



wine cellar

fine wine merchants & cellarers

2014 AND THE VALUE WINES IN OUR CELLAR

2014 will be a tough year for buying imported wine as the Rand slides past its worst levels in history against the Euro. Bordeaux, Burgundy and other famed European regions will be most affected as increased global demand will further inflate prices.

This year we aim to highlight regions that continue to offer value. **Southern France, Spain and Italy**, especially from traditionally unheralded appellations, can provide real quality and excitement.

South African wine is also forming a larger part of Wine Cellar's business, aptly coinciding with the palpable **surge in quality over the last five years**. We have visited a number of top wineries already this year and we can hardly contain our excitement. Could one of the 2014 releases be South Africa's first 100/100 from the international press?

In the meantime, here is a selection of wines that were bought at better exchange rates and that provide solid value.

All the best for 2014 from the Wine Cellar team.

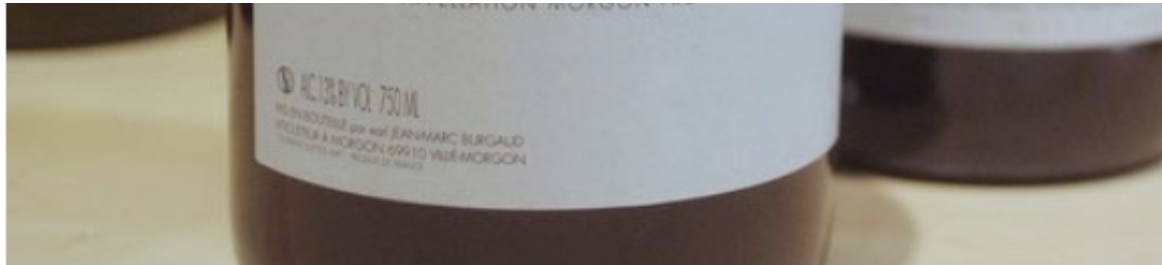
Producer	Wine	Region	Country	Vin	Price	Score	Order
Signal Hill	Le Signal d'Agly Blanc	Languedoc-Roussillon	FR	2009	R 155		
Chapoutier	St Joseph Granilites	Rhône	FR	2010	R 295	RP 90	
Jean-Marc Burgaud	Morgon Côte du Py	Beaujolais	FR	2011	R 220	JR 17/20	
Chapoutier	Tournon Mathilda Shiraz	Victoria	AU	2010	R 205	RP 91	
López Heredia	Viña Cubillo Crianza Red	Rioja	ES	2005	R 225	NM 91	

RP – Robert Parker, JR – Jancis Robinson, NM – Neal Martin of the Wine Advocate

Customers will receive a **5% discount on orders of 12 bottles or more**. To place your order, please reply to this email. Alternatively, you can call us 021 448 4105 (CT) or 011 027 9463 (JHB).

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Tasting notes

Signal Hill, Le Signal d'Agly Blanc 2009

Made by Cape Town-based Frenchman Jean Vincent Ridon. This is 70% Grenache Gris, 25% Macabeo, 5% Carignan Blanc aged for 12 months in old oak from 80-year-old vines planted on pure Schist soils. A textured, rich and aromatic wine showing the power and richness of Southern France. Immensely pure and fine with a long, limey finish reminiscent of the mineral soils. A great buy.

Chapoutier, St Joseph Granilites Rouge 2010

Chapoutier is making his mark with Syrah in St Joseph. *'The 2010 St.-Joseph Les Granilites exhibits lots of pepper, raspberry, cherry and wet rock notes along with a perfumed, luscious mouthfeel. Medium-bodied and seductive, it is best drunk over the next 4-5 years.'* Robert Parker

Jean-Marc Burgaud, Morgon Côte du Py 2011

One of the finest growers in Beaujolais, making serious, long-ageing Gamay from the hill cru of Morgon. *'Juicy and satin textured with real substance and bone-dry finish. Very convincing. Drink: 2013-2018.'* Jancis Robinson

Chapoutier, Tournon Mathilda Shiraz 2010

In 2002 Chapoutier joined forces with Ron and Elva Laughton (Jasper Hill) in central Victoria and Heathcote, on a very unusual early Cambrian soil. After a brief experimental joint venture with his US importer (Terlato & Chapoutier), Chapoutier bought two other Australian vineyards (Shays Flat and Landsborough) in the Victorian Pyrenees and set up the fully owned Domaine Tournon. Aged only in cement and stainless steel, this has the dry tannins of the Rhône Valley combined with the richness and fruit of South Australia.

López Heredia, Viña Cubillo Crianza 2005

'The 2005 Cubillo Tinto Crianza has a wonderful bouquet with leathery red fruit augmented by subtle hints of undergrowth, tobacco and a touch of spice. The palate is medium-bodied with a bit of piquancy on the entry. The acidity is quite sharp and it is missing a little flesh and weight towards the tensile finish. Drink now-2018.' Neal Martin

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Vinous regards,
Roland and the team



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