

Karl Elwood

I first joined the wine trade in 1986 working alongside some of the world's most inspirational winemakers and I soon discovered that great wine producers are not exclusively behind the finest and usually most expensive wines. There are so many more talented producers out there, who have turned otherwise under performing estates into exciting gems.



The explosion of high quality wines from the New World demonstrated what could be achieved with the right level of passion and skill. The Old World has also quietly been going through a revolution and we are now seeing so many exciting wines from France, Italy and Spain and not just from the more celebrated regions.

Sadly, the production level from these estates is often too small for the multiples or supermarkets to ship, so very few wine drinkers will hear about them.

Three years ago, I had a vision to be your link between those vineyards and your glass by bringing these seriously well-made, interesting wines that offer great value, right to your doorstep.

Since then we've gone from strength to strength and this year we've re-branded ourselves as Elwood – your personal wine shopper - refreshing our look and feel to reflect the growing range of products we offer and the service & value you've come to expect from us.

And this year's portfolio is no exception! We have 50 exciting wines to tempt you with, including some fabulous sherries, port and cognac plus some seriously delicious olive oils for you to taste and discover.

Cheers!

Karl Elwood

Making good wine is a skill.

Fine wine is an art.

Robert Mondavi, "Harvests Of Joy," Autobiography

Welcome to elwood

We are an independent wine merchant that specialises in sourcing wines from all over the world, at price levels that are affordable - opening the door to the world of fine wines.

Our Wines

The wines are from smaller independent estates across the world and made by people who are passionate about the wines they craft. Many of the estates are also run on organic or biodynamic principles because they believe healthier vineyards produce better grapes and therefore higher quality wines. We have something for everyone to enjoy at any level, and all of our wines make great gifts.

Wine Tasting Events

Whether you want to learn how wine is produced and develops its own distinctive flavours or how to select the right wine for any occasion, come to one of our popular tasting events which take place in various venues in Brighton & Hove. Regular event information is posted on our website.

Corporate Hospitality

Are you looking for wines to serve at a corporate event? Or perhaps you would like to host a wine tasting reception for your clients - we would love to hear from you.

Free Local delivery

If you live in Brighton & Hove, we offer free local delivery for a minimum order of six bottles, which can be mixed. Free delivery is available to the rest of Sussex for orders over £150 otherwise our standard delivery charges apply*

If you would like to find out more we'd love to hear from you. Ring us on **01273 242535** or send us an e-mail at karl@elwoodwines.co.uk

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Tasting Guide

*Winter
2011/2012*



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Anytime whites

- 1 Fabrini Verdicchio, IGT, Marche 2010**
White Italy £6.95
A delicious lemon-sherbet tang that leaves the palate refreshed and alert! If you like Sauvignon Blanc or Muscadet this is definitely worth trying. Great with seafood.
- 2 Finca la Colonia Sauvignon Blanc, Mendoza, Bodegas Norton 2010 White Chile £6.95**
This Malbec has sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish. Great value, every-day drinking.
- 3 Dawn Picked Viognier, VDP d'Oc, Foxwood 2009 White France £7.95**
This medium-bodied white has the classic Viognier character of ripe apricots and summer flowers, with a refreshing streak of citrus-fruit. Perfect with pasta or lightly-spiced Asian food.

Every other day whites

- 4 Valdemar Blanco, Rioja 2010 White Spain £8.25**
Intense, powerful aromas of ripe black fruits together with toasty notes of oak. Hints of vanilla and milk-chocolate; round and fruity on the palate.
- 5 Casa Semillon 2009 White Chile £9.25**
This easy drinking, medium-bodied dry white has a lovely mandarin and spice character that is perfectly suited to Thai and Indian dishes.
- 6 Casal Caerio Albarino, Rias Baixas 2009 White Spain £14.50**
From the coolest part of Rias Baixas, this wine bursts with juicy Albariño character: pear, citrus fruit, musky perfume and hints of mineral and spice. Clean, intense and very long on the palate.
- 7 Spring Creek Sauvignon, Marlborough 2009 White NZ £9.00**
This is a full-bodied Sauvignon Blanc with classic gooseberry fruit character and zingy citrus acidity. Very well made and great value.
- 8 "The Little Rascal" Arneis, Gisborne, Coopers Creek 2009 White NZ £13.95**
A touch of spice and marmalade on the nose and delicious stone fruit character on the palate. For fans of varieties like Gewurztraminer or Viognier this is one to try.
- 9 Lubéron Blanc, La Ciboise, M. Chapoutier 2010 White France £8.50**
Aromas of white flowers, a mix of ripe mango, melon and a touch of grapefruit. A great aperitif white and perfect with a creamy risotto.
- 10 Viognier, VDP, Délas Frères 2010 White France £8.95**
Bursting with Viognier character: apricots, peaches and preserved citrus fruit. The palate is both smooth and fresh, with hints of spice. Another exceptional white from Délas
- 11 Gewurztraminer Signature, René Muré 2009 White France £12.50**
Characteristic spicy aromas - rose petals, lychee and gingerbread - in an elegant, medium-bodied style. This Gewurtz is perfect with spicy dishes or full flavoured cheeses.
- 12 Sancerre 2010, Château de Fontaine-Audon 2010 White France £15.95**
Classic in style with aromatic tropical and citrus fruits. Fresh, clean, fruity and fine on the palate with a hint of minerals. Perfect with goats cheese and lovely with fish.
- 13 Chablis Domaine Brocard 2009 White France £14.95**
One of the early champions of Organic viticulture, Jean-Marc Brocard produces some of the finest wines of the region. Deliciously rich with classic mineral and flinty hallmarks.
- 14 Viré-Clessé, Chanson Père et Fils 2010 White France £13.25**
A great example of a white wine from the Maconnais region. Very delicate floral fragrances mixed with citrus and underlined by subtle minerality. Perfect with shellfish, or simply as an aperitif.
- 15 Rully Vieilles Vignes Vincent Girardin 2008 White France £18.75**
Mineral aromas with just a touch of citrus and toast. Clean and lemony with a medium finish. Great with seafood and soft cheese.

Sparkling wine and champagne

- 16 Prosecco Classico di Valdobbiadene 2009 Sparkling Italy £12.75**
A very refreshing, fruity example of classic Italian bubbly. Soft textured, clean as a whistle, with green apple fruit, floral notes and a delicate finish.
- 17 Crémant de Loire Rosé, Domaine Langlois-Château NV Sparkling France £13.25**
Hints of cherries and red berry fruits rise from the glass with flavours of pure raspberry and blackcurrant - a freshness that outshines many other illustrious sparkling Rosés.
- 18 Breaky Bottom 2006 Sparkling England £22.00**
Delightful apple freshness and classic crispness with depth and complexity from this acclaimed Sussex Producer. Silver Medal winner in the 2010 Decanter World Wine Awards.

- 19 Deutz Classic, Brut NV Sparkling France £32.50**
A beautifully pure and elegant Champagne, with a refreshing lemony aroma, hints of brioche and a well defined mineral quality. A personal favourite of Karl's and worthy of far greater attention than most of the leading brands.
- 20 Bollinger Special Cuvée, Brut NV Sparkling France £39.00**
Textbook Bollinger style - biscuity and yeasty, with robust acidity and a soft mousse. A serious, dry, masculine wine - a perfect gift or for any special occasion.

Anytime red

- 21 Poco Mas Cabernet Sauvignon, Central Valley 2009 Red Chile £6.50**
This Cabernet Sauvignon is rich, with a taste of blackcurrants, plums and a touch of spice.
- 22 Pepper Patch Syrah, VDP d'Oc, Foxwood Vineyards 2009 Red France £7.95**
Packed with juicy, dark berry fruits. There are even hints of dark chocolate and black pepper. This has all the hallmarks of this delicious variety. Definitely one for a mid-week plate of bangers and mash!
- 23 Lo Tengo Malbec, Mendoza, Bodegas Norton 2009 Red Argentina £7.95**
Full bodied and spicy with a level of freshness that reflects the terroir of Mendoza, the region in Argentina where these grapes are grown. Excellent value from one of the earliest Malbec pioneers!

Every other day reds

- 24 Beaujolais Nouveau, Georges Duboeuf 2011 Red France £8.95**
"It looks like this will top every excellent year in the Beaujolais wine hall of fame: complex, serious, solid, generous, rich in delicious flavours" Georges Duboeuf, 22 September 2011
- 25 Saumur Rouge, Domaine Langlois-Château 2009 Red France £9.95**
A ripe, fresh example of Cabernet Franc with vibrant raspberry and cassis flavours and a pleasant herby undercurrent. Try it with Monkfish Fishcakes topped with crispy Pancetta.
- 26 Château Lacombe Noillac, Médoc 2004 Red France £12.25**
A blend of 47% Cabernet Sauvignon, 45% Merlot, 5% Cabernet Franc and 3% Petit Verdot. This traditional, savoury and elegant 7 year old claret is exceptional value for money.
- 27 Côtes du Rhône 1er Côte, La Ferme du Mont 2009 Red France £9.95**
A full-bodied, Côtes du Rhône with loads of black cherry and black currant fruits. A seductive, easy drinking wine with a complexity not usually associated with Côtes du Rhône.
- 28 Juliéna, Château des Capitans 2009 Red France £14.50**
This top flight Beaujolais is packed with super-ripe berry fruits - crème de cassis, cherries, raspberries - summer fruits in a glass. Wonderful with a slow cooked beef brisket and mash.
- 29 Vacqueyras Le Rif, La Ferme du Mont 2006 Red France £15.75**
Spicy, with ripe blackcurrants and liquorice on the nose; plenty of sweet berry fruits attack the palate before being carried to a fine finish thanks to the velvety tannins.
- 30 St Joseph La Parcel de Jean, Jeannine Boutin 2007 Red France £16.00**
A juicy red with all the hallmarks of a classic Northern Rhone - lavender and black pepper on the nose; dark berry fruits and plenty of acidity to provide balance.
- 31 Clémentin de Pape Clément, Graves, 2nd wine of Ch Pape Clement 2005 Red France £25.00**
This wine has all the hallmarks of the exceptional, ripe 2005 vintage. Loads of currants and sweet berry fruit, with rounded and supple tannins delivering a very approachable wine.
- 32 Tormaresca NePriCa, Puglia 2009 Red Italy £8.50**
Red fruits, black cherry and notes of violets on the nose and juicy plum jam flavours. This is an easy drinking lush red and a perfect excuse to enjoy indoors on a cold winter evening.
- 33 Modello Rosso, Masi 2009 Red Italy £8.95**
Plump and rounded on the palate, elegant with soft tannins. This is a blend of local grapes producing an easy drinking style - a great all-rounder red to have to hand.

- 34 Barbera d'Asti, Prunotto 2009 Red Italy £9.50**
A very modern style of Barbera - medium-bodied, plenty of dark and red berry fruits and silky tannins on the finish. Extremely drinkable!
- 35 Mompertone, Prunotto 2007 Red Italy £12.95**
A delicious modern interpretation of Piedmont, offering aromas of plum, cherry, freshly-roasted coffee and peppery spice. Plump and ripe in the mouth, yet retaining admirable focus and finesse.

- 36 The Crossings Pinot Noir, Marlborough 2009 Red New Zealand £11.75**
Anchored in an elegant structure, the tannins sit alongside a mid-palate boasting an intensity of red berry fruits and cherry notes on the nose - typical of this region.
- 37 Conde de Valdemar Reserva, Rioja 2005 Red Spain £15.25**
A classic Rioja with intense, powerful aromas of ripe black fruits together with toasty notes of oak. Hints of vanilla and chocolate; round and fruity on the palate.

Fortifieds and Cognacs

- 38 La Gitana - Manzanilla 50cl bottles, Bodegas Hildago Sherry Spain £7.25**
This Sherry is one of the best aperitifs. Best served chilled in a wine glass. Manzanilla should be drunk within a week of opening, so a 50cl bottle allows you to enjoy this at its freshest.
- 39 Pasada Pastrana Manzanilla, Bodegas Hildago Sherry Spain £13.95**
Aged for longer in old American oak casks than La Gitana, this is dry, refreshing and very, very complex. Served slightly chilled, this goes well with classic tapas or simply served with some salted almonds.
- 40 Pedro Ximenez Triana 50cl bottles, Bodegas Hildago Sherry Spain £15.00**
Serve slightly chilled either on its own or as a dessert wine. Try with rich dark chocolate or even poured over a rum and raisin ice cream - it really works!
- 41 5 Year Old Finest Medium Dry 50cl bottles, Henriques & Henriques Madeira Portugal £10.50**
The 5 Year Old Finest Medium Dry Sherry is ideal served as an aperitif, chilled or with seafood and smoked fish. Great at the end of the meal too with coffee.
- 42 Single Harvest, Medium Rich 50cl bottles, Henriques & Henriques 1998 Madeira Portugal £17.95**
This Madeira is intense with complex flavours of walnut, dried fruits, coffee and caramel. A full-bodied wine with a very long finish. Great with coffee and fine chocolates.
- 43 Fonseca Unfiltered Late Bottled Vintage 2005 Port Portugal £14.95**
A superb late bottled vintage, aged to full maturity in oak vats. The resulting wine has a richness and concentration that preserve all of its natural fullness of body and flavour.
- 44 Taylor's 10 Year Old Tawny Port Portugal £21.25**
The brand Taylor's remains a great benchmark for fine port and we feel aged Tawny, which comes in a lovely wooden box, would make an ideal gift.
- 45 Fonseca Quinta do Panascal 1998 Port Portugal £24.50**
This luxurious single quinta Port is a winner. Lovely and intense, showing great fruit, balance and structure. Ready to drink now, with tannin sustaining a robust red fruit and perfect harmony on the palate.

Cognacs

- 46 Delamain Pale & Dry XO, Grande Champagne (40% abv) 20cl £25.00**
- 47 Special Format packs : Duo of Pale & Dry XO and Vesper 2 x 20cl bottles in a wooden box £67.00**
- 48 Special Format packs : Trio of Pale & Dry XO, Vesper and Très Vénérable 3 x 20cl bottles in carton gift pack £120.00**
Aged in seasoned oak casks for a minimum of 20 years, the Delamain range of fine Cognacs are blended and bottled under the expertise of the founding descendants. Pale & Dry epitomises the house style: Floral, delicate and full of finesse. The range invites discovery into the older and richer styles. Delamain was named the Cognac Master in both the XO and Prestige categories by The Drinks Business in 2010

Olive Oil

- 49 Dauro de l'Emporda - Girona Bodegas Roda, Spain 50cl bottle £18.00**
- 50 Aubocassa - Majorca, Bodegas Roda, Spain 50cl bottles £20.50**
Following the same principals that apply to their winemaking, Roda have produced these two exceptional single estate olive oils. Like wine, these two oils are influenced by their environment, so why not taste them side by side and compare the differences.

Terms & conditions

Free local delivery for a minimum order of six bottles, which can be mixed. *Free delivery to the rest of Sussex for orders over £150, otherwise add £7.95 carriage charge and free delivery for the rest of the mainland UK for orders over £200, otherwise allow for £15 to be added for carriage. **Deliveries to the rest of Sussex placed between 17.11.12 and 9.12.11 will be free for a minimum order of 12 bottles per drop, otherwise standard terms apply.** All prices include vat at 20% and all wines are offered subject to availability. We guarantee that if you don't like a wine that you buy from us, we will offer a refund for all unopened bottles returned. Buyers must be aged 18 years or older and our drivers are instructed not to leave goods with anyone that appears to be under 18.

