CHILE

165. CASAS *del* BOSQUE SAUVIGNON BLANC 2009 22.50

RESERVA. CASABLANCA VALLEY. An aromatic, soft style with heaps of tangy Passionfruit and grapefruit flavours.

166. CARMEN PINOT NOIR RESERVE 2009 23.50

CASABLANCA VALLEY. A lovely floral style with heaps of strawberries & violets. From vineyards 500m above sea level and 30km from the cooling Pacific Ocean – perfect for Pinot!

167. TORRES "CORDILLERA" CARMENERE 2007 26.00

"RESERVA PRIVADA". 50% Carmenere, 35% Merlot, 15% Petit Verdot. I had never thought about it, but most Chilean wines are mono-varietal. As usual, Miguel does it by *his* book. 9 months in French oak gives a soft style with robust flavours and a gently spiced finish.

168. CASA LAPOSTOLLE CAB SAUVIGNON 2008 32.50

COLCHAGUA VALLEY. "CUVÉE ALEXANDRE". My mate, Rory Benham from The Wine Treasury, put me onto this Grand Marnier financed Estate .. and he isn't even the agent. The ubiquitous Michel Rolland is consultant oenologist, so invariably Parker likes the wines. But this time the guy is right. Soft, rounded naturally sweet blackcurrants. Lovely.

PORTUGAL

170. PEGOES SANTO ISIDRO BRANCO 2009 20.95

70% Fernao Pires, 20% Moscatel, 10% Arinto – any the wiser? Forget the problems of varietals, this is a crisp, clean white with a touch of citrus and a zesty finish. Great value!

171. ALTANO DOURO RED 2008 26.00

From the family that gives us Dow, Graham, Smith Woodhouse & Warre ports. Top-notch, modern winemaking with ripe berries: Tinta Roriz & Touriga Franca

172. CALLABRIGA 2007 DOURO VALLEY 25.50

The "New Portuguese Wines" are a bit of a learning curve. Unfathomable names with uncompromising styles. This wine only has the former problem – produced from the Tinta Roriz, Touriga Nacional & Touriga Franca grapes. "This full-bodied red is elegant, rich and finely crafted with delicious bright red cherry, raspberry and plum flavours", *The Wine Spectator*. Often available by the glass – so you can be adventurous!

BODEGAS FARINA – TORO

98. 'GRAN COLEGIATA' RESERVA 2000 30.50

18 months in American oak. "My Reserva is where Old World charm meets Tinto de Toro power", says Manuel Farina.

99. 'GRAN COLEGIATA' CAMPUS 2003 Vinas Viejas 40.50

One of Spain's greats! From pre-phylloxera vines up to 140 years old. 15 months in new French oak. Gloriously complex; cherries, red berries ad spice.

TORRES

100. NEROLA 'BLANCO' 2006 24.50

CATALUNYA. XARELLO – GARNACHA BLANCA

The "New Spanish White Revolution" as created by 6th generation Mireia Torres. Aromatic with fresh citrus fruit flavours and a splash of oak. Perfect for the ABC (Anything But Chardonnay) brigade.

101. NEROLA 'TINTO' 2005 24.50

80% Syrah & 20% Monastrell (Mouvèdre to you & me) aged in French oak for 12 months. A lovely soft, juicy wine with heaps of gentle spices. Served up-front on American Airlines transatlantic flights.

102. MAS LA PLANA 2004 50.50

CABERNET SAUVIGNON. This wine demolished Margaux, Lafite and other French ultra-expensive classics in the legendary 1976 *Gault Millau* Paris tasting. Voluptuous and powerful with touches of smoky oak and gentle spice. Hard to find – but we have heaps!

103. RIBERO DEL DUERO CRIANZA 2007 'Celeste' 28.50

Marvellous stuff from a new Bodega with high altitude (895 metres!), cool climate vineyards. Alluringly spicy, smoky nose with elegant luscious blackberry and cherry fruits with a glorious robust but balanced oak finish.

RIOJA

104. RIOJA IBERICOS 2007 24.50

The TORRES family have diversified with a state of the art winery in Rioja Alavesa. This is a new take on the region – more vibrant up-front fruit no longer masked by excessive oak. Considerably depth and weight with beautiful balance. Lovely stuff!

105. ONDARRA RIOJA RESERVE 2004 29.50

A luscious, brooding beauty with layers of strawberries & raspberries balanced with vibrant oak. This wine will run and run: Perfect withy our steak sandwiches.