



for your cellar

Great wines you should be trying...

imbibe
LIVE!

Olympia Grand Hall, London
2nd & 3rd July 2013

IMBIBE LIVE SPECIAL EDITION

Top wines of the show, recommended by you



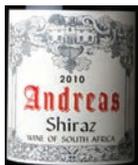
**Accord Majoer
Beaujolais Blanc
2010, France**

A fantastic wine, with delicate fresh peach notes and a hint of lemon too.

On the palate, this turned out to be both full-bodied and toasty. Forget the charcuterie and the Beaujolais Nouveau... this is a serious wine. Think seafood platter, lobster or royal fillet of smoked salmon!

Xavier Chapelou, consultant

£11.20, Enologia, 020 7460 1611



**Andreas Shiraz 2010,
Wellington, South Africa**

I really like small producers who only focus on the perfection of one varietal.

In this particular case it is Shiraz, from South Africa. This wine is perfectly ripe, with smooth berry notes on the nose, as well as the varietally typical touch of black peppers, cardamom and liquorice. There's a soft structure to the palate, with really ripe tannins and a touch of spice and violets that liven it up really well.

Gergely Barsi Szabó, Bread Street Kitchen

£11.50, Hof's Wines, 01628 290322



**Bibi Graetz, Soffocone
di Vincigliata 2010,
Tuscany, Italy**

This wine manages to be complex without being too overbearing on the palate.

It has bright cherry fruit, leather, tobacco and fresh herbs. It was quite a pairing with the jamón Ibérico at Imbibe Live, but at Corrigan's it works well with Middle White pork served with myrtle and spiced carrot.

Morgan Vanderkamer, Corrigan's Mayfair

£18.66, Alliance Wine, 01505 506060



**Château Gaillard Morgon
2011, Beaujolais, France**

Ruby in colour, with a lot of black fruit, soft tannins, and elegance, plus a very long finish. This will be excellent

with fillet steak with shallots, or with a thick cut Charolais steak with mushroom! Bon appétit...

Xavier Chapelou, consultant

£9.80, Enologia, 020 7460 1611



**Concha y Toro, Don Melchor
2008, Maipo Valley, Chile**

Well structured and smooth-bodied, Don Melchor 2008 is both elegant and complex. The menthol notes of the Alto Maipo combine with dense black fruit, cedar, tobacco and chocolate to create a wine that is easy to love right now, but will also continue to improve with time in the cellar. This would pair well with meat, especially lamb and game, roasted and served with rosemary and tomato-based sauces.

Igor Sotrich, China Tang

£38.90, CyT UK, 01865 873713 (available through Roberson Wine, 020 7381 7870)



**Hof's Cabernet Sauvignon
2004, Robertson, South Africa**

It is quite rare to bump into older vintages of New World wine. Actually, you should consider yourself lucky if you manage to get hold of a two- or three-year-old bottle. This one is way older, although it does not taste tired at all. Ripe blackcurrant and bramble on the nose, with a touch of confit currant. On the palate it feels robust, with polished tannins, a bit of warming alcohol, well-integrated oak and still lots of fruit. It would be exciting on any wine list as a piece of (recent) New World history.

Gergely Barsi Szabó, Bread Street Kitchen

£12.00, Hof's Wines, 01628 290322



**Keith Tulloch Semillon 2012,
Hunter Valley, Australia**

I would pair this Semillon with any number of dishes on my current menu, from a refreshing scallop ceviche to a main course sea bass. Keith Tulloch is a fantastic producer and this wine is proof. It has typical lime, grassy notes and a lovely honeyed finish.

Morgan Vanderkamer, Corrigan's Mayfair

£9.37, Boutinot, 0161 908 1300



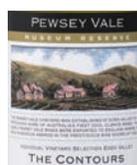
**McHenry Hohnen, 3 Amigos
Marsanne/Chardonnay/
Roussanne 2009,
Margaret River, Australia**

An interesting blend of native Rhône Valley grape varieties

Marsanne and Roussanne, and the great all-rounder Chardonnay. Pale lemon in colour with green hints, this wine has aromas of dried apricot and apple with hints of spice and vanilla. Fresh and clean on the palate, with great balanced acidity. I love this with a classic prawn cocktail – and it even works with beef tartare!

Louise Gordon, The Rib Room Bar & Restaurant, Jumeirah Carlton Tower

£8.99, Louis Latour Agencies, 020 7409 7276



**Pewsey Vale, The Contours
Riesling 2007,
Eden Valley, Australia**

A lovely lifted nose of grapefruit and lime blossom underpinned with classic petrol notes and a dusting of toast. All these things show up on the palate, with a granitic character also present. Well balanced, with the slight residual sugar and good acidity working in harmony. Would work with white fish in buttery sauces, sushi and Asian food.

Laura Foster, Imbibe

£11.12, Negociants UK, 01582 462859



Salentein, Capilla de Barro Malbec 2012, Uco Valley, Argentina

A lovely brambly nose of raspberries, blackberries and vanilla follows onto the palate with Morello cherries and pencil shavings. With its medium body, this would work well with Ibérico pork.

Laura Foster, Imbibe
£5.63, Majestic Commercial, 0845 604 9944



Trivento Eolo Malbec 2010, Luján de Cuyo, Mendoza Argentina

Eolo expresses the maturity of the vineyard, as it's made with fruit

from vines that are over 30 years old. It's subtle and elegant, with notes of plum, Morello cherries and hints of violet, combining with tobacco, cinnamon and vanilla to create a wine with good structure

and a good level of acidity. When it comes to food, I think this would pair well with flame-grilled lamb with sweet potato purée.

Igor Sotrich, China Tang
£27.65, CyT UK, 01865 873713 (available through Roberson Wine, 020 7381 7870)



Ventolera Pinot Noir 2011, Leyda Valley, Chile

One of the highlights of the wines I tasted at the show. I really loved this: velvety and elegant, yet so jammy and spicy.
Andrea Briccarello, Galvin Restaurants
£13.59, Hallgarten Druitt, 01582 722538

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All wines featured here are available only to the on-trade and small independents, and were available for tasting at Imbibe Live 2013. The prices quoted are single bottle, ex-VAT unless specified.

IN MY CELLAR

GINO NARDELLA,
The Stafford London
by Kempinski



Auntsfield Estate Chardonnay 2009, Marlborough, New Zealand

Rich toasty oak, nutmeg, peach, lemon and hints of honey. Lovely richness on the palate with tropical fruit, citrus acidity and a creamy texture. Concentrated and complex with seamless length. The Auntsfield Estate is nestled in the lower slopes of the southern hills of Marlborough's Wairau Valley, and the Cowley family, owners of this estate, have poured their hearts and souls into making wines of outstanding quality.
£10.44, New Generation Wines, 01233 656787

Bodega Colomé Estate Malbec 2009, Upper Calchaqui Valley, Argentina

Sophisticated nose of violets, black fruits, clove and black pepper. Intense mid-palate flavours of fig, plums, cassis and bitter chocolate. This is full-bodied and rich, with a thick mouth-coating texture and a lingering finish. Located at an altitude between 2,300 and 3,100 metres, Bodega Colomé's vineyards are the highest in the world, producing wines of great intensity and class.
£11.60 (2011 vintage), Liberty Wines, 020 7720 5350

Charles Melton Estate, Nine Popes 2009, Barossa Valley, South Australia

A Grenache/Shiraz/Mourvèdre blend, this is a deeply coloured wine showing ripe dark fruits, sweet cedar notes and earthy complexity. It has a juicy and rich mid-palate with a long liquorice, spicy finish. My dish for this wine would be roast grouse with lentils and sweet garlic purée.
£22.70, Liberty Wines, 020 7720 5350

Finca Egomei, Egomei Alma 2009, Rioja, Spain

Glass-staining inky, purple colour with liquorice, roasted coffee beans and black cherry aromas. Opulent and complex, showing ripe dark berry fruit, chocolate and spice on the palate with a tarry, long finish. This one needs time, but if you can't wait, make sure to decant it for some air exposure. I'll wait for the cooler months before I uncork another bottle so I'd better get on practising this dish: saddle of venison with candied parsnips and bitter chocolate jus.
£29.75, TVB Wines, 020 8329 9048

VARIETAL VARIETY

Domaine Gerovassiliou, Avaton 2006, Epanomi, Greece

This was showing great savoury aromas with hints of dark berries, leather and cigar hints.
Andrea Briccarello, Galvin Restaurants
£11.17, Hallgarten Druitt, 01582 722538

Quady Winery, Deviation NV, California, US

This wonderfully perfumed dessert wine is infused with the damiana and scented geranium, using Orange Muscat as a base. Aromas of orange, apricot and tea sit underneath a powerful nose of rose and lemon Turkish delight, as well as honeysuckle. Surprisingly, the palate has a refreshingly crisp acidity with a beautifully elegant finish. An unusual and interesting wine that is great with any sticky sweet dessert, or just with vanilla ice cream.
Louise Gordon, The Rib Room Bar & Restaurant, Jumeirah Carlton Tower
£15.55/37.5cl, Hallgarten Druitt, 01582 722538



Rocche Malatestiane, Antica Marineria Bianco Rubicone IGT NV, Italy

A weird and wonderful wine: a Sangiovese that has been vinified as a white. The nose was reminiscent of red berries, while the palate was of a dry white! It had great complexity and great aromatics.
Andrea Briccarello, Galvin Restaurants
£9.81, Hallgarten Druitt, 01582 722538

St Tamas, Mád Dry Furmint 2012, Hungary

I think this Furmint would be ideal with the gazpacho on our tasting menu. It has a rainbow of flavours, from watermelon to cucumber to fresh herbs, and finishes with a hint of chilli. It has the perfect palate to pair with the various textures and flavours of the dish. I think that Dry Furmint is so versatile – it's up there with my favourites this summer.
Morgan Vanderkamer, Corrigan's Mayfair
£9.50, Alliance Wine, 01505 506060