

Harrogate Fine



Wine Co.

HARROGATE FINE WINE COMPANY NEWSLETTER

CHRISTMAS 2011

CORN EXCHANGE CELLARS

THE GINNEL

HARROGATE

NORTH YORKSHIRE

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Remember this time last year? The town was close to being snowbound and we spent the start of most days sprinkling grit onto the steps outside the shop. How seasons can contrast! As another year passes we find ourselves looking at shelves full of wines and spirits that are more than suitable for seasonal cheer and winter warming. We really are awash with wines and this newsletter could have easily turned into a 'war and peace' so we had to try especially hard to mention the stuff that really stands out. Our Christmas port offer this year is the most comprehensive range we have ever had and there's some exciting new wines in stock including the rarely seen Cloudy Bay sticky. Whatever you want to be drinking this year we're sure you'll find the right bottle in store.

Christmas Claret

We hope you'll forgive us for sounding like we're repeating ourselves, but following last year's runaway success of **Château Bernadotte** we've taken another job lot of this excellent Claret. Regular customers will know that it's owned and made by Château Pichon Longueville and the combination of price and quality is thoroughly worth investigating. This year we're on 2004 and the sample we tasted just reeks of the Medoc - cedar wood, blackcurrant, tar and herbs with melting tannins and smooth textures. Christmas just isn't Christmas without a drop of good Bordeaux and Bernadotte delivers at a very attractive price of just **£16.99 a bottle (normally £18.99), or buy six bottles for just £90.**

Cloudy Bay Riesling 2009 £19.99

There was a time when EEC laws prevented the import of this delectable nectar (and many others too). Thankfully those days are past and so we're very pleased to have a small allocation of Cloudy Bay's dessert wine available. Rich with marmalade botrytis tones and candied citrus peel it's quite a mouthful and worthy of your attention.

Greywacke Chardonnay 2009

The latest wine from Kevin Judd's post-Cloudy Bay venture is as good as you'd expect. Full-bodied, buttery and long it packs in a delicious core of tropical fruit and toasted nuts with lovely creamy tones. For a wine so young it's already plum in its drinking period but will develop nicely for 2-3 years if desired.

New Season Oils and more

A quick thank you to the bustling group who attended our Tuscan tasting event. Some superb wines but also some stunning olive oil, vinegar and even honey. Quite a treat for all who came along. We have these lovely oils available now - they are so delicious even with a simple slice of crusty bread, but if you want a luxurious salad dressing then here's where you start.

Poggiotondo Chianti Extra Virgin Olive Oil (50 cl) £13.99

Capezzana Carmignano Extra Virgin Olive Oil (75 cl) £24.99

Selvapiana Chianti Rufina Extra Virgin Olive Oil (50 cl) £19.99

Fontodo Chianti Organic Extra Virgin Olive Oil (50 cl) £16.99

Le Ferre Extra Virgin White Truffle Olive Oil (25 cl) £12.99

Balsamic Vinegar 'Cento X Cento' (25 cl) £10.99

Selvapiana Miele di Acacia (honey) (500 g) £9.99

Port

We always like to offer a value-orientated bottle of Port at Christmas and this year we have the truly sumptuous **Krohn Late Bottled Vintage 2006 (£13.99)** available at a nice price. Many of you will know of this famous producer. Traditional values dominate here so there is no fining or filtration to ensure nothing is removed from the flavour and character. Powerful flavours of plum, cassis and herbs with a lovely spicy edge and firm yet round tannins, this is a quality drop that is sure to enhance the end of any meal and be a fine partner for your Christmas Stilton.

Of course the shop is crammed with Port at the moment; in fact we have 35 different ones from LBV, Tawny's, Single Quinta and of course vintage Ports of various ages. We can genuinely say we have a Port for every occasion.

Finally we know we have more than a few lovers of the wonderful wines of Niepoort so it may be of some interest to hear we have a board game that the crazy guys at Niepoort have commissioned. Anything to do with Niepoort is of course extremely well put together as you would expect and we can see many happy hours drinking Port whilst playing (has to be Niepoort of course.) The game costs £39.99 and we only have a handful.

Chablis

We've been fans of Thierry Hamelin's crisp and elegant Chablis for many years and we welcome back a trio of his wines to the shop. There's few better food and wine matches than a glass of good Chablis with a platter of oysters but it's a wonderful wine with so much seafood and is elegant enough to drink as an aperitif. Just the thing to lift your palate after all that rich winter food. Fresh, mouth-watering and with a twist of green apple these are lovely wines with classic essences of stones and minerals - just the way they should be. You'll find the following bottles in store and they've proved very popular since their arrival.

Petit Chablis 2008 £11.99

Chablis Vieilles Vignes 2009 £13.99

Chablis 1er Cru 'Beuroy' 2008 £15.99

Chablis 1er Cru 'Beuroy' 2008 Magnums £34.99

The 2008's are absolute classic Chablis and the 2009's are just a little bit richer but also thoroughly delicious.

Glaetzer wines

The name Ben Glaetzer needs little introduction. A pioneer of classic Barossa wines his refusal to filter his wines combined with minimal intervention techniques have won him worldwide acclaim and rightly so. Ben's attention to detail and old-fashioned wine-making style are shown in the slow development of his wines - they are designed to cellar for a few years to get the most out of them. Ben estimates a cellar life of 18 years or more for both of these wines. We've been lucky enough to grab ourselves some small parcels of the prized nectar and would encourage anyone into premium Australian reds to check out these beautiful bottles.

Glaetzer Amon-Ra Shiraz 2010 £69.99

Rather than going for maximum fruit extraction Amon-Ra has a more elegant feel than so much Barossa Shiraz - the winery's tasting note says 'the flavours are intense yet restrained' and we'd agree with that. Black pepper, dark fruit and coffee combine to great effect. A hint of Old World minerality just adds to the already considerable complexity. Stunning.

Glaetzer Anaperenna Shiraz Cabernet 2010 £49.99

One of Australia's most popular blends shown at its greatest here, it positively oozes blackcurrants and liquorice. Time is required for the full character to emerge as this wine has enormous structure and power, and this 2010 vintage is regarded as one of the longest lived of all the Glaetzer wines.

D'Oliveira Madeiras and Hidalgo sherry

Anyone who knows us well will be aware of our passion for Madeira - possibly the ultimate aperitif and one of the most underrated drinks in existence. Production on the island is still relatively small and there are few producers making the stuff. We recently had one of the most astonishing tastings when the importer of D'Oliveira Madeira took us through a mind-blowing selection of wines from the producer. It proved a tough job to work out what not to take for stock as we loved everything we tasted, but we settled on a variety of styles and ages. The 3 and 5 year old wines are delicious everyday Madeiras which, if you can bear to sacrifice it, are also good for cooking. The Colheitas are very special indeed and have extraordinary depth of flavour and complexity - these are truly spectacular wines.

3 year old (37.5 cl). Available in Dry, Medium Dry, Medium Sweet and Sweet. £9.99

5 year old (75 cl). Available in Dry, Medium Dry, Medium Sweet and Sweet. £19.99

1989 Colheita Sercial (Dry) (75 cl) £58.99

1988 Colheita Terrantez (Medium Sweet) (75 cl) £63.99

1985 Colheita Verdelho (Medium Dry) (75 cl) £79.99

1983 Colheita Boal (Medium Sweet) (75 cl) £75.99

Sherry is more popular than ever in the shop, so we have a selection of really lovely wines that fit into our range very nicely. Vinos Hidalgo have been making great sherry for over 200 years and embrace classic styles and techniques, perfectly shown in this little flight. Some good value sherries here as well as two truly extraordinary bottles. What better before Christmas dinner?

Napoleon Amontillado (50 cl) £10.99

Faraon Oloroso (50 cl) £10.99

Triana Pedro Ximenez (50 cl) £13.99

Faraon 30 year old Oloroso (50 cl) £49.99

Wellington 30 year old Palo Cortado (50 cl) £54.99

San Silvestre Nebbiolo

We recently came across these super value wines and our initial delivery sold out very quickly - partly our fault as we drank a few bottles ourselves as they were so good. If Nebbiolo is your thing then this trio is going to be a very welcome addition to the range. What's more there's a little bottle age on them so they are drinking quite beautifully.

Nebbiolo d'Alba 'Brumo' 2008 £11.99 - Deceptively full-bodied with aromas of red fruit, fennel and spice. There's a subtle vanilla note mixed in with floral notes, minerals and spicy dark fruit on the palate - a wine that punches well above its price tag.

Barbaresco 'Magno' 2008 £18.99 - A step up from the Nebbiolo this delicious Barbaresco has a very persistent yet elegant flavour with spicy cherries, dried plums, liquorice and even a splash of aged balsamic in the picture.

Barolo 'Patres' 2007 £23.99 - At the top of the tree sits this Barolo at a price which amazes even us. Bitter chocolate coated cherries, herbs and dried flowers make up a complex and deeply structured red.

Malt Whisky

Our Christmas selection features a couple of really excellent value bottles which cover both a peaty and more heather-orientated style.

The Ileach Islay Single Malt £26.99 - *Jim Murray's Whisky Bible* absolutely loved this stuff, saying 'the oil-peat-barley balance is spot on, as is the bitter sweet tone - just stunning... ..a bottle of which should sit in every household cabinet'. Quite so - try it for yourself and see! A Single Malt for lovers of peat-driven whisky.

Glenandrew 10 Year Old Highland Single Malt £26.99 - From an unnamed distillery this excellent whisky is more restrained and relaxed than malts from the islands. Aromas of heather and typical Highland notes of grain, spiced honey and toasted oak . Amazing value.

Christmas and New Year Opening Hours...

Please take note of the following opening times over the festive period.

We are open on the following Sundays:

Sunday 11th - 11 am - 4 pm

Sunday 18th - 11 am - 4 pm

The rest of December looks like this:

December 12th -17th -10 a.m.- 5.30 p.m.

December 19th - 24th - 10 a.m. - 5.30 p.m.

Christmas Day - closed

Boxing Day - closed

Tuesday December 27th - closed

Wednesday December 28th -10 am - 5.30 pm

Thursday December 29th -10 am - 5.30 pm

Friday December 30th -10 am - 5.30 pm

Saturday December 31st - 10 am - 4.00 pm

Sunday January 1st - closed

Monday January 2nd - closed

Then back to normal...

As ever we extend our thanks and heartiest seasonal greetings to all our customers and wish you all the merriest of Christmases and the happiest of New Years...

Harrogate Fine Wine Company

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