

The Silver case offers exceptional value and an opportunity to discover an eclectic range of unique wines from new and established producers from around the globe whilst learning more about those you already know. Greece is one of the most talked about wine regions of the last few years and we have been bowled over by the quality and individuality of the wines. Look out for the **Vidiano Oenops 2019**, which is one of our best new discoveries and massively over delivers, also the **Diamantakos Estate Naoussa 2017** which gives many a far more expensive red Burgundy a run for its money! We hope you enjoy the selection and would love to hear your feedback, please email us at [clubcase@philglas-swiggot.com](mailto:clubcase@philglas-swiggot.com).

## France

Burgundy

Grapes:  
Chardonnay

### Petit Chablis Domaine Droin 2019 £23.95

The Droins have been producing wines in Chablis for 400 years (their history as vigneron goes back at least to 1620). Benoît represents the 14th generation of Droins and is one of the most dynamic winemakers in the region. His father Jean-Paul put the Domaine on the map but perhaps went too far down the road of new oak barrels, which was very much the fashion at the time.

These days the Domaine owns 13 hectares of vineyards and produces 14 different wines, including Petit Chablis, Chablis, 7 Premiers Crus and 5 Grands Crus. Benoît runs a far more sophisticated operation from a large modern winery almost in the shadow of the grands crus. He has revised his pruning system and significantly reduced yields. In the cellar the principal change has been away from new oak. Each wine now gets the treatment which Benoît thinks is suited to its terroir and the reputation of the estate has leapt forward as a result.

The Petit Chablis is sourced from vineyards on the plateau above the Grands Crus. Here the soils are Portlandian (rocky limestone) rather than the classic Kimmeridgian chalk of the rest of Chablis. The 2019 captures the fruit power Droin is known for with a distinctly sunny weight. Low yields right across the vintage provide focused concentration. Drink over the next 5 years with a 6-pack of oysters. This is one of the wine world's classic bargains.



## Italy

Umbria

Grapes:  
Chardonnay

### Bramito Castello della Sala Umbria 2020 £21.50

Antinori truly is one of the great names in the history of Italian wine and is one of the producers that have had the most influence on what the Italian wine scene looks like today. With a family and winemaking history spanning six centuries it is hard to underestimate their historic and current presence as one of the most prominent winemaking families in the world. The family changed Tuscany when Tignanello became the first contemporary wine to age Sangiovese in barriques and it was the first Sangiovese based wine to be blended with untraditional grape varieties like Cabernet Sauvignon.

Bordering Tuscany lies Umbria and it is here that Antinori has its most important estate for their white wines, Castello della Sala, and it is from here we get the Chardonnay driven Bramita. One of the truly great white wines of Italy is Cervaro, and Bramita is its little brother, bringing together Italia tradition and innovation.

The soil here is rich in fossil giving focus and minerality to the wine, mixed in with clay, that gives the wine volume, depth and complexity. Bramito translates to 'roar of the boar' and is aged in a combination of stainless steel and oak. This is of vibrant starbright pale golden colour; the nose displays melted butter, subtle white pepper as well as juicy white peach and stone fruit along with bay leaf and hints of other dried herbs. Dry on the palate it has medium body and on the palate there is more of a vanilla spice noticeable. Balanced with good, medium acidity, this has a mineral, almost saline edge to it with smooth texture from lees ageing. This wine has the acidity to be served as an aperitif but also the body and complexity to be paired with richer fish dishes and even white meat.



## Portugal

Alentejo

Grapes:  
Chardonnay

### Fitapreta Palpite Reserva Branco Alentejo 2018 £25.95

Fitapreta is one of the many projects of António Maçanita. This estate is located in the Alto Alentejo region and it has vineyards across 100 hectares. The Adega (winery) is 1.5h from Lisbon in Paço do Morgado de Oliveira, in Évora. António is a history lover and when he's not reading about the history of grapes, land or wine laws he is in one of his vineyards spread across the country. The Fitapreta winery was initially built at the end of the 14<sup>th</sup> century and the site has been since, restored at Antonio's request, keeping many of the wine trade documents from the time, and that you can view if you decide to go on a wine tour to the winery.

Grown in a particularly hot part of the country, the wine is carefully made to preserve its quality. The vineyard is in extremely infertile soils and with very low yields. The grapes are hand-picked and only the very best bunches are selected for this wine. The clusters are pressed at low temperatures and the wine starts fermentation naturally. 50% of the wine is fermented in French oak barrels and aged for 12 months with constant lees stirring.

"Palpite" translates to "guess" in English and it is an homage to the craft of winemaking. In my opinion, this is a perfect blend of native grape varieties (70% Arinto, 13% Tamez, 7% Alicante Branco, 5% Antão Vaz and 5% Verdelho). This is what I like to call a gastronomic wine, as it is best enjoyed when paired with food. Its full-bodied and it has loads of personality. Golden in colour with aromas of grapefruit, warm spices and a light creaminess to it. Its rich with a very well-balanced acidity. If you have a chance, pair it with some delicious Portuguese food such as Fish Cataplana or Porco à Alentejana (braised pork with clams).



## Lebanon

Bequaa Valley

Grapes:  
35% Obeidi, 35%  
Clairette, 15%  
Sauvignon Blanc,  
15% Chardonnay

### Massaya White Lebanon 2019 £20.50

The Ghosn brothers, Sami and Ramzi, were determined to realize their dream by bringing to life great wines at the Tanail Property. To do this they decided to bring in priceless know-how to one of the world's oldest wine producing regions. On 27 May, 1998, a partnership was formed with an ambition to produce a world class Lebanese wine in the Bekaa Valley. It brought together The Ghosn brothers - Sami and Ramzi - and Dominique Hébrard, owner of Chateau Trianon and the Brunier brothers, Daniel and Frédéric, co-proprietor at Le Vieux Télégraphe in Chateauneuf-de-Pape. The new wine was to have a limited annual production and it was to be called Massaya, named after the time of day when twilight sets on the vineyard and the sky turns purple as the sun sets behind Mount-Lebanon. This prestigious Franco-Lebanese collaboration has united great men of wine and created optimum conditions for making great wine, taking advantage of the exceptional soil here in the Bekaa. Not only did Massaya become a world class Lebanese wine, it was the catalyst for the renaissance of the Lebanese wine tradition.

Massaya Blanc is crafted from; Clairette 35%, Sauvignon blanc 15%, Chardonnay 15% and Obeidi 35%, a fragile, soft-skinned indigenous grape, all cultivated in Massaya's vineyards in Lebanon's Bekaa Valley at an altitude of 900 to 1,200 meters. Cradled in the shadow of the Lebanon mountain range, the rich clay and limestone vineyards are shielded from the heavy rain and snow that fall in the mountains to the west. Free of frost, the Bekaa Valley's long gentle summers, wet winters and average temperature of 25°C, have made it ideal for viticulture for over 5000 years.

Grapes are meticulously harvested by hand in the early morning, ensuring the fruit arrives at the winery in pristine condition. Massaya Blanc has a beautiful golden hue with a silver rim. The nose reflects white flower aromas. The palate has an almost velvety texture and is fresh and elegant with a good mineral balance. The finish is pleasant and silky with a pleasing hint of savoury aniseed that keeps the palate fresh and which is a reminder of its Mediterranean origin. This is a versatile partner for lots of different food from roasted fish to saffron risotto



## Greece

Crete

Grapes:  
Vidiano

### Vidiano Oenops 2019 £23.95

The talented Nikos Karatzas studied in Bordeaux then became chief winemaker at a very young age at the high-profile Pavlidis winery, also in Drama, before setting up his own project in 2015 for which he finds the best vines in Greece's best sites.

Vidiano is the most important grape variety from Crete, and grapes for this wine come from limestone soil at 300m elevation. Grapes are fermented 3 ways, one part was spontaneously fermented in amphora, one in 5hl oak and one part in steel. After blending it was aged for a further 6 months on its fine lees in amphora and bottled unfiltered.

'This is of pale golden colour with young, green highlights. Smells of melted butter, hazelnuts, baking spice. On the palate it is medium-bodied, oak is present but well integrated and balanced with medium acidity. There is a light texture to this and an almost salty minerality. Pure & exciting wine!'



## South Africa

Western Cape

Grapes:  
Chenin Blanc,  
Riesling,  
Sauvignon Blanc,  
Semillon

### BLANKBOTTLE Manon des Sources Wellington 2016 £21.50

Pieter Walser's Blankbottle is one of the most exciting wine projects coming out of South Africa. Rarely making the same wine twice, he purchases the grapes he finds best reflects the vintage, creating new innovative blends that excites the palate and keeps you coming back for more. The distinctive labels were initially made by himself, but his edition, is drawn and named after his daughter Manon. Pieter crafts unique wine blends, picking about 35 grape varieties from 60 vineyards around the Cape, with roughly 30% of the wines being one-offs, so one better grab a few bottles while they still are available.

This particular wine is made from Chenin Blanc, Riesling, Sauvignon Blanc and Semillon, with Chenin Blanc taking the driver's seat, the Riesling the passenger seat and the Sauvignon and Semillon being the background singers. The structure and acidity of the Chenin Blanc dominates the palate with a hint of maturing Riesling beautifully filling out the frame, making for a unique and intriguing flavour profile. At 5 years of age this wine is really singing, with an array of melted butter, honeysuckle, wax, peach, unripe mango, white blossom revealed layer after layer.

Drink this wine with a fish carpaccio or ceviche, keeping the flavours bright and clean.



## Chile

Maipo Valley

Grapes:  
Cabernet Franc

### Viña Chocalán Cabernet Franc 'Origen' 2019 £15.95

Viña Chocalán is recognized as one of the leading vineyards in Chile producing high quality red and white wines. This family run winery is located on a stretch of pristine land between the Andes Mountains and Costal Mountain Range, Viña Chocalán has 340 hectares of land benefiting from a unique microclimate in the Maipo Valley. The slopes have well-drained limestone soils Furthermore, this strong maritime influence -in addition to the cool climate condition influenced by the Maipo River which is located 1 km from the estate-, allows this terroir to produce high quality red wines, with intense colors, freshness, and a natural acidity.

This 100% Cabernet Franc wine come from the Melipilla area of the Maipo Valley that catches the cool breezes from the Pacific Ocean. The aromas of black cherries and cassis come through strong on the nose. On the palate this medium-full bodied wine is packed with dark chocolate and a hint of tobacco, finished off with soft velvet tannins.

This soft and juicy wine would do great with beef or venison.



## Spain

Madrid

Grapes:  
Garnacha

### Bodega Marañoses Treintamil Maravedies 2018 £20.95

Bodega Marañoses is located in San Martín de Valdeiglesias, a sub-region of the Vinos de Madrid DO.

Young winemaker Fernando 'Fer' Garcia has been heavily influenced by the biodynamic wines of the Loire and Burgundy, so it is no great surprise that his old vine Garnacha, Syrah and Albillo wines have a balanced freshness and sense of place.

The vineyards are aged between 30-80 years old and are farmed organically across 5 different parcels. Whole bunch fermentation in open top barrels started off by natural yeasts influence the style of wine greatly. It was fermented in 3.000 and 4.500 liters wooden tanks, using native yeast and then aged for 8 months in French oak barrels, plus 2 months in 4,500 litre oak tanks.

Red and brambly fruits and plenty of peppery spice are balanced by vibrant acidity, making this an incredibly drinkable wine that is a great partner for red meats or even paella.



## France

Saint-Emilion,  
Bordeaux

Grapes:  
Cabernet  
Sauvignon,  
Merlot and  
Cabernet Franc

### Château Saint-Poly Saint-Emilion 2016 £28.50

Château Saint-Poly is a St-Emilion Grand Cru Classé. The vineyards of this magnificent property are on the south-west facing slopes next to the village of Saint-Emilion. With the original Château built in the 18th century and extensive renovation work has restored it to its former grandeur. The micro climate is extremely well suited to winegrowing due to evenly distributed rainfall throughout the year, hot dry summers & south facing slopes

All grapes are picked by hand. Ageing is partially carried out in oak casks.

The nose of this Merlot dominated blend is marked by ripe black plum and cigar box. The Merlot brings a soft body to the palate, whilst the Cabernet brings a solid structure and added complexity.

Pairs wonderfully with Lamb dishes or soft cheeses such as Brie or Comte



## Spain

Priorat

Grapes:  
Garnacha, Syrah  
& Carignan

### Coca i Fitó Samsara Priorat 2016 £21.95

The Coca i Fitó project began in 2006 when the two brothers decided to make their first wine from the eponymous Coca i Fitó vineyard in Montsant, "Coca i Fitó Negre". The winery is located in DO Montsant, in the village of El Masroig. This is where the majority of wines are made.

A wine that transmits elegance and delicacy, yet with tremendous potency and freshness. The great singularity of this wine is its development in the glass

Blend of 50% Syrah, 30% Grenache & 20% Carignan all picked from the same single vineyard from old vines between 50 and 70 years old. This wine is aged in 225l French oak barrels for around 12-14 months

On the nose this wine portrays notes of fresh strawberries, vine fruits, a herbaceous mint aroma and a dark chocolate finish. The pallet is packed with black fruit alongside a subtle undertone of minerality. Fresh tannins with a long finish and beautifully balanced acidity

This wine would work well with game meats such as duck, hard cheese, grilled red meats.



## Greece

Naoussa

Grapes:  
Xinomavro

### Diamantakos Estate Naoussa 2017 £25.95

Diamantakos are a family winery run by the third generation in Naoussa. Located on the eastern foothills of Mount Vermio, the vineyard stands at an altitude of 200-240m on aggressively steep slopes. Layers of gravel and sandy clay soil on top of sedimentary rock provides fabulous drainage and low organic matter levels provide the perfect growing environment for vines.

The mountain range of Vermio is crucial for the microclimate of the region. The winter is usually cold, giving nature the time to rest. In summer the sunlight ripens the grapes, while the mountain breeze cools the vines during the night.

This red is a brilliant alternative to the most famous Pinot Noir or Nebbiolo grapes. Medium ruby colour, the nose is packed with intense sour cherry, plum chutney, wild herbs, and dried. It's a medium bodied wine on the palate, with finely structured which are much softer and more integrated than in most other Xinomavro. The palate is well balance with sour cherries, wild berries with good acidity ending with a lovely herbatious aroma.

Try it with a pan-fried duck breast. It's a match made in heaven!



## Italy

Friuli-Venezia  
Giulia

Grapes:  
Schioppettino

### RiNera Ronchi di Cialla Friuli-Venezia Giulia 2018 £20.50

Ronchi di Cialla, a 28 hectare historical Friulian Estate, is a small, family run business. Established in the 1970s, they have built a reputation of being one of the finest producers of age-worthy wines in Friuli.

‘Ronchi’, in Friuli’s dialect, means hills cultivated by vines; ‘Cialla’ is a small valley surrounded by woods with chestnut, oak, and wild cherry trees. Located in the Cialla valley, one of three sub-zones in Colli Orientali del Friuli, it is a picturesque area with perfect growing conditions grapes. The company philosophy has always been to work solely with indigenous varieties, such as, Ribolla, Refosco, Schioppettino, Verduzzo, and Picolit. In fact, the Rapuzzi Family restored and revitalized the Schioppettino grape from near extinction, defying the odds and local wine laws.

Their viticultural practices involve minimal treatment with non-polluting products, while vinification is carried out naturally. Their continued commitment to agriculture innovation and ecologically-friendly methods have earned them their "biodiversity friendly" certification by the World Biodiversity Association. This accolade is granted to those with a commitment to progressive increases in biological diversity, conservation through the use of natural practices, and minimal interference farming techniques.

RiNera is made from the local grape variety Schioppettino, grown on two one-hectare vineyards owned by Ronchi di Cialla. Cjastenet faces southwest at an altitude of 150-200 meters above sea level, while Puoja faces southeast and is located between 160 and 180 meters above sea level. The grapes are fermented in stainless steel at controlled temperatures and undergo malolactic fermentation, before 15-20% of the wine is matured in barrels for 12-18 months

A beautifully sleek, ruby red wine, this RiNera boasts fine aromas of red berries and a touch of spice with green and black pepper. On the palate, it is elegant and bright, slightly tannic with a long, satisfying finish. Delicious with both red and white roasted meats and a great match with grilled tuna. It also works very well as an aperitif.



