

Sainsbury's Spring 2017 New Wines

NEW WINES TO TASTE • NEW WINES TO TASTE • NEW WINES TO TASTE • **OVER 40** • NEW WINES TO TASTE • NEW WINES TO TASTE



Sainsbury's

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Beers, Wines & Spirits

Welcome to the Sainsbury's Spring 2017 New Wines Tasting

In a departure from our usual large tasting in May, I'm delighted to welcome you earlier than usual to taste our new wines for Spring 2017. We've listened to your feedback and believe many of you prefer to see newness as soon as possible to allow you to best plan your summer drinking features. Today, we've focussed on products that are brand new, with over 40 wines here today that we're showcasing for the very first time and which we believe will help deliver a truly distinctive and differentiated range for our customers to enjoy. We'll follow up in May with another smaller in-house tasting to showcase our 2016 Old World new vintages.

This injection of newness that you will see today marks the completion of our biggest range review in recent years, which aims not only to answer shoppers' desire for more unusual styles but also make the range easier to navigate and simplify pricing. In our own label, you will find eight new wines within our Taste the Difference range. From Australia, we've added a Merlot and Cabernet Sauvignon from Padthaway, along with an elegant Chardonnay from Château Tanunda in the Barossa, who also supply our popular Château Tanunda Barossa Red Blend. In a new departure for Taste the Difference, we've introduced a Californian Zinfandel from the iconic Chronic Cellars - the first US wine to launch in that range. We also have a couple of notable additions from Italy including a youthful Pinot Grigio Blush and a Valpolicella Ripasso with underlying notes of cherries and violets.

By investing in our premium ranges, we've also been able to explore some emerging varieties and regions as we know our customers are always keen to broaden their repertoire and try something new. To that end, my team have been working to expand our range into new and exciting regions of wine production. We launched our first wine from China only last month, a Noble Dragon Cabernet Gernischt / Cabernet Sauvignon blend made by Changyu Pioneer Wine Co., the oldest wine producer in China. A Riesling now joins the range – also from Changyu – along with an Albariño from Uruguay. Albariño has really taken off among UK customers in recent years and I'm confident they will enjoy this Uruguayan example from top producer Bodegas Garzon. We've also built on the popularity of English wines by adding to our English sparkling wine offer with our first English still wines from Chapel Down.

As we head into the Spring months, it would be remiss not to comment on rosé. This is an increasingly important part of our offering and we've launched eight new branded wines including examples from Miraval, Mirabeau and Baron Gassier, which will also be available in magnum format. Last year, sales of French rosé grew by 25% and this was primarily driven by styles from Provence and Bordeaux which continue to be particularly popular with our customers and are perfect to enjoy as the weather improves.

I hope you enjoy discovering our new wines as much as we've enjoyed sourcing them.

**Best wishes,
Elizabeth**

White Wine

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001 Chapel Down Flint Dry 2015

£10.00

51% Chardonnay, 14% Pinot Blanc, 10% Schönburger, 10% Reichensteiner, 6% Huxelrebe, 4% Müller Thurgau, 1% Bacchus, 1% Pinot Noir and 3% other grape varieties. The grapes are hand-harvested from vineyards across Kent, Sussex and Essex. A cool summer in 2015 was followed by a dry and sunny autumn which ripened the grapes in time for the October harvest. Each variety is whole-bunch pressed and vinified separately at cool temperatures. 50% of the blend undergoes malolactic fermentation before the wine is blended and bottled. Residual sugar: 5.4g/L. Winemaker: Josh Donaghay-Spire. 11.5%, screwcap.

New, available now, 317 stores

002 Taste the Difference Côtes du Rhône White 2015

£7.00

40% Grenache Blanc, 30% Viognier, 15% Roussanne, 10% Bourboulenc and 5% Clairette sourced from a wide variety of Rhône Valley terroirs. The harvest began on 28th August 2016 and continued for two weeks. The grapes were fermented separately at a low temperature after which part of the Roussanne and Viognier was aged in oak barrels for 6 months before the final blend was created. The wine is not fined. Residual sugar: 2g/L. Winemaker: Véronique Torcolacci for Gabriel Meffre. 12.5%, screwcap.

New, available now, 855 stores, exclusive

003 Signé Montagny 2014

£9.50

100% Chardonnay from 30 year old vines located at the southern end of the Côte Chalonnaise. The limestone hillsides of Buxy are planted with vines at altitudes of 250-400m with elements of Kimmeridgian limestone. The grapes are predominantly machine-harvested and a pneumatic press is used to gently extract the juice. The wine undergoes fermentation in temperature-controlled stainless steel tanks. It is then aged in stainless steel vats before filtration and bottling. Residual sugar: 0.3g/L. Winemaker: Alain Pierre. 13%, natural cork.

New, available mid-May, 551 stores, exclusive

004 Braccott Terroir Series Sauvignon Blanc 2015

£10.00

100% Sauvignon Blanc from the Awatere Valley, Marlborough. The grapes are machine-harvested and gently bag pressed to achieve a slightly cloudy juice which is fermented at cool temperatures with cultured yeast to emphasise the rich Awatere characters. The carefully selected components are then blended and cross-flow filtered to retain the fresh vibrant regional characters. Residual sugar: 4.1g/L. Winemaker: Patrick Materman. 13%, screwcap.

New, available now, 317 stores, multiple exclusive

005 Mount Rozier The Flower Garden Sauvignon Blanc 2016

£8.50

100% Sauvignon Blanc from vines averaging 9 years old. The vineyards are planted on two separate sites, with predominant soil types being Hutton/Tukulu and shale. Grapes are hand-picked early in the morning to retain the delicate fruit flavours. Bunches are hand-sorted, destemmed and crushed as gently as possible. After crushing, grapes undergo four hours of skin contact inside the press to enhance flavour extraction. The juice is settled until clear before being racked and cold-fermented (10-14°C) for almost 1 month in stainless steel tanks to enhance the typical varietal characters. After fermentation, the wine is left on the lees for 5 months with regular batonnage before being bottled. Residual sugar: 3.81g/L.

Winemaker: Leon Esterhuizen.

13.5%, screwcap.

New, available now, 421 stores, exclusive

006 Mount Rozier The Wild Peacock Chardonnay 2016

£7.00

100% Chardonnay from vines averaging 10 years old planted on limestone and alluvial soils in Robertson, at an altitude of 150m. The grapes are hand-picked early in the morning and come from 3 separate sites. After the grapes are destemmed, they are only lightly pressed and the juice is settled for 48 hours before being racked. Fermentation takes about 18 days at 15-22°C in stainless steel tanks. After fermentation the wine is left on the lees for 6 months and stirred regularly for enhanced mouthfeel. Residual sugar: 2.18g/L.

Winemaker: Leon Esterhuizen.

13.5%, screwcap.

New, available now, 502 stores, exclusive

007 Stellenrust Stellenbosch Manor Chenin Blanc 2016

£8.00

100% Chenin Blanc from Stellenrust, one of South Africa's largest family-owned wine estates. The grapes are sourced from Stellenrust's 32-41 year old bush vines which are grown on decomposed granite soil planted 100m above sea level. The grapes are hand-harvested and then pressed using a pneumatic press with an inert pressing technique. The must is cold-fermented using wild yeasts over a 3 month period and left for 6 months on the fermentation lees in stainless steel before bottling. Residual sugar: 3.9g/L.

Winemaker: Tertius Boshoff.

13.5%, screwcap.

New, available now, 502 stores, exclusive

008 Stellenrust Stellenbosch Manor Barrel Fermented Chenin Blanc 2016

£13.00

100% Chenin Blanc from Stellenrust, one of South Africa's largest family-owned wine estates. Grapes are sourced from 52 year old vines grown on decomposed granite soil planted at 100m above sea level. Grapes are hand-harvested and pressed using a basket press. Natural settling in tank is followed by fermentation in barrel using wild yeasts. 225L French oak is used of which 16% is new and the rest is second, third and fourth fill. The wine spends 9 months maturing on the fermentation lees in barrel before undergoing a soft filtration during bottling. Residual sugar: 4.4g/L. Winemaker: Tertius Boshoff.

13.5%, screwcap.

New, available now, 317 stores, exclusive

009 Errazuriz Max Reserva Chardonnay 2015

£12.00

100% Chardonnay from the cool climate vineyards in the Aconcagua Valley, including the Errazuriz Escultura estate in Casablanca. Grapes are picked by hand early in the morning and gently whole-cluster pressed. The must is cold decanted into stainless steel tanks for greater clarity. Fermentation takes place in French oak barrels, 10% new and the rest second or third use. Approximately 56% of the final blend undergoes malolactic fermentation. The wine remains on fine lees while ageing for 10 months in barrels. Residual sugar: 1.7g/L. Winemaker: Wladimir Medel. 13.5%, screwcap.

New, available now, 317 stores, multiple exclusive

010 Valdivieso Reserva Sauvignon Blanc 2016

£8.00

100% Sauvignon Blanc grown in the coastal valleys of Casablanca and Leyda. Vineyards are planted on granitic soils originating from colluvial and alluvial deposits. Vines are on average 15 years old. The grapes are machine-harvested at night, macerated on skins for aroma extraction then pressed in pneumatic presses. The juice is cool-fermented in stainless steel tanks with selected yeasts to help maximise the Sauvignon fruit aromas. At the end of fermentation the wine is fined and filtered and stored cold in order to maintain maximum freshness and expression. Residual sugar: 0.9g/L. Winemaker: Brett Jackson. 12%, screwcap.

New, available now, 502 stores, exclusive

011 Colinas de Uruguay Albariño 2016

£8.00

100% Albariño from vineyards located 11 miles from the ocean. The wine is made in a state-of-the-art sustainable winery, built on natural terraces and designed to work with gravity throughout the wine's production. Built on a rocky outcrop, the winery uses 40% less energy than other wineries and actually produces 40% of all its energy needs through harnessing wind and photovoltaic energy. The temperature of the fermentation process is controlled by an underfloor heating system attached to each vat. External wine additives (such as commercial yeasts, enzymes, etc.) are avoided, thus favouring the growth of the native microbial flora that originates in the wines. Residual sugar: 2.9g/L.

Winemaker: German Bruzzone.

13%, screwcap.

New, available now, 317 stores, exclusive

012 Changyu Noble Dragon Riesling 2013

£9.00

100% Riesling from 10-15 year old vines grown in gravel and sandy loam soils at 80m altitude in Yantai, China. The grapes are hand-harvested and pressed using an atmosphere pressing technique. Fermentation takes place in stainless steel tanks at controlled temperatures of between 15 and 18°C. Founded in 1892, Changyu Pioneer is China's oldest wine producer.

Residual sugar: 4.7g/L. Winemaker: Lenz Moser.

12%, natural cork.

New, available now, 318 stores, exclusive

013 McGuigan Shortlist Riesling 2016

£14.00

100% Riesling from two vineyards in the Eden Valley region. The grapes are chilled on arrival and then very gently pressed in an air bag press. The juice is then fermented cool to retain the natural aromas of the wine. Residual sugar: 7g/L. Winemaker: James Evers. 12%, screwcap.

New, available now, 317 stores, exclusive

014 Taste the Difference Château Tanunda Australian Chardonnay 2016

£7.00

100% Chardonnay sourced from vineyards in 2 different regions, one from 18 year old vines from Château Tanunda's homeland, Eden Valley Barossa and the other from Riverland. Both vineyards are machine-harvested and the grapes are pressed using a membrane bag press before being fermented with a selected yeast strain at a cool temperature for 14 days. Maturation takes place in stainless steel with a small portion aged in French 225L barriques before being fined and filtered. Residual sugar: <2.5g/L. Winemaker: Neville Row. 13.5%, screwcap.

New, available now, 550 stores, exclusive

015 McGuigan Shortlist Chardonnay 2015

£14.00

100% Chardonnay sourced from McGuigan's Schuberts Vineyard in the cool climate area of the Adelaide Hills. The juice undergoes natural yeast fermentation in new French hogshead oak barrels. The lees are then stirred once a week for 8 months in the barrel before being clarified and bottled. Residual sugar: 4g/L. Winemaker: James Evers. 13.5%, screwcap.

New, available now, 317 stores, exclusive

Rosé Wine

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016 Taste the Difference Pinot Grigio Blush IGT Vigneti delle Dolomiti 2016

£7.00

100% Pinot Grigio from vineyards in the Lagarina Valley (north-east Italy) grown on alluvial soil at altitudes of between 150 and 300m. The grapes are hand-picked, crushed and the must, including the skins, is immediately cooled to around 8°C. Before pressing, 4-5 hours cold maceration is carried out in the total absence of oxygen in order to encourage extraction of the aromas and colour from the skins. After a very soft destemming and pressing, the juice is fermented at 18°C in stainless steel tanks. The wine stays on fine lees for several months before being filtered and bottled. Residual sugar: 4g/L. Winemaker: Anselmo Martini at Cavit, who also makes our best-selling Taste the Difference Pinot Grigio. 12.5%, screwcap.

New vintage, available now, 535 stores, exclusive

017 Chapel Down English Rosé 2015

£11.00

66% Pinot Noir, 12% Regent, 8% Rondo, 7% Pinot Meunier, 4% Early Pinot Noir and 3% Dornfelder. The grapes are hand-harvested from vineyards across Kent, Sussex and Essex. A cool summer in 2015 was followed by a dry and sunny autumn which ripened the grapes in time for the October harvest. The grapes are whole-bunch pressed with the majority of colour coming from the Rondo and Regent rather than from skin maceration. The wine undergoes a cool fermentation and early clarification before bottling. Residual sugar: 3.7g/L. Winemaker: Josh Donaghay-Spire. 11.5%, screwcap.

New, available now, 368 stores

Rosé Wine

018 Villa Larose IGP Méditerranée Rosé 2016

£7.00

60% Grenache, 20% Syrah and 20% Merlot from 20 year old vineyards in the Vaucluse region, located on clay-calcareous soils or silty slopes, 370m above sea level. The grapes enjoyed 3000 hours of sunshine throughout the year, but have also been able to absorb moisture at night thanks to the Mediterranean climate. Grapes were mechanically harvested during the night, from early to mid-September. This rosé was made by direct pressing, followed by fermentation at controlled temperatures (under 16°C) in stainless steel tanks for 2 weeks. Residual sugar: >1g/L.

Winemaker: Philippe Tolleret for Marrenon Vignobles en Luberon & Ventoux.
12.5%, natural cork.

New, available now, 368 stores, exclusive

019 Baron Gassier Sainte Victoire Elégance Côtes de Provence Rosé 2016

£12.00

58% Grenache, 27% Syrah and 15% Cinsault from the unique terroir of Mount Sainte-Victoire. The grapes are harvested at night and undergo a cold direct pressing. Fermentation takes place at a low temperature of between 14°C and 18°C. Residual sugar: 0.8g/L.

Winemaker: Guillaume Cordonis.
13%, screwcap.

New in magnum £20.00, available now, 368 stores, exclusive

020 Roubine La Vie en Rose Provence Rosé 2016

£12.00

60% Tibouren, 20% Grenache, 15% Cinsault and 5% Syrah. The grapes, grown within sight of Château Roubine, are harvested at night to preserve freshness and are vinified using the traditional saignée method. Strict temperature control preserves the full range of aromatic characters, especially from the distinctive Tibouren grapes. Residual sugar: <3g/L.

Winemaker: Olivier Nasles.

13%, natural cork.

New, available now, 368 stores, multiple exclusive

021 Miraval Côtes de Provence Rosé 2016

£18.00

40% Grenache, 30% Cinsault, 20% Rolle and 10% Syrah from the Château's best parcels (Muriers, Longue, Romarin), and selected parcels from the best terroirs of Provence. The grapes are harvested in the early morning and are sorted twice before being destemmed. The Cinsault, Grenache and Rolle grapes undergo the traditional pressurage direct method whereas the Syrah is vinified partially using the saignée method. The wine is vinified in temperature-controlled stainless steel vats (95%) and in barrels (5%) with batonnage. Residual sugar: 0.2g/L. Winemaker: Marc Perrin.

13%, natural cork.

New, available now, 368 stores

022 Mirabeau Etoile Côtes de Provence Rosé 2016

£16.00

60% Grenache and 40% Syrah. This is the first release of Mirabeau Etoile, a single estate Côtes de Provence rosé, situated south-east of the famous Mont Sainte-Victoire near Aix-en-Provence. The vines are planted in some of the highest altitude vineyards in Provence (around 400m above sea level) on clay and limestone soil parcels. The grapes are harvested at night, and after a brief maceration, are then pressed and undergo a temperature-controlled fermentation. After an initial racking, the wine is left on fine lees for a few months. Residual sugar: 0.8g/L. Winemaker: Nathalie Longefay. 13%, Diam closure.

New, available now, 368 stores, exclusive

023 Santa Julia [+] Malbec Rosé 2016

£8.00

100% Malbec from vineyards in Maipú, Santa Rosa and the Uco Valley. The vineyards are spread over altitudes ranging from 600m to 1000m. The grapes were hand-picked in small boxes in March 2016 and destemmed before gentle skin contact for only 4 hours. This gives the delicate salmon pink colour but still preserves the red fruit flavours of the wine. Free running juice from the grapes was then fermented with selected yeast in tanks at 16-18°C. Julia is the only daughter of José Zuccardi, current director of the Familia Zuccardi winery. Created in her honour, Santa Julia represents the Zuccardi Family's commitment to achieve the highest quality levels through sustainable practices, contributing to protecting the environment and to developing the community. Residual sugar: 4g/L. Winemaker: Ruben Ruffo for Familia Zuccardi. 12.5%, screwcap.

New, available now, 368 stores, exclusive

Sparkling Wine

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024 Taste the Difference Crémant de Loire

£11.00

85% Chenin and 15% Chardonnay from vines planted on chalky, clay and limestone vineyards in the Saumur region. This Crémant is made using the méthode traditionnelle. Grapes are hand-harvested and full bunches are pressed. Short settling takes place before fermentation at 20°C, which lasts 10 to 15 days. The wine then spends 1 to 1.5 years on lees in bottle and is stored at 12 to 14°C. Residual sugar: 12g/L.

Winemaker: Juliette Monmousseau for Melle Ladubay, a winery founded in 1865 and run by the Monmousseau family since the 1930's.

12.5%, natural cork.

Available now, 606 stores, exclusive

025 Sainsbury's Winemakers' Selection Blanc de Blancs Brut NV

£20.00

100% Chardonnay, a blend of 10-12 crus sourced from the Côtes des Blancs, the Région de Sézanne and the Région d'Eprenay. This Champagne is made with a traditional 'Champenois' vertical pressing and only the first flush is retained. Alcoholic fermentation occurs in stainless steel vats under temperature control between 16 and 20°C followed by a secondary, malolactic fermentation. The wine is aged on yeast lees for a minimum of 15 months deep in cellars where the temperature remains around 11°C. Dosage: 10g/L.

12%, natural cork.

Won Which? BEST BUY in December '16, available now, 429 stores, exclusive

Red Wine

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026 House Torla Rioja NV

£4.60

100% Tempranillo sourced from 25 year old Rioja Alta vineyards (mostly clay and limestone soils) situated at 575m above sea level, and from 30 year old Rioja Baja vineyards (mostly iron and limestone soils) at 600m above sea level. The grapes are hand-picked and, after destemming and soft crushing, the must is fermented in stainless steel tanks at 28°C. After malolactic fermentation, the wine is fined and filtered before bottling.

Residual sugar: 1.9g/L.

12.5%, screwcap.

New label, available now, 613 stores, exclusive

027 House Malbec NV

£4.60

100% Malbec from 67 year old vines planted on clay / loam soil at 280m altitude in the Valle Central. The grapes are hand-harvested and fermented in stainless steel tanks under temperature control. The wine is aged with oak staves for 2 months before bottling.

Residual sugar: 5g/L.

13.5%, screwcap.

New label, available now, 536 stores, exclusive

028 Duc de Castellac Bergerac Rouge 2015

£7.00

50% Merlot, 30% Cabernet Sauvignon and 20% Cabernet Franc from clay-limestone hillside vineyards in the south of the Dordogne region. Grapes are machine-harvested at full maturity and destemmed. Fermentation takes place in temperature controlled stainless steel tanks at 25°C, and is followed by a short maceration (two weeks). The Château on the label is the Maison de Peyrarède, a Bergerac mansion which belonged to a rich business family and became famous after King Louis XIII spent a night there. Residual sugar: >1g/L. Winemaker: Marie Acier for Producta Vignobles. 12.5%, screwcap.

New, available now, 594 stores, exclusive

029 The Takeout Sangiovese 2015

£5.00

100% Sangiovese from the Rubicone IGT in Emilia Romagna, central Italy. The grapes for this wine are destemmed, crushed and then transferred to stainless steel tanks for 6-8 days to extract colour and flavour and for the fermentation to take place at a controlled temperature (23-25°C). Following fermentation, the wine is pressed and then stored in stainless steel tanks before filtering and bottling. Residual sugar: 4g/L. Winemaker: Marco Flacco. 12%, screwcap.

New, available now, 504 stores, exclusive

030 Taste the Difference Chianti Classico 2014

£9.00

95% Sangiovese and 5% Cabernet Sauvignon, from vineyards in Castellina in Chianti, near Siena. Vinification is traditional with controlled temperature fermentation at 26°C in small stainless steel tanks for 18 days. 50% of the wine is made in second passage barriques and is aged for 6 months with a minimum of 2 months in bottle. To maintain the full flavour profile, the wine is not fined. Residual sugar: 0.5g/L. Winemaker: Miria Bracali at Cecchi. 13.5%, natural cork.

New, available now, 504 stores, exclusive

031 Taste the Difference Valpolicella Ripasso 2014

£11.00

45% Corvina Veronese, 30% Corvinone, 20% Rondinella and 5% Croatina. The vineyards are situated in the hills in the northern part of Verona at 250m above sea level. The grapes are dried for 40 days. This wine is made following the traditional ripasso method where the wine is macerated on the fermented skins of grapes previously used to make Amarone. When the new Amarone has been racked off the skins, fresh Valpolicella wine is added to the same tank and left in contact with the partially fermented pomace to add smoothness and complexity. The wine is aged for 14 months in French oak barrels. Residual sugar: 7.5g/L. Winemaker: Marco Dell'Eva at Sartori. 14%, Diam closure.

New, available now, 561 stores, exclusive

032 Santa Rita Reserva Pinot Noir 2016

£8.50

100% Pinot Noir from vineyards in the Aconcagua Valley. The grapes are harvested by both machine and by hand. Fermentation takes 10 days at 22-24°C and then 40% of the wine spends 6 months in oak. The remainder is held in stainless steel tanks before blending and bottling. Residual sugar: 4g/L. Winemaker: Oscar Salas. 13.5%, screwcap.

New, available now, 426 stores, exclusive

033 Errazuriz Max Reserva Cabernet Sauvignon 2014

£12.00

87% Cabernet Sauvignon, 7% Cabernet Franc and 6% Petit Verdot primarily from the Max I, II, and V vineyards in the Aconcagua Valley, named after Don Maximiano Errazuriz, the founder. The grapes are hand-picked, carefully inspected, crushed, and placed into stainless steel tanks for alcoholic fermentation at 24-28°C with three daily pump overs. The wine remains on its skins for optimal extraction with a total maceration time of 7-39 days, depending on the development of the individual lots. The final blend is then aged for 12 months in French oak barrels, 10% of which are new. Residual sugar: 2.04g/L. Winemaker: Wladimir Medel. 14%, natural cork.

New, available now, 323 stores

034 Comuna No.3 Malbec 2015

£700

100% Malbec sourced from the regions of Junin, San Martin and Rivadavia in the Province of Mendoza. Comuna, which means community in Spanish, is about the unique spirit of Buenos Aires, which is made up of 15 Comunas, each with their own distinctive personality and story to tell. Comuna No. 3 is considered to be the birthplace of tango in the 1890s. The must undergoes cool stainless steel fermentation at 24-26°C for 7 days and the wine is aged for 3 months in 50% French and 50% American oak. Residual sugar: 2.95g/L.

Winemaker: Silvia Corti at Bodegas Argento.
13%, screwcap.

New, available now, 504 stores, exclusive

035 DV Catena Malbec 2014

£12.00

100% Malbec. Known as the pioneer of Argentinian Malbec, Catena Zapata have dedicated decades to exploring Mendoza's high altitude mountain terroirs. Their extensive research has enabled them to soil-map their vineyards while identifying the microclimates at varying altitudes. Their wines are the product of this research with blends sourced from multiple vineyards at different altitudes, each contributing a different character to the blend. DV Catena Malbec is an assemblage of four different vineyards: Lunlunta at 920m, Agrelo at 950m, El Cepillo at 1,090m and Gualtallary at 1,450m. This wine goes through an extensive cold maceration for 5 days at 8.8°C to extract aromas. The juice is then fermented for 16 days using wild yeasts with a post-fermentation maceration of 22 days. It is matured in barrel for 12 to 14 months (first, second and third use 225L French and American oak barrels are used).

Residual sugar: 1.8g/L. Winemaker: Alejandro Vigil.
14%, natural cork.

New, available now, 504 stores, exclusive

036 Taste the Difference Padthaway Merlot 2016

£7.00

88% Merlot, 7% Shiraz and 5% Cabernet Sauvignon from the Mediterranean climate vineyards of Padthaway. Grapes are machine-harvested in February and early March, and then gently crushed and destemmed. Fermentation takes place in stainless steel tanks for 5 days at 22-25°C. Residual sugar: 2.2g/L. Winemaker: Kim Jackson for Henry's Drive. 14%, screwcap.

New, available now, 961 stores, exclusive

037 Barossa Valley Estate Grenache Shiraz Mourvèdre 2015

£12.00

35% Grenache, 34% Shiraz and 31% Mourvèdre from the Barossa Valley. Vineyard blocks are harvested and vinified separately. The fruit is destemmed and transferred into fermentation tanks for pre-fermentation maceration, then fermented at controlled temperatures for up to seven days. The wine is then racked and undergoes malolactic fermentation before being aged for up to 10 months in French oak barrels. Residual sugar: 0.9g/L.

Winemaker: Ryan Waples.

14%, screwcap.

New, available now, 323 stores, multiple exclusive

038 Taste the Difference Padthaway Cabernet Sauvignon 2016 **£7.00**

94% Cabernet Sauvignon and 6% Shiraz from the vineyards of Padthaway, which benefit from a Mediterranean climate and rich, diverse soils. The grapes are machine-harvested in February and early March, and are gently crushed and destemmed. Fermentation takes place across 5 days at 22-25°C. French oak staves are used during the ageing process. Residual sugar: 2.9g/L. Winemaker: Kim Jackson for Henry's Drive. 14%, screwcap.

New, available now, 871 stores, exclusive

039 Barossa Valley Estate Cabernet Sauvignon 2014 **£12.00**

100% Cabernet Sauvignon from the Barossa Valley. Vineyard blocks are harvested and vinified separately. The grapes are destemmed and transferred into fermentation tanks for pre-fermentation maceration, then fermented at controlled temperatures for up to seven days to retain the elegant and vibrant varietal characters and create soft tannin structure. Upon completion of fermentation, the wine is racked and undergoes malolactic fermentation. It is then aged for 12 months in French oak barrels. Residual sugar: 0.4g/L. Winemaker: Ryan Waples. 14%, screwcap.

New, available now, 504 stores

040 McGuigan Shortlist Barossa Shiraz 2014

£14.00

100% Shiraz from low-yielding vineyards in the southern Lyndoch area and Barossa Hills. The Lyndoch area grows fruit with real depth and power, whereas the fruit from the Barossa Hills expresses intense pepper and spice. The wine is fermented in traditional ten tonne open top vats for 7-10 days before secondary fermentation and maturation in a blend of new and older American and French oak Hogsheads. Residual sugar: 3g/L. Winemaker: James Evers. 14.5%, screwcap.

New, available now, 323 stores, exclusive

041 Changyu Noble Dragon Cabernet Gernischt 2013

£10.00

60% Cabernet Gernischt and 40% Cabernet Sauvignon. The grapes are from 10-15 year old vines in the Yantai region, grown at 80m altitude on sandy loam soil. The grapes are harvested by hand, fermented at controlled temperatures, pressed using an atmosphere pressing technique and blended. The finished wine undergoes maturation in French oak for over 6 months. Founded in 1892, Changyu Pioneer is China's oldest wine producer. Residual sugar: 1.8g/L. Winemaker: Lenz Moser. 12%, natural cork.

New, available now, 324 stores, exclusive

042 Taste the Difference Zinfandel, Paso Robles 2015

£10.00

85% Zinfandel, 10% Petite Syrah and 5% Grenache, all from Paso Robles. The Zinfandel comes from the well-known Paso Robles Highlands District with its unique growing conditions, the other varietals come from an assortment of premium vineyards throughout the Paso Robles AVA. The fruit is destemmed to tank where it cold soaks for 24 to 48 hours before the cultured yeasts are added to help start fermentation. The must and juice is gently pumped over 2-3 times each day for maximum extraction. Once the fermentation is complete, the must is gently pressed to another tank. The lots are kept separate for months as they begin to age and blending trials are done until the desired blend is complete. Part of the blend is then kept in tank and the remainder aged in barrels for 6 months. Residual sugar: 2.7g/L. Winemaker: Josh Beckett at Chronic Cellars.

14.5%, Diam closure.

New, available now, 323 stores, exclusive

043 Leopard's Leap Family Collection Cabernet Sauvignon 2015

£8.00

100% Cabernet Sauvignon, with the majority of the grapes from Stellenbosch vineyards. The grapes are picked at optimum ripeness and fermented at 28°C with manual punching down of the cap and an additional 28 days of lees contact. 60% of the wine enjoys 18 months in new oak barrels, with the balance matured in second-fill wood. 12 months bottle maturation is ensured before release. Residual sugar: 2.6g/L. Winemaker: Eugene van Zyl. 13.5%, natural cork.

New, available now, 1221 stores, exclusive

044 Journey's End Bluegum Merlot 2014

£13.00

100% Merlot from 16 year old vines planted on Tukulu soils on the Schapenberg hills of Stellenbosch, with an altitude of 200m. The grapes are hand-picked early in the morning then sorted and destemmed but not crushed. Whole berries are cold soaked for 48 hours before being inoculated in stainless steel red wine fermenting tanks. Fermentation takes about 15 days at 18-28°C with a carefully planned pump over/punch down schedule to ensure soft tannins. Only the free-run wine is racked into 300L barrels after fermentation with the wine undergoing 100% malolactic fermentation in the same barrels. There follows an 18 month oak maturation in 20% new American oak barrels and 20% new French oak barrels. Residual sugar: 1.87g/L. Winemaker: Leon Esterhuizen. 14%, natural cork.

New, available now, 537 stores, exclusive

045 Journey's End The Pioneer Cabernet Sauvignon 2014

£23.00

100% Cabernet Sauvignon from 18 year old vines from 2 blocks – the first at 260m altitude, planted on Tukulu (90%) and Clovelly (10%), the second at 130m, planted on Estcourt soils. Grapes are hand-picked early in the morning and are hand-sorted and destemmed but not crushed. Whole berries are cold soaked for 72 hours before being inoculated. Fermentation takes about 15 days at 18-28°C with a carefully planned pump over/punch down schedule in open fermenters. After the fermentation is completed, the tanks are left to complete another 3 weeks of extended maturation before being pressed. Malolactic fermentation is completed in barrels and only free run wine is used in this blend. The wine is oak matured for 18 months in 35% new French oak barrels. Residual sugar: 3.6g/L. Winemaker: Leon Esterhuizen. 14%, natural cork.

New, available now, 264 stores, exclusive, natural cork

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