



Award-Winning Wines 2026





Sommelier Wine Awards 2026 Value Merchant of the Year

"The mighty LWC once again swept the competition away when it came to great value for the quality of wines, being noted for the consistency of the offer too in the sub-£10 price bracket. This national wholesaler landed 51 medals in the Value Merchant of the Year territory. The judges were clearly impressed by many of the offerings, with the ongoing economic headwinds for merchants and consumers alike making this even more of an impressive haul."



Sommelier Wine Awards 2026 Shortlisted – Central and Eastern European Merchant of the Year



People's Choice Wine Awards 2026 On-Trade Wine Supplier of the Year



GM Skills Awards 2025 Large Employer of the Year



The Drinks Business Awards 2026 Commendation – Best On-Trade Supplier

“Profit is reinvested directly into infrastructure, and its sustainability commitment is practical and measurable. Every sales professional is WSET-qualified, a team of 30-plus wine development managers provides local specialist support, and 526 customers completed WSET training through LWC-funded programmes in 2025.”



The Drinks Business Awards 2026 Commendation – Best Distribution Company

“Judges commended LWC Drinks for a compelling performance in distribution, including the opening of new sites in Merseyside and Glamorgan and a 10% increase in deliveries carried out via 38 new vehicles – evidence of a business continuing to invest in its national infrastructure.”



The Drinks Business Awards 2026 Shortlisted – Best Drinks Company



International Wine Challenge Industry Awards 2025 On-Trade Wine Supplier of the Year Finalist



International Wine Challenge Industry Awards 2025 Buying Team of the Year Finalist

About LWC Wine Merchants & Shippers

Our range is sourced from 17 countries and every bottle is selected to meet our high standards of quality, value and presentation. To support your business, we now employ over 30 wine specialists across the country who's sole focus is developing our customers' wine offering. Working alongside you to curate the perfect wine list for your business and your customers, they're able to keep you abreast of local trends and help you maximise your margin. To assist with this they're all able to deliver training to your team in your venue or in the wine room at your local depot.



This expertise and range is backed up with award-winning service from our 18 depots, delivering daily to 14,000 outlets from our fleet of 192 vehicles. Each depot has its own telesales, logistics and account management teams, giving us nationwide reach with a local feel and no reliance on a centralised call centre or third party delivery services.

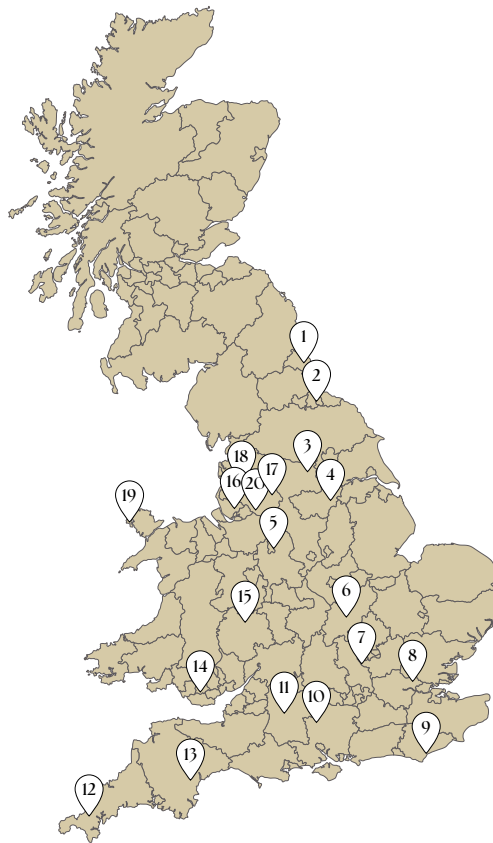


LWC remains an independent business – our ownership of our depots and vehicles ensures we have control of every step of the supply chain, meaning we're robust, responsive and ready to support your business in the long term.

This independence flows through to our range – our buying team aren't bound by agencies or investment, so can focus on selecting wines that deliver for our customers.

Prices listed are valid until the end of January 2027.

Our Depots



Wine Team

1. LWC Newcastle

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Villa Pani Barbera Appassimento



Gold



By the Glass



Critics' Choice

Region: Piemonte, Italy

Style: Barbera

RSP: £10.81

Tasting Notes:

Notes of dark raspberries, liquorice and blackberries, as well as smoke and incense, with a mineral strain and chewy tannic structure.

Yuri Gualeni, Babbo.

Soft, ripe blackcurrant and bramble fruit, with hedgerow and thistle character.

**Bethany Pogson,
Restaurant Twenty Two.**

A great, classic example with an amazing palate and a great price.

Imre Somogyi, The Ritz.

Cycles Gladiator Zinfandel



Gold



By the Glass

Region: California, United States

Style: Zinfandel

RSP: £15.38

Tasting Notes:

This has an air of summertime freshness to it, with ripe fruit that's very well balanced, and with a lovely crunchiness to it, focused on redcurrant and red cherry.

Sam Weatherill, Etc.

Quite a savoury and herbaceous nose, leading to good length and tannins on the palate, and some lovely acidity, with that savoury side continuing.

Emer Landgraf, The Clove Club.

Oak Valley Fountain of Youth Sauvignon Blanc



Gold



By the Glass

Region: Elgin, South Africa

Style: Sauvignon Blanc

RSP: £12.99

Tasting Notes:

A gentle wine with notes of peach and orange peel, some high acidity, balanced bitterness and lovely purity. Subtle and beautiful to drink.

Tom Fahey, Terrace Rooms & Wine.

With its very elegant herbaceous notes, this is fantastic to drink now, but would age too. Lovely by the glass, and ideal for pairing with tomatoes and ricotta, with fresh basil and an aromatic olive oil.

Magdalena Sleziak, Northcote.

Logan Clementine Blushing Minnie



Gold

Region: New South Wales, Australia

Style: Shiraz-based blend

RSP: £15.69

Tasting Notes:

A well made wine that's red fruited and fresh.

Klearhos Kanellakis, Jul's Restaurants.

So perfumed on the nose, with that element well integrated on the palate.

Irene Banet, Medlar.

A lovely nose, with some bright fruit, and a strong finish. A great wine for the price.

**George Hersey,
Adam Handling Collection.**

Champagne Castelnau Blanc De Blancs Brut



Gold



By the Glass

Region: Champagne, France

Style: Chardonnay

RSP: £56.96

Tasting Notes:

A lovely nose and palate, with nutty, toasty notes and a long, lingering finish.

**Dario Barbato,
Fairmont Hotels & Resorts.**

An intriguing nose of toasted almond, a touch of honey, and caramelised nuts, all integrated with freshly-baked brioche and red apple. The palate is rich yet slender, with perfect balance between dosage and freshness, and a long, complex finish with warming mouthfeel and mushroom character.

**Alberto Gherardi,
consultant sommelier.**

Champagne Castelnau Vintage 2006 Brut



Gold



By the Glass

Region: Champagne, France

Style: Chardonnay-based blend

RSP: £55.58

Tasting Notes:

Very complex, with notes of roasted quince and apple, as well as notes of walnut.

**Bethany Pogson,
Restaurant Twenty Two.**

With its deep gold colour and intense, vinous nose, this is creamy, nutty and ripe, showing delicate complexity of ageing with notes of yeasty croissant and stone fruit. Complex and persistent. A gastronomic champagne that could pair with guinea fowl and mushrooms.

Yuri Gualeni, Babbo.

Balauri Fetească Regală



Gold



By the Glass



Pub & Bar

Region: Banat, Romania

Style: Feteasca Regala

RSP: £8.35

Tasting Notes:

Stone fruit on a pronounced nose leads to an explosive palate, with a rich, thick and round texture, notes of peach and apricot, and a long, acidic finish.

Bianca Potenza, consultant sommelier.

Apricot and white peach aromas alongside notes of lemon thyme, and a subtle fruity sweetness on the palate.

Nikos Emner, Woven By Adam Smith.

Jaffelin Bourgogne Pinot Noir



Gold



By the Glass

Region: Burgundy, France

Style: Pinot Noir

RSP: £15.85

Tasting Notes:

Opening with nice crunchy fruit, like fresh cherries, there's a gamey note here too. A good option for pubs and bars.

Klearhos Kanellakis, Jul's Restaurants.

A lovely fruit forward nose, leading to some notes of slightly candied fruit, like cherry drops.

**George Hersey,
Adam Handling Collection.**

Light and fruity, this is easy to drink, and a good by the glass option.

Konstantinos Katridis, The Fat Duck.

Robert Oatley Wildflower Shiraz



Gold

Region: Western Australia, Australia

Style: Shiraz

RSP: £13.36

Tasting Notes:

A super expressive wine with notes of violet, black fruit and black pepper - a great by the glass candidate.

Klearhos Kanellakis, Jul's Restaurants.

Well rounded and rich in flavour, this is herbaceous, with juicy dark fruit too.

**George Hersey,
Adam Handling Collection.**

A complex wine, between its combination of fresh and secondary flavours.

Konstantinos Katridis, The Fat Duck

Santa Julia Bonarda



Gold



By the Glass



Critics' Choice

Region: Mendoza, Argentina

Style: Bonarda

RSP: £11.50

Tasting Notes:

Elegant, with notes of leather, bacon, pepper and bramble crumble.

Elly Owen,
Wine & Spirit Education Trust.

There's pure fruit here, red and dark, joined by medium tannins.

Anastasios Karakasis,
Lilibet's Mayfair.

Outstanding, and great value for money too.

Levente Movik, Los Mochis City.

Villa Pani Gavi DOCG



Silver

Region: Piedmont, Italy

Style: Cortese

RSP: £9.89

Tasting Notes:

Easy drinking, with crisp minerality and a little salinity too.

Imre Somogyi, The Ritz.

A fresh and balanced wine with notes of white flowers joined by some citrus and orchard fruit.

**Bethany Pogson,
Restaurant Twenty Two.**

Tempus Two Copper Series Grenache Shiraz Mourvedre



Silver

Region: Barossa Valley, Australia

Style: GSM Blend

RSP: £14.88

Tasting Notes:

Notes of raspberry and wild cherry are joined by sweet spice, with smooth tannins and a long finish.

Andrea Altavilla, consultant sommelier.

Dried fruit along with some earthy notes, sweet spice and a touch of bacon, leading to a very elegant palate with soft tannins.

Maria Boumpa, Da Terra Restaurant.

Bar Dog Pinot Noir



Silver

Region: California, United States

Style: Pinot Noir

RSP: £13.11

Tasting Notes:

Notes of ripe cherry and cherry pie, and a floral element too, with soft tannins.

**Stephanie Robertson,
Joel Robuchon Group.**

Very quaffable, with wild strawberries and cream, as well as fresh red berries.

**Matthew O'Donnell,
Number One at The Balmoral Hotel.**

Bervini Organic Prosecco DOC



Silver

Region: Friuli Venezia Giulia, Italy

Style: Glera

RSP: £11.53

Tasting Notes:

Bright and inviting, with notes of fresh green and red apples, and white flowers too.

Filipe Bhering Reis, Annabel's.

A lovely lifted nose, followed by some nice acidity on the palate.

Emer Landgraf, The Clove Club.

Carlos Serres Rioja Crianza



Silver

Region: La Rioja, Spain

Style: Tempranillo

RSP: £9.30

Tasting Notes:

Rich and concentrated, with crunchy red forest fruit flavours.

Adam Michocki, consultant sommelier.

Plum and sweet baked notes, as well as some peppery spice, lead to a well balanced palate with notes of cherry and plum.

Bianca Potenza, consultant sommelier.

Viña Cerrada Crianza



Silver

Region: Rioja, Spain

Style: Tempranillo-based blend

RSP: £10.39

Tasting Notes:

Pronounced intensity here, with black fruit like blackcurrant and plum, as well as some strawberry and raspberry, and black pepper too, leading to a long finish of chocolate and nutmeg.

**Francesco Di Fonzo, Kioku by Endo,
Raffles London at The OWO.**

Viña Cerrada Reserva



Silver

Region: Rioja, Spain

Style: Tempranillo-based blend

RSP: £13.53

Tasting Notes:

There's lovely balance of fruit here, both fresh and dried, including plum and cherry, and a slightly herbal note, with soft and subtle oak bringing cedar and tobacco, and with integrated tannins and fresh acidity. A match for fatty pork dishes.

**Matthew O'Donnell,
Number One at The Balmoral Hotel.**

Villa Blanche Grenache Rosé



Silver

Region: IGP D'oc, France

Style: Grenache

RSP: £9.95

Tasting Notes:

Delicate on the nose, with notes of red fruit and wild herbs, and good mouthfeel on the palate, as well as a good finish - very evocative of the summer.

**Elly Owen,
Wine & Spirit Education Trust.**

Fresh and mineral, with some mature red fruit too.

**Anastasios Karakasis,
Lilibet's Mayfair.**

Sargaço

Vinho Verde Rosé



Silver

Region: Vinho Verde, Portugal

Style: Espadeiro

RSP: £7.15

Tasting Notes:

Perfumed and floral, with additional citrus and apple - this is crisp, with some weight on the mid palate.

Daniele Arcangeli, Ekstedt at The Yard.

A very refreshing wine with notes of watermelon and cranberry.

Leonardo Barloni, The Dorchester.

Léonce Bocquet Crémant De Bourgogne Blanc NV



Silver

Region: Burgundy, France

Style: Chardonnay-based blend

RSP: £14.75

Tasting Notes:

Good balance here between fresh fruit aromas and a more developed, juicy profile that maintains some good complexity. This is all balanced by good levels of acidity and a hint of developing characteristics too.

Lorenzo Tonelli, consultant sommelier.

Le Roches Saintes Picpoul de Pinet



Silver

Region: Languedoc, France

Style: Picpoul

RSP: £13.08

Tasting Notes:

Good concentration, with good body and fruit, all well balanced.

Lorenzo Tonelli, consultant sommelier.

Mineral and elegant, with very good acidity.

Elton Muço, 87 Pall Mall.

Notes of fresh lemon and green berries, with fresh acidity.

Marianna Sivalli, Vinoteca.

Patriarche Merlot



Silver

Region: Vin de France, France

Style: Merlot

RSP: £9.44

Tasting Notes:

A quite dense, ripe wine with dry tannins.

Lorenzo Tonelli, consultant sommelier.

Great tension here, with good fruit and a fresh mouthfeel.

Elton Muço, 100 Pall Mall.

Notes of red plums with a touch of cedar and smoke.

Marianna Sivalli, Vinoteca.

Patriarche Pinot Noir



Silver

Region: Vin de France, France

Style: Pinot Noir

RSP: £10.11

Tasting Notes:

Ripe but concentrated fruit, yet still quite precise, and showing some very good balance.

Lorenzo Tonelli, consultant sommelier.

Red and dark fruit, with a touch of minerality - well made, and at a good price.

Marianna Sivalli, Vinoteca.

Boulevard Organic Côtes de Provence Rosé



Silver

Region: Côtes de Provence, France

Style: Grenache-based blend

RSP: £13.10

Tasting Notes:

Primary fruit is joined by some additional complexity, and spice - a good option by the glass.

Konstantinos Katridis, The Fat Duck.

Easy drinking, a very mineral on the palate. A good option for a pub wine list.

**George Hersey,
Adam Handling Collection.**

Champagne Castelnau Rosé Brut NV



Silver

Region: Champagne, France

Style: Meunier-based blend

RSP: £42.95

Tasting Notes:

A rounded wine with lots of complexity
- well balanced with a very long finish.

Ovidiu Olteanu, Savoy di Roma.

A classic style, vibrant and elegant,
balancing notes of wild raspberry
and citrus.

**Konstantinos Nestoridis,
Oblix at The Shard.**

Château des Correaux Saint-Véran



Silver

Region: Burgundy, France

Style: Chardonnay

RSP: £17.55

Tasting Notes:

A very quaffable wine - this is made in a richer style, with notes of fleshy peach.

Chiara Sieni, consultant sommelier.

Showing structure and balance, this has both citrus and minerality, and a decent finish.

**Jonathan Kleeman,
consultant sommelier.**

Călușari Reserva Chardonnay Fetească Regală



Silver

Region: Banat, Romania

Style: Chardonnay-based blend

RSP: £9.95

Tasting Notes:

A ripe, rich and pronounced nose with a honeyed character that continues to the palate, orange and tropical fruit, and a fresh, long finish.

Bianca Potenza, consultant sommelier.

Complex and powerful, with notes of vanilla, nutmeg and toast, as well as ripe tropical fruit like banana and pineapple. Creamy, buttery and textural.

Adam Michocki, consultant sommelier.

Champagne de Saint-Gall Rosé Premier Cru



Silver

Region: Champagne, France

Style: Chardonnay-based blend

RSP: £39.25

Tasting Notes:

The combination of a big mousse and some delicate raspberry on the finish makes for some impressive complexity, making this a great pairing for aperitifs, as well as a gastronomic wine in general.

Margot Tyson, Parsons.

Elegant and persistent, balancing tart raspberry with a deep, mineral finish.

**Konstantinos Nestoridis,
Oblix at The Shard.**

Domaine Denis Fouquerand Bourgogne Hautes-Côtes-De-Beaune



Silver

Region: Burgundy, France

Style: Pinot Noir

RSP: £20.26

Tasting Notes:

A fruity wine with some complexity, but mainly all about the freshness - a great by the glass option for a bar.

Konstantinos Katridis, The Fat Duck.

A bright wine with some sweet raspberry notes on the nose.

**George Hersey,
Adam Handling Collection.**

Bernard Michaut Chablis 1er Cru



Silver

Region: Burgundy, France

Style: Chardonnay

RSP: £28.63

Tasting Notes:

Textbook Chardonnay - balanced, refined, clean and precise, with a great, dry mouthfeel.

Alberto Gherardi,
consultant sommelier.

Floral and rich, with mineral notes of wet stones.

Chiara Sieni, consultant sommelier.

Freshness and balance, with zesty acidity, and a chalkiness on the palate too.

Dario Barbato,
Fairmont Hotels & Resorts.

Domaine Raffaitin-Planchon Sancerre



Silver

Region: Loire, France

Style: Sauvignon Blanc

RSP: £21.33

Tasting Notes:

With aromas of lemon rind, lemongrass, key lime pie and some floral notes, this is vibrant yet delicate and subtle, with a crescendo of crunchy fruit and grassy notes.

Yuri Gualeni, Babbo.

A fresh wine with pure stone fruit, like white peach and just-ripe apricot, joined by zingy apple and a leafiness.

**Bethany Pogson,
Restaurant Twenty Two.**

Domaine Yves Girardin Vieilles Vignes Santenay



Silver

Region: Burgundy, France

Style: Pinot Noir

RSP: £22.17

Tasting Notes:

A delicate nose leads to some bright fruit character, culminating in a dry finish.

**George Hersey,
Adam Handling Collection.**

An elegant wine with some floral notes on the nose, joined by some red fruits.

Irene Banet, Medlar.

Domaine Cluny Gevrey-Chambertin Les Evocelles



Silver

Region: Burgundy, France

Style: Pinot Noir

RSP: £52.77

Tasting Notes:

This is a very well rounded wine, with intense flavour throughout, and some tertiary, earthy tones.

**George Hersey,
Adam Handling Collection.**

Good ripe fruit combined with some wood tannins, and some good complexity.

Klearhos Kanellakis, Jul's Restaurants.

Healy & Gray Malbec



Silver

Region: Mendoza, Argentina

Style: Malbec

RSP: £8.14

Tasting Notes:

Floral and fruity, with some dark fruit notes and a slightly oxidized character.

**Anastasios Karakasis,
Lilibet's Mayfair.**

Lots of black bramble fruit that evolves into a little jamminess, and with a really good lift towards the finish.

**Elly Owen,
Wine & Spirit Education Trust.**

Gigondas La Grand Comtadine



Silver

Region: Rhône, France

Style: GSM based blend

RSP: £21.81

Tasting Notes:

Lovely freshness, with firm tannins, and a rustic, spicy note. A well-balanced wine.

Jaewon Jeong, Amazónico London.

Notes of bramble and hedgerow on the concentrated nose, that has a little wildness about it. A concentrated yet fresh wine.

**Elly Owen,
Wine & Spirit Education Trust.**

Crozes Hermitage La Grand Comtadine



Silver

Region: Rhône, France

Style: Syrah

RSP: £17.65

Tasting Notes:

Smooth and elegant, with notes of dark fruit and graphite.

**Anastasios Karakasis,
Lilibet's Mayfair.**

Spicy and savoury, with a backbone of black fruit, this is crunchy, moreish, and delicious, made in an easy style.

**Elly Owen,
Wine & Spirit Education Trust.**

Albret El Balcón Crianza



Silver

Region: Navarra, Spain

Style: Tempranillo-based blend

RSP: £9.87

Tasting Notes:

A developed wine, with notes of sweet spice and milk chocolate alongside red apple and ripe plum.

Stefano Pasqual,
consultant sommelier.

Aromas of red fruit and cedarwood lead to red fruit and spice on the palate, with a sandalwood note too.

Nikos Emner, Woven By Adam Smith.

Cortevista Pinot Grigio



Silver

Region: Veneto and Friuli, Italy

Style: Pinot Grigio

RSP: £6.58

Tasting Notes:

This is a spring wine - ripe, soft and floral, off-dry on the palate with some notes of crunchy pear.

**Bethany Pogson,
Restaurant Twenty Two.**

A very pleasant nose of ripe citrus and stone fruits, with the palate confirming the nose.

Imre Somogyi, The Ritz.

Gikas Winery

Cabernet Sauvignon



Silver

Region: Attica, Greece

Style: Cabernet Sauvignon

RSP: £15.68

Tasting Notes:

Good intensity on the nose, with fruit and oak well integrated, leading to some high acidity and tannins.

Daniele Palomba, Mark's Club.

This has big, chewy tannins with lots of graphite and bramble notes.

Sam Weatherill, Etch.

Illusion Chenin Blanc



Silver

Region: Wellington, South Africa

Style: Chenin Blanc

RSP: £8.82

Tasting Notes:

A tropical fruit-driven wine with a touch of bruised apple and some cider notes too, leading to herbal tones like sage and rosemary, and a palate that's well balanced between fruit and minerality.

Marco Iaccarino, The Berkeley.

Harmonious and expressive elegance, with nectarine and melon, zesty acidity and a pleasant finish.

**Valentin Radosav,
consultant sommelier.**

Illusion Pinotage



Silver

Region: Wellington, South Africa

Style: Pinotage

RSP: £9.29

Tasting Notes:

Smoke and cedar notes on the nose, with some ripe cherries too - this is a powerful red wine with firm tannins.

Magdalena Sleziak, Northcote.

Notes of smoke, almond and coconut, with some overt oak too.

Tom Fahey, Terrace Rooms & Wine.

Writer's Block Sauvignon Blanc



Silver

Region: Western Cape, South Africa

Style: Sauvignon Blanc

RSP: £7.52

Tasting Notes:

Notes of cut grass and tropical fruit on this balanced wine.

Joseph Stark,
Wild Shropshire Restaurant.

A refreshing wine with vivid fruit.

Valentin Radosav,
consultant sommelier.

Mouthwatering and crisp, with citrus notes and a good finish.

Marco Iaccarino, The Berkeley.

Jaffelin Crémant de Bourgogne Rosé



Silver

Region: Burgundy, France

Style: Chardonnay/Pinot Noir-based blend

RSP: £13.76

Tasting Notes:

A fruity, easygoing wine that's both mineral and refreshing.

Elton Muço, 71 Pall Mall.

Fresh red fruit on both the nose and palate, with a good finish.

Marianna Sivalli, Vinoteca.

Nice acidity in the wine, with the fruit profile mostly led by orchard fruit.

Lorenzo Tonelli, consultant sommelier.

Camélia Beaujolais Villages



Silver

Region: Beaujolais, France

Style: Gamay

RSP: £11.79

Tasting Notes:

Good typicity here, with bright and juicy fruit - a very drinkable wine.

**George Hersey,
Adam Handling Collection.**

Fruity and expressive, this is good value.

Klearhos Kanellakis, Jul's Restaurants.

Warming, with some earthy notes on the palate.

Irene Banet, Medlar.

Matahiwi White Label Sauvignon Blanc



Silver

Region: Wairarapa, New Zealand

Style: Sauvignon Blanc

RSP: £11.27

Tasting Notes:

A rich and powerful wine, with an intense nose of ripe stone fruit, as well as a touch of cream, leading to great texture on the palate, and a long finish.

Matteo Furlan, The Dorchester.

A struck-match note adds interest and some savoury complexity, leading to a long, savoury finish.

Cong Cong Bo, Amphora Cambridge.

Monteci Amarone Della Valpolicella Classico



Silver

Region: Valpolicella, Italy

Style: Corvina-based blend

RSP: £28.23

Tasting Notes:

There's complexity on the nose here, with lovely chocolate and forest fruit jam, leading to a long finish full of firm tannins. This would be wonderful alongside beef fillet with a marrowbone crust.

Magdalena Sleziak, Northcote.

Lovely expression of fruit, with some violet and black fig on the finish.

Nelio Pinto, Candlesticks.

Monteci Valpolicella Ripasso



Silver

Region: Valpolicella Classico, Italy

Style: Corvina-based blend

RSP: £14.08

Tasting Notes:

Some complexity from ageing shows in the development of the fruit here, with lots of ripe cherry as well as some herbal notes.

Magdalena Sleziak, Northcote.

This has a nice tannic grip, with some juicy plum at its centre, and some spice on the finish.

Nelio Pinto, Candlesticks.

The Welcome Stranger Shiraz



Silver

Region: Murray Darling, Australia

Style: Shiraz

RSP: £11.04

Tasting Notes:

Good fruit expression here on the silky palate.

Klearhos Kanellakis, Jul's Restaurants.

Spicy and oaked, with some high acidity and bright fruit.

**George Hersey,
Adam Handling Collection.**

In addition to red fruit notes, the spices are very well integrated on the palate.

Irene Banet, Medlar.

Santa Julia Malbec Rosé



Silver

Region: Mendoza, Argentina

Style: Malbec

RSP: £11.69

Tasting Notes:

Pale and refreshing, with notes of strawberry, raspberry and watermelon, all with some nice acidity and a good finish.

Levente Movik, Los Mochis City.

With lots of soft red fruit, this is well structured, with a good mouthfeel - I feel like it would be great with food.

**Elly Owen,
Wine & Spirit Education Trust.**

Santa Julia Vinos Naturales Torrontes



Silver

Region: Mendoza, Argentina

Style: Torrontes

RSP: £15.84

Tasting Notes:

Aromas of beeswax and honeyed almond, as well as a floral component on the nose, leading to palate with soft structure and notes of guava. This would be a good match with spicy food, like a Thai green mango salad with prawns.

Elly Owen,
Wine & Spirit Education Trust.

Serenello Extra Dry Prosecco DOC



Silver

Region: Veneto, Italy

Style: Glera

RSP: £10.98

Tasting Notes:

Pretty on the nose, leading to a lovely mouthfeel.

Filipe Bhering Reis, Annabel's.

Quite savoury on the palate, with lots of structure.

Emer Landgraf, The Clove Club.

There's good balance between acidity and sugar here, and a nice mousse too.

Daniele Palomba, Mark's Club.

Trefethen Eshcol Red



Silver

Region: Napa Valley, United States

Style: Cabernet Sauvignon blend

RSP: £21.85

Tasting Notes:

Lots of dark graphite-scented blackberry fruit, with an oily viscosity and a lovely savoury grip, with a touch of herbal nuance, and some elegance to the finish.

Sam Weatherill, Etc.

Quite a tart fruit profile, with some refreshing acidity.

Emer Landgraf, The Clove Club.

Trefethen Eshcol White



Silver

Region: Napa Valley, United States

Style: Chardonnay

RSP: £18.97

Tasting Notes:

Opening with tropical aromas of mango and pineapple, this is fresh and clean on the palate, with a nice acid structure and appealing fruit. A pairing for grilled chicken and mango skewers.

Rebecca Mitchell,
consultant sommelier.

Notes of candied citrus with some butter and toast, and nice integration of oak.

Matthew O'Donnell,
Number One at The Balmoral Hotel.

Vilarnau Brut Reserva Organic Gold Edition Cava



Silver

Region: Catalonia, Spain

Style: Macabeo-based blend

RSP: £11.44

Tasting Notes:

A light and delicate aroma of tart citrus and orchard fruit that follows onto the palate, with some lees character like bread crust and croissant, and balanced acidity.

Marco Iaccarino, The Berkeley.

A soft mousse with notes of citrus, lemon, and lemon zest on the palate - good as an aperitif or with light salads.

Tiago Pinto, Carriages Group.

Andreas Mazzei

Passi Neri Syrah



Bronze

Region: Sicily, Italy

Style: Syrah

RSP: £11.51

Tasting Notes:

Elegant, with fresh red fruit, including raspberry and strawberry, and some gentle tannins, as well as lovely acidity.

Federico Moccia, 128 Pall Mall.

Great ripeness here, and great tannins too, with notes of black fruit.

Antonio Palmarini, Akí.

Zagarus Vermentino



Bronze

Region: Puglia, Italy

Style: Vermentino

RSP: £8.26

Tasting Notes:

Mineral and flinty, leading to a clean, saline palate with notes of lemon juice.

**Bethany Pogson,
Restaurant Twenty Two.**

The nose is restrained at first, with notes of white fruit - and orchard fruit too - as well as a herbal, smoky element.

Yuri Gualeni, Babbo.

Tempus Two Copper Series Wilde Chardonnay



Bronze

Region: Hunter Valley, Australia

Style: Chardonnay

RSP: £14.44

Tasting Notes:

A deep golden colour, with very ripe fruit, like toasted pineapple and lemon jam, and honey too, leading to crisp acidity and a touch of reduction, with intense vanilla to finish.

Maria Boumpa, Da Terra Restaurant.

Fresh and vibrant, with a stone fruit profile of peach and apricot.

Andrea Altavilla, consultant sommelier.

Bar Dog Chardonnay



Bronze

Region: California, United States

Style: Chardonnay

RSP: £13.11

Tasting Notes:

A smoky, toasty nose leading to a round palate with enough acidity to balance. One for richer dishes, like Christmas turkey.

**Matthew O'Donnell,
Number One at The Balmoral Hotel.**

A pleasant cigar box note alongside peach and a floral element - a good wine by the glass.

**Stephanie Robertson,
Joel Robuchon Group.**

Bar Dog Sauvignon Blanc



Bronze

Region: California, United States

Style: Sauvignon Blanc

RSP: £13.11

Tasting Notes:

Pleasant passion fruit and grapefruit notes, with good acid balance, and good fruit definition, with peach notes on the palate, and nice length. This would be a good wine by the glass, and could pair with prawn puri or Thai mussels.

Rebecca Mitchell,
consultant sommelier.

Aniello 003 Malbec



Bronze

Region: Patagonia, Argentina

Style: Malbec

RSP: £11.37

Tasting Notes:

Notes of dark fruit, with alcohol on the high side, but balanced overall by the acidity here - easy to drink, and a good price too.

Marianna Sivalli, Vinoteca.

An elegant expression, leading to some very grippy tannins.

Lorenzo Tonelli, consultant sommelier.

Los Haroldos Roble Chardonnay



Bronze

Region: Mendoza, Argentina

Style: Chardonnay

RSP: £11.78

Tasting Notes:

Easy to drink, and good value for money too, with notes of citrus, green apple and green pear.

Levente Movik, Los Mochis City.

Peach yoghurt and banana notes on both the nose and the palate, with a ripe finish.

**Elly Owen,
Wine & Spirit Education Trust.**

Carlos Serres Rosé Rioja



Bronze

Region: La Rioja, Spain

Style: Tempranillo-based blend

RSP: £8.45

Tasting Notes:

A more structured style, with some good flavours.

Vitor Silva, Maison Estelle.

Notes of maraschino cherry on the nose, and some ripe flavours of red fruit on the palate, as well as some tobacco and spice, with light tannins.

Leonardo Barlondi, The Dorchester.

Carlos Serres Organic Tempranillo



Bronze

Region: La Rioja, Spain

Style: Tempranillo

RSP: £10.20

Tasting Notes:

A fruit driven wine with a well balanced palate and notes of fresh bramble fruit and strawberry, and some green tones too, with a slight earthiness.

Marco Iaccarino, The Berkeley.

Ripe blackberry with some dark plum and floral aromas, this is fruit forward, with ripe and round tannins and notes of chocolate and fenugreek on the finish.

**Valentin Radosav,
consultant sommelier.**

Morador Rosado



Bronze

Region: Navarra, Spain

Style: Grenache

RSP: £7.05

Tasting Notes:

Ripe red fruit flavours here, with good mineral notes too, and a light touch of tannins.

Leonardo Barloni, The Dorchester.

Crisp, with notes of citrus and apple.

Daniele Arcangeli, Ekstedt at The Yard.

Good freshness and acidity, with some herbal notes.

Vitor Silva, Maison Estelle.

Morador Blanco



Bronze

Region: Navarra, Spain

Style: Viura-based blend

RSP: £7.03

Tasting Notes:

A well made wine with good balance and a nice touch of acidity.

Filipe Bhering Reis, Annabel's.

This is light bodied, showing some nice minerality and freshness, and very good value too.

Daniele Palomba, Mark's Club.

Morador Tempranillo



Bronze

Region: Navarra, Spain

Style: Tempranillo

RSP: £7.43

Tasting Notes:

Red fruit combined with some herbal notes, and with refreshing acidity on the palate.

Nikos Emner, Woven By Adam Smith.

A herbaceous, grassy nose, leading to some high acidity and tannins on the palate.

Bianca Potenza, consultant sommelier.

Viña Palomeras Rosado



Bronze

Region: Navarra, Spain

Style: Grenache

RSP: £6.98

Tasting Notes:

Very delicate, with good minerality and some light strawberry notes.

Leonardo Barloni, The Dorchester.

Crisp and grassy, with some lemon pith notes.

Daniele Arcangeli, Ekstedt at The Yard.

Quite floral on the nose, with a balanced body.

Gioele Musco, Mamie Good.

Entreflores Albariño



Bronze

Region: Rias Baixas, Spain

Style: Albariño

RSP: £13.03

Tasting Notes:

Elegant, with notes of fresh lemon, green apple and some herbaceous aromas, leading to a fruit forward palate with well balanced acidity and notes of white flowers and lemon grass, with some gentle minerality and a chalky finish.

Valentin Radosav,
consultant sommelier.

Entreflores Rioja Crianza



Bronze

Region: Rioja, Spain

Style: Tempranillo-based blend

RSP: £11.17

Tasting Notes:

Pronounced flavours of red cherry, red plum and cranberry - this has complexity, balance, and a long finish.

Brian Chau Rodriguez,
consultant sommelier.

Black fruits like plum, dark cherry and blackberry, as well as some blueberry, strawberry and black pepper, and a long finish - great value for money.

Francesco Di Fonzo, Kioku by Endo,
Raffles London at The OWO.

Bodegas Ugalde Rioja Jolaseta Crianza



Bronze

Region: Rioja, Spain

Style: Tempranillo-based blend

RSP: £12.78

Tasting Notes:

Aromas here are mainly of black fruits such as plum, blueberry, dark cherry and blackberry, as well as some strawberry.

**Francesco Di Fonzo, Kioku by Endo,
Raffles London at The OWO.**

Dark and smoky, with black fruit notes, and already quite tertiary, despite its youth.

Zoé Donadio, Apricity Restaurant.

Bodegas Ugalde Rioja Jolaseta Reserva



Bronze

Region: Rioja, Spain

Style: Tempranillo-based blend

RSP: £15.38

Tasting Notes:

Ripe fruit notes of prune, juicy plums and dark berries, along with additional chocolate and clove spice.

**Stephanie Robertson,
Joel Robuchon Group.**

Fruit development is starting to show here, but nicely balanced with fresh berry notes, and a fresh, green finish.

**Matthew O'Donnell,
Number One at The Balmoral Hotel.**

Writer's Block Chenin Blanc



Bronze

Region: Western Cape, South Africa

Style: Chenin Blanc

RSP: £7.39

Tasting Notes:

Easy drinking and very fruit forward, with a pleasant aroma and some fruity flavours on the palate.

**Joseph Stark,
Wild Shropshire Restaurant.**

An expressive nose with tropical fruit character - pineapple core and melon - leading to some good fruit character on the palate, with high minerality and a good backbone of acidity.

Marco Iaccarino, The Berkeley.

Domaine De Pellehaut Rouge VDP



Bronze

Region: Côtes de Gascogne, France

Style: Merlot-based blend

RSP: £7.44

Tasting Notes:

With medium intensity, this is a light wine overall, both fruity and floral.

Razvan Dumitrescu, Trishna.

An easy drinking wine, with some green notes.

Marianna Sivalli, Vinoteca.

A juicy wine.

Lorenzo Tonelli, consultant sommelier.

Domaine De Pellehaut Rosé VDP



Bronze

Region: Côtes de Gascogne, France

Style: Merlot-based blend

RSP: £7.61

Tasting Notes:

Fresh and mineral, light and elegant.

**Anastasios Karakasis,
Lilibet's Mayfair.**

This has a lovely nose, with lots of red fruit and apricot aromas, alongside additional notes of watermelon and peach juice.

**Elly Owen,
Wine & Spirit Education Trust.**

Domaine De Pellehaut Blanc



Bronze

Region: Côtes de Gascogne, France

Style: Ugni Blanc/Colombard based blend

RSP: £7.44

Tasting Notes:

Citrus notes combine with delicate passion fruit on the nose, while on the palate this has fresh medium acidity and a lingering finish.

**Dario Barbato,
Fairmont Hotels & Resorts.**

Floral, grassy and tropical, this would be ideal for a barbecue in the summer.

Chiara Sieni, consultant sommelier.

Villa Blanche Chardonnay



Bronze

Region: IGP D'oc, France

Style: Chardonnay

RSP: £10.70

Tasting Notes:

This is showing some good ripeness and concentration of fruit, with plenty of ripe peach and nectarine notes, and the addition of some complexity and structure from the winemaking.

Lorenzo Tonelli, consultant sommelier.

Dense, with some ripe fruit.

Elton Muço, 93 Pall Mall.

Villa Blanche Malbec



Bronze

Region: IGP D'oc, France

Style: Malbec

RSP: £10.31

Tasting Notes:

The flavours here are towards the blue fruit end of the spectrum.

Lorenzo Tonelli, consultant sommelier.

A wine with medium intensity, and notes of Mediterranean fruits.

Razvan Dumitrescu, Trishna.

This would be a good option for a bar wine list.

Elton Muço, 111 Pall Mall.

Villa Blanche Picpoul de Pinet



Bronze

Region: Pays d'oc, France

Style: Picpoul

RSP: £11.01

Tasting Notes:

A good floral element to start, balanced by some fresh and juicy fruit, and some bitterness towards the finish.

Lorenzo Tonelli, consultant sommelier.

An aromatic wine, on both the nose and palate, showing some good depth.

Elton Muço, 86 Pall Mall.

Villa Blanche Piquepoul Noir



Bronze

Region: IGP D'oc, France

Style: Piquepoul Noir

RSP: £9.92

Tasting Notes:

An elegant and precise wine, with balanced tannins and some notes of Provencal herbs.

Lorenzo Tonelli, consultant sommelier.

An easy drinking wine with notes of red berry.

Marianna Sivalli, Vinoteca.

Bright red fruit here, joined by some floral lavender notes.

Razvan Dumitrescu, Trishna.

Masseria Stelle Puglia Zinfandel Rosé



Bronze

Region: Puglia, Italy

Style: Zinfandel

RSP: £7.22

Tasting Notes:

Initial aromas of blackberry and cherry lead to a spicy palate with notes of white pepper alongside some ripe fruit.

Leonardo Barloni, The Dorchester.

An intense, ripe nose, and a balanced, food-friendly palate.

Gioele Musco, Mamie Good.

Acquerello Prosecco DOC



Bronze

Region: Veneto, Italy

Style: Glera

RSP: £7.11

Tasting Notes:

Lifted aromas of baked pear and spice leading to quite a lively palate.

Emer Landgraf, The Clove Club.

Floral and bright, with notes of green apple and lemon pie, with a fresh, uplifting palate.

Filipe Bhering Reis, Annabel's.

Acquerello Prosecco DOC Rosé



Bronze

Region: Veneto, Italy

Style: Glera

RSP: £7.28

Tasting Notes:

Refreshing in style, with pink grapefruit skin, dried strawberry and raspberry, along with ripe conference pear and dried red rose petal notes.

Adam Michocki, consultant sommelier.

A herbaceous nose leads to a rich, fruit-forward palate with apple and pear tones, and a waxy aftertaste - complex and full overall.

Bianca Potenza, consultant sommelier.

Champagne Castelnau Brut NV



Bronze

Region: Champagne, France

Style: Non-Vintage Champagne

RSP: £37.33

Tasting Notes:

An easy, fresh nose of red apple with some yeast notes too.

**Anastasios Karakasis,
Lilibet's Mayfair.**

Notes of green almond and cherry blossom paired with fresh red apple and baked pastry, leading to an elegant mouthfeel.

**Elly Owen,
Wine & Spirit Education Trust.**

Malat Crazy Creatures Grüner Veltliner



Bronze

Region: Kremstal, Austria

Style: Grüner Veltliner

RSP: £16.96

Tasting Notes:

There's precision and mineral tension here.

Daniele Di Blasio, Bvlgari Hotel London.

A green nose of apple and pear leads to a savoury palate.

Federico Moccia, 84 Pall Mall.

Super linear, with ripe acidity - a style that restaurants always need.

Antonio Palmarini, Akí.

Cycles Gladiator Cabernet Sauvignon



Bronze

Region: California, United States

Style: Cabernet Sauvignon

RSP: £15.50

Tasting Notes:

A punchy, full-throttle wine with bold fruit alongside notes of vanilla, clove and black pepper.

**Matthew O'Donnell,
Number One at The Balmoral Hotel.**

Earthy, with sweet spice notes, and very ripe on the palate.

**Stephanie Robertson,
Joel Robuchon Group.**

Cycles Gladiator Chardonnay



Bronze

Region: California, United States

Style: Chardonnay

RSP: £15.18

Tasting Notes:

A vibrant gold hue, and a touch resinous on the nose, with a hint of lanolin and some mild quince notes too.

Rebecca Mitchell,
consultant sommelier.

A superb wine, complex and elegant, with a creamy and mineral palate and a long finish.

Ramiro Fernandez, Galvin La Chapelle.

Cycles Gladiator Pinot Noir



Bronze

Region: California, United States

Style: Pinot Noir

RSP: £15.18

Tasting Notes:

Notes of clove, baking spice and cigar box, with a forest floor note too.

**Stephanie Robertson,
Joel Robuchon Group.**

A great, subtle profile, with elegance and beautiful complexity - and superb for the price too.

Ramiro Fernandez, Galvin La Chapelle.

Louis Perdrier Brut Sparkling



Bronze

Region: Vin de France, France

Style: Verdejo-based blend

RSP: £8.10

Tasting Notes:

Good florality and fruit structure here, leading to some good bubbles and mouthfeel.

Lorenzo Tonelli, consultant sommelier.

A light wine with some citrus acidity.

Elton Muço, 73 Pall Mall.

Fresh on the nose, with a touch of sweetness on the palate.

Marianna Sivalli, Vinoteca.

Magnifico Spumante Rosato



Bronze

Region: Veneto, Italy

Style: Aglianico-based blend

RSP: £7.27

Tasting Notes:

Zesty and fruity, with refreshing characteristics of cherry, red plum and cured meat.

Adam Michocki, consultant sommelier.

Quite savoury on the nose, with notes of bacon fat alongside red fruit and dried flowers, leading to a fresh palate that's similarly savoury, with notes of ripe red plum and toasted bread.

**Stefano Pasqual,
consultant sommelier.**

Magnifico Prosecco



Bronze

Region: Veneto, Italy

Style: Glera

RSP: £10.23

Tasting Notes:

Notes of ripe pear, with good texture and mousse on the palate, and a finish that's quite long.

Emer Landgraf, The Clove Club.

Good balance of acidity and sugar, with a good mousse too.

Daniele Palomba, Mark's Club.

Patriarche Cabernet Sauvignon



Bronze

Region: Vin de France, France

Style: Cabernet Sauvignon

RSP: £9.32

Tasting Notes:

There's an extra dimension here from some leafiness, like tomato leaf and green bell pepper, with good ripeness and body overall.

Lorenzo Tonelli, consultant sommelier.

Mostly red fruit notes, but with a touch of herbaceousness, this is balanced, with bright acidity.

Marianna Sivalli, Vinoteca.

Patriarche Chardonnay



Bronze

Region: Vin de France, France

Style: Chardonnay

RSP: £9.36

Tasting Notes:

Lightly creamy, with freshness from some apple and lemon.

Chiara Sieni, consultant sommelier.

An intense nose with a tropical character and a well-integrated touch of oak and sweet spices, leading to a soft and generous palate with a textural mouthfeel and a lingering oaky character.

Alberto Gherardi, consultant sommelier.

Patriarche Syrah Rosé



Bronze

Region: Vin de France, France

Style: Syrah

RSP: £9.03

Tasting Notes:

This is flinty and mineral on both the nose and palate, joined by some red fruit notes.

**Anastasios Karakasis,
Lilibet's Mayfair.**

A textured wine with notes of bramble fruit.

**Elly Owen,
Wine & Spirit Education Trust.**

Patriarche Viognier



Bronze

Region: Vin de France, France

Style: Viognier

RSP: £9.36

Tasting Notes:

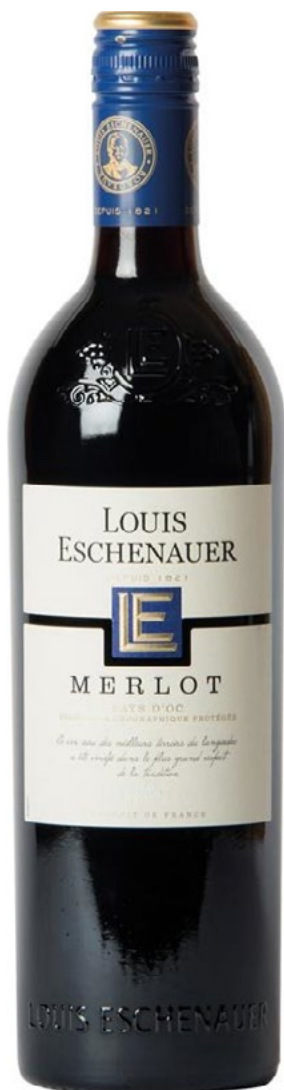
A very good example, well handled and not over extracted or too floral - this has structure and weight while remaining drinkable, with some complex tones too.

Jonathan Kleeman,
consultant sommelier.

Viscous, oily and textured, with notes of lime.

Chiara Sieni, consultant sommelier.

Louis Eschenauer Merlot DOC



Bronze

Region: Roussillon, France

Style: Merlot

RSP: £8.56

Tasting Notes:

Ripe red fruit, like red berries, leading to a fresh, lively and juicy finish, making for an easy drinking wine.

Marianna Sivali, Vinoteca.

Powerful and juicy, with tannins that are quite precise, and a little chalky.

Lorenzo Tonelli, consultant sommelier.

Cave de Vinzelles Loche Pouilly-Fuissé



Bronze

Region: Burgundy, France

Style: Chardonnay

RSP: £24.03

Tasting Notes:

Notes of vanilla, clove, a touch of nutmeg and a restrained struck match character, as well as well-integrated ripe peach and a mellow apricot hint, all continuing to a palate showing exceptional stylistic expressiveness, outstanding balance and a never-ending finish that lingers with a touch of savoury and umami personality.

Alberto Gherardi,
consultant sommelier.

Club de Campo Malbec



Bronze

Region: Mendoza, Argentina

Style: Malbec

RSP: £8.57

Tasting Notes:

There's great drinkability here, with primary notes of plum and cherry, and offering really good value too.

Jaewon Jeong, Amazónico London.

Notes of blackberry and mint, as well as a smokiness, with good tannins helping to give some freshness.

**Elly Owen,
Wine & Spirit Education Trust.**

Balauri Rosé



Bronze

Region: Banat, Romania

Style: Merlot, Feteasca Neagra

RSP: £8.22

Tasting Notes:

A fresh nose with some flinty notes, followed by a palate that's dry and classic.

Gioele Musco, Mamie Good.

Crisp and easy drinking, with notes of citrus and apple, and a slight floral character too.

Daniele Arcangeli, Ekstedt at The Yard.

Champagne de Saint-Gall Blanc De Blancs Grand Cru Extra Brut



Bronze

Region: Champagne, France

Style: Chardonnay

RSP: £38.09

Tasting Notes:

Aromas of nectarine with lemon peel nuances, and integrated aromas of light toast, leading to a clean mousse.

Alberto Gherardi,
consultant sommelier.

An elegant style with a rounded finish, showing some stone fruit notes.

Jonathan Kleeman,
consultant sommelier.

Champagne de Saint-Gall Tradition Premier Cru



Bronze

Region: Champagne, France

Style: Chardonnay-based blend

RSP: £28.17

Tasting Notes:

A fresh and crisp wine with notes of apple and pear alongside some brioche too.

Levente Movik, Los Mochis City.

Floral notes here, and wild strawberry too, on a lively palate.

**Elly Owen,
Wine & Spirit Education Trust.**

Réserve De L'Herré Malbec



Bronze

Region: Pays d'Oc, France

Style: Malbec

RSP: £8.88

Tasting Notes:

A medium bodied wine that's well balanced, showing some red cherry and herbaceous notes.

Marianna Sivali, Vinoteca.

A powerful and juicy wine.

Lorenzo Tonelli, consultant sommelier.

Réserve De L'Herré Rosé



Bronze

Region: Gascogne, France

Style: Cabernet-based blend

RSP: £8.64

Tasting Notes:

With its notes of wild strawberry, raspberry and peach fromage frais, there's good structure and acidity here, and good value for money too.

**Elly Owen,
Wine & Spirit Education Trust.**

Quite commercial, with a savoury note.

Jaewon Jeong, Amazónico London.

Réserve De L'Herré Colombard Ugni Blanc



Bronze

Region: Gascogne, France

Style: Colombard-based blend

RSP: £8.51

Tasting Notes:

This has a very forward nose, diving into a very generous, quaffable palate with just-ripened fruit tones.

Jonathan Kleeman,
consultant sommelier.

Notes of passion fruit and elderflower mingling with green and citrus fruit.
A pleasant wine with a dry mouthfeel.

Alberto Gherardi,
consultant sommelier.

Blue Dragon Riesling



Bronze

Region: Mosel, Germany

Style: Riesling

RSP: £8.40

Tasting Notes:

Aromas of white flowers, lemon and lime peel leading to some gentle minerality on the palate, with rounded acidity and a great aftertaste, with some gentle residual sugar too.

Matteo Furlan, The Dorchester.

Elegant citrus fruit and some gentle floral notes.

Cong Cong Bo, Amphora Cambridge.

Equino Malbec



Bronze

Region: San Juan, Argentina

Style: Malbec

RSP: £9.43

Tasting Notes:

A crowd-pleasing wine with notes of bramble, forest floor and blackcurrant leaf. Offering good value, too.

**Elly Owen,
Wine & Spirit Education Trust.**

Notes of both red and black fruit.

Levente Movik, Los Mochis City.

Flock Together Chenin Blanc



Bronze

Region: Western Cape, South Africa

Style: Chenin Blanc

RSP: £6.60

Tasting Notes:

Notes of quince and apple on the nose, leading to a zesty, citric palate with notes of lemon.

Tiago Pinto, Carriages Group.

Elegant yellow fruit and white flower aromas, leading to yellow pear, melon and some gentle ginger spice on the palate, with lovely refreshing acidity.

**Valentin Radosav,
consultant sommelier.**

Luna Azul Merlot



Bronze

Region: Central Valley, Chile

Style: Merlot

RSP: £7.22

Tasting Notes:

With notes of sweet dark fruit, as well as some pyrazine, this is well balanced, with an above average finish.

Klearhos Kanellakis, Jul's Restaurants.

Overland Shiraz



Bronze

Region: South East Australia, Australia

Style: Shiraz

RSP: £7.14

Tasting Notes:

There's good varietal expression here, and a smooth palate with good fruit character.

Klearhos Kanellakis, Jul's Restaurants.

There's great fruit concentration here.

Irene Banet, Medlar.

Primary red fruit notes are joined by some spiciness.

Konstantinos Katridis, The Fat Duck.

Turtle Bay Marlborough Sauvignon Blanc



Bronze

Region: Marlborough, New Zealand

Style: Sauvignon Blanc

RSP: £10.59

Tasting Notes:

There's ripe fruit here, with passion fruit and mango coming through on the palate, after some leafy asparagus aromas on the nose.

Matteo Furlan, The Dorchester.

Some slightly candied fruit notes add interest here.

Cong Cong Bo, Amphora Cambridge.

Healy & Gray Sauvignon Blanc



Bronze

Region: Various, France

Style: Sauvignon Blanc

RSP: £7.63

Tasting Notes:

This opens with an interesting, inviting nose, showing peach and stone fruit character with some additional vanilla aromas. The palate is balanced and round, leading to a finish dominated by sweet spice aromas.

Alberto Gherardi,
consultant sommelier.

Jarrah Wood Shiraz



Bronze

Region: South East Australia, Australia

Style: Shiraz

RSP: £8.68

Tasting Notes:

A very pleasant wine with silky tannins, and notes of ripe plum and dark fruit joined by a touch of spice.

**George Hersey,
Adam Handling Collection.**

Balanced, with notes of spice and leather.

Klearhos Kanellakis, Jul's Restaurants.

Le Jardin Merlot



Bronze

Region: Roussillon, France

Style: Merlot

RSP: £7.81

Tasting Notes:

A juicy and plummy wine with powerful fruit as well as some ripe tannins.

Lorenzo Tonelli, consultant sommelier.

An easy red with grippy tannins, and slightly herbaceous too, with additional notes of red fruit.

Marianna Sivalli, Vinoteca.

Healy & Gray Pinot Grigio



Bronze

Region: Various, South Africa

Style: Pinot Grigio

RSP: £7.59

Tasting Notes:

With some elegant yellow fruit and white flower aromas, this has vivid fruit expression, with a subtle and refreshing acidity, and notes of blossom, ripe lemon and melon.

Valentin Radosav,
consultant sommelier.

Peach, apricot and yellow apple tones,
with a touch of mint and balsamic.

Marco Iaccarino, The Berkeley.

Waddling Duck Sauvignon Blanc



Bronze

Region: Marlborough, New Zealand

Style: Sauvignon Blanc

RSP: £10.69

Tasting Notes:

This has a fresh nose, with hints of citrus fruit, lime and lemon peel, leading to vibrant acidity on the palate, with nice minerality.

Matteo Furlan, The Dorchester.

Lovely intensity on the palate, fresh and moreish due to the balance of fruit with some savoury notes.

Cong Cong Bo, Amphora Cambridge.

Côtes du Rhône

La Grand Comtadine



Bronze

Region: Rhône, France

Style: Rhône

RSP: £12.81

Tasting Notes:

Notes of ripe red and dark fruit are joined by some sweet notes of spice, and some balanced acidity.

Marianna Sivali, Vinoteca.

This is on the savoury side, and complex, beginning to show some development.

Razvan Dumitrescu, Trishna.

Foncalieu Piquepoul Rosé



Bronze

Region: Languedoc, France

Style: Piquepoul Noir

RSP: £9.69

Tasting Notes:

This opens with some smoky bacon notes on the nose, leading to quite a delicate palate, with a little salinity and savouriness and some crunchy acidity too. An unusual wine that would potentially be a hand sell.

**Elly Owen,
Wine & Spirit Education Trust.**

Pierre André Chablis



Bronze

Region: Burgundy, France

Style: Chardonnay

RSP: £16.31

Tasting Notes:

Opening with a restrained nose showing a citrus and mineral character, the palate is balanced between crisp freshness and delicate fruit, culminating in a moderately long, slender finish.

Alberto Gherardi,
consultant sommelier.

Chalky notes as well as green apple and pear, and some zesty acidity.

Dario Barbato,
Fairmont Hotels & Resorts.

Gikas Winery Assyrtiko



Bronze

Region: Attica, Greece

Style: Assyrtiko

RSP: £14.69

Tasting Notes:

Good ripeness of fruit on this soft, rounded wine, with well integrated acidity.

**Matthew O'Donnell,
Number One at The Balmoral Hotel.**

A deep, nutty character, with notes of orange peel and peach - one to enjoy alongside a Dover sole with lemon butter.

**Stephanie Robertson,
Joel Robuchon Group.**

Gikas Winery Malagouzia



Bronze

Region: Attica, Greece

Style: Malagouzia

RSP: £14.69

Tasting Notes:

A powerful nose of ripe citrus, orchard and stone fruit flavours combined with minerality and floral apple blossom notes, and a fresh and mineral palate.

Adam Michocki, consultant sommelier.

Ripe pear notes with a touch of camomile and lemon verbena, leading to a rich, textural palate with ripe orchard fruits and white floral notes.

Nikos Emner, Woven By Adam Smith.

Mirada Organic Rosé



Bronze

Region: Castilla-La Mancha, Spain

Style: Bobal-based blend

RSP: £11.16

Tasting Notes:

A high intensity wine, with notes of red berries - refreshing and well balanced.

Miléna De Waele, Pétrus.

Easy drinking, with decent fruit concentration and notes of grapefruit and redcurrant, and a touch of bitterness on the finish.

Zoé Donadio, Apricity Restaurant.

Fat Barrel Cabernet Sauvignon Shiraz



Bronze

Region: Western Cape, South Africa

Style: Cabernet-based blend

RSP: £9.53

Tasting Notes:

Aromas of black fruit accompanied by some spicy notes of black pepper and nutmeg.

Nelio Pinto, Candlesticks.

Cherries and cassis, with hints of sweet spices that would pair well with wild boar or venison.

Magdalena Slezia, Northcote.

Fat Barrel Sauvignon Blanc



Bronze

Region: Western Cape, South Africa

Style: Sauvignon Blanc

RSP: £9.40

Tasting Notes:

A juicy lime character with some dusty mineral aromas and some green apple skin, as well as a touch of guava and passion fruit, leading to a very lifted, fruit driven palate.

Marco Iaccarino, The Berkeley.

Lemon zest, gooseberry and some tropical aromas, and a fresh herbaceous palate - this would be excellent with sushi or Peruvian-style ceviche.

Tiago Pinto, Carriages Group.

Writer's Block Pink Sauvignon Blanc



Bronze

Region: Western Cape, South Africa

Style: Sauvignon-based blend

RSP: £7.69

Tasting Notes:

Intense aromatics of tropical fruit together with some jalapeño and wasabi.

Leonardo Barloni, The Dorchester.

A citrus-fruit driven wine, balanced and crisp.

Daniele Arcangeli, Ekstedt at The Yard.

Good strawberry and raspberry aromas, with balanced acidity.

Vitor Silva, Maison Estelle.

Writer's Block Shiraz



Bronze

Region: Western Cape, South Africa

Style: Shiraz

RSP: £7.81

Tasting Notes:

Inviting dried and cooked black fruit on the nose, with a hint of smoke and spice, leading to soft dark fruit flavours on the palate, like prune and raisin, with gentle, balanced acidity and tannins, and some hints of spice. A very well balanced wine, and highly drinkable too.

Tom Fahey, Terrace Rooms & Wine.

I Feudi di Romans Pinot Grigio



Bronze

Region: Friuli Venezia Giulia, Italy

Style: Pinot Grigio

RSP: £12.25

Tasting Notes:

Good intensity on the nose, leading to a more restrained palate with notes of grass and lemon balm, moderate acidity and a good citrus finish.

Vincenzo Arnese,
Raffles London at The OWO.

Plenty of citrus and stone fruit here, and a touch of honeysuckle and acacia, with a pleasant finish.

Christopher Frayling-Cork,
The Chancery Rosewood.

I Feudi di Romans

Pinot Nero



Bronze

Region: Friuli Venezia Giulia, Italy

Style: Pinot Noir

RSP: £13.58

Tasting Notes:

Fresh, with sour cherry aromas alongside some herbaceous notes.

Giancarlo Cuccuru,
Lutyens Grill at The Ned.

Crisp and ripe, with notes of beetroot and strawberry, and showing good intensity and nice balance, and a good finish.

Vincenzo Arnese,
Raffles London at The OWO.

Silverhand Silver Reign Organic Brut



Bronze

Region: Kent, England

Style: Chardonnay-based blend

RSP: £15.51

Tasting Notes:

This opens up with nice white flowers and acacia, leading to good ripeness of fruit on the palate, and with good length too.

Leonardo Barlondi, The Dorchester.

A citrus driven wine with good, balanced acidity.

Vitor Silva, Maison Estelle.

Jaffelin Bourgogne Chardonnay



Bronze

Region: Burgundy, France

Style: Chardonnay

RSP: £14.63

Tasting Notes:

An easy drinking style with some structure on the finish.

Jonathan Kleeman,
consultant sommelier.

Gentle toasted notes with some almond nuances, as well as fresh yellow apple and white peach.

Chiara Sieni, consultant sommelier.

Ripe pears and yellow flowers, as well as some vanilla notes.

Dario Barbato,
Fairmont Hotels & Resorts

Jaffelin

Crémant de Bourgogne

Blanc de Blancs



Bronze

Region: Burgundy, France

Style: Chardonnay based blend

RSP: £13.20

Tasting Notes:

Some smokiness on the nose, as well as a touch of savoury character on the palate.

Marianna Sivali, Vinoteca.

A hint of oxidation on the nose, leading to bruised red apple and some floral notes on the palate.

Lorenzo Tonelli, consultant sommelier.

Monteci Valpolicella



Bronze

Region: Valpolicella Classico, Italy

Style: Corvina-based blend

RSP: £11.67

Tasting Notes:

A light floral and leafy wine.

Nelio Pinto, Candlesticks.

A pleasant summer red, with crunchy fruit, like fresh cherries, and a light body, with relatively elevated tannins.

Tom Fahey, Terrace Rooms & Wine.

Very light on the palate, with some underripe cherry character.

Magdalena Sleziak, Northcote.

Robert Oatley Wildflower Cabernet Sauvignon



Bronze

Region: Western Australia, Australia

Style: Cabernet Sauvignon

RSP: £13.36

Tasting Notes:

An intriguing nose leading to sweet fruit on the palate balanced by some herbal notes.

Margot Tyson, Parsons.

Deep and viscous, delivering a full bodied flood of spicy fruit juice and exceptional length.

**Konstantinos Nestoridis,
Oblix at The Shard.**

Robert Oatley Wildflower Chardonnay



Bronze

Region: Western Australia, Australia

Style: Chardonnay

RSP: £13.00

Tasting Notes:

A crisp and clean style, with notes of ripe citrus here, and a slightly tropical element too, joined by some limestone minerality.

Maria Boumpa, Da Terra Restaurant.

Lemon and lime profile, with good acidity and minerality.

Andrea Altavilla, consultant sommelier.

Santa Julia Malbec



Bronze

Region: Mendoza, Argentina

Style: Malbec

RSP: £11.80

Tasting Notes:

Restrained fruit here, with hints of forest floor giving a long stretch of flavour on the palate, leaving a coating of fruit flavour on the finish.

Jonathan Kleeman,
consultant sommelier.

A fresh wine with notes of dark fruit and balsamic.

Dario Barbato,
Fairmont Hotels & Resorts.

Santa Julia

Vinos Naturales Pet Nat



Bronze

Region: Mendoza, Argentina

Style: Chardonnay

RSP: £16.06

Tasting Notes:

A good mix of fresh and ripe, almost-oxidised fruit, but clean and precise overall, and with good body to it.

Lorenzo Tonelli, consultant sommelier.

Pronounced tropical fruits, and a palate that's dry, savoury and creamy.

Razvan Dumitrescu, Trishna.

Santa Julia

Vinos Naturales

Orange Chardonnay



Bronze

Region: Mendoza, Argentina

Style: Chardonnay

RSP: £15.96

Tasting Notes:

A well-balanced wine - unapologetically ripe, with great length and a dry finish.

Jonathan Kleeman,
consultant sommelier.

This has a well defined and pronounced palate from skin extraction, giving Negroni-like depth and some orange peel freshness, mingled with a touch of savoury nuttiness and Mediterranean herbs.

Alberto Gherardi,
consultant sommelier.

Tenuta La Presa Chiaretto di Bardolino



Bronze

Region: Veneto, Italy

Style: Corvina-based blend

RSP: £8.52

Tasting Notes:

Citrus notes of pink grapefruit, and green apple too, with a slight floral element - this is crisp and easy drinking.

Daniele Arcangeli, Ekstedt at The Yard.

Notes of sour cherry and pink grapefruit, with a touch of salinity and well integrated acidity.

Leonardo Barloni, The Dorchester.

Teixadal Treixadura Albariño



Bronze

Region: DO Ribeiro, Spain

Style: Albarino

RSP: £9.93

Tasting Notes:

Pleasant and fresh, with fennel notes as well as some aromatic ripe stone fruit.

Sam Weatherill, Etc.

A lovely lifted aroma of ripe fruit followed by some refreshing acidity on the palate, and some good structure overall.

Emer Landgraf, The Clove Club.

Art Series Pinot Grigio



Bronze

Region: Upper Hungary, Hungary

Style: Pinot Grigio

RSP: £5.71

Tasting Notes:

Fresh notes of lemon as well as a flinty, mineral note, on both the nose and palate, with a silky aftertaste.

Bianca Potenza, consultant sommelier.

A characterful palate, with wet-stone minerality, crisp Granny Smith apple acidity, and a salty finish.

Nikos Emner, Woven By Adam Smith.

Demuerte Gold



Bronze

Region: D.O. Yecla, Spain

Style: Monastrell-based blend

RSP: £15.98

Tasting Notes:

A pleasingly-grippy tannin structure, with wonderfully developing fruit.

Brian Chau Rodriguez,
consultant sommelier.

Notes of black fruit such as dark cherry and blackberry, as well as figs, strawberry, mint and black pepper, and a medicinal note too.

Francesco Di Fonzo, Kioku by Endo,
Raffles London at The OWO.

Demuerte White



Bronze

Region: D.O. Yecla, Spain

Style: Sauvignon-based blend

RSP: £11.68

Tasting Notes:

Tropical in style with guava, passion fruit and gala melon, and some lemongrass to balance the richness, with a rather mineral and rounded palate.

Adam Michocki, consultant sommelier.

Elegant and aromatic, with a fruit palate and refreshing acidity.

Nikos Emner, Woven By Adam Smith.

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