



CAVISTE CLUB JANUARY 2012

## WINEMAKER'S CASE ~ WHITES

### 2010 FURMINT

VERUS  
OROMOZ  
SLOVENIA  
£13.95

Furmint, known in Slovenia as Šipon, is the classic white grape variety of Hungary's sweet, golden Tokaji but an increasing proportion of it is now being vinified dry. Verus is run by three young, ambitious, winemaking friends whose first vintage was 2007 and whose wines since have gone from strength to strength. Many of Slovenia's white wines are produced in the west, near the Italian border but this wine comes from the Oromoz region in the east, bordering Croatia and Hungary.

**Suggested food match:** Chicken, Rabbit, Meaty Fish

### 2007

CHARDONNAY  
HUNTING HILL  
KUMEU RIVER  
AUCKLAND  
NEW ZEALAND  
£18.50

Hunting Hill is a vineyard that was first planted in 1982 and became a significant part of the original Kumeu River Chardonnay blend. Occupying the slope overlooking Mate's Vineyard, it has always contributed lovely ripe and rich fruit to the Estate Chardonnay. Hunting Hill was replanted in 2000 and is now even better than before, giving beautifully ripe fruit with a distinctive mealy minerality. The wine has spent 11 months maturing in oak barrels.

**Suggested food match:** Roast Chicken, Smoked Salmon

### 2009 SAUVIGNON

BLANC  
CASA MARIN  
SAN ANTONIO  
CHILE  
£17.95

Owned by Maria Luz Marin, the winery is located in the San Antonio Valley and boasts the closest vineyard location to the Pacific Ocean in South America. Only 2 miles from the coast, the vineyard with its steep calcareous slopes and cool micro climate produces unique wines. Winner of the 'Best Sauvignon in the World!' at the Concours Mondial du Sauvignon in Bordeaux in 2010.

**Suggested food match:** Smoked Fish Pie





CAVISTE CLUB JANUARY 2012

## WINEMAKER'S CASE ~ REDS

### 2008 MALBEC CENT VISAGES

J.F MERIEAU

LOIRE

FRANCE

£14.95

This Malbec, traditionally known as 'Cot' in the region, is made from old vines and challenges perceptions of what can be achieved with this grape. The wine reveals complex floral (violet) aromas and black fruit supported by judicious use of oak, with a concentrated but elegant palate framed with supple tannins.

**Suggested food match:** Pot Roasted Pheasant, Duck confit

### 2008 ALLUVIALE ROUGE

HAWKES BAY

NEW ZEALAND

£18.95

The 2008 Alluviale Rouge is their best yet. It is predominantly Merlot and the rest being made up of roughly equal proportions of Cabernet Sauvignon and Cabernet Franc. Although the label is relatively new it has established a cult following in New Zealand. The wines are refreshingly different to the mainstream, drawing inspiration from Bordeaux and managing to be intense yet elegant.

**Suggested food match:** Steak!

### 2008 MONPRA CONTERNO

FANTINO

LANGHE, ITALY

£29.00

This 45% Nebbiolo, 45% Barbera, 10% Cabernet Sauvignon has been called "one of the very finest of all Langhe blends": an enormous, full-bodied, tightly knit beauty aged in new oak barriques for approximately 18 months.

**Suggested food match:** Roast Duck

### 2009 GOLIARDO CAINO

SALNES

RIAS BIXAS

SPAIN

£29.00

Rodrigo is perhaps best known in Spanish wine circles for his stellar reds produced from the indigenous Galician varietal of Caiño. His wines are much in demand in Spain, Japan and the USA so we are lucky to have secured a small parcel as tiny quantities are produced.

**Suggested food match:** Roast Lamb



