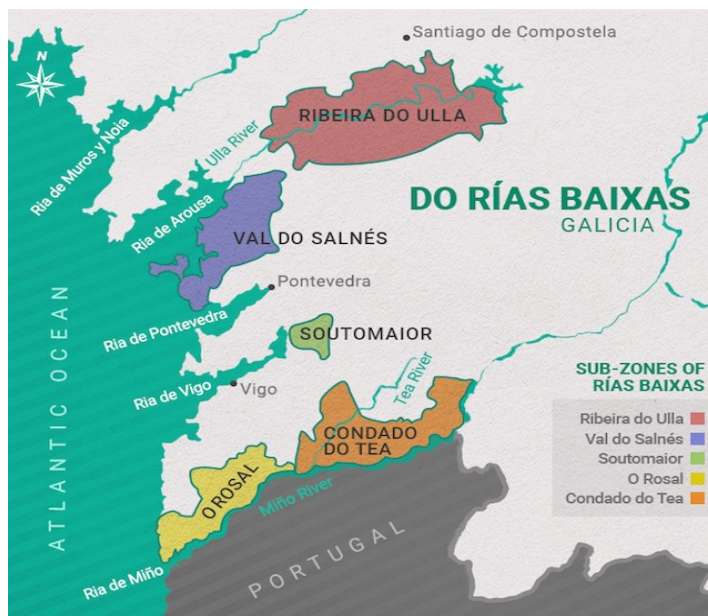


Milford Wine Whisperers

A Selection of lesser known grape varieties.
Ranging from lighter through to full bodied.

Villarei Albarino 2023 Majestic 12.5%
Rias Baixas, Galicia, Northern Spain.
100% Albarino grape

Albarino: The Albarino grape originates from the coastal region of Rias Baixas in Galicia, Northern Spain.



The Rias Baixas region is right on to the windswept Atlantic coast and being so close to the sea gives these wines a mineral freshness, with a saline edge.

Rías Baixas is named after the coastal inlets (Rias means estuary in Galician) that characterize this particular region of Spain.

All wines with the Rías Baixas label must be at least 70 percent Albariño.

It produces light to medium wines with a lively acidity and a saline mineral quality.

Although several producers are now working on more oaky richer textured wines of which this bottle from Villarei is an example.

It is also used to make sparkling wine.

It has been described as Sauvignon Blanc without the lawn clippings. Or Riesling without the petrol.

It is also widely grown just across the border in Northern Portugal where it is known as Alvarinho.

Aroma and Taste: the grape produces citrusy, aromatic and fresh wine with rich flavours of peach, grapefruit, lemon and blossom with a finish of salinity.

Food Pairing: Excellent with seafood and goes exceptionally well with white fish, light meats, and fresh leafy herbs. Try it with fish tacos or Spanish tapas.

Weissenkirchen Gruner Veltliner 2023 13.5% Majestic
Wachau Valley, Austria
100 % Gruner Veltliner

Gruener Veltliner: Gruner Veltliner is the key grape of Austria and 75% of the world's supply of this wine is cultivated here. Gruner means green in English and Veltliner is its village of origin. Most Gruner Veltliner production comes from vineyards **in** Wachau Valley, the Kremstal and Kamptal regions of Austria. Wachau is around 80 kms to the West of Vienna

It is also planted in Slovakia and the Czech Republic.

It is mostly produced as a single variety and can be made in a range of styles from younger effervescent wines to richer full-bodied wines capable of ageing. Premium styles tend to be fuller bodied and these tend to come from the Wachau Valley. So that's our bottle.

When Grüner Veltliner is grown in the Wachau region of Austria, it may be classified as, in order of increasing alcohol, Steinfeder, Federspiel, or Smaragd. Smaragd having the most alcohol. The great Grüner Veltliner wines of the Wachau are considered to be some of the finest in the entire country, and they are often richer and more punchy than people might expect.

It was regarded as just another Austrian wine until a man called Lenz Moser revolutionised the production of the grape in the 1950's by creating a vine growing system advocating giving the vines a lot more space to grow in. Stakes for the vines were doubled in height. This really improved the quality of the grape, and it has steadily grown in popularity ever since.

Aroma and Taste: the wine has a notable high acidity, and flavours range from citrus fruits such as lemon and grapefruit to riper stone fruits such as peach and nectarine. But also herbaceous with a hint of herbs and subtle spicy qualities such as white pepper.

Food Pairings: very versatile, Viener Schnitzel (of course!) spicy Thai and Vietnamese food. It is also reputed to stand up well to artichoke and asparagus and its high acidity makes it a good foil for fatty foods.

Elephant in the Room Voluminous Viognier 2024 Waitrose 14.5%
Limestone Coast, South West Australia,

Viognier: The Viognier grape originated in the Northern Rhone and all production was originally from here. Its spiritual home is Condrieu in Northern Rhone but production is also present in the warmer Southern Rhone and Languedoc.

There are now also significant vineyards in California and Australia and also in New Zealand, the Cape Winelands and Austria.

As a grape variety it had almost disappeared until it became more popular in the 1980's

They can actually be pretty wide ranging in their choice of styles from light to full bodied. This example is from the Limestone Coast of Australia which is in the South of the country between Adelaide and Melbourne.

Because of its full flavour it can be a good option for those who would normally prefer red wine. Interestingly some red-producing Rhone wine regions mix a small percentage of Viognier with Syrah to add aroma.

Aroma and Taste: Viognier produces a full flavoured floral wine with flavours of ripe stone fruit, honey, citrus peel, and hints of spices such as nutmeg and white pepper. It can also produce oaky wines with vanilla and clove flavours.

Food pairing: a good option for roast chicken, fruity and spicy dishes such as tagine, or paella.

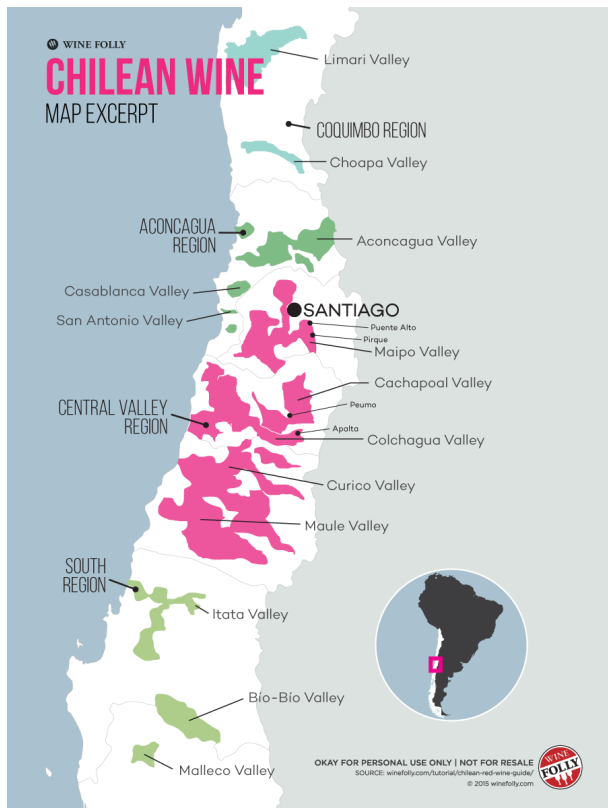
Colinas del Itata Cinsault Majestic 13%

Itata Valley, Southern Chile

Cinsault: The Cinsault grape is most commonly found in the Languedoc and the Southern Rhône Valley in France and is widely used in the production of light bodied and rose wines, a sort of supporting act in a lot of wine production. This is especially so in the rose wines of Provence and Languedoc where it is commonly blended with Grenache and Syrah. It also plays an important role in the production of Châteauneuf-du-Pape.

However, old Cinsault vines have recently been rediscovered by quality wine producers in the Itata Valley of Southern Chile about 450 kms south of Santiago. The first vines are said to have arrived in the Itata Valley in the 1550s, potentially making the region one of the first to be planted with vines in Chile.

The combination of old vines, milder temperatures and old authentic way and pace of life has attracted many of Chile's top winemakers to venture into Itata to make a host of interesting wines



With a patchwork of coastal hills and river valleys, and a mix of very old and very new vineyards, there is quite a lot of diversity to Itata as a wine region.

As one of the southernmost wine-producing area of the country, the grape yields light-bodied, fruit-driven wines and these are most often varietal with the occasional blend.

Aroma and Taste: Cinsault is known for its light to medium body and low tannins, making it a smooth and easy-drinking wine. It typically has aromas of red fruits, such as cherry and raspberry, with some earthy and floral notes.

On the palate, this varietal is often described as juicy and refreshing, with flavours of red berries and a hint of spice. It has a lower alcohol content compared to other red wines, making it a great option for those who prefer a lighter style of wine.

Food Pairing: very versatile with food, from lighter meals such as grilled chicken, roasted vegetables to a hearty casserole, roast lamb.

As a single varietal it is classically paired with snails.

Montrgras De-Vine Reserva Carmenere 2022 13.5% Waitrose
Colchagua Valley, Central Chile

Carmenere: The grape originates from the Bordeaux region of France but is now a rare find in the country of its birth. It was hugely popular as a blending grape but due to an outbreak of phylloxera in France many vineyards had to halt the production.

The vast majority of Carménère wines produced today come from Chile – its adopted homeland.

“By a strange twist of fate, just before the phylloxera outbreak in France, Chilean vignerons had taken mistakenly taken cuttings of this grape, thinking that they were Merlot cuttings. The vines are very similar due to their common parentage, and it was an easy mistake to make. It was only when DNA testing was done decades later that Chile realized that they had scored a winner!”

Chilean vineyards now cultivate an impressive 26,779 acres of Carménère, reflecting a decisive 50.1% expansion since 2006. This strategic growth has elevated Carménère to become Chile’s fifth most-planted grape variety.

It is found principally in the Colchagua, Rapel, and Maipo valleys.

Colchagua Valley is a fairly new wine-producing region in Chile when compared with the more traditional Maipo Valley. Most of the region's modern winemaking facilities have been constructed with wine tourism in mind, and as a result, Colchagua Valley is enjoying a growing reputation as Chile’s Napa Valley.

The wine gets its name from the colours of the vine leaves at harvest time when they turn bright crimson and orange. Carmin being the French word for crimson.



Carménère is a medium bodied smooth red wine with a rounded palate that is quite similar to Merlot.

Aroma and Taste: This beautiful ruby red wine has the intense scents of leather, dark berries, and bell peppers, and chocolate meaning that the striking Carménère aroma is not easily forgotten.

On the palate will detect the down-to-earth flavours of plum, tart raspberry, a harmonious blend of ripe fruit, spice notes, and herbaceous undertones

Food Pairings: Carménère is a Sommelier’s best kept secret because it pairs so well with foods that are often difficult matches with wine. Because of the abundant flavours of green

bell pepper and herbs, Carménère pairs well with tomato salsas, chimichurri, and many vegetable based dishes.

Vigna Il Corto Collezione Privata 2021 14.5% Laithwaites

Sangiovese grape

Chianti Rufina, Tuscany, Italy

Sangiovese: predominantly grown in and famous for red wine production in Tuscany, a lesser extent in Emilia Romagna and there is now also significant production in Argentina and California. The grape is synonymous with prolific Chianti wine production varying in quality and numerous regional classifications. Most notably the production of Chianti, Brunello Di Montalcino, and Vino Nobile di Montepulciano.

It is the most widely planted grape in Italy, is a major part of its heritage and a key contributor to the country's economy.

Sangiovese wine comes from high-yielding grape vines which can grow vigorously, and in hot climates it's not uncommon for over 15 tons per acre of Sangiovese grapes to be produced.

The grapes are prized amongst winemakers for their acidity and robust tannins which means it can age very well. Brunello, for example, can age for decades on end and become richer and more mellow with time.

Sangiovese can handle various types of oak treatment and the best help to soften the acid without overwhelming the fruit with oak. More inexpensive Sangiovese's are meant to be drunk young, though even those tend to fare well longer than you might think.

Our sample is from the Chianti Rufina region, near to Florence and is 90% Sangiovese. It has been aged in oak and is advertised as being able to keep until 2033. It has won award as a best Sangiovese.

Aroma and Taste: Deep ruby in colour, Sangiovese typically displays a mix of fruit and earthy flavours. Red fruit notes like red currant, ripe red cherry, cranberry, tomato, and strawberry. Earth and herbal notes can include tea leaf, forest floor, tobacco, mushroom, thyme, cracked red pepper, saddle leather, smoke, and herbs.

Food Pairings: Not surprisingly it goes well with a lot of dishes from its homeland- from pizza to tomato based pasta dishes, osso bucco, grilled or barbequed meats, hard Italian cheeses. Its high acidity makes it an excellent companion for a lot of cuisines.