

## TASTING NOTES

### Angel Sequeiros Evoé Albariño 2013

£10.84 *Top Selection*

Deliciously crunchy and bright in apple fruit, this is a very focused albariño with good weight to the lemon and lime giving extra complexity and length.



### Casa Mariol Garnatxa Negre Jove 2013

£6.83 *Top Selection*

This un-oaked garnatxa is excellent value. It jumps out of the glass with raspberry and strawberry aromas and is very fresh in red fruit throughout the palate, with tiny black pepper to finish.



### Maverick Twins Grenache/Shiraz/Mataro 2012, Barossa Valley

£12.02 *Amathus*

This is an intensely fragrant wine with rosemary and thyme giving extra interest to the concentrated and deep plum nose. Even though it's Barossa Valley in style, the rich fruitcake palate of this grenache, shiraz and mataro blend is cleverly balanced.

Wine of the month



### Egon Müller Kanta Riesling, Adelaide Hills 2009

£15.30 *Top Selection*

Müller's Australian version of dry riesling cuts a great balance between its lime sourness and German-inspired pure honey vibe. A very elegant wine.



### Pannunzio GV Malbec 2011, Mendoza

£9.85 *Top Selection*

The only South American wine in Top Selection's portfolio shows real elegance with the subtle oak letting the back fruit do the talking. Effortless in style.



### Gem Pinot Noir 2011, Martinborough

£18.42 *Top Selection*

An excellent Kiwi pinot with bundles of energy and freshness. It has a beetroot palate, with a subtle smokiness adding to its feeling of richness.



### Gordon Estate Cabernet Sauvignon 2010, Washington

£13.38 *Amathus*

An excellent American cabernet with a relaxed, slightly leathery edge that complements its blackcurrant fruit. Supple and smooth, this wine shows real class with a long finish and offers great value for money.



### Kracher Blend 2 2012, Burgenland

£13.79 *Top Selection*

Full of red and black fruit, this zweigelt-dominated wine is hugely fragrant on the nose and palate. Cabernet sauvignon and merlot boosts proves there's more to Kracher than sweet wines.



### Idiom Bordeaux Blend 2007, Stellenbosch

£17.04 *Amathus*

A supremely elegant Stellenbosch blend with that smoky but not charred coffee fringes to the fruit 'n' nut palate. Well crafted and with an impressively long finish.



### Michael Gindl Little Buteo Grüner Veltliner 2013, Weinviertel

£9.22 *Amathus*

Not your average grüner veltliner, this has a faint whiff of natural wine about it. Yet its nutty, cidery, waxy characters have a distinctive umami quality.



### Werner Spätburgunder 2011, Mosel

£13.52 *Amathus*

Good German pinot isn't known for its affordability but this bucks that trend. Creamy raspberry fruit to start... then a trademark earthy savoury mid-palate follows.



### Woodstock Sauvignon Blanc/ Semillon 2013, McLaren Vale

£8.20 *Amathus*

Fresh apple fruit and a lemony tang, this comes from the Blewitt Springs sub-region where elevation keeps fruit cool and crisp and aromas vibrant.



Jane Parkinson



## Interesting times to report

Reports can be dull at the best of times, but Liberty Wines' latest one on the premium on-trade is a treat, giving insight and conclusions based on fact rather than idle spittle gossip during a tasting.

The good news... even though wine sales are down in the on-trade in general, premium on-trade sales - the definition of which can be found in the report - are growing.

The bad news... the same old situation that has dogged the trade for years still, frustratingly, exists. People won't trade up because of a lack of knowledge. In other words, it means they still feel intimidated when ordering wine.

Some establishments address this by holding educational events for customers, often disguised as tastings. However, to change this on a greater level, everyone needs to get involved with this kind of activity because the report reveals that people are interested in drinking less but better wine.

It also says that the 14.2% value growth of red wine outstripped that of white wine - at 2.2% - in the past year, and that the red grape to increase the most by value is merlot. Other red grapes performing well are sangiovese, with value up by 29%, and pinot noir, which has grown a whopping 75% in volume in gastropubs in the past year.

And finally chardonnay, which can feel like a trade obsession rather than a customer's wine of choice, has seen significant growth in restaurants, up 38.5% in volume.

As reports go, this one gives plenty of food, and more importantly drink, for thought.

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