

T H E

W I N E R Y

September Tasting 18.09.13 *featuring* Reiner Flick

Starring tonight is Reiner Flick, the energetic winemaker who joins us from the east end of the Rheingau. We are showing three of his Rieslings. Three different vineyards, three different soils, same vintage, including Queen Victoria's favourite vineyard the Königin Victoriaberg, which was named after her following her visit in 1845. We are delighted that a grower of Reiner's quality is now making wine from this legendary parcel.

SPARKLING

Cruasé Metodo Classico Rosato NV, Cantina di Casteggio (Lombardy/Italy) 13.99

The little known region of Oltrepó Pavese is a bump on the plain 60kms south of Milan. There is one major player in town. It's fair to say Cantina di Casteggio is bigger than any other winery we work with – much bigger. A Co-op with 350 members and a massive facility, part run-down *fascista*-style, part Space Age. Try as we might, we just couldn't resist the wines. The Cantina is very switched-on and started a "quality project" with their best 50 growers, bringing in high-profile consultant Riccardo Cotarella. 100% Pinot Noir, Cruasé is a true *Methodo Champenoise*, fermented and aged for 18 months in bottle.



WHITE

Reiner Flick (Rheingau/Germany)

Reiner, his wife Kirsten and their family live in a renovated 13th Century mill in the village of Wicker. It is part of the east end of the Rheingau next to Hochheim where the River Main meets the Rhine and from whose slopes you can watch the planes on final approach to Frankfurt airport. Although wine has been in the Flick family since 1775, it is only now, through the rising fortune of Reiner and his wife Kirsten, that Wicker is being put on the map. Their vines are scattered across over 100 separate parcels in two villages. Jewels in their crown, the Wickerer Nonnberg, Mönchsgewann and Hochheimer Hölle have been recently joined by Hochheimer Königin Victoriaberg. Reiner spends much of his time working with the soil, bringing it alive. Their wines have blasted their way onto the German wine scene over the past decade. We found modern and stately wines here, always clearly expressing the vineyard, its soil and terroir.

Nonnberg Riesling trocken 2012, Flick 15.99

The entire Wickerer Nonnberg belongs to the Flicks. Nonnberg (Nun's hill) is on the hill at the edge of the village and overlooks their home and winery. There's a sandstone statue of a nun in one corner, the original Abbess of the monastery which owned the vineyard in the late 1200s. Reiner has worked hard with the chalky, clay soil and has been introducing some mixed flowers, grasses and herbs between the rows of vines. His Nonnberg always produces impressive, spicy Riesling with depth and concentration.

Königin Victoriaberg Riesling trocken 2012, Flick 16.99

Reiner always seems to have a new project whenever we visit. We are really excited that from 2010 he managed to rent the vines in a small vineyard in Hochheim called Königin Victoriaberg (Queen Victoria's hill). This was Queen Victoria's favourite wine and where the name "Hock" comes from (the British struggled to pronounce Hochheim and eventually referred to all Rhine wine as Hock). She was so taken with the wine that, on a visit to Germany in 1845, she asked to see it. She observed it from her carriage and, shortly after, the vineyard was named after her and a monument was built to commemorate the visit. We adore this wine and adore the historic label. Reiner phoned us to ask our opinion on whether he should keep the original label. "Yes, definitely!" we replied. Emphatically.

In the glass, it is the epitome of classic Rheingau - opulent, perfumed and oily. A beautiful balance between floral and savoury, with almost herbal notes.

T H E
W I N E R Y

WHITE (FRUITY)

Königin Victoriaberg Riesling Kabinett 2012, Flick (Rheingau/Germany) 16.99

What happens if you use the same grapes and, at some point, stop the yeast from fermenting all the natural sweetness of the grapes into alcohol? This is the same vineyard, same vintage as the dry version but with a different outcome – a sweeter wine with lower alcohol. Playful, delicate, charming. A wine that can age for 30 years or more with ease.

Reiner and Kirsten have unfathomable energy; running the winery, making wine, running events in their venue down the road, barbecuing and cooking for 300 guests, hunting in the forests near Frankfurt, making wild boar sausages, experimenting with new grape varieties (Cabernet Blanc?!), making barrels from wood felled from their own land, building a new cellar with a vaulted ceiling, putting in a light display to demonstrate the effect of different coloured light on the taste of wine...and so on. Oh and then there's the family, complete with assorted animals: horses, dogs and we think we spotted chickens too.

ROSE

Spätburgunder Rosé 2012, Flick (Rheingau/Germany) 13.99

Since last summer Reiner's Rosé has been a runaway pink smash at The Winery. Made from the free run juice of his Spätburgunder (Pinot Noir).

RED

Côtes-du-Rhône 2011, Domaine Coriançon (Rhône/France) 12.99

The heavily moustachioed François Vallot is a fourth-generation wine-maker and owns one of the smallest, oldest wineries in the Côtes-du-Rhône, an area where much of the wine is bottled by the big co-operatives. Since the 2007 vintage he has been fully biodynamic. Biodynamism is the extreme end of organic viticulture, where many decisions are synchronised with the lunar calendar. His winery is in Vinsobres, one of the named Côtes-du-Rhône-Villages, like Gigondas, Vacqueyras, Cairanne, all satellites of Chateauneuf-du-Pape. It's a beautiful, warm, windswept setting with the jagged Dentelles de Montmirail and Mont Ventoux as a backdrop. His Grenache and Syrah vines are twisted and ravaged (rather than caressed) by the Mistral wind.



Roccamora 2010, Schola Sarmanti (Puglia/Italy) 13.99

The Men in Black are back! In fact, they are never far away. We had a Godfather moment when we were sniffing out new wines in Puglia a few summers ago.

“We'll meet at 17.00h in the square.”

“How will we recognise you?”

“Don't worry, we'll find you.”

Men in black, following a black car along remote country roads, horses heads in beds, we experienced them all - apart from the horses heads. 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. Roccamora is rich, earthy and savoury.

OLIVE OIL

Extra Virgin Olive Oil, Boscarelli (Tuscany/Italy) 500ml 24.99

Sensational, peppery, extra virgin olive oil from our favourite producer in Montepulciano.

LUNAR CALENDAR OBSERVERS – today is a **Flower Day**.

Many of you have asked about our **events at Clifton Nurseries**. Good news! - On **Wednesday 30th October** we will be holding a **three course wine dinner** in The Quince Tree at Clifton Nurseries. Tickets are £60 per person.

Join us for our **Monthly Tastings**
The Winery, 4 Clifton Road, London W9

mailinglist@thewineryuk.com
020 7286 6475

www.thewineryuk.com

info@thewineryuk.com