



100 **AWESOME** WINES
ASSOCIATION OF WINE EDUCATORS
2020

from the
Association of Wine Educators



100 great value wines as recommended by wine professionals

Wine is now the nation's favourite alcoholic beverage yet still people admit to finding a wine aisle daunting and tend to stick to what they know and always drink. This brochure is designed to encourage you to spread your vinous wings, to try something other than your usual safe bet. Seeking out and buying a wine from the following pages might mean spending a bit more but you will be doing so with the confidence that the wine comes with a professional recommendation.

All these wines have been selected by members of the Association of Wine Educators who source wines for their courses, tastings and events from supermarkets to independents, from online merchants to specialist importers. The categories are divided by price – under £10 and between £10 and £25 – and by red, rosé and white. There are also a number of sparkling wines under £35 and a few sweet and fortified wines. There is something for everyone from around 20 countries and to suit all palates and budgets.

It is no coincidence that a high proportion of the wines fall in the higher-priced bracket because, with duty being as high as it is, this is where real value for quality can be found. However, there are bargains and delicious wines to be had at under a tenner if you know where to look. You'll find them within these pages.

If you want to learn more about wine check out www.wineeducators.com to find an AWE member near you.

Laura Clay

AWE Chairman



Charles Metcalfe

Author, educator and
Honorary President of
the AWE

"The Association of Wine Educators are an amazing bunch. They are dedicated to helping everyone find out more about wine, and get more enjoyment from it. AWE members really know their winery stuff, and are very skilled at spreading the winery word. In fact, they are AWESome. By the way, this is a really handy booklet of wines."

Our 100 AWESOME WINES

White under £10

- Thörnicher St Michael Riesling Feinherb 2018 Mosel, Germany: Lidl £4.99** Many medium dry German wines that used to be called Kabinett are now called Feinherb. This is a delightful, juicy example with good acidity and bright, Mosel fruit. True to both the Riesling grape and its origins – remarkable value at under £5. (Richard Bampffield MW)
- Exquisite Collection Haut-Poitou Sauvignon Blanc 2018, France: Aldi £6.99** Riper than a Marlborough Sauvignon, less sharp and with more stone fruit – great value. (Helen Savage)
- Taste the Difference Côtes du Rhône White 2018, France: Sainsbury's £8** This is a wine that has wowed tasters this year. It has bags of personality, with a beguiling combination of juicy stone fruit flavours and a wisp of almond blossom, with acidity that keeps everything in order. It manages all that thanks to a cocktail of varieties: Grenache Blanc, Viognier, Roussanne, Bourboulenc and Clairette. A wonderful advert for the modern face of white wines in the Rhône Valley. (Heather Dougherty)
- The Best Grüner Veltliner 2017 Niederösterreich, Austria: Morrisons £8.25** Crisp, fresh citrus with hints of peach and white pepper on the nose which also come through on the palate along with a touch of honey, giving the wine a little more body. Delicious wine, this goes well with fish, light chicken dishes and spicy Thai food. (Carole Hazlehurst)
- Fief Guérin Muscadet Côtes de Grandlieu Sur Lie 2018, Loire, France: Waitrose £8.49** From the 240ha Grandlieu area of Muscadet this has tasty citrus fruit, with good concentration and length. Very refreshing. Quite a bargain. (Kevin Powell)
- Tesco Finest* Viñas del Rey Albariño 2018, Rías Baixas, Spain: Tesco £8.50** Finest indeed! Apricots, peaches and nectarines, off-dry with medium length and really good varietal character. Great on its own or with chicken or pork dishes. (Christos Ioannou)
- Faldeos Nevados Torrontés 2018, Argentina: The Wine Society, £8.95** Spring in a glass, fresh and bright with lime, citronella and lemon grass with underlying peach and apricot, dry, unoaked, and medium-bodied this would be a perfect match for sushi, tempura and katsu curry. (Claire Blackler)
- Nettie Viognier 2017, California, USA: Majestic £8.99 (£7.99 mix six)** Unashamedly Rhône-inspired but very much with its own take on this love-it or hate-it grape variety. Strong peachy Viognier character and stony minerality but with a laid-back depth of fruit weight that is California all the way and surprisingly accessibly priced. (Deborah Zbinden)
- Zalze Bush Vine Chenin Blanc 2019, Coastal Region, South Africa: Waitrose £8.99** Get seduced by ripe, fragrant sun-ripened tropical fruit flavours. This easy-drinking New World wine is for everyday drinking pleasure and a perennial favourite in this brochure. (Dr Winnie Bowman)
- Tesco Finest* Tingleup Riesling 2018/19, Australia: Tesco £9** Made by one of Western Australia's most celebrated wine producers, Howard Park, this wine is packed with refreshing lime flavours alongside subtle hints of spice making it a perfect wine for Asian cuisine. (Mandy Stevens)

11. **Adega de Moncao Vinho Verde 2018, Portugal: The General Wine Co. £9.49**
A drier example of this deliciously uplifting wine, which is a great wine for food pairing. A blend of Alvarinho and Trajadura it has enough texture and flavour to stand-up to most main dishes. The incredibly refreshing acidity is a winner with fatty and acidic foods, bringing out the flavour in both. (Erica Dent)
12. **C.V.N.E. Barrel-fermented White Rioja, 2017, Spain: The Co-op £9.50**
A modern take on a traditional Rioja style from a top Rioja producer. Made from Viura (aka Macabeo) the grapes are fermented and matured for four months in American oak barrels. The result – a softly-oaked, smooth and fruity wine. Drink as an aperitif or serve with roast chicken or pork. (Sandy Leckie)
13. **Tresolmos Verdejo 2018, Rueda, Spain: The Wine Society £9.50**
For a wine less than £10 this offers surprising length and concentration, crisp, dry and unoaked with top notes of grass and gooseberry, and pineapple and melon on the finish. Chill and drink now with hearty salads, ceviche, and tapas dishes. (Claire Blackler)
14. **Colomba Bianca Vitese Zibibbo Organic 2018, Sicily: Novel Wines £9.99**
From Sicily's dynamic Colomba Bianca cooperative, an enchanting Muscat (known locally as Zibibbo) with lifted floral blossomy aromas, zesty tangy palate with very ripe citric fruits, rich textural mineral palate – but still crisp and dry. Ideal for those who like pungent whites as an aperitif. (Rose Murray Brown MW)
15. **Kuhlmann-Platz Pinot Blanc Cuvée Prestige 2018 Alsace, France: Majestic £11.99 (£9.99 mix six)**
Fancy a change from Pinot Gris? Then try this lovely example of off dry Pinot Blanc. This
- unoaked wine hits the spot, refreshing with hints of stone and green fruit, the rich body glides effortlessly across the tongue, persistent finish with a bitter twist. Delicious alone or with stir fry. (Lindsay Oram)
- Red under £10**
16. **Taste The Difference Languedoc Red 2018, France: Sainsbury's £7**
The TTD selection rarely disappoints and this blend of local southern varieties is pleasingly consistent every vintage. Plenty of peppery red and black berry fruit to the fore with a little autumnal forest floor earthiness that Carignan typically adds. Pleasingly juicy, barely there tannins – perfect mid-week treat. (Patty Green)
17. **Valpolicella Valpantena 2018, Veneto, Italy: Marks and Spencer £7/€10.50**
Bright cherry red with good depth brings us to a vibrant bouquet filled with red berry fruit aromas. Strictly classical lines on the palate show this great value wine off beautifully with cherry and light blackberry fruit, low tannins, a smooth body high in acidity finishing to a rich, bitter-sweet finish. (Kevin Ecock)
18. **Taste the Difference Pinot Noir 2018, Rheinhessen, Germany: Sainsbury's £8**
A lovely uncomplicated wine that delivers all the pure, sweet cranberry and cherry Pinot character you could want from such a modest price tag. Perfect with schnitzel and spicy sauce. (Steve Hovington)
19. **Sanziana Merlot 2018 Cramele Recas, Romania: Corney & Barrow £8.25**
This full-on Merlot from Romania is a rich easy-going wine with a generous spice-over-fruit style with trademark drinkability. Round in the palate its silky finish is its main feature. It is a wine that will have many coming back for more. Great with poultry, guinea fowl especially,

casseroled with the addition of dried apricots. Serve around 12/13°C in a large glass allowing it to open up. (Stephen Barrett)

20. **Palladio Biferno Rosso Riserva DOC Molise 2015, Italy: The Wine Society £8.25**
Molise is the youngest Italian region in Italy and probably the most obscure. That makes it a source of great value wines. A blend of 70% Montepulciano, 15% Aglianico and 15% white Trebbiano Toscana it's a Riserva with 18 months in large old oak barrels and the same in stainless steel tanks. Velvety smooth, with plum and herb aromatics. Damsons on the palate, cut with a little bit of bacon, smoke and leather. Amazing value wine that will charm even the most jaded palates. (Paul Howard)
21. **Château D'Emeringes Beaujolais-Villages Vieilles Vignes 2018, France: The Wine Society £8.50**
Beaujolais is back in fashion. If you don't know where to start, start here. This is light yet intense and beautifully balanced with plenty of fruit and lovely minerality, doing everything you hope that Beaujolais-Villages will do, but better, in fact better than many of the crus. (Nina Cerullo)
22. **Côtes-du-Rhône, Domaine Jaume 2017, France: The Wine Society £8.50**
A great example of a CDR where the grower is at least as important as the appellation. Domaine Jaume is one of the stars of the more prestigious Vinsobres, but this more basic wine shows a beautiful balance of Grenache fruit confit, Syrah sweet spice, and Mourvedre structure. (Gilbert Winfield)
23. **Bricco Rosso Suagnà Langhe Rosso 2013, Piemonte, Italy: The Wine Society £8.50**
A juicy, fresh, cherry and red fruit laden Piemonte red based on Dolcetto and Nebbiolo which has to be the best value introduction to what is
- usually a pricey region for wine. It makes a perfect match with anything involving pasta, tomato and cheese and would partner rich slow-roast dishes beautifully. (Pippa Hayward)
24. **Tierras Coloradas Old Vine Carignan 2014, DO Montsant, Spain: Waitrose £8.99**
A stonker from a mountainous little corner of Spain whose voice is beginning to be heard and echo out more loudly. Characterful with depth and power, it bursts with red cherry and damson flavours before a smooth, moreish finish. (Deborah Zbinden)
25. **Loud & Proud Mavrud 2017, Villa Melnik, Bulgaria: The Wine Society £9.50**
Mavrud is an indigenous Bulgarian black grape variety which has lots of black berry fruit characters. It is a rich spicy and peppery wine with a robust personality. It works really well with winter casseroles and slow roasted meats. (Vivienne Franks)
26. **Bodegas Vegalfaro Rebel.lia DO Utiel-Requena 2017 Spain: Vintage Roots £9.75**
A powerful organic blend of 35% Garnacha Tintorera, 30% Bobal and 35% Tempranillo with, in this year, a splash of Merlot. Matured for four months in Hungarian oak barrels. Deep



www.wineware.co.uk



10% OFF
ONLINE ORDERS

Discount code:
AWE-10

Valid until 31st December 2020

purple colour, with a good balance of acidity, fruit and alcohol. There's smoky red berry aromas then enticing cherry and plum flavours. Hints of cocoa and brown spices appear on a long finish. Terrific value and competes easily with wines at twice the price. (Paul Howard)

27. **Cellier des Dauphins Côtes du Rhône Réserve Rouge 2018, France: Exel Wines £9.95** One of the joys of buying wines from the Rhône Valley at the moment is the continuous run of excellent vintages, starting with 2015, so no need to fret over which year to buy. This is a new wine from a well-known co-operative and it seriously over-delivers on quality at this price. Mostly Grenache with some Syrah, it packs in plenty of black fruit flavours, alongside pepper, a whiff of the garrigue and terrific freshness. (Heather Dougherty)
28. **Bolgare Merlot Mavrud 2016, Thracian Lowlands, Bulgaria: Baythorne Wines £9.99** This wine has a succulent black fruit to tannin balance very similar to a Bordeaux – not surprising as the wine maker at this cooperative trained there. (Alison Moller)
29. **Nero Oro Appassimento 2018, Sicily, Italy: Majestic £9.99 (£8.99 mixed six price)** 'Appassimento' refers to the process of drying the Nero D'Avola grapes before pressing so concentrating the aromas and flavours. The result is distinct scents of dark cherry, dark chocolate, liquorice, and spice. Rich, full-bodied and long-lasting, there is a juicy softness with spice, cedar oak, figs and plums. (Carol Brown)
30. **Cecchi Morellino di Scansano DOCG 2018, Maremma, Tuscany, Italy: Waitrose £9.99** 90% Sangiovese with 10% other black grapes. Lighter than most Chianti Classico, showing typical red cherry and cranberry aromas and flavours with a violet overlay and gentle

creamy wood, silky tannin texture and bright acidity giving lift. Perfect with roast lamb, or rump steak with red wine-and-shallot sauce. (Patricia Stefanowicz MW and Mandy Stevens)

White £10-25

31. **Taste the Difference Royal Tokaji Dry Furmint 2016, Hungary: Sainsbury's £10** Until recently Furmint was little known here, but that's changing rapidly. This is a really good example and very well priced. Clean, lively and with racy acidity. Lemon, apples and strong minerality. Lovely balance. (Kevin Powell)
32. **Maruxa Godello 2018 Valdeorras DO, Spain: The Wine Society £10.95** This grape is riding a big wave at the moment. Native to North West Spain, like Albariño. A touch more floral and aromatic but with similar fresh acidity as Albariño but lighter in body. This is a delightful unoaked example which allows the grape to shine. (Michelle Cherutti-Kowal MW)
33. **Chignin AOP 2018 Vieilles Vignes, Domaine A&M Quenard, Savoie, France: The Wine Society £10.95** From Savoie in sub-alpine France a crisp, deliciously dry aperitif-style of wine from the zippy, fresh-tasting Jaquère grape, a local speciality hiding appley hints in the background. Shorter term drinking, maybe to 2023 but, tasted alongside seafood under summer skies, a genuine if unfamiliar winner. (John Ducker)
34. **Château Lestrille Entre-deux-Mers 2018, Bordeaux, France: Strictly Wine £12.42** An absolutely charming, fresh Sauvignon-dominated Entre-deux-Mers, with just a touch of Muscadelle and Semillon, giving it a floral note and rounding out the acidity. Made with the sustainable HVE label. (Wendy Narby)

35. **Briccotondo Arneis 2018, Fontanafredda DOC Langhe, Italy: Great Western Wine £12.95** Although Arneis derives its name from the Piedmontese for 'little rascal' this wine has managed to tame any impishness. On the nose fresh floral notes underpinned by orchard fruits and hazelnuts. On the palate there is also some minerality and nicely balanced acidity. (Richard Goodacre)
36. **Davila 2018 Adegas Valmiñor, Rias Baixas, Spain: www.finenwineservices.co.uk £13** It's good to see the Albariño grape from Spain's Atlantic-influenced Rias Baixas region appearing on more wine shelves and wine lists. A recent regional tasting that I attended highlighted the diversity of the region. From the O Rosal sub region close to the Portuguese border, Davila is 85% Albariño with Loureiro and Treixadura also in the mix. Two months lees aging has added texture and weight to the tropical, jasmine, peach and apricot aromatics. It's long lasting with a mineral edge. (Carol Brown)
37. **Château de Pizay Beaujolais Blanc 2018, France: Le Bon Vin £13.50** The rare and unexpected Beaujolais Blanc (only 2% of the Beaujolais production) has been a long-time favourite, not as an alternative to Bourgogne Blanc but as a wine with a difference. It's 100% Chardonnay but as with this sample its accessibility and sheer drinkability with almost anything you might wish to 'throw' at it is its forte. Served at around 11°C its hidden fruit and gentle citrus notes will please many. (Stephen Barrett)
38. **McGuigan Bin 9000 Semillon 2018, Hunter Valley, Australia: Sainsbury's £14** I love drinking a wine which tastes way above what I paid for it. This is one of those wines. Drink it young and it's all about lightness, fresh lime and savoury

texture. In ten years it will have developed its toasty, honey notes, with added depth and complexity. It's also almost guilt-free drinking at only 11.5% abv. (Laura Clay)

39. **Azienda Agricola Visintini Friulano Collio DOC 2018, Friuli Venezia Giulia, Italy: Lea & Sandeman £14.50** An excellent example of the Friulano grape. Dry, unoaked with ripe yellow fruits and accents of almond and lemon zest supported with crisp acidity. Medium-bodied, creamy-textured, yet refreshing, recommended as an aperitif or with seafood, poultry, pasta with pesto, or mushroom-and-green pea risotto. Biodynamic. (Patricia Stefanowicz MW)
40. **Ken Forrester Reserve Chenin Blanc 2018, Stellenbosch, South Africa: Great Western Wine £14.95** From the South African Mr Chenin Blanc comes a terrific value and interesting wine that, tasted blind, everyone puts at a higher price. With winemaker expertise and a respect for the grape growing we enjoy honey notes, delicate vanilla, stone fruits and a fresh finish in this rich wine. (Mandy Stevens)
41. **Albourne Estate 2018, Bacchus, Sussex, England: Albourne Estate £14.95** The Bacchus grape is a must try for fans of aromatic varieties like Sauvignon Blanc. Bacchus is the third most planted variety in the UK and this is fragrant with citrus, grapefruit and peach. Dry and zesty with lemon and lime sherbet notes, there are mineral tones and a zing to the lingering finish. (Carol Brown)
42. **Camel Valley Bacchus Dry 2018, Cornwall, England: Camel Valley £14.95** Brilliant, pale lime-green with crisp acidity and medium body. White peach and nuances of grape on the nose. Greengage with hints of mango and tangerine on the palate. Suitable for vegans. Pairs beautifully with fish and seafood. (Anthony Stockbridge)

43. **Langhe Arneis, Ascheri 2018, Piemonte, Italy: Great Western Wine £15.95** From a grape variety almost extinct at the beginning of this century but brought back to life by some stellar producers, this is dry with stone fruit and apples on the nose and a palate with great depth of fruit and good length. A wine to surprise and delight. (Brian Davis)
44. **Domaine Peillot Roussette du Bugey Montagnieu Altesse 2018, Bugey, France: The Wine Society £16** Far west of Savoie, Roussette du Bugey Montagnieu is a cru for the Altesse grape and a steep vineyard slope on limestone scree high above the Rhône river. Franck Peillot makes this full, dry, stony mountain white without oak. Wonderful with lake fish and best aged a couple of years. (Wink Lorch)
45. **Trasto Albarín 2016, Bodegas LaOsa D.O. Tierra de León, Spain: Great Western Wine £16.95** This lesser known grape (not to be confused with Albariño) is from northwest Spain. Wine maker Noelia de Paz calls it Trasto as this was a name she was often called by her mother – in this case Trasto meaning “restless, always on the go”. It is clear these energies were not wasted as the result is a full flavour combination of citrus fruits, peaches and toasted nuts. A brief time in oak adds extra complexity. (Richard Goodacre)
46. **Jacques Saumaize 2017, La Vieille Vigne de Crêches, 2017 St Véran, Burgundy, France: The Wine Society £17.50** Why do good wines have to have such long names! This is a delight, a full-bodied elegant wine that crowds your mouth with delicious peach and butterscotch and wonderful balancing acidity making you come back for more. Try with chicken in a creamy white sauce. (Rob Price)
47. **Vermentino di Gallura 2018, Terra e Mare, Sardinia, Italy: davywine.co.uk £17.95** A golden, succulent elixir, box fresh though not without curves. Ageing for a few months on lees (but no oak) adds texture and a little richness to ripe peach and zesty grapefruit. Perfectly balanced, a superior example from the island’s finest white variety and region. (Patty Green)
48. **Caggiano Greco di Tufo Devon 2018, Campania, Italy: Great Western Wine £18.95** Made by Caggiano, the Devon is a triumph in varietal expression. On the nose the wine offers vibrant peach, pear and lemon with an attractive herbal undertone. The palate has an appealing rounded honeyed texture. Lively crisp acidity keeps this wine distinctly fresh and balanced. A really classy wine from a good producer. Delicious with seafood, fish and risotto. (Linda Simpson)
49. **Weingut Max Ferd. Richter Mülheimer Sonnenlay Riesling Spätlese 2007, Germany: Cambridge Wine Merchants £18.99** Pitch perfect medium dry Mosel Riesling that fills the mouth with juicy, honeyed citrus and stone fruit richness balanced by thrilling cleansing acidity and a hint of smokiness. (Steve Hovington)
50. **Derringstone Pinot Meunier 2018, Simpsons Wine Estate, England: Roberson Wine £19** I have tried this wine on several occasions and love it more each time. Made from 100% Pinot Meunier (black) grapes and grown on the chalky soils of the Simpsons Roman Road Vineyard just outside Canterbury in Kent. It fills the mouth with rich pear compote flavours, but is very precise and linear and incredibly long. A wonderful food wine that really does deliver. (Carolyn Bosworth-Davies)
51. **Savage Grace Riesling 2017, Colombia Gorge, Washington, USA: Harvey Nichols £19.75, The Good Spirits Co. £21.50** A very unusual nose which reminds me of Bakewell tart, brioche and sweet citrus, tangerine and a hint of elderflower and ginger which show on the palate, too. Very crisp and refreshing but with a generous, off-dry finish. For lovers of a complex fruity Riesling, it is versatile enough as an aperitif or with washed-rind cheeses. (Pieter Rosenthal)
52. **Baglio Di Pianetto Viafrancia Reserva Bianco Sicilia 2017, Italy: Tannico £23.59** Organically grown, hand-harvested Viognier with a second selection on sorting tables before being aged in French oak on lees for nine months. Off-dry with pear drops, honeysuckle and apricot mingling with some nice vanilla tones. A subtle hint of acidity with a long lingering finish. (Paul Quinn)
53. **Greywacke Wild Sauvignon 2016, Marlborough, New Zealand: NZ House of Wine £24.99** Aided by the very capable winemaker, Kevin Judd, this is a unique and brilliant creation. Carefully chosen grapes, a wild yeast ferment, old barrels and extended lees ageing has produced intense herbal minerality, rich textural nuances and a piercing, memorable fruit experience. (Kevin Ecock)
54. **Iona, One Man Band White 2016, Elgin, South Africa: Salut Wines £25** Andrew Gunn, the ‘One Man Band’ of Elgin, South Africa’s coolest region (in both senses!) has produced this stunning wine. A classic blend of Sauvignon Blanc and Semillon fermented and matured in French oak, creates this vibrant wine which is full of ripe stone fruits and held together with a well-balanced, creamy texture. (Stephen Rosser)

Rosé

55. **Rostro Sonrosado Organic Tempranillo Rosé 2018, Bodega Sierra Norte, DO Utiel-Requena, Spain: All about Wine £9.99** For a Spanish rosé this is pretty pale and enticing with a little touch of orange, while the nose has red fruit notes of raspberry, redcurrant and a touch of cream too. The palate delivers lovely flavours of redcurrant, strawberries, raspberries, rhubarb and blood orange with that softening, textural



Photo © CERPHAS – Herbert Lehmann

cream component too. The flavour is mouth filling and while the wine is textured it is also refreshing and lively. (Quentin Sadler)

56. **Château Tour de Mirambeau Rosé 2018 Bordeaux, France: Tanners £12.40** Where red grapes grow rosé can be made. This is 100% Cabernet Sauvignon picked early for a crisp, fresh, fruity style of wine. The aromas make you think of strawberries but the taste is more akin to mouth-watering rhubarb – deliciously enticing. (Laura Clay)

Red £10-25

57. **Château Thieuley Rouge 2015, Bordeaux, France: The Wine Society £10.95** A ripe and generous Bordeaux with 70% Merlot and 30% Cabernet Sauvignon. A very pretty, approachable claret of outstandingly good value. (Nancy Gilchrist MW)
58. **Xinomavro Jeunes Vignes 2018, Thymiopoulos A.O.P Náooussa, Greece: The Wine Society £10.95** Apostolos Thymiopoulos is often described as a star of Greek winemaking and his ‘jeunes vignes’ certainly supports this accolade. The nose offers wild raspberries and smokiness; the palate is medium weight with juicy fruit. Surprising in its complexity and length this is a Xinomavro that rewards being drunk young but it can be cellared. (Richard Goodacre)
59. **Château Bellevue la Forêt, La Forêt Royale 2016, Fronton, France: Lea & Sandeman/Dunnes Stores £11.95/£14.00** Very fine example of how the local Négrette grape (55%) blends well with Syrah, Cabernet Franc and Cabernet Sauvignon. Rich, dynamic and edgy with medium tannins, super acidity and ample bramble fruits. Serve with liver and sweet onions. (Kevin Ecock)

60. **The Society’s Exhibition Pinotage 2017, Stellenbosch, South Africa: The Wine Society £11.95** This is a smart example of more modern Pinotage. Smoky plums with blackberries and loganberry fruit, this is a medium to full-bodied wine. The tannins are still there making this a wine to pair with a good beef stew and of course a BBQ. (Carole Hazlehurst)
61. **Jip Jip Rocks Shiraz 2017, Australia: Waitrose £11.99** A drum beat of a Shiraz. Bursting with black plum, raspberry and cassis, with chunky chocolate and pepper notes. Sleek tannins glide this wine over the palate, giving structure and depth, tangy acidity and a long concentrated finish. Incredible value for an excellent Aussie Shiraz. (Angela Reddin)
62. **Cantina Santadi, Grotta Rossa, Carignano del Sulcis DOC, Sardinia, 2016/17 Italy: Great Western Wine £12.95** This hugely characterful red wine is made by the high-quality Cantina Santadi cooperative in southwest Sardinia. It’s 100% Carignan matured in cement tanks for four months showing a pure expression of Carignan, being a bright ruby colour, violet scented with an underlying gamey note. Flavours of violets, blackcurrants and dried figs abound. It’s sleek and elegant too, with a hint of anise coming through on the finish. This is a carefully made wine that provides joyous easy drinking and a great introduction to Sardinia. (Paul Howard)
63. **Villa Cafaggio Chianti Classico DOCG 2015, Italy: Waitrose Cellar £13.49** Chianti and Chianti Classico are back! Thoroughly modern, lively black cherry and spiced plum represent the seriously hard work the Chianti producers have put into their wines over the last 3 decades. Enjoy with pasta, lamb or roast pork. Yum! (Nina Cerullo and Kevin Powell)

64. **Cedric Lathuilière Morgon ‘Corcelettes’ 2018, Beaujolais, France: The General Wine Co. £13.99** Not too light, not too heavy, a tasty glass of red for any time of year, with enough structure to also work with your favourite food. Lathuilière know what to do with Gamay. Fifty year old vines, semi-carbonic wine making, just delicious and a bargain! (Erica Dent)
65. **Pago Ayles, E de Ayles 2015, Cariñena, Spain: C&O Wines £14** Pagos are the highest level of wine classification in Spain and are only awarded to a small number of estates with an outstanding reputation. This Pago is located in Cariñena, where the summers are very hot and the winters freezing cold. From these extreme conditions, the E de Ayles is made with 100% Tempranillo and matured in French oak barrels. If you are looking for a modern Spanish alternative to Rioja, give E a taste. (Stephen Rosser)
66. **J. Lohr “Wildflower” Valdiguie 2017, California, USA: Great Western Wines £14.95** Great alternative to Beaujolais Cru. It was thought to be Gamay until UC Davis did the DNA testing and discovered it was a little known grape, Valdiguie, from south west France. Aromatic on the nose with juicy red fruit. The soft tannins and crunchy acidity combined with moderate alcohol make this a very versatile wine replacing a white or rosé. Serve slightly chilled. (Michelle Cherutti-Kowal MW)
67. **KWV The Mentor Petit Verdot 2016, Stellenbosch, South Africa: Slurp £14.95** The whole Mentor range of wines from KWV is well-worth looking out for with this one being one of my favourites. I love it for its rich concentration of ripe blackcurrant juiciness and grippy but balanced tannins. You can enjoy it now with hearty meat or cheese dishes but it will also keep for 10 years or so. (Laura Clay)



Photo © CEPHAS – Matt Wilson

68. **Romano Viñedo Original 2017, Valle de Colchagua Viña Casa Silva, Chile: Palmers Wine Store £15** This gorgeous wine is made from an obscure grape called Romano, more usually called César. Coming from Chile’s generous climate, this is much richer than what you find in Irancy where most César is found. The palate is smooth, round and mouth filling with rich ripe red fruit, smooth, supple tannins and some lovely freshness too. There is plenty of beautiful, concentrated fruit, but good structure and that attractive earthy, savoury quality. (Quentin Sadler)
69. **Altos Las Hormigas Terroir Malbec 2016, Uco Valley, Argentina: Waitrose £15.99** I first took to Alberto Antonini when he said “I would prefer to spend a night in concrete rather than in stainless steel” and he is true to his word, fermenting and ageing this wine in concrete rather than steel or oak. As a result, he helps produce (as consultant here) a Malbec of rare perfume and freshness – modern, beautiful and refined. (Richard Bampffield MW)
70. **Survivor Pinotage 2017, Swartland, South Africa: www.museumwines.co.uk £15.99** South Africa’s own grape from parents Pinot Noir and Cinsault is rich and rounded, bursting with black berry and spice flavours. Barrel-matured with complex characteristics of dried prune, black plum jam and cherry complemented by elegant notes of smouldering cedar wood. This wine was selected in the 2019

ABSA Top 10 Pinotage competition. (Dr Winnie Bowman)

71. **Azamor Petit Verdot 2014, Alentejo, Portugal: GP Brands £16.79** An excellent example of this grape which is normally found in a blend. Very fine nose of blackberries, black cherry, black pepper and new oak, ripe tannins, fine texture, lovely balance, long and complete. (Christos Ioannou)
72. **Bolney Estate Pinot Noir 2018, West Sussex, England: Waitrose £16.99** Not inexpensive, but very good value for money. Delicate, aromatic Pinot Noir with ripe strawberry and raspberry flavours, smooth-textured tannins complemented by lively acidity and toasty oak. Well-defined wine with concentration and lengthy finish. A gem to pair with poussin, quail or roast turkey. (Patricia Stefanowicz MW)
73. **Domaine des Amadieu, Côtes du Rhône Villages Cairanne, Vieilles Vignes 2016, France: Stone Vine & Sun £17.50** Yves-Jean Hauser's Cairanne, a recently promoted Cru from village level, is one that is leading the way in the acclaim that this appellation is rapidly gaining. A classic Grenache, Syrah, Mourvedre blend with Carignan

from biodynamically farmed 50 year old vines that have been destemmed and aged in a combination of stainless steel and old barrels. The wine is bursting with cherry and raspberry fruit and spice. It has great concentration without being heavy, and has a pleasing persistence on the finish. Perfect with herby roast lamb. (Carolyn Bosworth-Davies)

74. **Château Lamothe de Haux, Première Cuvée 2016, Côtes de Bordeaux, France: Rodney Densem Wines £17.95** Aged in French oak for 12 months this is a full-bodied wine with great red fruit aromas and damson, blueberry and blackcurrant flavours overlaid with concentrated spicy and floral notes. A smooth finish with a coconut and liquorice-dominating finish. (Paul Quinn)
75. **David & Nadia Siebritskloof Pinotage 2017 Swartland, South Africa: Wine Direct £18.95** I have never been a fan of Pinotage, but this is a brilliant example. Bright aromas with floral herby notes, raspberry and cherry fruits, savoury saline notes with crunchy fruits, black pepper, crisp acidity with a silky finish. Not a typical Pinotage (many tasting it blind have been confused), but it is a seriously delicious and charming example. (Rose Murray Brown MW)
76. **Rosso Conero DOCG 2014 Villa Malacari, Marche, Italy: Buonvino Wines £18.95** Based around Offagna in Italy's Marche region, this is textbook Rosso Riserva DOCG from 100% Montepulciano, produced organically from old vines with minimum intervention, i.e. virtually no sprays in the vineyard and the use of only natural yeasts, with ageing in an assortment of old barricas. A wonderfully rich, dry, dense and sapid wine... with considerable ageing potential. (John Ducker)

77. **Pasji Rep, Jebatschin Red 2016 Vipavska Dolina, Slovenia: Stone, Vine and Sun £19.95** One of those wines where I am not sure which part of the name is the grape and which part is the region but it doesn't matter because the wine is wonderful! The oak is plush and polished but still allows the fruit to express itself, all held together by a solid frame with fine tannins. Slovenia really is a country to watch. (Richard Bampffield MW)
78. **Côte de Brouilly, Les Sept Vignes 2018 Château Thivin, Beaujolais, France: Berry Bros £19.95** The Geoffroy family of Château Thivin, arguably Beaujolais' top producer, have made another fabulous wine in the hot 2018 vintage; floral and liquorice notes, smooth soft rounded palate, gently spicy, vivid acid, earthy, firm tannins; a blend from seven parcels of blue granite and sandy soils. This 2018 is still youthful – approachable now, but will improve with bottle age. (Rose Murray Brown MW)
79. **Bohórquez 2009, Ribera del Duero, Spain, The Wine Society, £20** A full-bodied and richly fruited red wine, cooked black plums are balanced with blackcurranty freshness. New French oak adds spice box complexity. No need for further cellaring this already has softened tannins and leather and prune from bottle age. A superb example of Tempranillo from a prestigious region and at only £20 this wine offers great value. Partner with roasts and casseroles. (Claire Blackler)
80. **Domaine Paul Ginglinger Les Rocailles Alsace Pinot Noir 2016, France: The Wine Society £20** Exquisite, elegant Pinot Noir with great purity of red fruit flavours, real freshness and fine length. A truly beautiful wine. (Helen Savage)

81. **Concha y Toro Terrunyo Lote 1 Casablanca Merlot 2014, Chile: The Wine Society £22** "A Merlot for those who don't like Merlot". If you think the grape produces rather flat, plummy wines – then try this. It's expensive but the complexity and layers of flavour are worth every penny in this Chilean beauty. Initially herbaceous, it develops into sweet then dry notes. A fascinating drink. (Geoff Bolton)

Sparkling

82. **Gibo Asti Spumante DOCG, Piemonte, Italy: Marks & Spencer £7** I show this wine on my courses and although it is what it says on the tin 'sweet, fizzy, and very flavoursome' it is a winner for even those that have doubts before they try. Trying it with a spicy or sweet nibble leads to more raised eyebrows and nods of approval. Not for everyone but an absolute bargain if it is. (Erica Dent)
83. **Crémant de Bourgogne Brut NV, Burgundy, France: Lidl £7.99** Ridiculously priced Chardonnay based traditional method fizz from Lidl with super creamy buttery texture and vibrant fresh acidity; French class. Walks all over a certain Italian wine at a similar price! (Gilbert Winfield)
84. **Exquisite Collection Crémant du Jura 2015, France: Aldi Stores £7.99** An excellent value 100% Chardonnay Crémant. Not bone dry, it has crisp, fine bubbles with lemon sherbet acidity, apple skins and croissants on the palate. Creamy texture, this works well on its own or with light seafood and is a great alternative to Champagne. (Carole Hazlehurst)
85. **Il Grillo di Santa Tresa Vino Spumante Brut NV, Fuedo di Santa, Sicily, Italy: Vintage Roots £13.50** Forget Prosecco for this memorable organic beauty. Dry, crunchy, fruity style loaded with



apple/citrus/nectarine flavours, mineral and textural with a sensuous creamy smooth mousse. Very classy with oodles of personality, fantastic weight and concentration. Fabulous quality for the price. (Angela Reddin)

86. **Les Cordeliers Exclusive Blanc Brut NV Crémant de Bordeaux, France: Department 33 £14.95** Refreshing, creamy white fruit and fine bubbles. Extra ageing has added complexity to this super, classy alternative to Champagne. From the cloisters of St Emilion near Bordeaux. Worth a visit too if you are in the area. (Nina Cerullo)
87. **Follador Prosecco Superiore D.O.C.G., 'Torri di Credazzo' 2018, Italy: Waitrose Cellars £14.99** Single vineyard Prosecco sourced in the hills giving it more structure on the palate with crisp acidity balancing the residual sugar. Worth paying the extra to get a top Prosecco. (Michelle Cherutti-Kowal MW)
88. **Graham Beck Brut NV South Africa: Waitrose £14.99** This great value sparkling wine delivers above its price bracket. The wine is made using the traditional method with the second fermentation taking place in the bottle. The wine spends 15 months on lees giving the wine a yeasty, bready aroma and a creamy complexity on the palate. Fresh fruit and crisp acidity, together with a fine mousse make for a good quality balanced sparkling wine. Great for an aperitif or celebration. (Linda Simpson)
89. **Tesco Finest Franciacorta D.O.C.G. Brut NV, Italy: Tesco £15** Extraordinary value for money, this dry 'metodo classico' wine from Castel Faglia in Brescia's Franciacorta region knocks spots off most tank-fermented Prosecco, and has personality, depth and undeniable stylishness. Identical grapes to those for classic Champagne from small individual

plots at 300m above sea level together with traditional 'Champagne' elaboration – the result? A huge surprise to find this delicious sparkler in Tesco's 'Finest' range at only £15. (John Ducker)

90. **Bird in Hand Sparkling Pinot Noir South Australia: Waitrose £15.99** This was a revelation with my WSET Level 3 students. From the cool looking label to the easy going soft, red fruited charm of the wine itself this unpretentious but classy Aussie sparkler ticks all the right boxes. (Steve Hovington)
91. **Montlouis-sur-Loire Brut, Berger Frères, France: Yapp Brothers £16.25** Ripe citrus and crisp green apple fruit with just a hint of nutty yeast, mouth-watering but not too tart acidity and a lingering, dry finish. Far more satisfying than any Champagne under £20. (Helen Savage)
92. **Sparkling Rosé Brut 2013, Bagrationi, Georgia: The Georgian Wine Society £17.99** An unusual and lovely example of a traditional method sparkling rosé made from the indigenous Georgian black Tavkveri grape. This aromatic, strawberry flavoured sparkling wine is a perfect match with vegetarian, fish and meat dishes. (Vivienne Franks)
93. **Jansz Premium Cuvée NV, Australia: Waitrose £17.99/Booths £17** If you haven't yet discovered the sheer quality of sparkling wine from Tasmania, that hilly, chilly island off the southern coast of Australia, then this is a great place to start. Made in the same way as Champagne (Jansz like to say they use 'methode Tasmanoise') this blend of Chardonnay, Pinot Noir and a touch of Meunier has deliciously expressive fruit combined with elegance, thanks to its laser-focused acidity. (Heather Dougherty)
94. **Champagne Fleury Blanc de Noirs NV: Vintage Roots £34.50** A fantastic quality Champagne from the first fully biodynamic

and organic producer in the Champagne region. Dry, plum and black raspberry nuances, red apple, pink grapefruit and hard white peach. A saline mineral thread running through, beautiful flow, poised precision with great depth and concentration. (Angela Reddin)

95. **Black Chalk 2015, Hampshire, England: Winebuyers.com £35** Made by Jacob Leadley, the former winemaker at nearby Hattingley Valley, this is a stunning example of just how far our native sparkling wine industry has progressed. Based on Chardonnay, Pinot Noir and Meunier, with some of the base wines aged in barrel, this is complex and very long – with a perfect balance between beautiful fruit and brioche and biscuit notes from the long ageing – precise and elegant. (Pippa Hayward)

Sweet Wine

96. **Samos Anthemis 2012, Greece: The Wine Society (50cl) £9.50** One of THE great wine bargains from anywhere! Gorgeous aromas of figs, dates, mocha and caramel, sweet and rich with balancing acidity. A perfect match for chocolate desserts, tiramisu or blue cheese. (Christos Ioannou)

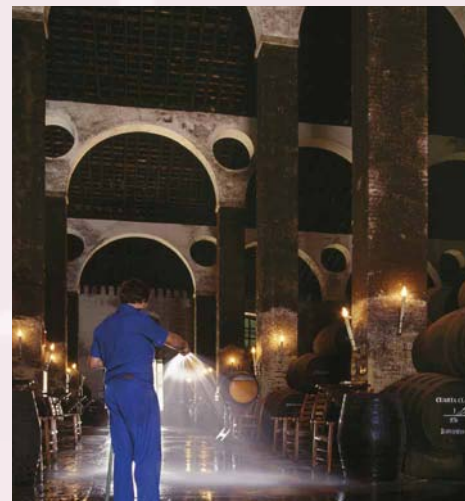


Photo © CEPHAS - Mick Rock

97. **Waitrose Sauternes, Château Suduiraut 2011, Bordeaux, France: Waitrose (37.5cl.) £15.99** Fabulous botrytis and gentle lemon zest on the nose with a creamy and very prolonged apricot finish. The wine was fermented in barrel for two to three weeks followed by a further 16 months in oak barrels hence the gorgeous texture. A classic! (Nancy Gilchrist MW)

Fortified

98. **Mil Pesetas Manzanilla, Jerez, Spain: Co-op (50cl.) £6.50** This really fresh manzanilla has suddenly appeared in the larger Co-ops. Sea-salt smelling and lemony, the pungency develops but it retains the classic lightness on the nose. The colour is very pale green whilst the palate continues the delicate theme, being light, floral and gently lemony. Wonderful with almonds, manchego or Iberico ham. (Geoff Bolton)
99. **The Society's Fino, Jerez, Spain: The Wine Society £6.95** From the independent house of Sánchez Romate, and IWC Gold winner and Great Value winner in 2019, this is absolutely delicious and unnervingly moreish. Apple crisp, salty with bready notes. In addition, it has good weight which makes it a perfect tapas partner. Every fridge should carry a bottle! (Carolyn Bosworth-Davies)
100. **Waitrose No 1 Solera Jerezana Dry Oloroso, Jerez, Spain: Waitrose £11.99** Another fine sherry from the ever-reliable cellars of Lustau. This is an oloroso, made from grapes selected for the style when they arrive at the bodega, steel-fermented, then fortified to 20%. At this strength, flor cannot grow so the wine ages oxidatively in barrels for about 12 years and turns into this intense, nutty, full-bodied delight. (Charles Metcalfe)

You like a glass of red, your partner prefers white?

Coravin gives you the freedom to drink what you want without having to pull the cork, so you can store the rest of the bottle for weeks, months, or even years!



www.coravin.co.uk

Contact a local AWE member:

Paul Howard
Wine Alchemy
www.winealchemy.co.uk
@WineAlchemy1
enquiries@winealchemy.co.uk

Contacting AWE

The AWE has members in most regions of the UK, and increasingly in other parts of the world. Further information about the association, all its members and how to book a wine tasting can be obtained either at the AWE website, or through the AWE Administrator, Andrea Warren.

- www.wineeducators.com
- 00 44 (0)1753 882320
- admin@wineeducators.com

The AWE has taken all reasonable steps to check the accuracy of the information contained in this brochure at the time of going to print. January 2020.