

ESTD 1842



TANNERS

WINE MERCHANTS



Churton Vineyard, Marlborough, New Zealand

NFU Exclusive Half Dozen

INTRODUCTION

Having been at the forefront of importing wine in the UK for many decades, the extensive global range of wines at Tanners reflects the commitment to working with top producers around the world.

With wines available from the traditional 'Old World' countries, as well as wines from the much-loved 'New World', there is something for everyone at Tanners.

The Tanners x NFU Exclusive Case has been hand-picked to highlight a global offering of wine with an NFU twist. This delicious mixed case includes wines that have a unique story or link to the countryside, farming and land management.

To help you sip your way through this case, each wine has been expertly matched with a variety of dishes to give you some food-pairing inspiration.

THE WINES

1. Paso-Primer Blanco, Somontano

Bin No: SW09622

Vibrant and fresh, this white is a soft, easy-drinking crowd-pleaser. With an aromatic nose filled with delicious citrus notes and hints of tropical fruit on the palate, this is a bottle that every wine drinker will love.

This is the wine to go for when seeing family and friends, it's the ultimate bottle to chat away with and before you know it, you'll need another one!

Paso Primero was founded by Tom and Emma Holt. Both ex-Tanners employees, they found their love of wine (and each other) whilst working at our Cellars shop, part of our historic HQ in Shrewsbury, Shropshire.

Following winemaking around the world, the Holts settled on Somontano in northern Spain as the source of their first wine. Somontano means 'under the mountain' and at 750 metres the region produces grapes of very high quality due to the high altitude and cool climate.

Admirably humble, they are keen to highlight that it took years of hard work and dedication to chase their wine dream and finally be able to make their own wines. Not shy of hard work, the Holts cover everything from winemaking to marketing and their passion for wine is undeniably infectious.

- A perfect BBQ white, it'll pair with grilled chicken and colourful pasta salads.
- Perk up a Thai green curry with jasmine rice with this soft white wine.

2. Journey's End 'Haystack' Chardonnay, Stellenbosch

Bin No: KW03223

Bright and fresh, there is a delicious mix of soft citrus, tropical fruit and creaminess. Not only is it a crowd-pleasing white, but it's also incredibly versatile meaning it will go down a treat from mid-week meals to dinner party pairings.

The stunning vineyards on the Journey's End estate were purchased and replanted by Shropshire resident Roger Gabb in 1996. With son Rollo now at the helm, the consistently strong run of top wine awards is a testament to its status as one of South Africa's most premium wine estates.

'Haystack' is named in honour of the age-old practice of planting wheat between the rows of vines which prevents weeds, therefore reducing the need for spraying. This approach is just one of many organic and biodynamic practices on the land. Journey's End are proud guardians of the environment, and this wine pays homage to the preservation and protection of nature and the environment across the estate.

- A wonderful partner for roast pork served with a creamy mustard sauce and softened apple.
- A great pairing for a mid-week cauliflower cheese. Upgrade the dish with a mixture of cheeses from extra mature to a sprinkling of smoked cheddar.

3. Piquepoul Rosé, Coteaux d'Ensérune, Foncalieu

Bin No: FP05922

Capturing the dry, delicate style often associated with Southern France, this Rosé is simply charming. With a nose of soft floral and ripe peach followed by a palate of subtle red fruit, bright citrus and lively acidity, this wine is undeniably vibrant and crisp. As one customer described, it is "...freshness in a bottle"

A beautifully delicate wine that can be enjoyed on its own from lunchtime to into the evening or served with a meal.

Vignobles Foncalieu is a union of 801 winegrowers in the heart of the Languedoc region. The cooperative of winegrowers is united by their love of the land and commitment to sustainability.

They are passionate about innovation in order to achieve sustainability and recognise that keeping at the forefront of technological changes is essential to achieve that goal.

- Enjoy this alongside a midweek dish of feta, spinach and tomato pasta.
- Pair this with pan-fried salmon served with a colourful traybake of roasted vegetables.

4. Smart Dog Syrah/Trincadeira, Alentejo, J P Ramos

Bin No: PR07223

Smart Dog Syrah is one of the most popular reds in the Tanners range. A firm favourite among staff and customers, it's a wine that is perfect for sipping midweek or something to see you through the weekend.

This red is smooth and sumptuous. Oozing with rich and ripe bramble fruits, jammy berries and with hints of dark chocolate and soft spice, it's a delight to drink all year round.

Named after Pingo, a truly smart dog, Pingo was the winemaker's dog who ran away and found something special. After a long search, Pingo was found digging in the soil, but instead of finding a long-lost bone, he discovered a unique patch of land. This piece of land was initially disregarded by winemaker J.P Ramos as he didn't think it was good enough, but Pingo's digging uncovered nutrient-rich soil underneath the overlooked topsoil and this lower-level soil was found to be perfect for vines and grape growing.

After planting vines and cultivating a healthy crop, the resulting wines were found to be rich, concentrated and bursting with flavour, leading to Smart Dog Syrah.

- A great wine for BBQs. Enjoy this bottle over ribs marinated in a smoky sauce. Or try it with steak served with a black pepper sauce and creamy mash.
- You can even match this with a pizza topped with fennel sausage or just a classic pepperoni.

5. Natural State Pinot Noir, Marlborough, Churton 2022

Bin No: NR04822

Showcasing delicious ripe black cherry and juicy raspberry notes on the nose and palate, this bottle is everything you're looking for in a New Zealand Pinot Noir. Soft and juicy, there is a warming spice on the palate which gives the wine complexity, an undeniable crowd-pleaser for all red wine fans.

Originally from Shropshire, Sam Weaver combined his love of farming and wine and established Churton in the late 1980s. The vineyard is delicately woven into Churton, covering 22 of the 51-hectare estate. Committed guardians of the land and wanting to secure its future for generations to come, the Weaver family have farmed and approached the vineyard with complete dedication to organic and biodynamic practices.

"Looking after the farm's biology whether that's above or below ground is part of Churton's essence, from the soil microbiology to the birdlife and insects. The many elements of the property combine to create the spiritual essence of Churton and the liquid expression of our place." Sam Weaver

A family endeavour, the Weaver family are involved in all aspects of the estate. Returning to the Shropshire family roots, Sam's son Jack Weaver even spent time working at Tanners whilst gaining experience.

- Pair this with pan roast duck, roasted root vegetables and a redcurrant reduction - superb
- A true Sunday lunch wine, this red will match any meat from chicken to pheasant. And make sure there are plenty of roast potatoes too.

6. Les Calèches de Lanessan, Haut-Médoc 2015

Bin No: GR49515

A top-quality Claret, this red is truly moreish. With some age behind it, this wine exudes elegance and finesse. Offering notes of blackcurrant, liquorice and a perfumed nose, the silky tannins are beautifully integrated and will impress any keen wine lover and Bordeaux fan.

Les Calèches de Lanessan pays homage to tradition and is named after the beautiful collection of horse-drawn carriages belonging to the estate.

A prime example of a second wine from Château Lanessan. Second wines may not be the 'top wine' of the estate, but they offer tremendous quality and have become savvy purchases for wine lovers who want a premium wine without a hefty price tag.

A wine from the 2015 vintage which has been well-received for its ripe fruit, freshness and concentrated flavours with a silkiness on the palate.

Hailing from an historic estate, Château Lanessan has belonged to eight generations of the Bouteiller family since the 18th century. With the injection of a new winemaker in 2009, the Château's refreshing openness to innovation is reflected in the quality of the wines.


Fully committed to the land, since 2011 the estate joined the Environmental Management System to promote sustainable and environmentally friendly viticulture and in 2014, it was certified High Environmental Value Level 3, the highest level.

- This wine is the ultimate partner for herb-crusted roast lamb served with roast potatoes sprinkled with sea salt and rosemary.
- This red will pair well with Shepherd's pie served with a drizzle of mint sauce.

Ordering from Tanners

For up-to-date pricing and additional wine information, please visit our website and type the Bin No. of the wine you're interested in, into the search box.


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 FREE express delivery on orders of £150 or more to a single address in Mainland UK (£9.95 delivery on orders under £150). In addition you are welcome to collect from any branch of Tanners.

We look forward to hearing from you.

Tanners Sales Team

Bin No: ZS2567