

# wine

# A WORLD OF WINE



**David Motion**, owner of The Winery in Maida Vale, talks about how his job takes him to some of the most extraordinary places in the world

I travel around beautiful wine regions drinking wine for a living. Or at least, that's what it looks like. Customers frequently collar me at our shop and ask if they can come with me. I explain that, while it may sound idyllic, the reality is much tougher. For example, tasting twenty unfinished wines from the barrel at 9am on a Monday morning in January, in a freezing cold cellar in Burgundy, after a long drive and a bit too much to eat and drink the night before, takes a special kind of dedication! And yet, despite the inevitable punishment to the body, there are some advantages, not least being that we can fill our shop with wines that we love to drink.

Here are some of my current recommendations.

**Champagne Amyot NV (Champagne/France) £19.99**

In the bottom right hand corner of the vast region of Champagne and halfway to Dijon, you find The Aube. Off the beaten track, the tiny village of Loches-sur-Ource is the very rural home of Champagne Amyot. The champagne is the biggest selling item in The Winery, always powerful, biscuity and explosive.

**Riesling trocken 2010, Fred Prinz (Rheingau/Germany) £12.99**

I am an evangelist for New Wave dry Riesling from Germany. The fresh, zingy, dry styles are almost unknown in the UK but, once tried, they become a fascination. In contrast to the wine made in historic castles and convents on the south-facing slope west of Frankfurt that is the Rheingau, Fred Prinz made his wine in the garage of the flats where he and his family live. Having started as a hobby, demand was so great he had to give up his day job.

**Spätburgunder "Ruber" 2009, Thomas Nelles (Ahr Valley/**

**Germany) £17.99** Pinot Noir from Germany? Everyone is surprised to hear that Germany is the third biggest producer of Pinot in the world. With shock wins in wine competitions everywhere, people are falling in love with its distinctive autumnal flavours and its silky mouthfeel. Supple and velvety, "Ruber" is bursting with layers of smoke, autumn leaves and forest fruit.

**Roccamora 2008, Schola Sarmanti (Puglia/Italy) £12.99**

We had a Godfather moment when sniffing out new wines in Puglia a few summers ago. Men in black, following a black car along remote country roads – we experienced it all. Puglia's hot southernmost corner is known for its big juicy reds. This is a lush blend of Negroamaro and Malvasia Nera di Lecce - traditional Puglian varieties evoking the southern sun-baked land. Rich and earthy. ■

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