



TANNERS

WINE MERCHANTS



Sales Director, Simon Barratt

Director's *Half Dozen*

INTRODUCTION

This mixed case brings together six wines that I think really show just how exciting and varied the wine world can be. I've chosen a mixture of familiar regions and a few less obvious discoveries, with each bottle offering something distinctive. There are fascinating indigenous and emerging grape varieties, from Passerina in Abruzzo to Tempranillo Blanco in Rioja, alongside classics such as Sauvignon Blanc, Syrah and Cabernet Sauvignon. Some come from long-established appellations like Quincy and Corbières, while others reflect a more contemporary approach to regional identity and winemaking. Most importantly, though, they're all delicious – and represent some of my favourites picks!

There's plenty of variety in style, too. We move from the cooler conditions of the Loire and the higher-altitude vineyards of Central Greece to the Mediterranean warmth of southern France, central Italy and Rioja, finishing in maritime-influenced Stellenbosch. I love how clearly these different places come through in the glass, whether in freshness and acidity, ripe fruit, savoury complexity or structure. Sustainability also has a part to play, with organic production in Corbières and a strong environmental and ethical focus at Journey's End.

For me, this case is really about enjoying the individuality of six very different wines. There are fresh, aromatic whites that are perfect for opening now, richer and more unexpected styles, and structured reds with the potential to develop further. Together, they offer plenty to explore, compare and, above all, enjoy.

THE WINES

WHITES

1. Col del Mondo 'Sunnæ', Passerina Colline Pescaresi, Tenuta del Priore, Italy **Bin No: IW0187B**

Tenuta del Priore, located centrally in Italy near the Adriatic coast in Abruzzo, is committed to preserving indigenous grape varieties. This wine is produced from Passerina, making it fresh and aromatic, with citrus, white peach and floral notes supported by lively acidity. Unoaked and intended for youthful drinking, it is a versatile food wine that pairs particularly well with seafood, light pasta dishes and fresh cheeses.

2. Quincy, Domaine de Trottereau, France **Bin No: LW0004B**

Produced by a long-established, family estate, from 100% Sauvignon Blanc in the Loire Valley's Quincy appellation, longer fermentation and later harvesting result in a beautifully rich, lush and rounded style that challenges expectations of Loire Sauvignon Blanc. Complex and very moreish, it makes an elegant accompaniment to shellfish, goat's cheese and asparagus.

3. Rioja Vega Tempranillo Blanco, Rioja, Spain **Bin No: SW0109B**

Founded in 1882, Rioja Vega is one of Rioja's historic producers, combining traditional winemaking with modern innovation. This wine showcases Tempranillo Blanco, a relatively recent, natural mutation of Tempranillo that has become an important part of Rioja's evolving white wine production within Spain's leading DOCa. Offering bright citrus, tropical fruit and subtle floral aromas, Rioja Vega's example balances freshness with texture, the latter achieved from lees ageing. It pairs well with grilled fish, poultry and Mediterranean cuisine.

REDS

4. Domaine La Cendrillon 'Essentielle', Corbières, France **Bin No: MR0104B**

This classic southern French blend of Syrah, Mourvèdre and Grenache is organically produced in Corbières - one of the Languedoc's largest appellations. Showcasing ripe blackberry, plum and Mediterranean herb notes with supple tannins and spicy complexity, the warm climate provides concentration while careful winemaking maintains freshness. Ideal with roast lamb, grilled meats and hearty vegetable dishes.

5. Samartzis 'S', Single Origin Syrah, Central Greece **Bin No: ER0036B**

The Samartzis family estate is based in Central Greece, where higher-altitude vineyards help moderate the warm climate. The winery has gained recognition for producing modern, terroir-focused wines that showcase both international and indigenous varieties, contributing to the growing reputation of contemporary Greek wine. This Syrah expresses vibrant blackberry, black pepper and violet aromas alongside fresh acidity and is well-suited to grilled meats, game and mature hard cheeses.

6. Journey's End V4 Cabernet Sauvignon, Stellenbosch, South Africa **Bin No: KR0037B**

Journey's End is a family-owned Stellenbosch estate recognised for sustainable viticulture and their ethical business practices. They have established a well-deserved reputation for premium Bordeaux varieties, particularly Cabernet Sauvignon. This fine example displays cassis, blackcurrant, cedar and subtle oak spice. Firm yet polished tannins provide ageing potential, while maritime influences preserve freshness. A classic partner for beef, venison and mature cheddar.

SYMBOLS:  vegetarian  vegan  organic  biodynamic

Ordering from Tanners

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Tanners Sales Team

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