

# The Southern Cone

## CHILE & ARGENTINA

A stylized map of Chile and Argentina is the background of the cover. Chile is shown in green and Argentina in red, both with a thick blue outline. The map is set against a dark blue background. The southern part of the map features a detailed illustration of a vineyard with grapevines and a small building.

STONE, VINE & SUN

WINE MERCHANTS

In the seven years of Stone, Vine & Sun's existence we have never set out an entire list by grape variety, but it just seemed the sensible thing to do now, given the facts

- Many wine drinkers do have decided preferences for specific varieties
- The vast majority of wines from Chile and Argentina are labelled by variety
- There's a purity to the expression of grape varieties here, especially in Chilean wine
- The red blends we offer from Chile and Argentina tend to be based on the principal grape varieties of each country

Those principal grape varieties are Cabernet Sauvignon for Chile - where it makes up over a third of all plantings - and Malbec, just as dominant in Argentina. There's logic in this: these varieties thrive and produce great results, so we major on them: there are eight Cabernets or Cabernet based blends on pages 8-9, and the same number of Malbecs or Malbec blends on pages 12-13. Trust us, the top wines on these pages really are beautiful, ageworthy examples of New World, but world-class, winemaking.

There is so much more though in this list: from Torrontès, Bonarda and Carmenère - not so well-known grapes, that deserve a wider audience - to the classic varieties of the great French regions, Sauvignon Blanc, Chardonnay and Viognier, Pinot Noir, Syrah and Merlot. Now the Southern Cone can supply almost all your needs, from sparkling - our first Chilean fizz is already going down well - to sweet (see p.5). Finally, and most important, the wine of these two countries continues to offer terrific value.

*Simon Taylor - October 2009*

## Mixed Cases

Each case contains two bottles of each of the six wines listed, at a discount of at least 10%

### SC19 Valued Varieties £69.50

Three whites and three reds

- 2008 Anakena, Sauvignon Blanc (p.3)
- 2009 Tabalí, Viognier Reserva (p.3)
- 2008 Emiliana, Chardonnay (p.4)
- 2008 Emiliana, Merlot (p.6)
- 2008 Explorer, Pinot Noir (p.7)
- 2007 Vicien, Bonarda (p.11)

### SC29 Simple Classics £84.50

Three whites and three reds

- 2008 Errázuriz, Unoaked Chardonnay (p.4)
- 2009 Tabalí, Viognier Reserva (p.5)
- 2009 Balbo, Zohar Torrontès (p.5)
- 2008 Los Gansos, Merlot (p.6)
- 2007 Terra Andina, Cabernet Sauvignon (p.8)
- 2007 CarinaE, Malbec (p.12)

### SC39 Terroirs of the Cone £103.50

Three whites and three reds

- 2008 Errázuriz, Single Vineyard Sauvignon Blanc (p.3)
- 2007 Tabalí, Chardonnay Reserva Especial (p.4)
- 2008 Anakena, Ona White Assemblage (p.5)
- 2008 Tabalí, Pinot Noir Reserva Especial (p.7)
- 2007 Don Domenico, Syrah (p.10)
- 2007 CarinaE, Malbec Reserva (p.12)

### SC49 Cono Sur Reds £181.50

Six reds

- 2007 Errázuriz, Wild Ferment Pinot Noir (p.7)
- 2007 Terrunyo, Cabernet Sauvignon (p.8)
- 2006 Errázuriz, Don Maximiano Founder's Reserve (p.9)
- 2007 Tabalí, Syrah Reserva Especial (p.10)
- 2006 CarinaE, Malbec Gran Reserva (p.12)
- 2005 Bressia, Profundo (p.13)

# Sauvignon Blanc & Viognier

## Sauvignon Blanc

Chilean Sauvignon Blanc is unquestionably distinctive – there's almost always a hint of sherberty ripeness which may not please Loire purists but makes for a delightful aperitif syle. Coastal plantings, from Marchigüe in the south to Elqui in the north, benefit from the cooling influence of the Humboldt current which flows northwards up the Chilean Pacific coastline.

### 2008 Anakena, Sauvignon Blanc, Central Valley, Chile, 13° [Screwcap]

**Bottle £6.50 Case £74.10 Code ANA108**

Largely sourced from the vineyards around the winery in Alto Cachapoal, but also includes fruit from the Curico Valley, hence Central Valley on the label. Attractive sherberty and grassy nose. Tangerine and elderflower character. As ever, pleasingly ripe and charming. Now-2010

### 2008 Errázuriz, Single Vineyard Sauvignon Blanc, Aconcagua Costa, Chile, 13.5° [Screwcap]

**Bottle £10.25 Case £116.85 Code ERR908**

The first vintage of this exciting Sauvignon, from new plantings at the Manzanar estate, 15kms. from the Pacific at the mouth of the Aconcagua Valley. Pale, star bright. Enticing scents of ripe pink grapefruit and orange blossom. Grapefruit heart, with tropical fruit notes, exotic and unusual. Super aperitif SB. Now-2010

## Viognier

Two unoaked 2009s here, both bottled under screwcap, so as appealingly fresh and fruity as possible. Argentina is surprisingly successful with Viognier, as the variety can take a certain amount of summer heat. The Tabalí example shows a little more mineral depth.

### 2009 Benvenuto de la Serna, Mil Piedras Viognier, Valle de Uco, Argentina, 13° [Screwcap]

**Bottle £7.50 Case £85.50 Code BEN609**

Pale lemon. Floral scent, with white peach. Fresh peach and apricot palate. Finely textured, cool and balanced, this shows great typicity and is just so drinkable either as an aperitif or with any seafood. Now-2011 **Note: arriving late October.**

### 2009 Tabalí, Viognier Reserva, Limarí Valley, Chile, 13.5° [Screwcap]

**Bottle £7.95 Case £90.63 Code TAB209**

Viognier is highly successful in Limarí: the grape shows its mineral side well there. All in stainless steel. A pure, ripe attack of apricots is counterpointed by a crisp and fresh minerality. Refreshing. Now-2011

# Chardonnay

A wide choice of Chilean Chardonnays here, but this page is all about the contest between the coastal vineyards of Errázuriz at Casablanca and Tabalí from chalky Limarí. Their wines demonstrate so clearly - from the engaging creaminess of the former's unoaked Chardonnay to the minerality of the latter's Reserva Especial - that Chile really does have the potential to rival Burgundy, but at a friendlier price.

## 2008 Emiliana Chardonnay, Valle Central, Chile, 13.5° [Screwcap]

**Bottle £5.25 Case £59.85 Code EMI108**

Mid lemon. Lightly butterscotch aroma. Melon fruit, mid-weight. Well-made, lightly oaked Chardonnay with decent intensity and length. The 2009 follows Now-2010

## 2007 Tabalí, Chardonnay Reserva, Limarí Valley, Chile, 13.5° [Screwcap]

**Bottle £7.95 Case £90.63 Code TAB107**

20% of the fruit barrel fermented, just giving a gentle roundness to the wine. Pale, understated Chardonnay, ripe and easy-going. Now-2011

## 2008 Errázuriz, Unoaked Chardonnay, Casablanca Valley, Chile, 13.5° [Screw-cap]

**Bottle £8.25 Case £94.05 Code ERR708**

Sourced from La Escultura vineyard in the Casablanca Valley. Leaving the wine on its lees for eight months, and part of the wine having undergone malolactic fermentation, has produced a splendid unoaked Chardonnay, with a scent of dough, and a creamy palate cut by fresh lime. Such attractive weight and length. Now-2011

## 2005 Matetic, EQ Chardonnay, San Antonio, Chile, 14°

**Bottle £8.95 Case £102.03 Code MAV605**

This style - generous, classy oak and sweetly ripe fruit - is mildly out of fashion now, but if you enjoyed that rich, buttery style of Chardonnay the Aussies pioneered in the 90s you will love this. Now-2010

## 2007 Tabalí, Chardonnay Reserva Especial, Limarí Valley, Chile, 14°

**Bottle £9.50 Case £108.30 Code TAB307**

The return of a much admired wine, given 10 months in French oak. Classy, interestingly complex style: exotic fruit, with even a hint of pineapple, undercut by discreet chalkiness from the calcareous soils. Considerable fat. A sort of Chilean Meursault? Now-2011

## 2007 Errázuriz, Wild Ferment Chardonnay, Casablanca Valley, Chile, 13.5° [Screw-cap]

**Bottle £10.50 Case £119.70 Code ERR807**

All in French barrel (17% new), and left on its lees for 10 months: a cooler growing season in 2006-7 and only 70% malo make this vintage somewhat livelier than usual. Voted best Chilean Chardonnay in a Wines of Chile tasting in Santiago, January 2009, and applauded everywhere by both the press and our customers alike. Mid yellow. Yeasty aromas, alongside classy, well-judged oak. Very full and intensely fruited - citrusy, hinting at tangerine - with attractive toast, oatmeal and honeyed nuances. Opens out impressively on the palate. Very much in a Burgundian idiom. Now-2012

# Other Whites

## Sparkling, Dry and Sweet

### Sparkling

Chile, with its excellent record with cool-climate varieties, seemed to us the natural place to source a good value sparkling wine, so we really worked at it earlier this year, and are delighted with this example.

#### **NV Viña Casablanca, Blanc de Blancs Brut, Casablanca, Chile, 13°**

**Bottle £8.95 Case £102.03 Code CSB1NV**

From 92% Chardonnay with 8% Chenin Blanc, this offers a biscuit nose, and a tasty, dry palate of pears, ripe apples and cream. This isn't complicated, but refreshing, wholly clean and enjoyable. Now-2011

### Torrontés

Torrontés is the distinctive white of Argentina, a highly aromatic grape perhaps most comparable in flavour to a dry Muscat. Whilst Torrontés can become too tarty and flabby if grown in unsuitable areas and handled poorly, in the high altitude vineyards of Argentina's north-west, in La Rioja and Salta, the results are outstanding, with a vital freshness to balance the exotic fruit.

#### **2009 Dominio del Plata, Susana Balbo, Zohar Torrontés, Argentina, 13.5°**

**Bottle £8.95 Case £102.03 Code ZOH109**

Susana Balbo's estate is near Mendoza, but the grapes for this terrific example come from Cafayate in Salta. Heady perfume of white peach and hothouse flowers. Fresh attack, followed by that distinctive floral/exotic fruit mid palate. Finely textured. Super aperitif or to be enjoyed with Asian cuisine. Now-2011

### White Blend

#### **2008 Anakena, Ona, Assemblage, Chile, 13.5°**

**Bottle £9.95 Case £113.43 Code ANA708**

We have shipped this unusual wine again, a lightly oaked blend of thirds of Riesling and Viognier from Rapel and Chardonnay from Casablanca. Extravagant perfume of ripe apricot and pineapple. On the palate the white peach of the Viognier vies with the sherbert lime of the Riesling, backed by a subtle toasty oak note. Engagingly different. Now-2011

### Sweet Whites

#### **2007 Anakena, Single Vineyard Late Harvest, Limarí Valley, Chile, 12.5°**

**Bottle (50cl.) £6.50 Case (12 x 50cl.) £74.10 Code ANA507**

From Muscat and Viognier. Strong scents of fresh grapes and caramelised oranges. Vivid sense of crystallised pineapple and mandarin, with bright balancing acidity. Absurdly good value. Now-2011

#### **2007 Errázuriz, Late Harvest Sauvignon Blanc, Casablanca Valley, Chile, 11.5°**

**Half bottle £7.25 Case (12 x 37.5cl.) £82.65 Code ERR507**

Clean and fresh aromas, suggesting orange blossom. That purity also marks the palate, with barley sugar and honey underscored by a refreshing zippiness. Now-2010 Very limited stock

# Merlot

Chile's reputation for red wine in the UK was largely founded on Merlot, and in particular on Merlot sufficiently ripe and supple to be enjoyed without food.

## **2008 Emiliana, Merlot, Rapel Valley, Chile 13.5° [Screwcap]**

**Bottle £5.25 Case £59.85 Code EMI608**

From Viñedos Emiliana, pioneers in organic viticulture, comes this good value Merlot. Ruby tone. Gently brambly scent with a hint of smoke. Ripe, juicy, and curranty. Lively, but soft enough to drink on its own. Now-2010

## **2008 Viña Cono Sur, Los Gansos Merlot, Valle Central, Chile, 13.5° [Screwcap]**

**Bottle £6.50 Case £74.10 Code CON208**

Joyous wine, ripely sweet and juicy, this exemplifies why Chilean wine has made such inroads into the British market. Deep purple. Attractive red and black fruit, fresh acidity, with minty and leafy nuances. Obvious appeal. Now-2011

## **2006 Tabalí, Merlot Reserva, Limarí Valley, Chile, 14°**

**Bottle £8.50 Case £96.90 Code TAB606**

Bright purple. Really fresh and open scent of ripe plums, with a suggestion of fruit-cake. Very supple and fleshy, with mocha oak buttressing a rounded, sweet, warm plum core. Drinking very well now. A winner. Now-2010

# *Pinot Noir*

The line-up below shows so clearly that Chile produces the best reasonably priced Pinot in the world. Now that Pinot is being planted in cool coastal vineyards, from Leyda, San Antonio, and Casablanca to Limarí, the results are startlingly good; and improving with every vintage, especially as winemakers are increasingly using a lighter touch with the oak. Customers who are used to paying over £10 a bottle for Kiwi Pinot really should try these. The Argentine example isn't tokenism either: we have been watching developments in Patagonia for some time, as the cool but dry climate in the rain shadow of the Andes is proving very promising for Pinot Noir.

## **2008 Concha y Toro, Explorer Pinot Noir, Casablanca, Chile, 14°**

**Bottle £6.95 Case £79.23 Code CON308**

Winemaker Marcelo Papa at Concha y Toro is the master of this notoriously fickle grape. Bright cherry hue. Generous aromas of warm red berries with a hint of toast. Gush of ripe strawberries and red cherries. Attractive weight and excellent value. Now-2011

## **2008 Tabalí, Pinot Noir, Reserva Especial, Limarí Valley, Chile, 13.5°**

**Bottle £9.50 Case £108.30 Code TAB708**

Crafted in a pure and elegant style. Clear raspberry tone. Very ripe, berried aromas with currant leaf and vanilla. Offering a crisp palate of raspberries and red cherries with a lick of milk chocolate, this would appeal to Burgundy lovers as much as Kiwi Pinot fans. Now-2011

## **2007 Familia Schroeder, Saurus Pinot Noir, Neuquén, Argentina, 14.5°**

**Bottle £10.50 Case £119.70 Code SCH107**

Attractive, ripe strawberry and morello cherry core, with fresh acidity, and offering a true, aromatic Pinot finish. Very correct, even elegant. Now-2010

## **2007 Errázuriz, Wild Ferment Pinot Noir, Casablanca Valley, Chile, 14.5°**

**Bottle £10.50 Case £119.70 Code ERR407**

Deep tone. Rich Morello cherry aromas with smokey, coffee scented oak. Silky cocktail of black cherry and strawberry. Very ripe fruit - distinctly New World - but with fine and fresh acidity for keeping. Impressive at the price. Now-2011

# Cabernet Sauvignon and Cabernet-based blends

One Argentine example from CarinaE - not to be sneezed at, as top Bordeaux consultant Michel Rolland advises there - but Chile dominates here. We start with a terrific value wine from Terra Andina and also list (note – available in very small quantities) some of that country's very finest wines. Chile is fast moving away from the successful, blackcurrant and eucalyptus/mint formula (it was interesting to hear from Francisco Baettig, Errázuriz winemaker, that they are cutting down the gum trees around their vineyards) in order to focus more on *terroir*: they are now seeking wines with a sense of place. Maipo, just south of Santiago, is the historic heart of Cabernet plantings - here the variety enjoys the gravelly soils near the Maipo river - but there's excellent Cabernet coming out of Alto Cachapoal and Aconcagua too.

## Cabernet Sauvignon

### 2007 Terra Andina, Reserva Cabernet Sauvignon, Valle del Maipo, Chile, 13.5°

**Bottle £7.50 Case £85.50 Code AND807**

About 4/5 of the wine goes into old French barrels. So smooth and supple, intensely blackcurranty, and richly satisfying. Decent backing of fine-grained tannins. Surprisingly fine finish, with smoke and cassis aromatics. Not a minty, fruit-bomb but a food-friendly wine with some keeping potential too. Now-2012

### 2005 CarinaE, Cabernet Sauvignon, Reserva, Mendoza, Argentina, 14.5°

**Bottle £9.75 Case £111.15 Code CAE305**

Sourced from Cruz de Piedra, just south of Mendoza. Purple, showing just a hint of age on the rim. Attractively high-toned nose - cooked fruit, liquorice and herbs. Brambly fruit alongside well-integrated oak. Supple, balanced, and with a correctly dry finish. Drinking perfectly now. Now-2011

### 2007 Viña Cono Sur, Terrunyo Cabernet Sauvignon, Pirque, Maipo, Chile, 14.5°

**Bottle £13.50 Case £153.90 Code CON407**

Crafted by the old master, Ignacio Recabarren, from old vines at Pirque, a gravelly *terroir* among the best in the whole of Chile for Cabernet. About 17 months in French barrels, 80% new. Includes a drop of Cabernet Franc. Distinguished cedar and cassis aromas. Delectably silky and refined, with superfine tannins, and the bittersweet black-fruit core garnished with fascinating aromatics of tobacco and spice. Ambition fully realised here, splendid wine. Now-2014

### 2006 Errázuriz, Viñedo Chadwick, Maipo, Chile, 14°

**Bottle £50.00 Case £570.00 Code ERR106**

This was the only wine I could not pick as Chilean, and one of my overall favourites, in the most recently held "Berlin Tasting" (which pits the top wines of the Errázuriz and Chadwick stables blind against the best Cabernet-based wines of Bordeaux, Tuscany and the USA), in London in May 2009. Since we began shipping, it has earned the equal highest score for any Chilean wine ever given by Robert Parker's **Wine Advocate**, 97/100 (see below) making it near impossible to source now. 100% Cabernet Sauvignon, from old vineyards in Maipo. Deep ruby. Cassis and bright red fruit too on the nose. So smooth and refined, excitingly aromatic - it just flowers on the palate - and displaying cool black fruit with a hint of lead pencil. So balanced and harmonious, and finishes with pure blackcurrants and spice. Already so enjoyable, but best 2011-2020

“The deep crimson-colored 2006 Vinedo Chadwick is a 100% Cabernet Sauvignon cuvee aged for 18 months in new French oak. It offers up an ethereal bouquet of toasty oak, scorched earth, incense, spice box, blackcurrant and blackberry reminiscent of a great vintage of Chateau Palmer (think 1961, 1966, 1970). On the palate it is silky, elegant, concentrated and already complex. With superb depth and grip, this succulent, plush effort will evolve for at least 10-15 years”, 97/100, **The Wine Advocate**, June 2009. Very limited stock

## Cabernet-based blends

### 2005 Tabalí, Reserva Especial, Limarí Valley, Chile, 14°

**Bottle £10.95 Case £124.83 Code TAB905**

A blend of about 1/2 Cabernet Sauvignon, 1/3 Syrah, with Carmenère and Merlot, this has been a slow-burner, only recently revealing its depths of briary fruit, rounded suavity and smoky subtleties. Perfectly mature, and very good value too. Now-2012

### 2003 Altair, Sideral, Cachapoal Valley, Chile, 14.5°

**Bottle £13.95 Case £159.03 Code SID103**

The second wine of an Icon project, a sumptuous but classy, Bordeaux-ish blend, from 84% Cabernet Sauvignon, 10% Merlot, 4% Syrah and 2% Sangiovese, all in French oak, (half new, half second fill). Really open, enticing fresh aromas; cassis and spice. Vivacious, forward palate of cherries and currants, with secondary notes of dried fruit and tobacco beginning to emerge. Good firm backbone of tannins. Very bold, supple and generous.

“Rich and very lively blend of Cabernet, Merlot and Syrah from this joint venture between the Dassaults of St-Emilion and Viña San Pedro of Chile, at a better price than it used to be”, Jancis Robinson, MW, in **Financial Times**, December 1st 2007. Now-2012

### 2005 Errázuriz, Don Maximiano Founder's Reserve, Aconcagua Valley, Chile, 14.5°

**Bottle £25.50 Case £290.70 Code ERR605**

Cabernet with 7% Cabernet Franc, 5% Petit Verdot and 3% Shiraz. This beat several French first growths to win the Beijing “Berlin Tasting” (see above) in July 2008. Exotic scents – cassis, mint, cedary oak and caramelised notes. Strikingly bittersweet and blackcurranty, with black chocolate and hints of nutmeg and liquorice. A real show-stopper. Now-2015 Very limited stock

### 2006 Errázuriz, Don Maximiano Founder's Reserve, Aconcagua Valley, Chile, 14.5°

**Bottle £28.95 Case £330.03 Code ERR606**

In London in May 2009, this came fourth out of twelve (in a line-up including Margaux, Latour and Lafite 2005!) in the most recently held “Berlin Tasting”. This vintage includes 8% Cabernet Franc, 5% Petit Verdot and 5% Shiraz. Cassis and mint with hints of spice and leather. Very pure cassis core, given mocha and malted hints. Suave texture. Splendidly open and lush. From now, but best 2010-2016

### 2006 Viña Seña, Aconcagua Valley, Chile, 14.5°

**Bottle £44.50 Case £507.30 Code SEA106**

Seña was founded in 1996 by the Chadwick family with Robert Mondavi, but is now wholly Chilean owned. The estate lies about 40 kms. from the Pacific From bio-dynamically farmed fruit, sourced in the middle of the Aconcagua Valley, a blend dominated by Cabernet Sauvignon with Merlot, Carmenère, Cabernet Franc, Petit Verdot and Malbec. Opaque. Smells splendid, with expensive new oak and rich cassis singing together. Intensely concentrated, with menthol and mocha spicing a dense blackcurrant heart. Already enjoyable, but best 2011-2016 Very limited stock

# Syrah

Syrah is a hugely fashionable grape to plant in the Southern Cone now, as both countries try to emulate Australia's success with the variety. The results are sometimes clumsy - and all those young vines don't deliver much varietal character either - but the wines below show more elegance and character than most, with the top wine from Tabalí showing huge promise.

## **2007 Finca Don Domenico, Syrah, San Juan, Argentina, 14.1°**

**Bottle £8.50 Case £96.90 Code DOM107**

Note that this wine is labelled Syrah, not Shiraz: though it displays a characteristic New World ripeness, it's crafted in a recognisably French idiom. Mid purple. Open, enticing scent of strawberries and blackcurrants with a hint of herbs. Rich, soft red fruit. Full-bodied, but with a nice high-toned crispness too. Concentrated and fleshy. Firm finish. So enjoyable. Now-2011

## **2006 Tabalí, Shiraz Reserva, Limarí Valley, Chile, 14.5°**

**Bottle £9.50 Case £108.30 Code TAB806**

This Shiraz should really be named Syrah, as it's perhaps more northern Rhône in style than Australian, though it would blow away most Crozes-Hermitages! Scent of cherries. Sweet, raspberryish, but juicily fresh, not overdone, and with chocolatey notes. Now-2010

## **2007 Tabalí, Syrah, Reserva Especial, Limarí Valley, Chile, 14.5°**

**Bottle £11.50 Case £131.10 Code TAB807**

**Magnum £26.75 Case (6 x 150cl.) £152.48 Code TAB907**

The first vintage of this - and already outstanding. 12 months in French oak, 70% new. Aromas of cassis with roasted notes (akin to Hermitage), followed by a concentrated, suave palate of blackcurrants with spice and a hint of tar. Great keeping potential: this is the sort of coolish climate example which is carving out a definite identity for Chilean Syrah. Now-2015

# Carmenère & Bonarda

## Carmenère

There are those who would claim that Carmenère is approaching the status of the national grape of Chile, as Malbec is for Argentina. But whilst Malbec is wholly dominant in the country across the Andes, Carmenère very much plays second fiddle to Cabernet in Chile. Rather its status is akin to that of Zinfandel in California or Pinotage in South Africa, as being more or less unique to a region, but only making up one element in the local viticultural tapestry. This obscure Bordeaux variety was only identified in Chilean vineyards by a French ampelographer, Jean-Michel Boursiquot, in 1994. Once growers distinguished the vine from Merlot, they could give it different viticultural attention: Carmenère benefits from careful canopy management and ripens three weeks after Merlot. (It's often picked in early May, the equivalent of November in the northern hemisphere). Now it is widely acknowledged that Carmenère is more successful than Merlot in Chile, especially in the hotter sites.

### **2008 Terra Andina, Carmenère, Valle Central, Chile, 13.5°**

**Bottle £6.95 Case £79.23 Code AND608**

Very lightly oaked. Carmenère needs to be fully ripe to be enjoyable, and this is, showing dense black fruit, with some intriguing figgy touches, and just a nice hint of that characteristic Carmenère leafiness. Textbook example, balanced and not overdone, this would very much appeal to old world wine lovers too. Now-2011

### **2007 Errázuriz, Single Vineyard Carmenère, Aconcagua Valley, Chile, 14.5°**

**Bottle £14.95 Case £170.43 Code ERR207**

From the Max V vineyard near the cellar, and aged in American and French oak. Deep and opaque. Blackcurrant and cedar perfume, with that Carmenère green pepper note. Led by a bittersweet gush of black fruit, with tarry oak and black pepper. Gorgeously smooth, fine oak balance, good grip, and cassis on the finish. Now-2013 Limited stock

## Bonarda

Bonarda is the second most widely planted red variety in Argentina, and believed (but not genetically proven) to be related to the Bonarda grape varieties of northern Italy. It may well have been introduced by the many Italian immigrants to Argentina in the late 19th century; and the character of the grape, bittersweet black fruit with crunchy acidity, is markedly Italianate.

### **2007 Vicien Bonarda, Catamarca, Argentina, 13.5°**

**Bottle £6.75 Case £76.95 Code VIB207**

One of Oz Clarke's **250 Best Wines 2010**. Deep purple. Damson and blueberry scent. All bittersweet damsons and berries and some substance on the palate. Already very good, and we know this keeps well too. Excellent pasta accompaniment. Now-2011

# Malbec and Malbec-based blends

By far the most successful grape in Argentina is Malbec. Its original home is in south-west France, and specifically in the appellation of Cahors. There (known as Cot) it makes a strongly flavoured wine which is, all too often, tannic, rustic and needs several years ageing to show its best. Introduced to Argentina in the last third of the 19th century, Malbec, like Carmenère in Chile, delivers much better wine when transplanted than in its homeland. Malbec gives a forward, perfumed wine with delicious brambly fruit, and with real stuffing, character and ageing potential too. It blends well too: the addition of a little Cabernet Sauvignon, for example, lends more structure for keeping.

## Malbec

### 2007 Vicien, Malbec, Catamarca, Argentina, 13.5°

**Bottle £7.50 Case £71.25 Code VIB107**

Unoaked, from organically farmed grapes at 5,000 feet of altitude on the shoulders of the Andes in Argentina's north-west, and one of our best-selling wines. Fresh and attractive scent of red fruits. Core of cherry and raspberry, with a pinch of spice. Juicy but intense too, with a pleasant sense of texture. Now-2011 **Arriving late October**

### 2007 CarinaE, Malbec, Mendoza, Argentina, 14°

**Bottle £7.95 Case £90.63 Code CAE107**

This year we offer the estate's unoaked Malbec for the first time. Fresh, blackberry and damson aromas. Youthful, vigorous but smooth palate of crushed blackberries and blackcurrants, with a hint of warm herbs. Juicy and attractive. Now-2011

### 2007 CarinaE, Malbec, Reserva, Mendoza, Argentina, 14°

**Bottle £9.95 Case £113.43 Code CAE207**

Oaked, mainly in old barrels. Deep purple. Seductive creamy oak nose. Really ripe and fleshy wine, brambly fruit given substance and ageing potential by fine acid and supple tannins. Vivid New World fruit but elegant too. Now-2013

### 2006 Bressia, Montegrelo, Malbec, Mendoza, Argentina, 13.5°

**Bottle £14.95 Case £170.43 Code BRE306**

Fresh scent of crushed red fruit and cedar. Such a smooth wine, all lush brambly fruit with hints of vanilla oak. The voluptuous red fruit conceals a genuine ripe tannic backbone which will ensure longevity too. Superb. *"Purple-colored, it presents a perfume of cedar, smoke, incense, and black cherry. Layered on the palate with plenty of savory fruit, this dense effort will evolve for 1-2 years and drink well through 2018"*, 91/100, **The Wine Advocate**, August 2009. Now-2014

### 2006 CarinaE, Malbec, Gran Reserva, Mendoza, Argentina, 14.5°

**Bottle £16.50 Case £188.10 Code CAE406**

The Gran Reserva Malbec is from low-yielding, 88 year old vines at Calle Cobos. Very deep and dense. Such classy scents: crushed blackberries and raspberries overlaid with cigar-box oak and spice. Mouthcoatingly rich and concentrated. Deliciously redolent of mulberries and loganberries, spiked with hints of mocha, nutmeg and tobacco, this offers a fantastic bottle of wine. 91/100 in **The Wine Advocate**, December 2008. Now-2014

## Malbec-based Blends

### 2005 Benvenuto de la Serna, Blend, Valle de Uco, Argentina, 13.5°

**Bottle £10.75 Case £122.55 Code BEN405**

The Benvenuto red is a blend of 60% Malbec and 40% Merlot, aged only in French oak barrels. With moderate alcohol and crafted in a restrained style, this would appeal to Bordeaux drinkers.

Deep purple. Black fruit aromas admixed with mocha. Bramble and blackcurrant core, dry and lightly savoury. This is very much a food wine in a claret style, with a defined finish. Now-2012. Limited stock – the following vintage arrives this autumn.

### 2005 Bressia, Profundo, Mendoza, Argentina, 13.5°

**Bottle £16.50 Case £188.10 Code BRE105**

A blend of about 50% Malbec and 30% Cabernet Sauvignon, with 10% of both Merlot and Syrah, largely from old vines. *“Saturated purple in color, it has a complex nose of pain grille, pencil lead, scorched earth, black currant, and blackberry. More structured than the Monteagrello cuvée [see above], it has densely layered fruit, savory flavors, and excellent balance. It will benefit from 3-5 years of cellaring and offer a drinking window extending from 2013 to 2025”, 92/100 The Wine Advocate*, August 2009. We don't think you have to wait that long!

### 2006 Carinae, Prestige, Mendoza, Argentina, 14.5°

**Bottle £21.00 Case £239.40 Code CAE506**

Already rated by the Argentine wine guide of the Austral Spectator as one of the grandest Argentine wines, a blend of 73% Malbec, 18% Cabernet Sauvignon and 9% Syrah. A huge wine with great keeping potential. Black cherry and spice-box aromas. Very intense, opulent core of liqueur-soaked cherries, excitingly juicy and backed by very ripe tannins. Both beautifully soft and finely structured, it shows a certain French restraint. Just fabulous.

*“Made under the oenological eye of French consultant, Michel Rolland, this is a sumptuously imposing blend. There's a lot of French oak and alcohol here, but the fruit is stylish and well-upholstered, tapering to a fine-grained finish. Drink now or over the next five years”, The Wine Gang*, February 2009. Now-2018

# Index of Estates

## Argentina

### Benvenuto de la Serna, Vista Flores

Silvio Benvenuto (of Italian stock, like so many wine folk in Argentina) began planting only early this century, but despite the youth of the vines the results are more than promising here. Fruity varietal wines are bottled under the Mil Piedras (= a thousand stones) label, whilst highly experienced winemaker Angel Mendoza is now making really ambitious blends under the estate name too.

### Walter Bressia, Agrelo, Luján de Cuyo

Walter Bressia, now in his fifties, has experience as winemaker and consultant oenologue for a number of Argentine estates. In 2003 he decided he wanted to create his own wines, 'Vinos de Autor', on a European style, small scale family model, and now a small but smart cellar has been constructed. Grapes are sourced in part from his own 5 hectares of vineyards and part from local parcels, in the superb Montegrelo area near Mendoza. Here, at around 950m of altitude, Malbec thrives. Walter's wines follow a European model in their refinement, moderate alcohol and complexity.

### CarinaE, Maipú

Philippe Subra arrived from south-west France with his wife, Brigitte, in Mendoza in 1998 as a manager in an engineering business, and established CarinaE (named after a giant, glowing nebula in Sagittarius which lights up the southern sky at night) in 2003, buying several small parcels of old vines, at Cruz de Piedra, near the winery, and especially at the renowned Calle Cobos in Perdriel, Luján de Cuyo. This is very much a boutique winery, focussing on small production wines, distinguished by colourful and very stylish labels, and with the winemaking conducted by the Mendoza arm of consultant Michel Rolland. The reds here show the hallmarks of Rolland's influence: the grapes are picked late, resulting in a very lush, high alcohol style; there is bleeding off (especially for the top cuvées) to maximise the percentage of pip and skin to liquid; long macerations; and generous quantities of French oak. But not for nothing are the services of Rolland and his team so widely employed in Argentina. The fruit of old vines and top terroirs can benefit from this recipe and engender great wines; and already CarinaE wines have received top scores from Parker's **Wine Advocate**, **The Wine Spectator** and other critics.

### Vicien, Fiambalá Valley, Catamarca

Vicien is the brainchild of Carlos Arizu, scion of a long established Argentine wine dynasty. In 2000 Carlos, with other investors, bought the large Las Retamas estate in the Fiambala Valley, far from civilisation in Argentina's north-west. The key to producing anything other than table wine here is irrigation and altitude. The vineyards at Vicien, for example, are 1400-1800m. up on the edge of the Andes. The altitude and the clear skies bring cool nights, resulting in a diurnal range of over 25 degrees centigrade. Apparently the diurnal contrast stimulates the production of anthocyanins, the pigments in the skin of grapes, giving lovely deep tones and splendid fruit quality. From the start the aim was to produce wines using organic viticulture: there are no fungal diseases in these dry conditions, and no insect pests live at this height.

## Chile

### Anakena, Requínoa

Anakena is one of the new shooting stars of the Chilean wine scene. It was founded by two old schoolfriends, Felipe Ibañez and Jorge Gutiérrez, who began planting vines in 1998, and was named after a beach on Chile's remote Easter Island. This is a really smartly run business. First, though the winery is at Requínoa in Alto Cachapoal (with vineyards benefiting from cool air coming down from the high Andes) they have bought land in some of the best terroirs in Chile, in Casablanca, Leyda and San Antonio, in Nínquén, in the west of the Colchagua Valley, and in Limarí (source of the sweet wine on p.5). Second, they have planted a wide range of varieties, which makes tasting there a lot more interesting. Third, they are prepared to do innovative things with them, like creating the unusual Ona white blend on p.5.

## Concha y Toro / Cono Sur

Concha y Toro, with roots in Chile dating back to 1883, is a huge enterprise - one of the largest 15 wine businesses in the world - which now embraces a number of big volume Chilean brands, including Cono Sur, Casillero del Diablo, Maycas de Limarí, plus Almaviva, an icon collaboration with the Rothschilds. Whilst this is a consistently impressive wine conglomerate, particular strengths are:

- Pinot Noir - Cono Sur started a “Pinot Noir project” in 1999, with the aim of producing the best Pinot Noir in Chile, and the linked estates are now the largest Pinot Noir producers in the world.
- The low volume Terrunyo range of wines from specific terroirs within Chile, i.e Sauvignon Blanc from Casablanca, and the Cabernet above from Pirque in Maipo.

## Errázuriz, Seña and Chadwick; Panquehue and Maipo

Errázuriz is one of Chile’s historic wineries, and one (like Rustenberg in the Cape) whose wines stand proudly among the best in the country on their own merits, and not on account of a once great reputation. The estate in Aconcagua was established at Panquehue in 1870 by Don Maximiano Errázuriz, against the prevailing trend of planting to the south of Santiago in Maipo. It became the largest vineyard in the world owned by a single family, but it was sold after the Great War and shrank in the twentieth century until it was purchased in 1981 by Alfonso Chadwick, and thereby effectively returned to family ownership, as Alfonso’s mother was an Errázuriz. Now under the exacting stewardship of Alfonso’s son Eduardo, and with the smart, well travelled Francisco Baettig as winemaker, it has become the very model of a forward-looking, dynamic Chilean estate.

The Chadwicks quickly realised that if they wanted to guarantee quality they needed to own their own vineyards rather than buy in grapes, buying land and planting in several regions as set out below. Furthermore, they are constantly innovative: they were among the first in Chile to plant Syrah in the mid 1990s, and in 1999 added Sangiovese; they were prepared to take risks in introducing the Wild Ferment Chardonnay and Pinot Noir, using only natural yeasts in winemaking; and they have adopted organic practice in several plots, notably in Max III, and at Seña.

We focus at Errázuriz on the wide selection of beautifully crafted, suave, premium wines, from a wide variety of vineyards: the Chardonnays and Pinot Noir from La Escultura Vineyard in Casablanca; from Aconcagua we have the new Costa Sauvignon Blanc from the mouth of the valley at Manzanar, Seña in the middle of the valley, the Carmenère and the Don Max from the Max I-IV blocks and El Ceibo near the winery at Panquehue; and finally Chadwick, from historic vineyards just south of Santiago in Maipo.

## Tabalí, Limarí Valley

Tabalí was founded as a joint venture between the San Pedro group and the existing small growers in this northern valley. This has given them a key advantage in that many of their vines, starting about 10 km. from the ocean in the western part of the valley, are relatively old by Chilean standards. Climatic conditions here are marked by extreme aridity (and therefore there is total reliance on irrigation, which might be limiting in time), and a big diurnal change of temperature. However, as the valley is wholly open to the sea, there is a strong maritime influence: giving an early bud-break and a long growing season (ideal for aromatics in grapes); regular sea fog, the *Camanchaca*; and a cooling sea-breeze which is drawn in most days as warmer air rises inland. The vines in the western part of the valley grow on a relatively flat low plateau above the river, largely on clay soils, but with very calcareous patches, ideal for Chardonnay and Pinot Noir. That potential is now being realised by hot-shot new winemaker, Felipe Müller, who began working with the 2007 vintage. Watch this space!

## Terra Andina

Terra Andina was bought by the Claro group, which also owns Santa Rita, in 2001, an example of the consolidation going on amidst the wine industry. Its model is to source grapes from over 60 different growers all over Chile, and from those bottle fruit-driven, approachable wines. In that awful phrase beloved of wine salesmen, their wines “over-deliver” in terms of offering considerable texture and depth at the price.

## Terms & Conditions

- We offer a 5% discount for unmixed cases (12 bottles) except where it is indicated that no further discount applies. Please ask us about discounts on large orders.
- We offer a no quibble guarantee. If you're unhappy with any aspect of your wine we'll provide a refund or a replacement without fuss, though we reserve the right to make a small charge to cover collection and delivery.
- Delivery Charges\* to one address are as follows:

1-5 bottles	£8.50
6-11 bottles	£6.95
1 case of 12 bottles	£5.50
13-24 bottles	£8.50
More than 24 bottles	£10.00

Please note: free delivery for orders of £250.00 or more (to one address), or over £75 in the Winchester area  
(\*Delivery prices vary for delivery to the highlands, islands and Northern Ireland – please ask us for a quote).
- Wines are dispatched (subject to availability) within three working days of receipt of your order and should be delivered within 48 hours. We will not take payment from Credit Cards until your goods are dispatched to you.

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