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2012

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December 2011 Shiraz Voignier

Body: 5 Sweetness: 0 ALC./VOL: 14.0%

This is a blend of Shiraz and a small amount of the white grape Viognier. This classic blend of the Côte Rôtie area of the northern Rhone wine region has shown tremendous success in Australia. The Shiraz has great structure and depth of flavours including red and black berries, spice, chocolate and violets, while the Viognier contributes acidity and freshness along with enhancement of the bouquet and a note of apricot and floral.

The Food

This full-bodied red would make a great partner for saucy barbecued ribs; short ribs; beef brisket; pulled-pork on crusty rolls; beef stews; Beemster XO Gouda; pot roast; roast leg of lamb; Moroccan spiced lamb; peppercorn steaks.

January 2012 Torrontés Chardonnay

Body: 3 Sweetness: 0 ALC./VOL: 13.5%

The blending of grape varieties is a way of developing a wine style that would not be possible with only a single grape. This wine combines both Torrontés and Chardonnay. Torrontés is the fragrant white grape of Argentina, which provides refreshing acidity to the blend. Chardonnay, grown the world over, provides additional body and slight richness. This dry, medium-bodied white wine has aromas of apricot, peach, melon, citrus and floral. The refreshing palate showcases notes of juicy peach and green apple zing, followed by a touch of citrus, spice and floral on the finish.

The Food

This lively, but easy drinking wine is perfect as a sipping wine, or try it with roast chicken; light cream sauces on chicken and seafood pasta; Cornish hen; battered fish fillets; lightly spiced crab cakes; turkey with garlic aioli on crusty rolls; scallops; cheese empanadas.

February 2012 Cabernet Sauvignon

Body: 5 Sweetness: 0 ALC./VOL: 14.0%

Since the introduction of Cabernet Sauvignon to the Spanish landscape, thanks to Miguel Torres, Jr, this varietal has shown tremendous success. Look for deep garnet coloured wines with rich, ripe black fruit notes, cocoa, earth, mineral and sweet spice aromas and flavours. In its youth this wine exhibits moderate tannins, which will provide structure for mouth-feel and ageability. Also, for a touch of classic Spanish roots, a small amount of Tempranillo has been blended in to provide a richer colour and increased structure and complexity.

The Food

This full-bodied red would be a great match for roast lamb; a selection of cheeses such as Manchego and Cheddar; game meat sausages; game pâtés; slow cooked beef with bean stew; beef tenderloin wrapped with double smoked bacon; beef stews.

March 2012 Nebbiolo

Body: 4 Sweetness: 0 ALC./VOL: 13.5%

The name Nebbiolo comes from the frequent fogs which appear in the fall which the locals call 'nebbia'. Nebbiolo is responsible for some of the greatest wines of Italy. The ruby red to garnet coloured wine has aromas and flavours of raspberry, strawberry, cherry and plum, accented by notes of floral, earth, licorice and spice. The palate is rich, with firm tannins, food-friendly acidity, and great length, all on a medium to full-bodied frame.

The Food

This wonderful red would complement Osso Bucco; braised meats; stews; marinated leg of lamb; Parmigiano Reggiano; Brasato – beef braised in Nebbiolo; blue cheese crusted filet mignon; red wine braised short ribs; mushroom risotto.

Reserve yours today