

Event 1: Committee Favourites: Thursday 2nd October 2025

Tasting White Wines

1 Krasno Sauvignon Blanc Ribolla Gialla 2024, 13.0%, £9.50; Majestic Wines. (David Luyt)

Brda is known as the 'Tuscany of Slovenia'. It sits between the Alps and the Adriatic, just over the border from Friuli, Italy, where similar white wines demand much higher prices. Ribolla Gialla is a grape that is native to Slovenia under the name of Rebula. It is a well-balanced grape with fruity aroma that pairs well with Sauvignon Blanc. The wine is matured in large oak barrels. It is a fresh, fruity wine with aromas of green apple, pear and lemon; the taste of Sauvignon Blanc is prominent on the palate providing a zesty flavour for this crisp dry wine.

2 Two Rivers Juliet Riesling, 2024, 11%, £14.50; The Antipodean Sommelier (Dai Davies and Juliet Bailey)

How could we resist a wine called Juliet! The wine is from the Marlborough region of New Zealand and was fermented cold in stainless steel to retain aromatics and purity. The fermentation was stopped when the sweetness and acidity were in perfect balance and the wine then rested on its lees for three months to gain texture and complexity resulting in a medium-dry Riesling. Aromas of fresh Kaffir lime are beautifully balanced with hints of lemon, Jasmine, hazelnuts and orange blossom. Bright and pure, with a refined grainy texture, honeysuckle, bright citrus, concentrated with a lovely balance of sweetness and mouth-watering acidity. This wine will keep for some years.

3 Bogle Vineyard California Chardonnay 2023, 14%, £15.50; The Wine Society (Andrew Johnstone)

A truly California chardonnay. 50% aged in American oak for eight months to give rich vanilla, coconut and nutmeg spice. The other half is aged in steel to retain the fresh peach and pineapple character. Rich and full-bodied, with a lemon-curd finish.

Tasting Red Wines

4 Spätburgunder (Pinot Noir), Kalkmergel, Weingut Knipser Pfalz, 2019, 13.5%, £25.00, The Wine Society (Erol Gaillard)

German pinot noir used to be very light, in colour and taste, not any more. A different approach to wine making and global warming of course have transformed the possibilities and many German wine makers have risen to the challenge. The Knipser Kalkmergel (limestone marl) pinot noir 2019 has been raised in barrel for 2 years with an additional 2 years in bottle and released when fully mature and ready to drink. It was a Wine Society champion in 2025. Matured in 85% well-used barriques and 15% new oak. A great silky earthy nose, rose petals with herbs and mushroom, freshness, minerality, structure and great weight right across mid palate and a beautiful lingering finish. I would challenge anyone to find a wine of similar interest and quality at this price point in Burgundy. German pinot noir has remained under the radar and continues to be an unwanted (by wine makers) well-kept secret. For great pinot noir at affordable prices, I am heading to Germany these days and I never thought that the day would come where I would say that.

5 Pillastro Primitivo, 2022, 13.5%, £12.99; Laithwaites (Vicki Emms)

This wine comes from Puglia's Salento region, in Italy's deep south, best known for big, reds made from the prized local variety Primitivo. It is from Angelo Maci, a hero in the region for standing up to the big guns and championing the small grower. His winery has five times been voted Italy's Winery or co-op of the Year. He is known for preserving the almost-extinct grape varieties that contribute to making these wines so rich, and characterful. This rich, powerful red is a great match to spicy tomato pasta. Packed with spiced plum and raspberry flavour, this is a rich, dark, velvety red.

6 The Wine Society's Exhibition Alto Maipo Cabernet Sauvignon, 2021, 14.5%, £17.50 (Julian Osborne)

2021 was an excellent vintage for the Alto Maipo which produces wines that are fine, firm and linear in style. This wine is from Pique in Chile, a commune that offers great elegance and length of flavour. Ageing in barrel for about 17 months has developed exquisite cedary aromas and silky tannins.

Dinner Wines

Chateau Bel Air Perponcher, Bordeaux Blanc, 2024, 13%, £11.75; The Wine Society (Nick and Margaret Robinson)

From the Despagne family, one of the leading producers of white Bordeaux, this dry white is composed of 70% sauvignon blanc, 27% semillon and 3% muscadelle. The immaculately tended vineyards are in the Entre-Deux-Mers district, south east of Bordeaux at Naujan-et-Postiac. The must is cool-fermented to retain the natural, vibrant fruit flavours of the grapes. This wine is light and dry with a fragrant aroma. Sealed with a screwcap closure to retain maximum perfume and freshness.

The Wine Society's Generation Series Vinsobres, 2021, 14%, £9.95; (Tony and Helena Abbey)

Altitude and mountain breezes make Vinsobres the ideal place to source a Côtes-du-Rhône, and this example, made by the Jaume family for the Wine Society 150th anniversary, has bright open fruity notes, ripe tasting but without any heaviness. This really is a delicious wine at a steal of a price and it will transport you to the sun-drenched hills of Vinsobres, with juicy cherries, raspberry and redcurrant fruits combined with hints of herby garrigue and black olives.

EVENT 2: Tasting + Buffet: Tuesday 28th Oct 2025
Supplied and presented by The Antipodean Sommelier

1. Handpicked "Sparkling Cuvee" Brut Nv, Tasmania (Australia), £25.00
2. Two Rivers "Convergence" Sauvignon Blanc, 2024, Marlborough (New Zealand), £16.50
3. Two Rivers "Phoenix" Pinot Gris 2024 Marlborough (New Zealand), £16.50
4. Brothers At War "Grape Grower" Riesling, 2024, Eden Valley (Australia), £18.00
5. Two Rivers "Juliet" Riesling, 2024, Marlborough (New Zealand), £16.50
6. Brennan B2 Pinot Noir, 2018, Central Otago (New Zealand), £28.00
7. Silent Noise "Mf" Grenache 2024 McLaren Vale (Australia), £18.00
8. A Growers Touch Durif, 2022, Riverina (Australia), £13.00

<https://www.taswines.co.uk/>

Wine Club Buffet



Open top Sandwiches

Hot smoked salmon with a soft herb crème fraiche and lightly pickled cucumber

Whipped goats cheese and spiced tomato chutney

Honey Mustard glazed gammon with piccalilli



Selection of savouries

Homemade sausage rolls with smoked applewood cheese and paprika mayonnaise

Chicken skewer with wild garlic pesto

Wild mushroom and tarragon quiche



Selection of sweets

Cheese and biscuits selection

Chocolate choux bun

Fruit Tart with creme diplomat

Event 3: Christmas Choices: Tuesday 25th November 2025

Tasting White Wines

1 The Society's Exhibition Cava Gran Reserva Spain 2021, (12.0%), £12.50; The Wine Society.

This Gran Reserva Cava comes from the small, family-run producer Sumarroca. It is a fine example of an aged, complex cava having spent 30 months on its yeast lees, followed by an additional year in bottle. This wine beautifully highlights the remarkable quality-to-value ratio cava can offer, with elegant biscuity and citrus notes complemented by ripe apple flavours.

2 Pagos de Galir Godello, Valdeorras, Spain 2022, (13.5%), £18.69, Evington's Wines.

This is a dry, white wine from Spain's Valdeorras region, known for its mineral and complex profile with floral and fruit notes, often with a hint of oak aging. The wine is made from the Godello grape grown on slate soils and has a vibrant, silky texture. The wine undergoes 4-5 months of lees aging in stainless steel tanks, which gives it a rounded creaminess. It is a food-friendly wine that pairs well with seafood, white meats, and salads. On the nose - aromas of white peach and citrus. On the palate - it is fresh, fruity, and has a pleasing long finish.

3 Bellingham Bernard Series Old Vine Chenin Blanc, Stellenbosch, South Africa, 2023, (13.5%), £17.19, Evington's Wines.

The gnarled bark and weathered stems of these old bush vines are a testament to the age old saying "good things come to those who wait. The wine is made in the Franschoek region of South Africa and goes through a 12-month maturation. This Chenin Blanc has a compelling individualistic character that reflects the tremendous history of some of the oldest bush vines in the Cape. Handpicked and naturally fermented to preserve the opulent tropical fruit flavours on the nose with hints of honey and oak spice on the finish. A perfect food match would be pan fried sea bass.

Tasting Red Wines

4 Wente Vineyards Beyer Ranch Zinfandel USA, 2022, (14.0%), £16.50, The Wine Society.

This year's standout Wine Champion for barbecues is 'a lighter expression' of California zin from the Livermore Valley, whose 'menthol, freshness, herbs, freshness and balance' were all noted with high approval and high scores. Classically fruity Zinfandel with aromas of plums with hints of raspberry and blueberry. It is well-balanced on the palate with good acidity and delicious toasty oak which give under-lying structure to the excellent fruit.

5 The Conductor Merlot, Phillip Shaw, Orange, Australia, 2018, (14.2%), £19.95, Evington's Wines.

How could we resist a wine called "The Conductor"? A Conductor brings all the elements of the orchestra together. In the same way the winemaker forms the thread between the vineyard and the winery. "The Conductor" is from the Orange region of New South Wales and is a succulent and savoury merlot. On the nose there is ripe plum and red currant. The wine shows fleshy red berry fruits with notes of mushroom and dried herbs with supportive vanilla from barrel age in older French oak. It is a medium bodied wine with fine savoury tannins which give the wine structure and length.

6 Cockburns Late Bottled Vintage Port, Douro, Portugal, 2018, (20% Vol), £23.29, Evington's Wines.

This is a fine perfumed Port, rich and smoothed from wood aging. The nose has hints of Christmas cake, dark chocolate, dried black fruits and rosemary. It has a rich texture smooth and warming on the palate while also having a fine structure at the end.

Dinner Wines

The Society's Exhibition Limari Chardonnay Chile, 2024, (14%), £12.50; The Wine Society.

Fresh, taut and mineral wine from the cool Limarí region of Chile. Barrel fermentation develops the flavours and contributes a hint of oak without masking its bright aromas and flavours, and decanting is recommended to open them up. Concha y Toro are a leader in more sustainable working practices with strategies to reduce energy and water use, and environmental projects including increasing biodiversity, and many local community initiatives.

Pasqua 'PassioneSentimento' Passimento Rosso Veneto Italy, 2021, (14%), £13.00 Majestic.

This is one of Majestic's most popular Italian reds. It's fantastically plush and full of flavour thanks to the 'appassimento' style of winemaking. This means the grapes are picked at the peak of their ripeness and left to dry in special crates until they've lost 30% of their volume. It concentrates all the sugars and flavours in the grapes, making the texture seriously lush and velvety. Think stewed plum, blackberry and juicy cherry flavour, with notes of violet and heady sweet spice. It's fantastic with meat ragù piled over pasta.

EVENT 4: Tasting + Buffet: New Zealand Unusual Grape Varieties
Presented by Preet Sahota of Edgmond Wines

Ceres Swansong Pinot Gris 2019, £14.99. From a single vineyard and 7 years old.

Millton Opou Vineyard Riesling 2021, £22.99. Wonderfully aromatic and drinking beautifully

Nautilus Albarino 2024, £25.99. From a sauvignon blanc specialist – is this the next big thing?

Millton La Cote Pinot Noir 2021, 22.99 The premier Pinot Noir from this renowned estate.

Millton Crazy by Nature Cosmo Red 2018, £15.99. An eclectic blend of Malbec, Syrah and Viognier.

Lake Road Gimblett Gravels Merlot 2022, £28.99. A deep dive into the special terroir of Gimblett Gravels.

Lake Road Gimblett Gravels Syrah 2022, £28.99. A deep dive into the special terroir of Gimblett Gravels

University of Leicester Wine Club Buffet

Selection of Open top sandwiches

Roast beef and horseradish with rocket

Smoked salmon with lemon and dill cream cheese,
compressed pink peppercorn, pickled cucumber.

Sundried tomato, bocconcini with homemade basil pesto

Ouefs Egg mayonnaise and chive with shaved radish

Selection of savouries

Sausage roll topped with piccalilli

Chicken and mushroom bon bon topped with tarragon
mayonnaise

Goats Cheese and red onion quiche

Selection of sweets & cheeses

Rhubarb & white chocolate Choux Bun

Sticky Ginger Cake

Selection of Cheeses

Coffee or Tea

Event 5: Wines of Portugal, February 12th, 2026

Presented by David Luyt

Tasting White Wines

Vinhas de Pegoes 'Select Harvest' White 2023, (13.0%) £11.00, Majestic Wines.

Santo Isidro de Pegoes is located in the Peninsula de Setubal, south of Lisbon. The unique sandy and mineral rich soils (known as Pliocenic de Pegoes) combined with the cooling Atlantic winds produce good quality wines that are soft and rounded. This wine is a blend of 'Arinto' and 'Verdelho' which give citrus flavours, with 'Chardonnay', 'Antao Vaz' and 'Fernao Pires' adding structure and tropical notes. A full flavoured wine with fruity aromas of orange blossom and fresh fruits. Rich and opulent on the palate with a creamy vanilla spice and a persistent elegant finish. Made by Portugal's most awarded cooperative.

Casal de Ventozela Alvarinho 2024 (12.5%) £12.50 at Majestic Wines.

A delightful example of the most prestigious Alvarinho grape, Portuguese cousin to Spain's fashionable white wine Albarino. Citrus yellow in colour, a rich complex mineral wine with tropical fruit notes of peach and citrus. Complexity and depth are added by aging in oak barrels and time spent on the lees. Excellent with shellfish and fish in general.

Quinta da Fonte Souto Florao White 2024 (13.5%) £15.49 at Evington's Wines

Quinta da Fonte Souto, near Portalegre, (owned by the renowned Symington family) lies on the slopes of Serra de Sao Mamede, a significant mountain range in the Alentejano region with its highest point at 1025m. The cool microclimate at altitude is ideal for crafting wines with a distinctive identity. A blend on 50% Arinto and 50% Verdelho produce aromas of green apples, mango and pineapple; very fresh on the palate revealing fine acidity with melon, lemon and plum flavours.

Tasting Red tasting wines

Marques da Borba Vinhas Velhas 2022 (14%) £14.00 at Majestic Wines

Marques da Borba is leading the way of sustainable wine farming in Portugal's Alentejo. A blend of Syrah, Aliecante Bouschet, Aragonez and Castelao, 100% hand-picked into small 15kg boxes to preserve the integrity and quality, the grapes are then de-stemmed, and hand selected on a sorting table. After gentle crushing, they are then foot trodden for 4-5 days in marble lagares followed by alcoholic fermentation in stainless steel vats; 12 months in French or American oak barrels adds complexity, elegance and a smooth, velvety texture. Think black fruit, eucalyptus and spice. Pair with roasted meats such as lamb, venison or duck.

Quinta de Fonte Souto Florao Red 2021 (14%) £15.49 at Evington's Wines

A red from the Symington estate in the Alentejano wine region, this is a blend of several grape varieties - Aragonez, Trincadeira, Cabernet Sauvignon, Alfrocheiro, Alicante Bouschet and Syrah. The aging process of 12 months in oak barrels lends the wine a

smooth velvety texture and aromas of red cherries fused with hints of pine forests and wet earth. Full bodied on the palate with flavours of black fruit, a touch of liquorice and fine tannins; a great match for rich, hearty dishes.

Terra d'Alter Alicante Bouschet 2021 (14.5%) £15.65 at Evington's Wines.

The vineyard Boa Vista is just south of Portalegre in the Alto Alentejo at 300m to 600m above sea level. It is hot during the day, tempered with cool Atlantic breezes, but cool nights that allow the grapes some respite and keep freshness and acidity. Alicante Bouschet is always picked last and very ripe for the fruit flavours. Production includes prolonged skin contact to soften tannins and 6-9 months in oak barrels. A deep red, rich, full-bodied wine with good levels of acidity that provide a long rich finish. Expect aromas of dark fruit and spice and plums and prunes on the palate. Excellent with roast beef.

Table wines

Casal de Ventozela Vinho Verde 2024 (12%) £10.00 at Majestic Wines

Originating from the Vinho Verde region in northwestern Portugal, a cool area with tempering Atlantic breezes and frequent rainfall. This unique climate retains acidity in grapes giving the wine a bright crisp finish. 100% Arinto grape variety, this elegant, fresh and remarkably complex wine has a flavour of green apples, citrus and peach, a crisp acidity and white flower aroma. Best enjoyed with seafood, salad and other light dishes.

Ramos Reserva 2023 (13.5%) £11.00 at Majestic Wines

A blend of native Alentejo grapes, Trincadeira and Aragonez, plus a touch of Syrah for added body. The fruit is sourced from 300m high schist and limestone vineyards around the Joao Portugal Ramos vineyards. Traditional foot-treading in marble lagares is still practiced on the estate alongside modern temperature-controlled fermentation. A robust ruby red wine with dense aromas of red fruits and spices. On the palate, rich flavours of ripe plum, dark berries and prune with hints of chocolate and spice, often showing soft tannins and a long finish.

Event 6: Italian Wines: 19 March 2026

Presented by: Bat and Bottle

TASTING WINES

1 Roccafiore, Grechetto “Fiordaliso” Umbria 11.5% £16.00

Made from Grechetto di Todi. This wine is made by a family winery Cantina Roccafiore in Umbria. It is hand harvested in early September. In the glass, it is beautifully textured and fresh, with tropical and floral fruit, dried almond and a hint of sea salt. There's a quiet confidence to this wine, immaculate and restrained, with no excess. In Umbria there are two unrelated grapes called Grechetto: Grechetto di Orvieto belongs to the Trebbiano family, while Grechetto di Todi is a distinct, historic variety.

2 Cantina della Serra, Erbaluce di Caluso 12.5% £15.50

The wine is made by Cantina Sociale co-operative which was established in 1953 by 99 growers. A deeply rooted wine of the Canavese hills in northern Piedmont, with origins tracing back to Roman times. Locally adored and rarely exported. The cellar is on the 'Serra', a ridge that marks the eastern border of the Ivrea Morainic Amphitheatre, formed from the deposits left by the glacier that shaped the Aosta valley. There are over 200 members in the cooperative today. In the glass: bracing and bone dry. lemon zest, russet apple, caper and lime, finishing with a refreshing, gently bitter twist.

3 Giustini, Fiano “Avoglia” Fiano 12% £12.50

Fiano is one of Italy's most ancient and noble white grape. It nearly disappeared in the 1960s and owes its survival to dedicated producers who revived it. Today it is enjoying global recognition. In the glass: More concentrated in this vintage, with tropical fruit, mango and lime, layered over fresh acidity. Note 2023 was very wet; yields were down 30%, but quality was excellent. The producer, Giustini, is a family winery built on 3 generations of hard work. The winery opened in 2005 but was soon outgrown. In 2015 a new cellar, large enough to make wines from their 40 hectares of vineyards was finished. They specialise in making wines from just local grape varieties, Primitivo being the most important. The Avoglia wines are mainly made from grapes grown around Uggiano Montefusco, to the south of Sava, where iron-rich, red-brown clays pad the limestone.

4 Cantina della Serra, Canavese Rosso Barbera, Nebbiolo, Freisa, Neretto 13% £14.85

In the glass: Plum, strawberry and crushed forest fruit with hints of rose and cinnamon. Vibrant, vigorous, spicy raspberry and damson. A hugely popular local wine rarely exported. Nothing flashy, just honest, beautifully made, traditional red wine from the Cantina Sociale co-operative (see wine 2 above).

5 Giustini, Negroamaro 13% £13.00

In the glass, rich strawberry fruit, a touch of fig and spice. Joyful, generous and soulful. De-stemmed, 8-day maceration, fermented in stainless steel at 22-24°C. A classic southern Italian red, warm-hearted but beautifully balanced. Produced by the Giustini family (see wine 3 above)

6 Cantina Sangro, Montepulciano d'Abruzzo Riserva "Terra Regia" 14% £16.75

In the glass: Velvety damson, plum and black cherry, with a touch of vanilla. Fine, mature tannins and a contemporary polish. The wine is made by a well-equipped and modern cooperative Cantina Sociale Frentana which was established in 1958 now with 500 members in Rocca San Giovanni, to the southwest of Pescara. It is the model of how to produce great wine at very reasonable prices. A smaller group of 60 members have created a quality project for Sangro's top wines including this one. "Terra Regia" refers to the historic Kingdom of Naples and is reserved as part of their quality-focused project. The wine is made from 10–15-year-old vines and spends 12 months in large French oak botti which adds gentle spice without overwhelming the fruit. A wine worth pausing for, more serious and refined than many expect.

DINNER WINES

Cantina Sangro, Trebbiano d'Abruzzo 12.5% £12.50

In the glass, fresh with citrus, a touch of mango and lemongrass, from pergola-trained vines along the Sangro River. Mountain-to-sea breezes keep the vineyards cool and healthy. A perfect "daily" Italian white, deceptively good and incredibly versatile.

Luigi Righetti, Corvina "Campo Tordi" 12.5% £12.50

In the glass: Vibrant red cherry and crunchy bramble fruit. Lively and energetic. A step outside strict Valpolicella rules. Though classified as Veneto IGT, the fruit still comes from Valpolicella vineyards. Fermented and aged in stainless steel. A pure, bright expression of Corvina, showcasing how underrated this grape can be. The Righetti family wine business was established in 1909. The heart of the business in Valpolicella, Righetti own some vineyards and rent some, most of the grapes however are bought in from the 60 or so growers from the parishes of Marano, Negra and San Pietro. Only native grape varieties are used, and the farming is organic (uncertified) whenever possible. The range has extended a little to include de-classified Veneto wines and single vineyard bottlings. The range is honest, well-made wines making great value wines that are always in demand.

Event 7: Fine Wine Tasting: 30 April 2026

Presented by Erol Gaillard

1. Champagne Gosset Grande Reserve (NV), France. From: Waitrose. ABV: 12%. Price £56 (on offer at £44.12)
2. Rall White (2024), Chenin Blanc, South Africa. From Farr Vintners. ABV: 13%. Price £27.58.
3. Rausch Forstmeister Geltz Mosel Riesling (2021), Germany. From: Justerini and Brooks. ABV 12%. Price: £39.39.
4. Migan Envinate, Listan Negro (2024), Tenerife. From: Wine Society. ABV: 12%. Price £23.70.
5. Stars in the Dark, Minimalist Wines Syrah (2024), South Africa. From: Farr Vintners. ABV: 13.5%. Price: £30.72.
6. Chateau Tronquoy, St. Estephs, Candernet Sauvignon (2022), France. From: Farr Vintners. ABV: 14.5%. Price: £27.59.
7. Jim Barry, The Benbournie Cabernet Sauvignon (2021), Australia. From: Waitrose. ABV: 13.5%. Price: £45.00 (on offer at £33.12).

Wine Club Buffet



Open top Sandwiches

Hot smoked salmon with a soft herb crème fraiche and lightly pickled cucumber

Whipped goats cheese and spiced tomato chutney

Honey Mustard glazed gammon with piccalilli



Selection of savouries

Homemade sausage rolls with smoked applewood cheese and paprika mayonnaise

Chicken skewer with wild garlic pesto

Wild mushroom and tarragon quiche



Selection of sweets

Cheese and biscuits selection

Chocolate choux bun

Fruit Tart with creme diplomat

Event 8: Wines of Greece 21 May 2026
Chosen by Margaret and Nick Robinson

Tasting Wines:

1. Proposis - Assyrtiko-Chardonnay, 2025 13%, Duncan Murray Wines £17.99*

From the Voyatzi Winery on Polyphytos Lake, Macedonia, Northern Greece.

Proposis is the Greek word for a toast, the ritual when we raise our glasses and before drinking, we say a few words of good wishes, appreciation etc, in honour of someone.

Στην υγειά σας! Assyrtiko, Chardonnay, Sauvignon blanc.

2. A Priori Moschofilero, 2025 12.5%, The Wine Society £13.95

From Leonidas Nassiakos, producer of The Wine Society's Greek White, comes this 100% moschofilero from the high-altitude plateau of Mantinea. Surely the finest example of the grape in Greece from the king of the grape, this is intensely aromatic with aromas of grapefruit skin, rose petals and citrus with an invigorating palate and moderate alcohol. Food matches – Feta, Fish Soup, Greek Salad, Olives, Prawns, Swordfish, Tuna.

3 Lyrarakis Assyrtiko-Vidiano Orange Wine, Crete, 2024-5 13%, Majestic Wines £12.00*

Orange wine is a unique style where white grapes are fermented with their skins, giving it an amber hue and richer flavour. If you're yet to try one, this Greek bottling offers the perfect introduction. The highly renowned Lyrarakis family has been making wines in Crete since 1966, with roots going back to ancient Cretan wine making traditions. Their vineyards in Heraklion, located at over 500 metres altitude, benefit from the perfect terroir for Assyrtiko and Vidiano grapes. Discover lively notes of stone fruits and zingy citrus peel, with a silky structure and fresh acidity. A touch of tannin on the finish makes it a wonderful option for semi hard cheeses, or white meats in creamy sauces.

4 Kotsifali Organic, Crete, 2024 13.9%, The Wine Society £12.95

Kotsifali is one of Crete's most exciting native varieties, producing rich, juicy, darkly fruited reds with supple texture, great freshness and bags of blackberry and cherry fruit. This organic example from leading producer Lyrarakis is well worth a try.

5 Mitravelas Red on Black, Nemea, 2024 13.5%, The Wine Society £11.00

An uncomplicated juicy fruit-forward agiorgitiko from Nemea in Greece, with a soft palate and plenty of bramble and red-berry fruit. This works brilliantly alongside Greek fare like gyros or souvlaki, matching whatever meat you go for with ease and providing enough substance to deal with all those tangy, spicy, savoury sauces liberally added on top! Moussaka is another natural partner, but don't forget a pizza or barbecue. Drink now to 2027.

6 Earth and Sky Xinomavro, 2023 13.5%, The Wine Society £25.00

From xinomavro sourced predominantly from the warmer Trilofos region in Naoussa, with the balance from the cooler Fytia lending freshness and structure, the 2023 offers bewitching aromatics of cherry, black tea, tomato leaf and blackberry. The palate is fine yet concentrated with plenty of dusty tannins and bright acidity driving the wine forward. Truly one of the world's most exciting wines and often likened to top Barolo or Barbaresco. Drink 2025 to 2035.

Dinner Wines

1 The Society's Greek White, 2025 12.5%, The Wine Society £9.95

Produced for The Wine Society by Leonidas Nassiakos, this is a gloriously vibrant and versatile unoaked Greek white, made from characterful indigenous grapes. Moschofilero provides the wine's rosehip aromatics while roditis gives the stone-fruit character and weight on the palate. Absolutely perfect to pair with a zingy Greek salad with a hint of mint and oregano, or calamari with a good squeeze of lemon juice.

2 Atma Xinomavro, Naoussa, North Macedonia, 2022 13%, Waitrose £10.44*

Bursting with red berry and forest fruit aromas, with a smooth, fresh palate. The grapes are grown on the soils of Naoussa in northwest Greece, so bring a little bit of Greek sunshine with them.

The prices shown with a * are post-discount.

Event 9: British Wines Thursday 18th June 2026
Wines selected by Vicki Emms

Tasting Wines

1. Noble Purpose, dry sparkling rose wine 2022 11 % vol £27.00 – rothleywine.com (click and collect from the vineyard)

Handcrafted from 90% Orion and 10% Regent grapes harvested from the Rothley wine estate and produced using the traditional method at the Halfpenny green winery. Toast, roses, strawberries, and redcurrants on the nose with flavours of redcurrant, pomegranate, and strawberry, balanced with a hint of ginger spice, ripe grapefruit acidity, and just a touch of sweetness. Perfect with canapés or fruit.

2. Chapel Down Bacchus 2024 12 % vol £16.00 – chapeldown.com

Chapel Down is the largest UK wine producer, and one of England's most successful wineries. Bacchus grapes, are grown on south-facing slopes at their original Tenterden vineyard in the cool maritime climate of Kent. This fragrant wine is crisp and refreshing, with a nose full of gooseberry, green apple and elderflower notes, pairs well with pork belly or seafood.

3. Lyme Bay Shoreline 2024 11.5 % vol £16.50 – Waitrose cellar

Floral aroma with hints of pineapple and lime. This crisp dry white has lemon and lime flavours, made from a blend of Reichensteiner, Bacchus, Chardonnay, Seyval Blanc, Ortega, Pinot Noir, Solaris, Sauvignon Blanc sourced from Essex's famous Crouch Valley. Good with seafood.

4. Glyndwr Dry white 2025 11 % vol £14.00 - glyndwrvineyard.co.uk

This dry white wine is from the oldest vineyard in Wales is a blend of Madeleine Angevine and late harvested Seyval Blanc grapes. It has crisp apple and herbaceous undertones, a pale straw colour with fresh spring flowers on the nose. This fresh dry wine has hints of apple and peach flavours. Ideal with fish and chips.

5. Winbirri Signature 2021 12 % vol £18.50 www.winbirri.com

Made from handpicked Dornfelder grapes grown in Norfolk and processed within minutes of harvest, wine production incorporates many of the wine making techniques that are used in the Rioja region. Aged for 18 months in American oak barrels and a further 12 months in glass bottles, this bold red is bursting with rich plum and dark-berry fruits; spicy with notes of coffee and blackberries. Plum and vanilla come through beautifully on the palate. An excellent accompaniment to cheese.

6. M&S Balfour English Pinot Noir 12.5 % vol £22.00 www.ocado.com

Possibly one of the best English reds on the market, produced by the renowned Balfour winery, this lightly oaked Kentish Pinot Noir features delicate notes of red berries, wild strawberries, and a gentle hint of spice. This bone-dry red has soft tannins, a silky texture and balanced acidity, it is the perfect partner for M&S picky bits or tapas.

Dinner Wines

The Society's English White 2025 12% vol £11.95 – The Wine Society

An exclusive blend from Three Choirs vineyard, situated where the three counties of Herefordshire, Gloucestershire and Worcestershire converge. This easy-drinking white wine is a blend of madeleine angevine, phoenix, reichensteiner, solaris, bacchus, siegerrebe, and seyval blanc grapes. It is a zesty, fresh wine with notes of elderflower and hedgerows, goes well with a Chinese takeaway!

Halfpenny Green, Penny Red 2024 11% vol £11.50 (for 6+)

www.halfpennygreen.co.uk

Produced in Staffordshire, from a blend of Rondo, Triomphe d'Alsace, Divico, and Pinot Noir grapes. Penny red is an intense violet-red colour with rich aromas of blackcurrant, medium bodied with flavours of red berries and cherries with a hint of spice and white pepper. An off dry style with soft tannins and a hint of oak, pairs well with pizza, as well as stews, casseroles and roast red meats.