

Brandeston Wine Evening - Friday 18th July

1. Scandola Frizzante DOC Prosecco (£12) abv 11.5%, Italy. Crisp and clean, the grapes used in this Prosecco are picked by hand and the wine has no synthetic 'pear drop' flavour associated with inferior sparkling wines. The bubbles are fine and plentiful, and if you're a slow drinker, note how well the wine retains its fizz!
2. Roc d'Opale Rose Grenache Cinsault (£8) abv 12%, Languedoc. Hints of red berry fruit undercut the crisp dryness of this rose. Flavourful and with good length for a rose in this price range.
3. Ken Forrester Petit Chenin Blanc 2013 (£9) abv 13%, South Africa. Beautiful, fruity wine with a slight pepperyness and notes of honey on the nose. A perfect bbq wine. For a special occasion try Forrester's masterful FMC Chenin, only £28!
4. The Cloud Factory Sauvignon Blanc 2013 (£11.50), New Zealand. Not to be confused with NZ Sauvignon's somewhat over-priced premium brand, Cloudy Bay, this great value Marlborough exhibits typical characteristics of the region, but smooths the rough edges. Not overly acidic, the citrus is tempered slightly by stone-fruit aromas.
5. Bonotto Cabernet Franc 2011 (£10.50) abv 12%, Italy. The depth and structure of this surprising Cab Franc belies its relatively low 12% alcohol content (which is consistent across the Bonotto range). The dark berry fruits on the nose and palate undercut the typical minerality of the region.
6. Scotto Old Vine Zinfandel 2011 (£12) abv 13.5%, USA. Of the five Californian Zinfandels that we stock, this is by far the most popular. Dark fruit, chocolate, spice and vanilla combine wonderfully to create a wine that is well balanced and full-bodied.
7. Ben Glaetzer Heartland 2012 (£15) abv 14.5%, Australia. A very old-world tasting new-world wine, using Italian grapes, Dolcetto and Lagrein. The former is fruity, the latter is tannic, earthy and fragrant, and they are blended to perfection. This wine is rich and restrained, and really opens up given time to breathe.