

*Henning's Wine Merchants*

# THE GRAPEVINE

ISSUE 44

AUTUMN 2016



EXPLORE PUGLIA | COOL CLIMATE SOUTH AFRICA | WINES TO KEEP AND MUCH MORE

Summer came in the end then, although I suppose that might depend upon your geographical location. We love the autumn at Hennings. Not only are we lucky enough to be based in a part of the country that showcases the seasonal transformation so beautifully, but it also allows us to bring in some heartier wines and a few treats for a mid-week gloomy evening pick-me-up. From Vallone's show stopping Graticciaia (page 4) to Iona's sensational Chardonnay (page 13), we've got some of the most delicious wines ever featured in an issue. It's now full steam ahead with our festive planning too so grab these offers while you can. Cheers from all at Hennings! *Matt Parkinson*

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

◆ Organic • Biodynamic ■ Vegetarian ▲ Vegan and Vegetarian

## TUTORED PORT TASTING

*As the weather turns there's no greater pleasure than turning to Port for some fortification. Fortunately we happen to have a stunning tasting on the horizon*



**KOPKE PORT – FORTIFIED SINCE 1638,**  
**KOPPEBOROUGH HQ, FRIDAY 30<sup>TH</sup> SEPTEMBER**  
**2016, 1900 TO 2030** | Established in 1638 by Christiano Kopke and his son, Nicolau Kopke (who arrived in Portugal as representatives of the Hanseatic League), the House of Kopke is the oldest Porto wine export firm. Specialising in stated age Tawny and single vintage Colheita ports, Kopke have an unrivaled

vault of barrel aged ports that are truly unique. Join the Hennings team to explore a hand-picked selection of current releases, including a couple of non-fortified Reserva wines and cellar treasures, including their 30 Year Old White Port and Colheita 1966, under the expert tutelage of Kopke's João Tamagnini Belo. Perfect for pre-Christmas. Limited spaces. **£20 per person**

**VISIT OUR WEBSITE AT [HENNINGSWINE.CO.UK/EVENTS](http://HENNINGSWINE.CO.UK/EVENTS) TO VIEW ALL OF OUR UPCOMING EVENTS**

## RIOJA PARCEL

*We've managed to secure the last drops of Beronia's multi award winning Rioja Reserva 2011 at a very very special price*



*Images top: Beronia's vineyards and winery. Image below: winemaker Matias Calleja.*

**B**ERONIA RIOJA RESERVA 2011, RIOJA – SP | Having won six awards at this year's International Wine Challenge including the coveted Rioja and Spanish Red Trophies, this is yet another mind-bogglingly marvellous wine from Rioja-masters Beronia. A blend of 93% Tempranillo with 5% Graciano and the balance Mazuelo, 19 months spent in French (for spice) and American (for vanilla) casks and then bottled in November 2013 it is an absolute triumph. It has spices, plum and sweet chocolate flavours as well as an amazing structure and finish. It'll be great for another half a dozen years but, once you try it, you won't be able to resist drinking it before. Perfect with roasts and game – grab it for Autumn and Christmas while you can. **£14.99 reduced to £9.99 very limited stock**

**POSTA PIANA FIANO, PUGLIA – IT** | "The Fiano grape is such a great buy when it comes to Puglian white wines. This variety is perfect for sipping alone or alongside fresh Italian style foods to pair with its floral, citrus and nutty flavours." **£11.99**

**CIELO PRIMITIVO PRIMASOLE, PUGLIA – IT** | "Primitivo is a grape that loves the sun and as the word translates to early ripening, it means Primitivo wines are big and luscious with flavours of figs, blueberries and blackberries. Don't be scared of these random Italian grape varieties as they often have other names which you might be more familiar with e.g. Primitivo is in fact the same grape as Zinfandel." **£7.50 reduced to £6.50**

**▲ GRATICCIAIA AGRICOLE VALLONE 2011, PUGLIA – IT** | "Graticciaia is the wine that led me to love Negroamaro. The attention to detail behind this bottle of wine is what makes it truly special. The partial drying of the grapes beforehand leaves behind incredibly concentrated fruit which is then matured in oak leading to this gorgeous, opulent wine strictly produced only in the best years. The flavour profile of this wine takes you everywhere, chocolate, dark cherry, plum, orange, tobacco, smoky wood; it is no wonder it's consistently rated one of the best bottles of wine in Italy. Take this one home as a treat." **£42.50 reduced to £37.50**

**▲ TRENTATRE ROSSO, PUGLIA – IT** | "Trentatre is a blend of Cabernet, Merlot and Montepulciano and is packed with juicy plum and cherry flavours, pairing perfectly with pizza, pasta, grilled meats or just as good on its own!" **£9.99 reduced to £8.99**

**▲ APOLLONIO SALICE SALENTINO, PUGLIA – IT** | "I'm going to go ahead with this bold statement and say, to date, Negroamaro is my favourite grape variety. The Salento region on the backend of Italy's "boot" is the perfect place for this grape variety which translates as 'black bitter' and produces dry red wines which are full bodied and jammed full of flavours which almost take you by surprise. Apollonio Salice Salentino has a nose of prunes, leather and blackberries with a big fruit flavour profile and can be enjoyed now or even kept for a few years to let the flavours further develop." **£14.99 reduced to £12.99**



Image opposite: Apollonio's beautiful barrel room crammed full of deliciousness.

# PLAUDITS FOR PUGLIA

*If you haven't discovered the hidden gems of one of Italy's most underrated region then perhaps the time is nigh. Words and tasting notes by Hannah Gillies*

**T**he Italian wine scene is one of the most diverse and interesting out of all of the wine growing regions and by far my favourite. The variation in climate, altitude, rules and regulations across the country is what fascinates me, let alone the 20,000+ grape varieties that call Italy home, which I am not even going to try and start to learn!

With every region of Italy having an area under vine, it's hard to get your head around where to start looking when you want to find good wine and good value.

After extensive research, ahem (tasting), Puglia definitely has to be one of the top regions out there when it comes to value for money wines. It sits within the perfect area with a warm climate

it the perfect environment for growing grapes. The term sunshine in a bottle couldn't be more appropriate here when you want to nip in and grab something you know is going

**"The variation...is what fascinates me, let alone the 20,000+ grape varieties..."**

and is under the influence of cooling sea breezes, along with the diverse landscape, this makes

to taste great and not break the bank."



# AUTUMN FAVOURITES

*It's not all about blue wines or maxi-skin contact when it comes to drinking wines. Sometimes a bit of familiarity is the perfect reason to imbibe...words by Damian Wingate*



## CHÂTEAU LA CROIX DE CABUT,

**BORDEAUX – FR** | Made by the expert technical team of Maison Schröder & Schÿler, this predominantly Merlot wine is full of bright fruits, power and shows what can be achieved in Bordeaux for less £s. **£9.99**

**JAFFELIN PINOT NOIR, VDF – FR** | Jammy dark fruits with nice acidity for balance and no oak. A lovely reminder of warmer times! **£8.99 reduced to £7.99**

▲ **RECOLETA MALBEC, MENDOZA – AG** | How does Mauricio Lorca keep doing it? Yet another cracking bottle of wine for the price of a large G&T in a pub. All of the fruit for this wine comes from the Uco Valley which is unusual for a wine at this price – they're usually sourced from the hotter east of Mendoza. This is also bottled at source! Dark, aromatic and super-soft. **£9.99 reduced to £8.50**

## COTEAUX DU GIENNOIS LES BEAUX

**JOURS, LOIRE – FR** | Made from hand picked grapes that have been fermented on their lees. This is wonderfully supple with a delicious mouth feel as well as cleansing acidity. **£11.99 reduced to £9.99**

■ **LOUIS LATOUR ARDÈCHE CHARDONNAY, ARDÈCHE – FR** | A delicious unoaked Chardonnay with apple-fresh flavours and a clean finish. **£9.99 reduced to £8.50**



Image above: sunset over Mudgee.

"We all know of Australia's Margaret River, Adelaide Hills and Barossa Valley, but if I was to say Mudgee, Orange and Cowra, would a more quizzical look appear on your face? Well, that's nothing to be ashamed of as the latter are a group of rather lesser known wine producing regions in Australia.

To fill that gap in your knowledge of Australian wine, my recommendation would be to take a flight to Sydney, then, following a short walk inland you'll be in the Central Ranges a district of New South Wales. Alternatively, you could plot a rather less arduous and time consuming course to your local Hennings shop and purchase a bottle of Robert Oatley's Helmsman Pinot Grigio. Fresh with a delicate fruit character leading to a soft, mouthwatering finish, this proves an excellent alternative to many an offering from Veneto.

Robert Oatley himself was one of the most celebrated figures of Australian wine. Having started in the wine industry in the 1960s he later created the Rosemount Estate wine brand, which many of you I'm sure have enjoyed, establishing him as an entrepreneurial wine man. Following the sale of Rosemount, which had become a name synonymous with Australian wine, he soon established another wine business under his own name based around the area of Mudgee, in the Central Ranges. The Oatley family, along with many vineyard owners within the Central Ranges, pride

themselves on their production practices and their responsibility to the environment. The vineyards are tended as organically as possible; whilst the wines are produced with as minimal intervention as necessary. The majority of the vineyards are at a higher altitude, between 450-600masl, meaning, if you're a regular reader of the Grapevine you will remember Matt Parkinson's rather informative piece on high altitude wines in issue 42, the vines have to work that much harder to produce the quality of fruit required.

In 2013, Australia's foremost wine expert James Halliday wrote of the Robert Oatley winery; "Outstanding winery regularly producing wines of exemplary quality and typicity", giving his highest

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**"one of the most celebrated figures of Australian wine... he later created the Rosemount Estate wine brand..."**

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possible 'Red Five Star' rating. Who are we at Hennings to argue with such a recommendation?"

**ROBERT OATLEY HELMSMAN PINOT GRIGIO, CENTRAL RANGES – AU** | **£9.99 reduced to £8.99**

# WINES TO KEEP

*Think you need a country house and a six figure salary to age wine? Invest for pleasure and you can pick up a couple of bottles for the price of a Friday night takeaway. Words by Matt Parkinson*

"Forget the idea that ageing wines is the preserve of millionaires and the gentry. If purely for pleasure it's well within the grasp of any winelover, regardless of budget. The secret is to find wines that you like young but have the structure – acidity, fruit weight, sweetness or tannins – to ensure

some longevity to the contents. Why age a wine you already enjoy though? I've always found it fascinating to see how wine changes with age and the complexity and harmony that can come with time. You don't need to buy cases or even have perfect storage if you're planning on drinking it yourself in a few

years. Just grab two bottles of one of these, drink one now and pop the other away laying down somewhere reasonably cool with minimal temperature fluctuation for a bit, and crack it open. You'll be converted in an instant and wish you'd bought more!"

## ▲ HEINRICHSHOF SCHLOSSBERG TROCKEN RIESLING

2014, MOSEL – GM | "Made by the fiendishly talented Peter Griebeler on his family's tiny estate. Most of their 6ha of vineyards are on the brilliant Sonnenuhr and Schlossberg sites. 2014 is his first vintage there but you have to wonder how much better his wines can get."

"The rank outsider among our Outstanding producers, and for most of us a discovery, the Heinrichshof in Zeltingen is a small (6ha) family estate. Straight, pithy grapefruit on the nose. Very fruity on the palate, with real concentration of fruit and good length. This is very well balanced, with a good mineral finish. [Matt Walls]" Drink 2020-2025. 95 points (Outstanding) Decanter August 2016. **£17.99 reduced to £15.99**



Image opposite: stirring a biodynamic preparation in Churton's vineyard. Think of it as a supercharged natural fertiliser.



## ● CHURTON SAUVIGNON BLANC 2015, MARLBOROUGH

– NZ | "A bit of a curveball for you! While we mainly think of Sauvignon Blanc as a fresh and fruity wine to consume in its youth, it can age impeccably. Churton have always flown in the face of the Marlborough 'Sav' stereotype and make an incredible range of wines unlike anything else in the area. Winemaker Sam Weaver joined us for a tasting in July and we tasted, amongst others, his 2010 Sauvignon Blanc – it was absolutely singing and had developed such weight and complexity yet remained fresh with a great zing. This gorgeous 2015 will be heading in the same direction given time." Drink 2016-2025. **£14.95 reduced to £12.95**

## ■ JIM BARRY MCRAE WOOD SHIRAZ 2012, CLARE VALLEY

– AU | "Australia was where it all began for me regarding stashing a few bottles away for later. It was some Shiraz from the Barossa if my memory serves me correctly. Australia continues to produce ageworthy wines at all price points from £15 to £1,000 and the legendary Barrys from South Australia's Clare Valley are masters of producing wines that are terrific in youth and yet age like a [Thomas] Chippendale – McRae Wood is a legend that should appear on Interpol's Most Wanted list. 2012 was a great vintage in Clare, easily the best for a decade or more, and this is powerful with great concentration. As it's a Barry wine it's great now and will develop some amazing mature notes over the next few years if you can leave it alone." Drink 2016-2030. **£29.99 reduced to £26.99**

# MEET THE WINEMAKER

*Dermot Sugrue, one of the most affable people you'd ever hope to meet and the talent behind some of England's finest wines, spares five minutes for The Grapevine team...*

**How did you get started in the wine trade?** "I started brewing beer at 15, making wine at 16, and then I tasted a 1982 Torres Gran Corona Gran Reserva in the late 80's and everything changed for me. I still remember exactly how it tasted: of leather, spice, tar and smoke. I had no interest in buying or selling wine; I wanted to produce it, so after two vintages in Bordeaux I enrolled on the course at Plumpton College."

**What's been your proudest wine achievement to date?** "Being appointed Winemaker at Nyetimber was certainly a proud achievement, however establishing Wiston Estate as a new sparkling wine producer was the fulfilment of a dream. Similarly, establishing and growing my own project Sugrue Pierre 'The Trouble With Dreams'. In the 2014 Decanter World Wine Awards, out of 102 English Sparkling Wines in the competition, I entered three wines and they finished first and second, which had never been done before and most probably never will again. That made me proud."

**Who has been your biggest influence in what you do?** "Robert Hemphill, the first winemaker I worked with, and Jean-Manuel Jacquinet from Champagne, from whom I learned how to make bubbles."

**Describe yourself in three words...** "Drop. Dead. Gorgeous."

**What are you up to right now?** "Taking care of the vineyards as they approach veraison (colour change in the Pinots). September is the most important month for ripening in England, followed by harvest in October. I have a strong feeling 2016 could be an exceptional year."

**Do you have a winemaking philosophy?** "Keep it simple. Trust the wines. Be patient."

**Where would you love to make wine?** "The Douro Valley, Portugal. I love the terroir, the varieties and the sense of tradition there."

**What's the most memorable wine you've ever drunk?** "Château d'Yquem 1999"

**Any recommendations for food pairing for your two wines we're featuring?** "Although the Sugrue Pierre is 40% Pinot Noir, it is a very Chardonnay dominant wine and not unlike a Blanc de Blancs in style. Therefore these are both great (sophisticated) aperitif wines, food pairing: personally I'd go for buttery shellfish, scallops and crab being favourites or the cheese puffs made with choux pastry - a particular favourite of the Champenois!"



**WISTON ESTATE BLANC DE BLANCS 2010, WEST SUSSEX - EN** | "Appealing, generous toasty & buttery nose. Refreshing acidity enlivens some rich flavours of baked apple and buttered tea cakes. Full and broad mouthfeel, charming dry note on the lengthy finish. Drink 2016-2030." Decanter Magazine, August 2016. **£39.95** Just crowned 'Best English Blanc de Blancs' by Tom Stevenson's Champagne and Sparkling Wine World Championships, September 2016.

**SUGRUE PIERRE 'THE TROUBLE WITH DREAMS' 2013, WEST SUSSEX - EN** | "Full, with a delicious, opulent, creamy texture. The mouthwatering, sweet apple fruit on the palate is supported by a savoury, spicy note and a refreshing acidity. A great wine with a real purity of flavour and great, pithy mouthfeel. 96 Points." Richard Hemming MW **£42.00**



# THE COOL CAPE

South Africa might not be your first choice when you're after mineral, terroir driven wine but perhaps you should reconsider with our pick of cool climate Africa

South Africa has long held a reputation for wines that are powerful, abundant and ripe yet lack subtlety, structure, complexity and a sense of place. From the disappointingly baked Pinotage to the overtly alcoholic Chenin Blanc, we've been bombarded with wines of a type for years which has meant that the more interesting, individual and let's face it, better wines have struggled to attain a place in our fridges or on our dining tables.

It's not that these wines never existed, it's just a classic bit of

stereotyping that we're all guilty of from time to time and why would you buy from SA if you can get a lovely Sauvignon from the Loire or an elegant Pinot Noir from Central Otago? If you tried a bottle of the Hell's Heights Sauvignon Blanc from a couple of Grapevines ago then you'll know exactly why it's worth revisiting SA's wines if you've been on a hiatus.

Those from the cooler, meteorologically speaking, parts like Hemel-en-Aarde, Constantia and Elgin are world-class. These

regions, benefiting from the cooling effects of altitude or proximity to the sea, produce some stunning wines with great complexity and structure as well as being uniquely South African.

If you were to try one white wine from this issue it would have to be the Iona Chardonnay – it's like a white Burgundy from a top producer like Girardin that would easily be £30 or £40 if it were. Incredible weight, minerality and acidity – the perfect South African trinity.



**KLEIN CONSTANTIA ESTATE SAUVIGNON BLANC 2014, STELLENBOSCH – SA** | Klein Constantia is just 20km from the centre of Cape Town. The estate, with granite soils on slopes, is gently cooled by ocean breezes and is perfect for Sauvignon Blanc. A delicate combo of elegant tropical fruit and a savoury minerality showcasing the terroir. Fresh and expressive acidity with a full and lively palate. **£14.99 reduced to £12.99**



**IONA CHARDONNAY 2015, ELGIN – SA** | 420masl, high above the Elgin Valley lies Iona. Such is the coolness of their vineyard (peak summer temperatures are the mid 20s, significantly cooler than an equivalent European vineyard) that they can harvest up to 2 months after Stellenbosch. The result? Diverse, complex flavours and uniquely fresh and elegant wines. As I've mentioned opposite, this hazelnut, lime and marzipan loaded wine is incredible. **£16.99**



**HAMILTON RUSSELL VINEYARDS CHARDONNAY 2015, HEMEL-EN-AARDE – SA** | A tight, mineral wine with classic Hamilton Russell Vineyards length and complexity. Unusually prominent pear and lime fruit aromas and flavours are brought beautifully into focus by a tight line of bright natural acidity and a long, dry minerality. An elegant, yet textured and intense wine with a strong personality of both place and vintage. **£21.50**



**HAMILTON RUSSELL VINEYARDS PINOT NOIR 2015, HEMEL-EN-AARDE – SA** | Hamilton Russell Vineyards is an icon and their wines are regarded as the best in SA. One of the country's most southerly wine estates, it produces world-class wines that are unique thanks to the estate's enviable climate, soil and tiny yields. This Pinot, from the exceptional 2015 vintage, is not overtly fruity but it is soft and 'sweet' and it shows hints of an alluring savoury primal character along with a dark, spicy, complex primary fruit perfume. **£26.95**



Iona images opposite: Proprietors Andrew and Rozy Gunn. Harvest time in the vineyard. Iona's stunning location close to the cooling Atlantic.

# FLAMETREE

*There's nothing quite like something from the Margaret River to rekindle a love of Australian wines and we've found a couple of crackers*



Located on the picturesque shores of Geographe Bay, at the gateway to one of the world's great wine producing regions – the Margaret River Wine Region – Flametree Wines was established in 2007 by the Towner family. It was created with a passion for wine and a vision to become a world recognised winery producing exceptional quality wines with a laid-back style and elegance – judging by these two they've succeeded.

**FLAMETREE SAUVIGNON BLANC SEMILLON, MARGARET RIVER – AU** | Lifted citrus, kiwi fruit and stone fruits on the nose. Passionfruit and citrus are the dominant fruits on the palate and are enhanced with a touch of spicy barrel ferment. Extended lees contact has given the wine some added texture and a long finish. **£14.99 reduced to £13.50**

**EMBERS CABERNET SAUVIGNON, MARGARET RIVER – AU** | A soft, fruit driven, unpretentious and easy drinking style. It has beautiful aromas of violets, juicy red and black fruits with chocolate and some cedar. This year's wine has a deliciously juicy mid palate with flavours of plum, dark cherry and dried herbs. Unashamedly medium bodied with sweet juicy fruit and a fine tannin structure. **£14.99 reduced to £13.50**



Images above l-r: winery manager Julian Scott and winemaker/general manager Cliff Royle. Flametree's grape crusher. Quality oak is the key. Open fermenters in the barrel room.

# DOURO DIVERSIFICATION

*Outside of its most famous area Portugal is ludicrously undervalued for its wines. Investment in winemaking have upped the quality further. Here are three that we love...*

**DÃO** | A high granitic plateau in the central northern belt of Portugal. The soil, and altitude both contribute to the classic succulent character in both red and white wines from this region. After years of suppression through archaic laws stopping growers from taking their own wines to market, this region is casting off its shackles of the past like no other.

**ALENTEJO** | Covering 1/3 of mainland Portugal, Alentejo is a large region, but with only half the vineyard area of the Douro. Best known for red wines, this warm climate of rolling hills, and sometimes low mountains, can make very attractive and open, spicy reds, with a number of real gems.

**LISBOA** | To the northwest of Lisbon, the Lisboa wine region was until recently known as Estremadura. A lot of wine is made here, much of it in co-operatives in a multitude of styles. Lisboa is a long, thin region running up beside the Atlantic. Wind is a strong feature so the best vineyards are set back from the coast in a backbone of hill and mountain ranges.



■ **CICONIA TINTO, ALENTEJO – PG** | Touriga Nacional, Aragonês and Syrah. Ciconia Tinto combines approachability with Alentejo's most likeable features of rich, soft fruit, with a bit of roasted and dried fruit notes. Unoaked, and doesn't need or want for it. **£9.95 reduced to £8.95**

▲ **OPTA RESERVA, DÃO – PG** | Portugal's champion red grape, Touriga Nacional, blended with the famous Tinta Roriz, (Tempranillo) and some Alfrocheiro Preto (mainly grown in the Dão and brings deep pigment). This is ripe with dark flavours of mocha and tobacco. Very smooth indeed. **£14.50 reduced to £12.50**

▲ **QUINTA DE SANT'ANA TINTO, LISBOA – PG** | Touriga Nacional, Merlot and Aragonês. Ruby colour with redcurrant and forest fruit aromas. Supple, juicy palate with medium body and freshness, slight hint of eucalyptus. Good definition and lovely balance with a textured, elegant finish. **£11.99 reduced to £9.99**



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