

FERRY PLAZA WINE MERCHANT & WINE BAR

MARCH 2019 WINE CLUB



2016 Shottesbrooke Cabernet Sauvignon, Langhorne Creek, South Australia

The Shottesbrooke story began in 1981 when its founder, Nick Holmes planted his very first vineyard outside the South Australian hamlet of Myponga. Astounded by the top-notch quality of fruit produced, Nick was inspired to purchase land and build a winery, determined to produce world class wines from McLaren Vale, Adelaide Hills and surrounding, lesser-known regions. Nestled between the Mount Lofty Ranges and the white, sandy beaches of the Gulf of St Vincent, McLaren Vale offers a cauldron of diverse soil types, geologies and geographies, conducive to growing a number of different varietals and producing a broad range of styles. In addition to their estate grown fruit (which includes Cabernet Sauvignon, Merlot, Shiraz, Pinot Noir, Grenache, Mourvèdre, Chardonnay and Sauvignon Blanc), Shottesbrooke also works with a bevy of local growers across the region and beyond in order to align the very best grape varietals to their most well-suited terroirs and expand the scope of wine styles featured in their portfolio. Nick's stepson, Hamish Maguire, joined the team in 2004 after working harvests in France and Spain and studying winemaking at Charles Sturt University; today, he is general manager and head winemaker, producing five different series of wine including the 'Discovery Series' from which this delightful Cabernet Sauvignon comes.

This 100% Cabernet Sauvignon from the cool climate appellation of Langhorne Creek (just next door to McLaren Vale), is layered and complex yet at the same time, extremely approachable. Vivid aromas of crushed black currant, black plum, violet and eucalyptus nearly leap out of the glass and flow onto the fairly full-bodied palate which introduces an earthy undercurrent with flavors of leather, gravel, tobacco and wild mint. There is ample structure here, yet the tannins are silky, well-integrated and balanced by a juicy, fresh acidity. This is easy drinking Cabernet when you're in the mood for a lot of flavor and oomph minus the harsh tannins! Enjoy on its own or pair with your favorite steak recipe.

Suggested Recipe: Skirt Steak and Smashed Potatoes with Herb Dressing

Mixed and Red Selection

\$20.00

\$17.00

Wine Club Member reorder price



"We spit so you don't have to."

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR

MARCH 2019 WINE CLUB



2017 Semeli Oreinos Helios White, Peloponnese, Greece

Founded in 1979, Semeli is named after Semele, the mother of Dionysos: god of the grapevine, wine and joyous celebration. The estate is located in the picturesque village of Koutsi in the lush, upland valley of Nemea, characterized by bountiful vineyards perched on hillsides interspersed with ancient Cypress trees and olive groves. 250 acres are planted to the native grapes Moschofilero, Roditis, Malagousia, along with international varieties including Cabernet Sauvignon, Merlot, Syrah, Chardonnay, Sauvignon Blanc and Gewürztraminer. The state of the art, gravity flow winery and surrounding vineyards are situated at 2,165 feet in elevation; taking full advantage of the sloping terrain, Semeli forgoes mechanical methods that can damage the grapes and rather, relies on the force of gravity in the pressing, barreling and bottling processes. Although it lacks official certification, Koutsi is considered by local winemakers to be a 'Cru' due to its unique microclimate, low yielding vineyards and propensity to produce balanced, concentrated wines. Although Nemea is known primarily for red wines and the native Agiorgitiko in particular, we have a soft spot for the region's fresh, aromatic and not-lacking-in-character whites like this delicious and quirky 'Oreinos Helios' blend.

While it's a little counterintuitive to assume that these two completely distinct and assertive varietals would go together, the combination works surprisingly well! Made up of 80% Moschofilera and 20% Sauvignon Blanc, this lively blend is bursting with aromas of rose water, citrus blossom, white peach and Bosc pear. On the palate, which is medium-bodied, lush and creamy in texture, the citrus-leaning and herbaceous Sauvignon blanc helps to tame the opulent floral quality of the Moschofilera, yet does not overwhelm its lovely charm. A peppy acidity cuts through the subtle richness in the wine, while notes of key lime pie, fennel pollen and grapefruit zest flow onto a crisp and clean finish. We recommend this with a fragrant dish of the sea such as a fish stew or shellfish steamed in an herby, buttery white wine broth.

Suggested Recipe: Greek Fish Stew

Mixed and White Selection

\$20.00

\$17.00

Wine Club Member reorder price



"We spit so you don't have to."

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR

MARCH 2019 WINE CLUB



2015 Bodegas y Viñedos Lleirosso Luz Millar Roble, Ribera del Duero, Spain

Alberto Cobo was enjoying a successful career in the city of Valladolid in Castilla y León as a pharmacist when he became enamored with the great wines of Rioja and Ribera del Duero. His passion for wine soon overcame his passion for the pharmacy and by 2000, he could no longer resist the idea of pursuing his dream to become a winemaker; thus, he left his pharmaceutical career behind to purchase a vineyard property in Ribera del Duero. He named it Bodegas y Viñedos Lleirosso after the Lleirosso River in Asturias where he grew up. The winery is situated along the "Golden Mile" of Valbuena de Duero, an area with the ideal soil, climate, sunlight, elevation and breezes from the Duero River to create the perfect growing conditions for Tempranillo, or as it's called in Ribera del Duero, Tinta del País. The Lleirosso vineyards sit at an altitude of 780 meters and range in age between 25 and 80 years old. Alberto employs meticulous farming of all his estate vines and only buys grapes from fellow like-minded growers in the region.

This 100% Tempranillo was named "Luz Millar" or "1,000 lights" alluding to the stars lighting up the sky along the Golden Mile in Valbuena de Duero. Longtime wine club members may remember this wine as we featured it many years ago, however we think that this current vintage is even better! The nose is remarkably fragrant, offering notes of black cherry liquor, hibiscus tea, bittersweet cocoa, espresso and black pepper while the medium to full-bodied palate exhibits flavors of blackberry, raspberry, anise and dried earth. Having aged in 60% French and 40% American oak barrels for four months, some woody notes emerge on the mid-palate including vanilla, dill and clove, which create a lovely frame around the core of juicy, rich berry fruit. There are some ever so slightly grippy tannins here, but nothing that a little air, a light decanting or better yet, a grilled lamb burger won't fix!

Suggested Recipe: Moroccan Lamb Burgers with Mint-Yogurt Sauce

Red Selection

\$20.00

\$17.00

Wine Club Member reorder price



"We spit so you don't have to."

WWW.FPWM.COM

FERRY PLAZA WINE MERCHANT & WINE BAR
MARCH 2019 WINE CLUB



**2017 Domaine Henri Perrusset Mâcon-Villages, Burgundy,
France**

In a region like the Mâconnais, at the southern end of Burgundy, there is a wide disparity in the quality of wines being produced. We taste many a bottle that is ordinary and lackluster; but every so often, and more frequently in recent years, we stumble upon a producer that gets it just right and operates with a seriousness of purpose once reserved for the more illustrious regions to the north. Enter Henri Perrusset, who established his estate in the Mâcon Villages and Macon Farges appellations of Burgundy in 1987. The vineyards are planted near the town of Farges-les-Macon in the limestone subsoils typical of Macon and in the more marly limestone, loaded with quartz and marine fossils, in Farges. These soil types provide excellent drainage for the vines and lend a vibrant minerality to the finished wines. Henri works his land by hand and focuses on reducing yields to encourage greater intensity and character in his wines; lucky for us, his wines far over-deliver considering they approach the ripeness and concentration level of a Pouilly-Fuissé or even a Saint-Aubin at a much-reduced price!

This stainless steel-fermented Mâcon-Villages is 100% Chardonnay and showcases a depth of flavor, ripeness and concentration rarely seen at this price point. Aromas of yellow apple, honeysuckle and lemon blossom greet you on the nose, while the fleshy, medium-bodied palate hints at honeycomb, pineapple and lemon curd. 10 months of aging on its fine lees has imparted a beautifully lush texture and expansive mouthfeel to the wine, yet vibrant notes of limestone and an accompanying juicy acidity keep it all in check. This is utterly divine paired with a triple cream cow's milk cheese like Saint Angel or Mt. Tam and would also work well alongside braised chicken or halibut in a buttery white wine sauce.

Suggested Recipe: One-Skillet Chicken with Buttery Orzo

White Selection

\$20.00

\$17.00

Wine Club Member reorder price



"We spit so you don't have to."

WWW.FPWM.COM

