



**MARTINEZ**  
WINES

*Famously Independent*

# NOBLE ROT

The newsletter of  
Martinez Wines  
**September 2002**



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WINES

*Famously Independent*

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*Welcome to the latest Noble Rot. The usual array of delicious new wines, events and Martinez news is at your fingertips. As well as a number of selected bottles we've found a few producers who've made such an impression on us that we've devoted sections of the newsletter entirely to them. We've also lined up a few rather enticing evenings for you so you can give your taste-buds a good work-out. Why not have a quiet perusal and see what's happening at Yorkshire's favourite independent wine merchant? Then pay us a visit and grab yourself some of our latest offerings...*

## **The Martinez Fine Wine Tasting in November...**

Many of you will be familiar with our very popular laying down tastings. This is where you taste wines that are not yet fully mature with a view to stocking up on your future drinking. This time we want to add a few wines that are now fully mature are ready

to drink. It's the best of both worlds! Admission to these events is £15 per person (fully refundable on a full case purchase). If you'd like to come along simply contact the relevant shop and book yourself a ticket. Informal, informative, interesting and delicious!



**Ilkley—Wednesday November 6th**  
**Harrogate—Friday November 8th**  
**Horsforth—Friday November 8th**

**Peak's View... new South African house wine.**

We welcome the arrival of two excellent bottles from the Bovlei Winery in Paarl, **Peaks View Chenin Blanc 2002 (£3.99)** and **Peaks View Cinsault/Pinotage 2002 (£4.49)**. Julian went out to South Africa in April this year and supervised the blending of both wines to ensure they were just right for Martinez palates! The

**Chenin** has a heady nose of stone fruits and pears with a fabulous zesty melon and apple flavour that commands the palate. This value-orientated white makes for a great party wine as it's great either on its own or with food - there's so much fruit here but its beautifully balanced by ripe acidity and a soft texture. We think its one of the best value Cape whites we've come across. The **Cinsault/Pinotage** displays a very attractive nose of red fruits and sweet black cherries reflected nicely on the palate. A summer pudding scented red: red currants, raspberries and cherries galore. It's particularly smooth in the mouth, full of summer fruits with a nice banana twist in the mix. Exceptionally round tannins make this a superb quaffer and terrific value for money.



PEAKS VIEW  
SOUTH AFRICA

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**Neighbours Shiraz—newly imported by Martinez!**

We're delighted to present a wine we think is something of a major find. From the renowned McLaren Vale region of South Australia comes **Neighbours Shiraz 1999 (£9.99)**.

We know that many will have a giggle over an Australian red bearing a name such as Neighbours but believe us when we say this is a serious drop of classically rich Aussie Shiraz. Respected Australian wine journalist **Robert Mayne** put us in touch with his consortium of over a dozen growers responsible for Neighbours; this group used to sell on their grapes to other producers but soon realised the potential of getting together with a quality winemaker to release the wine under their own label, hence 'Neighbours'. They employed **Chester Osborn**, winemaker at the renowned **d'Arenberg estate**. The result is a rich, balanced red dominated by a powerful fruit-driven core of mulberries and blueberries wrapped in a nice fruitcake coating. It will continue to evolve for a few years yet despite the superb 'drink me' flag it is already flying. A real bargain at under a tenner.

We're sure our friends in Ramsay Street would feel that a bottle of Neighbours Shiraz '*helps to make a better day*'... No worries.



### **Our new house Claret...**

We recently took delivery of two cracking new Clarets that we think are probably the best in their price range. Both are made by Château Teyssier, a Saint Emilion Grand Cru that has been producing wine since the early 18th century. In 1994 the property was taken over and completely renovated, with the winery being fully updated to compete with the better producers of the region, and the Château itself restored to its former glory. Since then the production has increased and so has the quality of the wines. We currently stock **Château Teyssier Saint Emilion Grand Cru 1999 (£12.75)** and **Château Lacroix 2000 (£5.99)**. Both are Merlot-based so they portray the softer side of Bordeaux; you can drink them early or keep them for a couple of years. **Château Lacroix** runs along the border of Saint Emilion—it's literally feet away—and exhibits nice plum and damson notes with lots of excellent Merlot character complemented by a hint of cedar and tobacco on the finish. **Château Teyssier** is quite outstanding; the dominant Merlot-structure is enhanced by the 15% Cabernet Franc used in the blend which adds some grip and a ripple of power to proceedings. New and second year French oak is used for ageing the wine which adds a terrific vein of spice to Château Teyssier - it's absolutely delicious already and will remain so for a good decade.



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### **Porcupine Ridge returns...**

Porcupine Ridge has been one of the biggest success stories in the history of Martinez. Every wine we've stocked has proved very popular with our customers, but when you take the history and background of Boekenhoutskloof we're not altogether surprised. We recently took delivery of a new shipment and the quality is as good as ever. We've even added a fourth bottle to the range, the **Porcupine Ridge Pinotage**. Boekenhoutskloof have been producing serious quality wines from the word go and Marc Kent's many talents are just as apparent in these budget priced bottles as in their bigger brothers. Choose from:

**Sauvignon Blanc 2002 (£5.49)**. The original zesty passion-fruit number.

**Cabernet Sauvignon 2001 (£6.99)**. Crammed full of black fruits and neatly wrapped in subtle oak.

**Pinotage 2001 (£6.99)**. New to us and what a little cracker it is—banana, spice and wild berries.

**Syrah 2001 (£6.99)**. Peppery fruit and spice are still at the centre of this tasty beast..





TURKEY  
FLAT  
VINEYARDS

### **Turkey Flat... A serious Australian boutique winery**

A superb Barossa producer now getting rave reviews the world over. Shiraz has been grown here since 1863 but it took four generations of the family owners to start actually making wine in the 1990s as opposed to simply growing grapes and selling them on. This is certainly good news for fans of quality Aussie reds; we were very, very impressed when we

opened the tasting samples. The original vines are still used and are among the oldest Syrah vines in the world so the flavours of the wines produced are distinctive and run deep. We loved the four bottles we tasted from the 1999 vintage and are very pleased to offer all of them to Martinez customers.

The **Grenache Noir (£11.99)** is the cheapest wine in their range and offers serious value. If you thought that straight Grenache was only capable of high alcohol, one-dimensional wines then this will be a revelation. With great depth of fruit from 80 year old vines and 9 months spent in oak, it exhibits a full and silky character with a hint of liquorice and soft tannins that belie its 15% alcohol.

Next up is the superb **Butcher's Block (£13.99)**, a blend of Mataro, Shiraz and Grenache—a combo that'll be familiar to fans of big Rhone reds. It's nose is that of a freshly squeezed compote of plums, prunes, berried fruit and liquorice, and the palate oozes concentrated ripe fruit with great structure. One of the finds of the year so far, and a real winner for those who enjoy Charles Melton's Nine Popes but balk at the ever increasing price...

Turkey Flat **Cabernet Sauvignon (£16.99)** is a very big wine. Deeply coloured with aromas and flavours to match. Intense on the nose with a huge ripple of cassis, black plums and blackberries governing proceedings. Complex and evolved on the palate with a very impressive after taste that hangs around for a while. Very drinkable now but with room to cellar.

Finally the flagship wine, the Turkey Flat **Shiraz (£17.99)**, which has an ever-evolving nose of almost over-ripe damsons, leather and oily tobacco. The palate is immense with excellent aspects of green peppercorns, fresh cedar and beautifully restrained spice on the finish.

These wines are not made in large quantities—enjoy them while you can...

### **Vergelegen Wines arrival...**

It's taken a bit longer than we anticipated for these excellent wines to get to us. A problem occurred with the shipment of the container and consequently the wines were delayed, which we weren't too happy about. But they're here now and taste even better than they did when we tried them at the end of last year. The winemaker at Vergelegen is André van Rensburg who is regarded as one of the best in the country, and a man who's fussiness in terms of quality in the vineyard as well as the cellar is legendary.



The **Reserve Sauvignon Blanc 2001 (£9.99)** is possibly the best New World Sauvignon we've ever tasted (and we're including Cloudy Bay and Isabel!). It's more of the grassy, nettle-driven school of Sauvignon but there's plenty of fruit such as fig, rhubarb and guava to keep everyone happy. It's reaching its prime right now but will drink very well for the next year or so. On the red front we have the magnificent **Vergelegen 1999 (£18.99)**, a classic Bordeaux blend (75% Cabernet, 25% Merlot) of serious stature, packed in 6 bottle wooden boxes. A tightly knit core of berried fruits such as black currants, damsons, plums and blackberries mixes beautifully with old-fashioned notes of cedar and lead pencil. It's a massive wine that's surprisingly open now but will develop very nicely over the next decade. Both these wines are in stock at Martinez and we strongly advise you to try them...



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### **Port... Last orders please**

Now the word is out on the superb quality of the 2000 port vintage its time for you to work out exactly what you want and time for us to sort out the paperwork. Following on from the port offer in our last Noble Rot we'd like to remind you all that the deadline for orders for 2000 port is the end of September. After that date the cost will rise to the standard shelf price as opposed to the opening price. Contact your local Martinez and let us know as soon as you can if you'd like to order some. Interest is high and stocks are getting low.

### **On the shelf...**

Elsewhere in this issue you'll find whole sections devoted to a single producer but here's a round up of other wines that are due in in the next few weeks....

Starting with France we thoroughly enjoyed an excellent Corbieres red from the famous **Chateau Las-tours, Le Grande Rompue 1997 (£6.99)**, which has a delightful nose of jasmine and honey with a nice aromatic note of mulberries. There's a firm structure of round tannins, integrated acidity and fruit tones with a splash of cranberry on the finish. Excellent value, excellent wine.



Zooming over to the Australia, a country seemingly moving away from value-orientated wines, we've found a nicely priced pair from Western Australia that buck the trend. Both are from the excellent **Plantagenet Wines; Hellfire Bay's Chardonnay 2001 (£5.99)** is a tropical fruit-scented beauty with relaxed oak presence, soft yet penetrating fruit and a fresh feel on the finish. Add to that their **Shiraz Grenache 2001 (£5.99)** which is thoroughly juicy-fruited with powerful balanced tannins yet manages to be more restrained and structured than many. Bargain city!

For fans of very rare premium quality Italian reds we've a treat in store in the form of the magnificent **Isole e Olena Cepparello 1999 (£35.99)**. This blockbuster is jam packed with endless layers of fruit, cedar and tobacco flavours all beautifully held together by a massive tannic structure that's so well integrated it melts in the mouth. It's also amazingly accessible although a good 20 years of life lies ahead if you'll give it the chance. We should add that this stuff is on strict allocation and is therefore very difficult to get hold of (and we didn't get very much either!) so grab some if you get the opportunity.

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### **\*\*\*STOP PRESS! THE ANNUAL MARTINEZ WINE FAIR\*\*\***

Many of you attended our wine fair in Leeds last March; because the last event was so successful we thought people should know well in advance, so make a note that the **Annual Martinez Wine Fair 2003** will take place in the Queen's Hotel in Leeds on Wednesday March 5th—please make a note in next year's diary. Admission is free *but by ticket only*. Once again we're collecting charitable donations on the door with all profits going to the **MacMillan Cancer Relief Fund**.

*You'll be able to collect tickets from any Martinez shop from December.*

**Burgundy dinner in Ilkley,  
Thursday October 24th 2002**

The next instalment in our (hopefully endless) series of gourmet dinners comes in the form of an evening with **Bernard Vallet** of the outstanding **Vallet Frères** property in **Gevry-Chambertin** at the **Farsyde Restaurant** in Ilkley on Thursday October 24th 2002.

Many of you will be familiar with these excellent wines as we've been selling several lines from the property for a number of years. Now you'll have a chance to sample an array of the wines, both red and white, accompanied by a carefully matched menu at one of our favourite Yorkshire restaurants. The Farsyde needs no introduction—it's been a regular site for Martinez gourmet events for a long time. Award-winning chef Gavin Beedham still knows how to put on a fantastic culinary show and his ability to get the food and wine matches just right demonstrates why we keep going back to this classy little eatery.

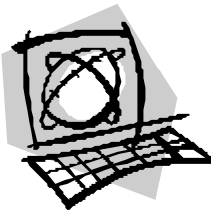


If you'd like to book a ticket please contact the Ilkley shop on 01943-603241.

**Web site news...**

There's been loads of activity by the Martinez internet department recently but unfortunately almost all of it has been going on behind the scenes. This means that the appearance of **www.martinez.co.uk** has been largely static for a while. This is all due to change as we are about to introduce a huge update that will include masses of new wines, lots more notes on producers, winemakers and the wines themselves. We want you to be able to find out as much as possible about the products you're interested in as well as wine in general rather than just shifting units (which has *never* been our style) We're also working on a food and wine matching wizard that will enable you to get a bit more out of the bottle you're buying, or suggest wines to go with your dinner party. The final piece of the jigsaw will be on-line ordering, and this part of the project is nearing completion. It will enable you to print off tasting notes, lists and let you buy your wines directly through the web. So keep your eyes

on the net and have a root around our site—there's lots of information at your fingertips.



## Chateauneuf-du-Pape... How does that work then?

One of the most famous names in the Rhone means literally 'Pope's new castle'. The name originates from the 14th century when the papal court relocated to Avignon after a Frenchman, Clement V, became Pope in 1309.

The vineyards extend over a large area of about 8,000 acres, many of them covered in the famous *pudding stones*, large pebble like stones that retain the sun's heat and radiate it onto the vines at night.

Chateauneuf-du-Pape is strictly controlled, from obvious rules governing where it is sourced and made to minimum alcohol content (12.5%), a ban on any rosé being produced, a ban on machine harvesting, a rigid list of 14 grape varieties permitted (\*smart alecs see below!) and all wines being subjected to a tasting panel for approval. Despite these restrictions a great deal of largely undrinkable and overtly alcoholic plonk is produced under the Chateauneuf name, much of it in the town of Sorgues. Production has been steadily on the increase and Chateauneuf-du-Pape is now more popular than ever, possibly because in comparison to the famous wines of Bordeaux and Burgundy it offers drinkers pretty good value for money. There are, of course, exceptions—Roger Sabon's *Secret de Sabon* sells for over £100 a bottle, although we stock two of his, ahem, cheaper bottlings at Martinez (**Sabon Cuvée Reserve £15.99, Sabon Cuvée Prestige £19.99**).

*\*Smart alecs note: It is widely reported that only 13 grape varieties may be used in Chateauneuf-du-Pape. This is only part of the truth as the white clone of Grenache (i.e. Grenache Blanc) is often used. So there! Oh alright, here's the full list: Red grapes: Grenache, Syrah, Mourvedre, Cinsault, Terret Noir, Vaccarese, Counoise and Muscardin. White grapes: Clairette, Bourboulenc, Roussane, Picpoul, Grenache Blanc and Picardin.*

Châteauneuf-du-Pape



35 The Grove,  
Ilkley,  
LS29 9NJ  
01943 603241

87 Town Street,  
Horsforth,  
LS18 5BP  
0113 281 8989

[editor@martinez.co.uk](mailto:editor@martinez.co.uk)  
[www.martinez.co.uk](http://www.martinez.co.uk)



**MARTINEZ**  
WINES

*Famously Independent*

The Ginnel,  
Harrogate,  
HG1 2RB  
01423 501783

Eclectic  
36 Kirkland  
Kendal  
LA9 5AD  
01539 736184