

Noble Rot

The Martinez Wines Newsletter



SUMMER ISSUE

Celebrating a Right Royal English Summer



In this year of the Queen's Diamond Jubilee and the London Olympics we should all focus our attention on English wine...and so, Martinez are pleased to present our first selection of English Wine. We are constantly searching for wines that match our quality and value for money criteria and up until now most English wines we have tasted have not matched these criteria; very often being lower in quality and higher in price! However it seems that these two producers have got things just right – excellent quality and realistic prices.

Stopham Estate, 'Made with precision and passion in Sussex' is the motto of Simon Woodhead's Stopham Estate; 6 hectares established in 2007; based near Pulborough in West Sussex. Simon produces a Pinot Blanc and Pinot Gris.

Jenkyn Place Vineyard a small and exclusive estate situated in idyllic countryside on the southerly slopes of the North Downs in Hampshire. Created by Simon and Rebecca Bladon in 1997. They planted the classic Champagne grape varieties; Chardonnay, Pinot Noir and Pinot Meunier with excellence in mind for producing top-quality English sparkling wines.

And with the Olympics fast approaching how about an unusual white grape from Greece? Malagousia is an ancient Greek variety that almost became extinct until an agronomist called Professor Logothetis took cuttings and nurtured them in a nursery vineyard. Domaine Gerovassiliou recognized the potential of this variety and have pioneered it's revival at their family owned, 40 hectares estate located in Epanomi, near Thessaloniki in Northwest Greece.

(see inside for prices and tasting notes)

UP & COMING EVENTS

Every Wednesday evening - Live Acoustic Music in the Wine Bar from 7.30pm...No charge just come along and enjoy! we will host live Acoustic Music in the Wine Bar every Wednesday evening on an ongoing basis...of course, the last Wednesday in each month will continue to be the 'Buskers Night' as usual.

Wed 27 June 8pm to 10pm
'Busker's Night' – Free Entry - if you like what you see then throw some cash into the performer's hat...

A regular event on the last Wednesday of every month. Between 8pm-10pm there will be a series of short performances including many forms of entertainment; singing, playing an instrument, poetry readings, mime, dance, comedy etc etc etc...

So, come along and if you like what you see then simply throw some cash into the performer's hat.

Want to perform? Book your performance slot now by ringing 01943 600000

Monday 9 July 7.30pm to 9.30pm – 'Sipping Society'

A regular event, the 'Sipping Society' is held between 7.30pm – 9.30pm on the 2nd Monday of every month and the price is **£10.00 per person.**

The aim of the 'Sipping Society' is to create an evening that is informative, fun and conducted in a friendly, informal atmosphere for people to learn more about wine

Places are limited to 30 people so if you would like to join in please call 01943 600000 to reserve your place

NEW WINES



Stopham Estate PINOT BIANCO 2010, West Sussex

£14.99

The purity and fruit intensity that is reminiscent of New Zealand with the freshness and zip of the finest Alsace. The fruit character, however, is pure English, with aromas of white flowers and hedgerow, flavours of orchard fruits and a refreshing lower alcohol of 10.5-11%.



Jenkyn Place Sparkling Brut Cuveé 2008, Hampshire

£24.99

Chardonnay, Pinot Noir and Pinot Meunier

Pale gold in colour, with crisp, green apple and elderflower aromas.

The palate is fresh green apples with hints of pear, in tune with its fresh acidity, underscored with biscuity, baked apple pie notes from spending nearly three years on yeast lees. Fine mousse and long, mineral finish.

'...very dry, clean-limbed, delicate flavour, good length and tingling acidity. All I could do was to admire and enjoy the wine, and sing its praises.'

Michael Broadbent MW, Decanter Magazine Dec 2011



Jenkyn Place Sparkling Rosé 2008, Hampshire

£24.99

Chardonnay, Pinot Noir and Pinot Meunier

Classic very pale coppery, pink colour with rose petal and wild strawberry aromas. The palate is strawberries and cream with refreshingly zingy summer fruit flavours and hints of brioche from almost three years on yeast lees. Creamy mousse with a long finish.

Silver Medal in the 'Decanter World Wine Awards' 2012



Domaine Gervassiliou MALAGOUSIA 2010, Epanomi, Greece

£13.99

Domaine Gervassiliou recognized the potential of this semi-aromatic grape that produces wine with honeyed, melony fruit flavours and lovely texture and length. Good minerality.



Martinez wholesale customers enjoy a day at a **Leeds football game**

The wholesale side of the business goes from strength to strength and we recently treated some of our best wholesale customers to watch the final game of season – Leeds v Leicester, with lunch served in one of the special corporate dining rooms at Elland Road...it's our way of saying 'thank-you' and needless to say a good time was had by all!



In forefront, left - Mike Monkman of Monkman's Restaurant, Ilkley; right Mark Hudson of 3 Acres Inn, Crossroads, Keighley

INCREDIBLE DEALS...

on these bin-ends from this excellent winery

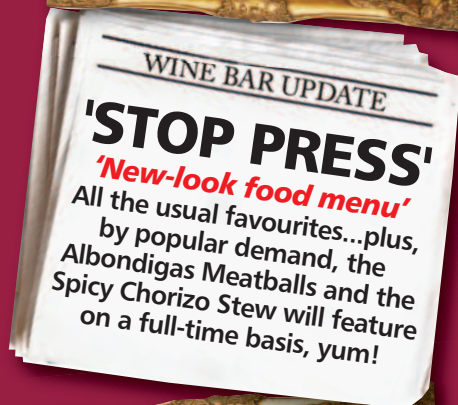
Domaine de Vedilhan (pronounced 'Domaine de Vedee-ohn') is the estate of the Fayet family based in the village of Moussan close to Narbonne in the Languedoc-Roussillon region of southern France. Vines are managed using the ecologically sustainable 'lutte raisonnée' method. These wines are aptly named after the Latin name for silk, 'Serica' which reflects the 14th Century silk production (sericulture) which was as widespread as viticulture in southern France.

Domaine Vedilhan 'Serica' Viognier 2010, Vin de Pays D'Oc £5.99 or '2 bottles for £10'

Richly textured wine with bitter-sweet aromas of crystallised orange peel and ginger. This opens onto the palate with rich flavours of peaches and apricots mingled with some subtle notes of vanilla from the oak.

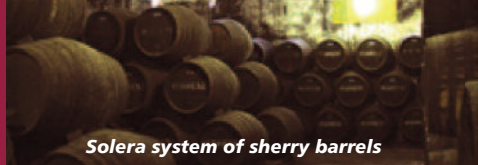
Domaine Vedilhan 'Serica' Shiraz 2008, Vin de Pays D'Oc £6.99

Lush, rich and elegant Syrah lifted by a dash of Viognier. Syrah and Viognier co-fermented and aged in barrel shows lush, rich berry fruit, superb concentration, smokey Syrah character lifted with a lick of creamy oak on the finish.



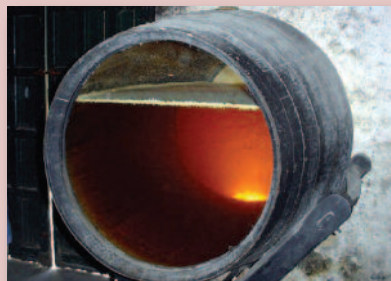
... 'and the search goes on'

Bodegas Rey Fernando de Castilla in Jerez



Solera system of sherry barrels

A whistlestop tour of sherry country in the furthest south western reaches of Spain began with a cold, cloudy departure from Manchester on Monday 7th May to be greeted in Malaga by a very pleasant 22 C. On to Jerez by car and the first of many glasses of excellent fino. Tuesday began with a tour of the Bodegas Rey Fernando de Castilla and an initiation into the aging process of the solera system and the unique qualities of 'flor' yeast. A solera is essentially a system of at least 3 barrels, usually arranged in layers where youngest wines are added to the top layer, moved down through the layers, the wines for bottling are taken from the oldest, bottom layer.



Sherry barrel showing layer of 'Flor' yeast which contributes to the unique flavour of sherry



Bodega owner - Jan Pettersen;

One of the most exceptional of the small, independent sherry houses, Fernando de Castilla was revitalised in 1999 by Jan Pettersen - a Norwegian with a passion for top quality sherry, and 15 years experience at Osborne. After taking over, Jan quickly established the bodega as masters of the production and ageing of fine, unblended, untreated Sherries...epitomised by the excellence of the Antique range of intensely pure and complex single solera Sherries

Jan was a delightful and informative host who provided us with a fabulous meal with dishes matched to individual sherry styles. The colour of a festival called 'Feria' dominated the afternoon! Wednesday lunchtime saw us visit the palomino fino vineyards and then on to the coastal town of Sanlucar de Barrameda where Manzanilla sherries are produced, for a glorious feast of fresh fish and copious amounts of manzanilla!

Wines tasted during the trip were the Fino, Manzanilla and Dry Oloroso, as well as Palo Cortado and dessert sherry PX- Pedro Ximenez. We already stock the Antique PX and I very much hope we extend the range to include the Fino and Dry Oloroso. By Phil Sutcliffe

Antique PX Tasting Note £24.99

Contains all the drama and intensity you would expect from a 20 year old plus, 500g/l sugar PX, and you can drink it too. There is coffee, liquorice, sweet tobacco, prunes,

figs, raisins, tea and a dozen other fleeting scents with a surprising lightness and delicacy. An incredible, seductive, luscious and wonderful to drink sherry.



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Shop Opening hours

Mon 10-6	Tues 10-6	Wed 10-6
Thurs 10-8	Fri 10-8	Sat 9.30-6 Sun 12-6



Please note the Wine Bar is now open on Tuesday Evenings
Wine Bar Opening Hours:
Sunday and Monday closed;
Tuesday to Friday 5pm – 11pm;
Saturday 12noon – 11pm