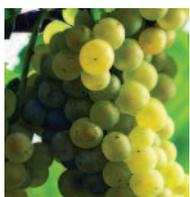


GRAPE VARIETIES

Regular consumers of WINE now possess a broad knowledge and understanding of individual grape varieties and how they taste either on their own or, increasingly how these wines interact with different types and styles of food dishes. Nowadays there is such an eclectic mixture of foods and tastes available in the UK that we are being increasingly asked to advise our customers on what wines match with what foods.

We have selected below the most popular grape varieties usually offered by the glass and bottle on most wine lists we compile and tried to advise on what goes best with what. The best way, in our opinion, is to experiment and try different things to see what suits your own palate – this is a fun way to get to know exciting new tastes and flavours that suit your own food preferences.



CHARDONNAY

The classic grape that makes Chablis in North East France and one of 3 varieties that goes into the blend for most Champagnes. It is the principal white grape that makes very

expensive White Burgundies. The grape has, over many generations, migrated to every WINE producing region of the world and produces a variety of tastes and flavours depending on climate, soils and winemakers styles. The apple, citrusy flavours sometimes augmented with new oak to give a buttery, vanilla style which lends itself to matching with chicken and fish dishes that possess big flavours in the accompanying condiments and sauces.

Top Recommended HBC Chardonnay Choices

1. *Chablis Domaine du Colombier (Burgundy, France)*
2. *St. Veran Michel Chavet (Burgundy, France)*
3. *Don Cristobal Chardonnay (Argentina)*
4. *Principe de Viana Late Harvest Chardonnay (Spain) (dessert wine)*

Top Chardonnay blends we highly recommend

1. *Casa Silva Chardonnay Semillon (Chile)*
2. *Vinas del Vero Macabeo Chardonnay (Spain)*
3. *Elementos Chardonnay Viognier (Argentina)*



SAUVIGNON BLANC

Has grown massively in popularity in the last few years principally borne out of new wine consumer's enjoyment of single varietal styles from Chile and New Zealand. Once more this grape originated in France - this time in the Loire Valley - in wines like Sancerre. Here the style is flinty, complex and long lasting on the palate and matches beautifully with fish and most seafood dishes. The New World style is much more fruit driven with Chile producing some lovely herbaceous, grassy styles and New Zealand the popular "gooseberry" bomb. This grape also really complements spicy Asian cuisine.

Top Recommended HBC Sauvignon Blanc Choices

1. *Sancerre, Les Cailloux Blancs (Loire, France)*
2. *Nostros Reserva Sauvignon Blanc (Chile)*
3. *Forrest Sauvignon Blanc (New Zealand)*
4. *Lyngrove Collection Sauvignon Blanc (South Africa)*

Top Sauvignon Blanc blends we highly recommend

1. *Franklin Tate Semillon Sauvignon (Margaret River, Australia)*
2. *Elementos Torrontes Sauvignon (Argentina)*
3. *Running Duck Fair for Life Organic Chenin Sauvignon (South Africa)*

PINOT GRIGIO

Another grape that has exploded onto the U.K. scene in the last few years. Most consumers associate this grape with Italy, however, it originated in Hungary over 600 years ago. It is popular because of its high acidity and "neutral" style which complements many dishes from seafood to pasta. It should give a refreshing aftertaste and is a versatile grape that will go with many modern food styles eg. Tapas, cicchetti, noodles etc.



Top Recommended HBC Pinot Grigio Choices

1. *Terre al Lago Pinot Grigio (Italy)*
2. *Ironstone Pinot Grigio (California)*
3. *Nagyrede Estate Pinot Grigio (Hungary)*
4. *Bella Modella Pinot Grigio (Italy)*

Top Pinot Gris choices we highly recommend

1. *TattyBogler Pinot Gris (New Zealand)*
2. *Forrest Pinot Gris (New Zealand)*



MERLOT

The grape that makes the most expensive wine in the world – Chateau Petrus from Pomerol on the right bank of the Dordogne River in Bordeaux, France. This elegant grape variety gives a lively fruit burst of plums and other blackberry fruits on the palate. It is widely grown throughout the wine making world as a single grape variety on its own or very often blended with its “soul mate” grape Cabernet Sauvignon giving the resultant wine more structure. It is appealing because of its softness of fruit flavours and now a must have as an entry level option by the glass for every wine list.

Top Recommended HBC Merlot Choices

1. *Ironstone Merlot (California)*
2. *Nostros Gran Reserva Merlot (Chile)*
3. *McPhersons Family Series Merlot (Australia)*
4. *Terre al Lago Merlot (Italy)*

Top Merlot blends we highly recommend

1. *Mouton Cadet Reserve St. Emilion Rothschild (Bordeaux, France)*
2. *Chateau La Tuillerie de Puy (Bordeaux, France)*
3. *Jacana Cabernet Merlot (Australia)*

SHIRAZ (OR SYRAH)

This grape variety originated in the Rhône Valley of South East France but is now planted everywhere in the wine making world. Popular because of its spiciness and fruitiness, this grape goes well with an abundance of foods and especially the U.K. consumer’s love of different and modern eclectic food styles. Shiraz is a must have as a red grape option by the glass on your wine list. Other more serious styles are grown from premium parcels of vineyards in warm climate areas and countries like Australia. The grape blends well with other powerful varieties like Grenache, Mourvedre, Malbec, Viognier and Cabernet.



Top Recommended HBC Shiraz Choices

1. *Tyrrell’s Rufus Stone Heathcote Shiraz (Australia)*
2. *Casa Silva Syrah Coleccion (Chile)*
3. *Muina Syrah, Cantine due Palme (Italy)*
4. *Calabria Cool Climate Shiraz (Australia)*

Top Shiraz blends we highly recommend

1. *Torbreck Cuveé Juveniles (Australia)*
2. *Excellence de Saint-Laurent, St. Chinian (Languedoc, France)*
3. *Lyngrove Reserve Shiraz Pinotage (South Africa)*
4. *Silver Creek Shiraz Viognier (Australia)*



CABERNET SAUVIGNON

A grape variety that has power, structure and a great deal of class when you are looking for a serious red wine. However, somewhat surprisingly Cabernet Sauvignon as a classic grape is sometimes forgotten when it comes to the entry level offering. It also provides the wine lover with generous blackcurrant and blackberry fruit flavours and can be quite delicious when made as a single varietal or blended with other grapes like Merlot or Shiraz. This is a robust grape that provides intense colour, backbone and real structure to the resultant wine and balanced with softening tannins is an ideal accompaniment to steak, roast beef and most red meat dishes.

Top Recommended HBC Cab. Sauv. Choices

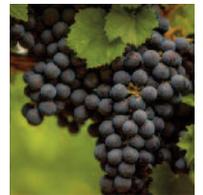
1. *Chakana Estate Cabernet Sauvignon (Argentina)*
2. *Nostros Gran Reserva Cabernet Sauvignon (Chile)*
3. *The Pugilist Cabernet Sauvignon (Australia)*
4. *Lyngrove Collection Cabernet Sauvignon (South Africa)*

Top Cab. Sauv. blends we highly recommend

1. *Chateau Magnol Haut Medoc Cru Bourgeois (Bordeaux, France)*
2. *Casa Silva Cabernet Carmenère (Chile)*
3. *Delheim Lifestyle Cabernet Shiraz (South Africa)*

MALBEC

There has been a huge increase in the popularity of this grape variety in recent years. Once more the grape originated in Bordeaux, France as a variety principally used for blending small amounts of juice into quality Claret. The variety migrated to South America and in recent history has really become the signature red grape of Argentina. It is now being planted extensively in other wine producing regions as the wine it produces complements many red meat dishes, barbecued foods and complex sauces. The flavours are full and powerful and after maturation in new oak are complex and long lasting.



Top Recommended HBC Malbec Choices

1. *Don Cristobal Malbec (Argentina)*
2. *Los Haroldos Chacabuco Malbec (Argentina)*
3. *Vistamar Sepia Reserva Malbec (Chile)*
4. *Mont Rocher Malbec (Languedoc, France)*

Top Malbec blends we highly recommend

1. *Elementos Shiraz Malbec (Argentina)*
2. *Casa Solera Bonarda Malbec (Argentina)*