

Metal Label Black Shiraz, Berton Vineyard, South Australia 2014



A rich wine bursting with blackberry & plum fruit aromas and toasty, oaky, vanilla notes.

Producer note

Established by Bob & Cherie Berton in May 1996 with 75 acres of land at 450m above sea level on gently rolling hills in a sub-region of Eden Valley in South Australia, Berton Vineyard has been one of Hallgarten Druitt's most important partners. The superb Reserve Shiraz and Reserve Chardonnay wines are still sourced from this plot. In 2007 Bob purchased the Yenda winery in the heart of the Riverina. This state of the art facility has the capacity to process 20,000 tonnes, and allows Berton Vineyard to produce value for money wines which sit alongside their premium single vineyard offerings.

Vineyard note

The Shiraz was sourced from premium areas across South Eastern Australia. Selecting only the darkest and flavoursome fruit. The Black Shiraz was named because of the deep colour of the juice after crushing and the intensely dark flavours from the resulting wine.

Viticulture

All vines have been spur pruned. Vine age is varied. Vines are planted roughly 1.8m apart with 3.6m between the rows to allow machinery access. The Trellis system is generally a single wire cordon.

Vinification

Made from selected parcels from across South Eastern Australia. Maceration on skins occurs for 4-5 days before fermentation. The juice is then transferred into stainless steel tanks to begin fermentation. Once dry the wine is transferred into French oak where malolactic fermentation takes place.

Grape

Shiraz 94%, Durif 5%, Cabernet Sauvignon 1%

Food match

The perfect choice for rich, spicy and especially peppery, dishes. Steak au poivre, full flavoured game casseroles, beef sausages and Chilli con Carne are all great food matches.

Awards

International Wine Challenge, Bronze, 2015



Country of origin	Australia
Winemaker	James Ceccato
Alcohol by volume	14.5%
Closure	Screwcap
Acidity (g/l)	7.4
Residual sugar (g/l)	3.3
pH level	3.4
S02 level (ppm)	Yes
Body Value (A is light, E is full bodied)	D
Vegetarian/Vegan	Yes/Yes
Milk/Eggs	No/No
Organic/Biodynamic	No/No
Bottle Bar Code	9335966000322
Case unit of measure	6X75CL
Product Code	5426014A

Pinotage Petit Verdot, Suikerbossie, Western Cape 2013



Smoky and spicy black fruits through to a dry and satisfying finish.

Producer note

Boer & Brit is the combination of winemakers Stefan Gerber, a great, great grandson of President Paul Kruger and Alexander Milner a great, great grandson of Field Marshall John French. These two have, more than a hundred years after the bitter rivalry of their forefathers, created Boer & Brit, a range of dynamic and exciting wines that have gone down a storm both in South Africa and abroad.

Vinification

100% steel tank fermentation preceded by a cold maceration ensures clean fresh varietal characteristics have been preserved.

Grape

Pinotage 80%, Petit Verdot 20%

Food match

Matches beautifully with spiced slow-roast duck, charcuterie, country patés and stews.



Country of origin	<i>South Africa</i>
Winemaker	<i>Stefan Gerber & Alex Milner</i>
Alcohol by volume	<i>14%</i>
Closure	<i>Screwcap</i>
Acidity (g/l)	<i>5.8</i>
Residual sugar (g/l)	<i>2.2</i>
pH level	<i>3.5</i>
S02 level (ppm)	<i>Yes</i>
Body Value (A is light, E is full bodied)	<i>C</i>
Vegetarian/Vegan	<i>Yes/Yes</i>
Milk/Eggs	<i>No/No</i>
Organic/Biodynamic	<i>No/No</i>
Case unit of measure	<i>6X75CL</i>
Product Code	<i>5583213A</i>

Prieure Ksara Rouge, Château Ksara, Bekaa Valley 2012

Warm and savoury mediterranean style wine with chunky fruit and a satisfying finish.

Producer note

Chateau Ksara is Lebanon's oldest winery. Its traditions can be traced back to 1857 when a group of Jesuit monks acquired the property. The Jesuits applied their knowledge of science and agriculture to plant French vines as well as developing two kilometers of Roman caves that proved ideal for the storage of wine. The Jesuits sold the winery to its current owners in 1973. Ksara is now the most modern winery in the region as well as the largest producer in the country. Their annual production is over 2.8 million bottles and they sell their wines in more than 40 countries worldwide. Chateau Ksara is certified ISO 9001 and ISO 2200.00 for its viticulture, production and sales guaranteeing quality and consistency year on year.

Soil

Stony with chalk, clay or limestone based soils.

Viticulture

All of Ksara's vineyards are located in the central and western Bekaa Valley at an average altitude of 1,000 meters. Vines are either double guyot or cordon trained. Their grapes can be considered to be grown organically because of the very limited use of sulphur-based pesticides. No irrigation. Harvesting is done by hand. The standard yield of the vineyards is between 40 and 45 hl.

Vinification

The grapes are manually harvested, destemmed and transferred to tank for fermentation. The Cinsault is shortly vatted to keep its freshness, the Syrah is kept for a longer time to extract aroma and the cabernet Sauvignon undergoes long skin contact to help express length and elegance. The free flowing and press wine from each variety achieve malolactic fermentation in separate vats. They are then matured for 14-18 months before being blended fined and bottled.

Grape

Carignan 30%, Cabernet Sauvignon 25%, Cinsault 25%, Syrah 20%

Food match

At room temperature with lamb or stews.



Country of origin	<i>Lebanon</i>
Winemaker	<i>James Palgé</i>
Alcohol by volume	<i>12%</i>
Closure	<i>Twintop</i>
S02 level (ppm)	<i>Yes</i>
Body Value (A is light, E is full bodied)	<i>C</i>
Vegetarian/Vegan	<i>Yes/Yes</i>
Milk/Eggs	<i>No/No</i>
Organic/Biodynamic	<i>No/No</i>
Bottle Bar Code	<i>5281022189415</i>
Case unit of measure	<i>12X75CL</i>
Product Code	<i>57501121</i>

Ondarre Graciano, Bodegas Ondarre, Rioja 2008



Notes of lemon and grapefruit with a rounded flavour and a crisp finish

Producer note

Bodegas Ondarre, is based in Viana, a historic town 6 kilometres from Logroño, Rioja's capital. Founded in 1986 it has quickly become one of the standout producers in the region with its elegant and distinguishable style. Their most acclaimed wines are their Reservas, which win top awards and critical approval every year. They attribute their success to the hard work in the vineyards and their continual investment into the winery and barrel stock. They use both French and American oak casks to help them obtain the incredible character in their wines. As well as their Reservas they produce a few thousand cases of a single varietal Graciano. A real rarity due to the low yielding nature of the vine.

Soil

Clay based soils with high iron and chalk content.

Vinification

Ripe Graciano grapes, sourced from the left bank of the river Ebro. Fermented in temperature controlled vats at 28 C. Aged for 50% of the time in new French oak and 50% in medium grain Missouri oak for a total of 12 months.

Grape

Graciano 100%

Food match

At room temperature to accompany roast meats, game and mature cheese.



Country of origin	Spain
Winemaker	Javier Martinez de Salinas
Alcohol by volume	13.5%
Closure	Natural Cork
S02 level (ppm)	Yes
Body Value (A is light, E is full bodied)	C
Vegetarian/Vegan	Yes/Yes
Milk/Eggs	No/No
Organic/Biodynamic	No/No
Case unit of measure	6X75CL
Product Code	5163908A

Picpoul de Pinet, Le Rocher de Saint Victor 2014



A fresh and floral nose, with green apple and lemon notes on the palate, and a cleansing finish.

Producer note

One of the most successful co-operatives in the Languedoc-Roussillon area, Cave de L'Ormarine's vineyards cover almost 4,500 acres, with some 1,160 acres planted with the unique white AOC grape variety Picpoul Blanc. It's this fresh, zippy variety that's responsible for the Picpoul de Pinet wines that have helped put this burgeoning French region on the map.

Vinification

The harvest is received and destemmed - before racking the must is cooled to 10C then static racked for 24 hours. The temperature-controlled fermentation lasts ten to fifteen days with no juice added. No malolactic fermentation takes place.

Grape

Picpoul Blanc 100%

Food match

Serve at 6-8°c with oysters, seafood, grilled or sauce based fish dishes.



Country of origin	France
Winemaker	Cyril Payon
Alcohol by volume	13%
Closure	Screwcap
S02 level (ppm)	Yes
Dry/Sweet Value (1 is dry, 7 is very sweet)	1
Vegetarian/Vegan	Yes/Yes
Milk/Eggs	No/No
Organic/Biodynamic	No/No
Case unit of measure	6X75CL
Product Code	5725014A

Bacchus, New Hall Vineyards, Essex 2014

Lime, apples and nettles on the nose. The palate is alive with lemon/lime acidity and an attractive, flinty minerality.

Producer note

New Hall Vineyard is an English Wine Producer with over 65 hectares of vines and is one of the oldest and largest in the Country. It was first established by the Greenwood family, in the Essex village of Purleigh, back in 1969.

Soil

London clay (of Tertiary age) with chalk, concealed below the clay deposits.

Viticulture

Bacchus is a grape that needs to be picked before becoming over-ripe to retain its intense and distinctive grapey flavours.

Vinification

After fermentation in temperature controlled stainless steel vats at 12 - 18 degrees, the wine was left on its lees for 3 months for body and to retain the primary fruit aromas.

Grape

Bacchus 100%

Food match

White meat and fish or as an aperitif.



Country of origin	Great Britain
Winemaker	Piers Greenwood
Alcohol by volume	10.5%
Closure	Agglomerated Cork
S02 level (ppm)	Yes
Dry/Sweet Value (1 is dry, 7 is very sweet)	3
Vegetarian/Vegan	Yes/Yes
Milk/Eggs	No/No
Organic/Biodynamic	No/No
Case unit of measure	6X75CL
Product Code	3730714A

Gavi del Comune di Gavi DOCG 'Fossili', San Silvestro, Piedmont 2014

Spicy with a pleasant mineral tone.

Producer note

Cantine San Silvestro is located in the territory of the Commune of Novello. It mainly produces the leading Piedmontese DOC and DOCG red wines, with a storage capacity in a controlled microclimate of around 400,000 bottles with a total surface area of over 5,000 square metres. The grapes vinified by Cantine San Silvestro are mostly grown in the Langhe, and from vineyards to be found in the Roero and the Monferrato regions. Today, San Silvestro represents the continuation of a project begun by Giovanni Sartirano, and carried forward through four generations. Over the years the firm - run today by cousins Paolo and Guido Sartirano - has gradually expanded beyond the local market, and now the production of "Cantine San Silvestro" is sold throughout Italy and abroad.

Soil

Marl clay and sand

Vinification

Soft pressing of the grapes; fermentation in stainless steel tanks at a controlled temperature of 16-18C lasting 10 days. The wine is left to rest in tank on its noble lees for 6 months before being bottled.

Grape

Cortese 100%

Food match

The perfect accompaniment to spicy cuisine and fish or poultry dishes with creamy sauces



Country of origin	<i>Italy</i>
Winemaker	<i>Paolo Sartirano</i>
Alcohol by volume	<i>12.5%</i>
Closure	<i>Natural Cork</i>
Acidity (g/l)	<i>5.2</i>
Residual sugar (g/l)	<i>1.2</i>
pH level	<i>3.3</i>
S02 level (ppm)	<i>Yes</i>
Dry/Sweet Value (1 is dry, 7 is very sweet)	<i>2</i>
Vegetarian/Vegan	<i>Yes/Yes</i>
Milk/Eggs	<i>No/No</i>
Organic/Biodynamic	<i>No/No</i>
Case unit of measure	<i>6X75CL</i>
Product Code	<i>5228414A</i>

Grüner Veltliner, Weingut Rabl, Kamptal 2014



Producer note

Located in the prestigious Kamptal-Donau (Danube) wine region of Austria, Weingut Rabl is a byword for wines of the highest quality. The winery enjoys a wine growing tradition dating back to 1750. Now under the careful eye of Rudolf Rabl Jr. the estate comprises 75 hectares of the best hillside vineyards in and around Langenlois. The Kamp Valley has a unique microclimate and rich soils with an abundance of minerals. Rudolf Rabl combines these natural resources with painstaking care in the vineyards and modern winemaking techniques to produce a multi-award winning range of complex wines.

Soil

The vineyards at Weingut Rabl are either the best primary rock soil vineyards in and around Langenlois or rich loess soils that are of the same high calibre.

Viticulture

Rabl's philosophy in the vineyard is that only the best grapes produce high quality wines. Rabl uses meticulous foliage treatment to ensure a more balanced aeration and exposure to the sun.

Vinification

Fermented in stainless steel.

Grape

Grüner Veltliner 100%

Food match

Match with Asian dishes, asparagus, light meats and meatier fish.



Country of origin	<i>Austria</i>
Winemaker	<i>Rudolf Rabl</i>
Alcohol by volume	<i>11.5%</i>
Closure	<i>Screwcap</i>
S02 level (ppm)	<i>Yes</i>
Dry/Sweet Value (1 is dry, 7 is very sweet)	<i>2</i>
Vegetarian/Vegan	<i>Yes/Yes</i>
Milk/Eggs	<i>No/No</i>
Organic/Biodynamic	<i>No/No</i>
Case unit of measure	<i>12X75CL</i>
Product Code	<i>48806141</i>