



All = 13 1/2 %

LFE GRAN RES CHARDONNAY

Luis Felipe Edwards Senior returned from Europe to Chile in 1976 and began growing grapes at a small property in the foothills of the Andes. Less than 20 years later, he stopped selling his grapes in bulk to create his own excellent wines. Luis Felipe Edwards has since become one of the biggest names in Chilean wine. But the winery remains in the family with one aim: to bring you the finest wines at the best prices. This is a rich and textured Chardonnay, with notes of pineapple, apricot, vanilla and butterscotch. It has a gentle nuttiness that matches well with creamy chicken.

£12.00 Less £2.50

CATENA CABERNET SAUVIGNON

13.5% £13 Less £1

Catena's Agrelo vineyards possess ideal soil and micro-climatic conditions for growing classic varieties such as Cabernet Sauvignon, and are renowned for producing wines of great finesse and elegance. Full bodied, with rich, dark, supremely concentrated cassis-scented black fruit and a warm, spicy finish. Excellent with steaks, roast beef or, if you are feeling adventurous, haggis.

MAYU CHARDONNAY GRAN RESERVA

£13.50 - £3

Mayu is a pioneering winery in the Elqui Valley, Chile's northernmost wine region. Established in 2005, they were the first winery to fully explore the region's potential, taking advantage of its high-altitude vineyards, clear skies, and unique climate. The valley's distinctive terroir, with its rocky soils and sunny yet cool weather, allows grapes to develop intense, concentrated flavours. This wine reflects the best of the region with its vibrant and fresh profile. Expect lively citrus and tropical fruit notes, perfectly balanced by a subtle minerality. The creamy texture and bright acidity make it an ideal partner for grilled seafood, creamy pasta dishes, or even a fresh summery salad.

INTACTO GRAN RES CAB SAUV

13.5% ~~RR~~ £12.50 Less £2

The Clos de Luz vineyard is located in the Rapel Valley in Chile and extends along the River Cachapoal on terraces of the Coastal Mountain Range. The Mediterranean climate here has a prolonged dry season influenced by the River Cachapoal and the Rapel Lake, with moderate weather made up of warm days and temperate nights. It is a family owned winery, originally bought and established by the great grandfather of the current owners in 1892 and is made up of some of the oldest vineyards in Chile. Their hugely talented winemaker, Felipe Uribe, is a wine making consultant for several projects in the valley, having moved back to Chile after getting his Masters in Viticulture and Enology from the Polytechnic University of Madrid. Their Cabernet Sauvignon has flavours of ripe black fruits such as figs and blackberries complemented by notes of cassis. Pair with high flavouring dishes such as lamb shank with herbs or pork fillet with mustard and honey.

EDNA VALLEY CHARDONNAY

£18.50 - £4

Edna Valley's vineyards are just a stone's throw from the Californian coast, an area that's famous for its top-quality Chardonnay. You'll find big names like Napa and Sonoma nearby, but Edna Valley Vineyard choose to work within lesser-known wine regions instead - meaning they're where to go for quality and value. White peach. Apricot. Melon. The flavours are seriously ripe, but it's still deliciously crisp and refreshing. A touch of oak adds a rich roundness and subtle spice, making it a perfect match for buttery pumpkin ravioli.

BREAD & BUTTER CABERNET SAUVIGNO

£16.25 Less £6.25

California is where you'll find some of the world's most coveted Cabernet Sauvignon. This is made in the image of the very best of the Golden State - and it's exclusive to us. Bread & Butter's philosophy is all about simple pleasures, and their wines are crafted to reflect that. This classically-styled Cabernet is aged in both French and American oak to deepen complexity and soften the texture, making for a silky-smooth sip. Expect lavish flavours of ripe berries, mocha, black pepper and toasty vanilla. Soft tannins and plush fruit make it a fantastic partner for steak with tangy blue-cheese sauce.

The origins of winemaking & viniculture are shrouded in the mists of human prehistory. Scenarios of how wine might have been discovered, however, are quite easily conjured up.

One can imagine a group of early humans foraging in a river valley dense with vegetation. They are captivated by brightly coloured berries hanging in large clusters from thickets of vines & are further enticed by the tart sugary taste of the grapes. They gather up as many berries as possible, perhaps into an animal hide or even a crudely fashioned wooden container. Some grapes rupture & exude their juice under the accumulated weight of the fruit. As the grapes are gradually eaten over the next day or two, this juice will ferment, owing to the natural yeast bloom on the skins & become a very low alcohol wine. Reaching the bottom of the barrel our imagined cavemen or woman will sample the concoction & be pleasantly surprised by the aromatic & mild intoxicating beverage. Additional intentional squeezing & tastings might well ensue.

Other circumstances could have spurred on the discovery of under the right climate conditions, grapes will literally "ferment on the vine". The berries are attacked by molds, which concentrate the sugar & yield a product of higher alcoholic content on fermentation. Observant humans, such as our prehistoric ancestors must have inevitably seen various animals especially birds, eagerly eating the grapes, followed by some uncoordinated muscular movements.

The greatest obstacle in the way of substantiating a Paleolithic hypothesis is the improbability of finding a preserved container with intact organic material or microorganisms that can be identified as exclusively due to wine, for example leather or wooden containers. Yet to be discovered. It is possible that Stone vessels or even a crevice in a rock might have been used. However, the stone vessels recovered from Palaeolithic sites are not closed containers of a type that can be readily stoppered. Consequently any Paleolithic Wine major in a stone receptacle must have been produced only during the autumn when the grapes matured, & must've been drunk quickly before it turned to vinegar