However this is no shrinking-violet and the term 'iron fist in a velvet glove' really does apply to this wine. Leave it to breathe and open up in the glass for a short while and you will not be disappointed.

As is most often the case, its ideal food pairing would gain inspiration from the area, so any



combination of truffles, braised meats, ragu and game and you're on the right lines.

**BOROLI BAROLO 2010, PIEDMONT – IT |**  
**£29.50**



*Image above: the Boroli winery and tasting room in the heart of Barolo.*



# SPRING ROSÉ

*Our apologies in advance if this jinxes a sunny spell but we all need a bit of rosé at this time of year*



## DOMAINE DE LA FOUQUETTE PIERRES DE MOULIN 2015, PROVENCE – FR

We're so lucky to ship Fouquette's wines — this is sunshine inside and out! Blended from Cinsault, Grenache and Mourvèdre.

**£13.99 reduced to £11.99**

## VON BUHL BONE DRY ROSÉ 2015, PFALZ – GM

Like your rosé dry? Then this is the one for you. Made from Spätburgunder (Pinot Noir) this is delicate and dry. I wasn't going to mention the label but look at it! It's a skull and glows in UV light! **£16.50 reduced to £12.99**

## WHISPERING ANGEL BY CHÂTEAU D'ESCLANS 2016, PROVENCE – FR

A legend amongst Provençal rosé and rightly so. This is the brand new vintage so it's exactly the same as the wine winging its way to the yachts off the south of France ready for this summer. **£20.95 reduced to £17.95**



# CHAMPAGNE

*English sparkling wine has given the nobility of Reims a bit of a kicking of late. However, sometimes only a Grande Marque will do...*



## LOUIS ROEDERER BRUT PREMIER NV, CHAMPAGNE

– FR | 40% Pinot Noir, 40% Chardonnay with 20% Pinot Meunier. This legendary Champagne house strikes the perfect balancing act of richness and freshness. Powerful, exuberant and guaranteed to put a smile on your face! **£43.50 reduced to £35.00**

## BOLLINGER SPECIAL CUVÉE BRUT NV, CHAMPAGNE – FR

| 60% Pinot Noir, 25% Chardonnay and 15% Pinot Meunier. If you like fizz with depth then Bollinger is the one for you thanks to its high Pinot Noir content. Very fine with brilliant complexity. This is blended from reserve wines, some of which have been ageing in magnums for 15 years! **£47.00 reduced to £37.50**



# MAGNIFICENT SEVEN

We take on so many new wines throughout the year that they're easily missed. Here are our highlights from the last couple of months...



**MÂCON-VILLAGES LA CROCHETTE, BURGUNDY – FR** | 100% Chardonnay grown in a limestone-clay soil from vineyards in Viré-Clessé and west of the village of Mâcon. It sees no oak during production so it is fresh and characterful. **£11.99 reduced to £9.99**

**CASATO MANIN GARGANEGA, VENETO – IT** | Take a break from the usual Italian fair and try some Garganega! Straw yellow in colour with green highlights. An intense citrus fruit bouquet and delicate pear, almond and white flowers adding to the citrus on the palate. **£8.50 reduced to £6.99**

**LA LISSE SOIE D'IVOIRE CHENIN BLANC, VDP HAUTE VALLÉE DE L'AUDE – FR** | A bright, lemony and densely fruity ensemble which has a long-lasting and thought-provoking caramel-imbued finish. Smooth as silk! **£8.99 introductory price £7.50**

**JAFFELIN CRÉMANT DE BOURGOGNE BLANC DE BLANCS NV, BURGUNDY – FR** | Made in exactly the same way as Champagne, this crémant is a knock-out. Aromas of flowers and citrus come through on the nose. Full and supple on the palate, with very complex secondary aromas. **£14.99 reduced to £12.99**

**ONTAÑÓN ECOLÓGICO, RIOJA – SP** | We were so pleased when we tasted this little organic number. Bright cherry and raspberry aromas balanced by sweet spice. The palate is structured with complex, ripe red fruit, clove and black pepper characters. Poised and well-balanced with fresh acidity and a touch of mocha on the long finish. Serious for the money. **£10.99 introductory price £8.99**

**MAGPIE ESTATE THE SCOUNDREL SHIRAZ GRENACHE, BAROSSA – AU** | Made by the great Rolf Binder, this blend has plenty of bright, sweet red fruits and hints of vanilla and spice. The palate is medium-bodied with very soft tannins, flavours of jammy red fruit upfront backed by classic varietal spice notes and a little hint of oak. The perfect pizza wine? **£11.99**

**ATLAS WINES THE SPANIARD BY ADAM BARTON, CLARE – AU** | "Are you the one they call the Spaniard?" I can't help but think of Russell Crowe in Gladiator when I see this wine. If you love small production wines from tiny producers made with love and attention to detail then you'll love this Tempranillo, Grenache and Mourvèdre blend from one of the Clare Valley's most up-and-coming labels. **£20.95**



Image above: Adam Barton from Atlas Wines takes a call amongst his fermentation tanks



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Pulborough, Lower Street 01798 872671

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Minimum order £60 (£75 online)

## **NATIONAL DELIVERY SERVICE**

Details available on our website

All bottles are 75cl unless otherwise stated. E&OE. Prices are per bottle. Stated vintages may be subject to change at any time. Gift packaging, where shown, is offered subject to availability. Bottle, packaging and closure designs may change at any time. Wines and prices offered are subject to availability until Sunday 4<sup>th</sup> June 2017.

Hennings Wine Merchants Ltd - registered in England. No 666499. The Wine Cellars, Station Approach, Pulborough, West Sussex RH20 1AQ

