

Signature
WINES

BY

alchemy
drinks 

AWARD-WINNING
WINES 2026

SIGNATURE WINES: SCOTLAND'S NEW ON-TRADE WINE PARTNER

Part of the Alchemy Drinks family, Signature Wines has been created in partnership with LWC Drinks, the UK's largest independent drinks wholesaler.

Our mission is to make wine simple, clear and accessible to everyone in Scotland's hospitality industry. Our focus is to give Scotland's venues access to a world-class wine range, backed by genuine expertise and a fresh approach to the wine conversation.

Great wine starts with great sourcing. Through our partnership with LWC Drinks, we give you access to one of the most comprehensive wine portfolios available in Scotland – over 1,500 carefully selected wines, sourced from more than 17 countries, spanning every price point and occasion.

What sets us apart isn't just the range, it's our approach. Our wine team brings a fresh perspective to the wine industry, combining deep expertise with a passion for making wine simple and accessible across Scotland's venues. From city-centre restaurants and gastropubs, to Highland hotels, every recommendation we make is thoughtfully tailored to your business and your customers.

Based in Hillington, Glasgow, with our own offices, warehouse, and delivery fleet, we're firmly rooted in Scotland's on-trade, and we're built around one idea: Great wine doesn't have to be complicated.



GIKAS WINERY CABERNET SAUVIGNON



Gold



By the Glass Medal

Region: Attica, Greece

Grape Variety: Cabernet Sauvignon

Tasting Notes:

A big boy - full, deep, concentrated and very good value. A good pair for lamb with mint and artichoke.

Daniel Marzotto, Sketch.

This wine has good herbal development with elegant fruit - not over ripe and layers of aged pyrazines.

Dion Wai, Raffles Hotel at the OWO.

Ripe, well-defined red and black fruit with dried herbs. Lovely savoury, balsamic notes.

Kayleigh Vidler, The Chesil Rectory.

WAKEFIELD ESTATE RIESLING



Gold



By the Glass Medal

Region: Clare Valley, Australia

Grape Variety: Riesling

Tasting Notes:

An expressive nose with minerality, petrol, citrus and stone fruit, leading to a palate that confirms the nose. Well structured, with a long finish.

**Anastasios Karakasis,
17th Bruton Street.**

Good complexity and finesse, with plenty of citrus fruit, like lemon and lime peel, alongside some fresh green apple, as well as jasmine.

**Lorenzo Tonelli,
Maison Estelle and Estelle Manor.**

SANTA JULIA VINOS NATURALES ORGANIC CLARETE



Gold



Critic's Choice Medal

Region: Mendoza, Argentina

Grape Variety: Malbec & Torrontes Blend

Tasting Notes:

Blueberry and black plum-driven with fruit-forward flavours that are juicy and varietal. This is backed by full body, intense, well integrated tannins despite its young age.

**Adriana Valentini,
The Megaro Collection.**

Almost carbonic maceration vibe, lovely easy drinking - will be lovely served chilled.

Jaewon Jeong, Amazonico.

Juicy bright nose, kirschy and cherried yet with that floral uplifting of the Torrontes. Straightforward palate, unpretentious.

Miguel Crunia, Fion.

VILLA BLANCHE PICPOUL DE PINET



Gold



House White of the Year

Region: Pays d'oc, France

Grape Variety: Picpoul

Tasting Notes:

This is a wine with both brightness of fruit as well as minerality.

Margot Tyson, Parson.

A simple yet well made wine - fruity and very fresh. Well balanced too.

Yohann Pinol, Consultant Sommelier.

With good alcohol and concentration of fruit, this represents good value and typicity.

**Harry Ballman,
Home Bargains/The Good Wine Co.**

HEALY & GRAY SAUVIGNON BLANC



Gold



Pub & Bar Medal

Region: Various, France

Grape Variety: Sauvignon Blanc

Tasting Notes:

This opens with a nose that's fresh and light, leading to good minerality on the palate - excellent value.

**Harry Ballman,
Home Bargains/The Good Wine Co.**

Really fresh, with great fruit to balance with the acidity.

Marcello Colletti, Nobu Hotel.

A ripe and generous nose, leading to a palate that's well balanced, with a completeness to it, and good length too.

Margot Tyson, Parson.

DOMAINE RAFFAITIN-PLANCHON SANCERRE



Gold

Region: Loire, France

Grape Variety: Sauvignon Blanc

Tasting Notes:

Classy and well balanced - typical of Sancerre - with very beautiful fruit.

Yohann Pinol, Consultant Sommelier.

A fresh nose, with a touch of stone fruit amongst the blackcurrant leaf and elderflower.

**Harry Ballman,
Home Bargains/The Good Wine Co.**

Oyster shell on the nose, with a peppery texture and good length.

Margot Tyson, Parson.

DR ZENZEN PRIVATKELLER PINOT NOIR



Gold

Region: Rheinhessen, Germany

Grape Variety: Pinot Noir

Tasting Notes:

A well structured wine, with notes of strawberry, plum and dark cherry, with some fig to finish.

Viorel Filip, Global Wine and Supplier Management.

Elegant and intense, this opens with floral aromas - a wine with great structure and body.

Vincenzo Arnese, Raffles Hotel at the OWO.

ALBRET EL ALBA BARREL FERMENTED CHARDONNAY



Silver

Region: Navarra, Spain

Grape Variety: Chardonnay

Tasting Notes:

Chamomile and ripe aromas of yellow apple. The palate has some good texture and there's some good acidity.

Federico Moccia, 67 Pall Mall.

Melon and white peach notes, and a medium body with some pastry notes and vanilla. The medium finish is simple but pleasant.

Mateusz Kowalczyk, Consultant Sommelier.

ALMA DE CHILE MERLOT RESERVA



Silver

Region: Maule Valley, Chile

Grape Variety: Merlot

Tasting Notes:

Red fruit character, some sweet spices and tertiary aromas. The palate is round and the tannins velvet and polished in a good wine.

**Miguel Gomez Cabarera,
Berkmann Wine Cellars.**

Menthol, black fruit, prune and earth come forward in a wine showing complexity. Drinking well now but it could still age.

Zoe Donadio, Apracity Restaurant.

ALMA DE CHILE PINOT NOIR RESERVA



Silver

Region: Maule Valley, Chile

Grape Variety: Pinot Noir

Tasting Notes:

Ruby coloured with red fruits character. Some evidence of earth and forest floor coming out in a great wine for by the glass.

Giovanni Andriulo, The Ritz London.

Red fruit with a bit of blue hint in a wine offering good acidity, good texture and soft, velvet tannins. Great balance.

**Miguel Gomez Cabarera,
Berkmann Wine Cellars.**

ANDREAS MAZZEI CONTE NERO NERO D'AVOLA



Silver

Region: Sicily, Italy

Grape Variety: Nero D'Avola

Tasting Notes:

A complex nose, with black cherry and plum primarily, as well as some vanilla and clove. Very clean on the palate, with good tannin structure.

**Stefano Pasqual,
The Gordon Ramsey Group.**

Dark fruit and spices, as well as some balsamic notes on the palate.

Maria Boumpa, Da Terra Restaurant.

ANDREAS MAZZEI PASSI NERI SYRAH



Silver

Region: Sicily, Italy

Grape Variety: Syrah

Tasting Notes:

Opening with ripe black fruit, violets and cloves, there's smoke, meat and leather here too. The palate is ripe, with lactic notes as well as some sweet spice and liquorice - really smooth and juicy, and ultimately very well structured.

Maria Boumpa, Da Terra Restaurant.

3 PASSO ORGANIC BIANCO



Silver

Region: Vino D'Italia, Italy

Grape Variety: White Blend

Tasting Notes:

A mix of green apple, peach and melon aromas, leading to an elegant creamy texture on a palate that's slightly herbaceous, with verbena and sage tea notes on the finish.

**Valentin Radosav,
Consultant Sommelier.**

Attractive and well balanced, this offers a lot for your money.

**Filipe Bhering Reis,
The Connaught Hotel.**

CARLOS SERRES RIOJA RESERVA



Silver

Region: La Rioja, Spain

Grape Variety: Tempranillo

Tasting Notes:

Lots of sweet tobacco on the nose. Palate still has a pleasant freshness to it. There's a little bit of heat on the finish but it's generally quite pleasant for the price.

Sam Weatherill, Etch.

There's a pleasant nose of vanilla, toast, charred oak, and well-balanced, nice tannin and good acidity. It shows some development with earthiness and meat.

**Stephanie Robertson,
Restaurant Associates.**

CHAMPAGNE DE SAINT-GALL BLANC DE BLANCS GRAND CRU EXTRA BRUT



Silver

Region: Champagne, France

Grape Variety: Chardonnay

Tasting Notes:

This opens with sourdough notes on the nose, with chalky minerality too. High complexity and a long finish.

Leonardo Barloni, The Dorchester.

Fine mousse with small, delicate bubbles. Fresh, with ripe stone fruit notes.

**Elizabeth Mellish,
Gleneagles Town House.**

Generous toast and brioche notes alongside ripe citrus and vibrant acidity.

**Mateusz Kowalczyk,
Consultant Sommelier.**

CHAMPAGNE DE SAINT-GALL BLANC DE BLANCS GRAND CRU VINTAGE



Silver

Region: Champagne, France

Grape Variety: Chardonnay

Tasting Notes:

Well integrated citrus and toast notes, with vibrant acidity and a creamy, persistent mousse, all leading to a good finish.

**Mateusz Kowalczyk,
Consultant Sommelier.**

Ripe fruit notes like yellow apple and blueberry, with a touch of honey, good minerality and a long finish.

Leonardo Barloni, The Dorchester.

CHAMPAGNE DE SAINT-GALL ROSÉ PREMIER CRU



Silver

Region: Champagne, France

Grape Variety:
Chardonnay & Pinot Noir Blend

Tasting Notes:

Light pink in colour, with delicate aromas of rose petals on the intense nose, there's great complexity here.

Marius Plesa, The Waterside Inn.

With notes of strawberries and cream, this is fresh and bright, with good mineral structure on the palate. A great summer rosé for an aperitif.

Erin Donnelly, Heron.

DOLIANOVA PRENDAS VERMENTINO DOC



Silver

Region: Sardinia, Italy

Grape Variety: Vermentino

Tasting Notes:

Candied lemon, peach and yellow plum on the nose, leading to a creamy palate with some warming alcohol on the finish, and a lovely nuttiness.

Maria Boumpa, Da Terra Restaurant.

A complex wine with some toasty character, and some yeast notes too.

**Stefano Pasqual,
The Gordon Ramsey Group.**

DOMAINE PETER SICHEL ALTURA 350



Silver

Region: IGP Cucugnan, France

Grape Variety:

Grenache, Syrah & Carignan Blend

Tasting Notes:

This has nice complexity on the nose, and a crunchy texture on the palate. A well balanced wine, and generous for the price.

Margot Tyson, Parson.

Pronounced fruit, with a well structured body.

Marcello Colletti, Nobu Hotel.

A fresh wine that's not showing it's age. Well structured and balanced.

**Harry Ballman,
Home Bargains/The Good Wine Co.**

GROWERS GATE CABERNET SAUVIGNON



Silver

Region: South Australia, Australia

Grape Variety: Cabernet Sauvignon

Tasting Notes:

Great concentration of flavour here, with juicy fruit character and well-integrated alcohol - a great price point too.

Savvas Symeonidis, CE LA VI.

Black fruit notes accompanied by high alcohol that's well integrated into the body of the wine.

Dario Barbato, San Carlo Group.

ILLUSION MALBEC BONARDA



Silver

Region: Mendoza, Argentina

Grape Variety: Malbec & Bonarda Blend

Tasting Notes:

Brilliant violet hues. Dry and young, mid-tannic and appealing pure dark fruit flavours. Quite silky with a bright acidity.

**Adriana Valentini,
The Megaro Collection.**

Light-bodied easy Malbec as Malbec is meant to be. Will I drink it? Yes.

Jaewon Jeong, Amazonico.

INKOSI SHIRAZ



Silver

Region: Western Cape, South Africa

Grape Variety: Shiraz

Tasting Notes:

White pepper, charcuterie, smoke and cinder, dried fruit with embracing attack of spice on palette true to nose with hessian and dried herbs.

**Dion Wai,
Raffles Hotel at the OWO, London.**

A medium tannin and medium body wine which is green herbal notes, red fruit and eucalyptus.

Kayleigh Vidler, The Chesil Rectory.

This is a smoky, vegetal and peppery wine that's well balanced with juicy fruit

Yuri Gualeni, Louie London.

JAFFELIN MEURSAULT



Silver

Region: Burgundy, France

Grape Variety: Chardonnay

Tasting Notes:

Smoky, flinty and mineral - this is very intense on the nose.

Maria Cintoli, Majestic Wine.

Very promising on the nose, with elegant texture, and notes of almonds and marzipan.

Konsantinos Nestoridis, Midsummer House.

Some very enjoyable flavours here.

Charlie Richards, Claridge's Restaurant.

LA FERME JULIEN WHITE



Silver

Region: South of France, France

Grape Variety: White Rhone Blend

Tasting Notes:

There's great freshness here, with notes of ripe citrus, leading to a great finish that's light and refreshing.

Marcello Colletti, Nobu Hotel.

This is showing some good acidity for the varietals, with some tingly minerality and texture - all making it a good option for pairing with shellfish.

Margot Tyson, Parson.

LOGAN CLEMENTINE BLUSHING MINNIE



Silver

Region: New South Wales, Australia

Grape Variety: Shiraz Based Blend

Tasting Notes:

A vibrant wine with red and black fruit, and plenty of smooth tannins alongside liquorice and olive paste notes - a very interesting wine.

Savvas Symeonidis, CE LA VI.

A juicy and fruit driven wine, with the Tempranillo likely contributing those red fruit notes to the blend, making it fresher and lighter on the whole.

**Lorenzo Tonelli,
Maison Estelle and Estelle Manor.**

LOGAN CLEMENTINE DE LA MER



Silver

Region: New South Wales, Australia

Grape Variety: Semillon Based Blend

Tasting Notes:

Herbal and saline, with notes of waxy red apple skins, and a slight effervescence, all joined by some dried apricot notes.

Emma Denney, Claridges.

Showing good ripeness, and some tropical aromatics, as well as apricot, this is also quite toasty - it's different, so could work on a tasting menu.

**Stephanie Robertson,
Restaurant Associates.**

MIRADA ORGANIC ROSÉ



Silver

Region: Castilla-La Mancha, Spain

Grape Variety: Bobal

Tasting Notes:

Some elements of nectarine and peach here.

**Konsantinos Nestoridis,
Midsummer House.**

This is demonstrating some nice structure.

Maria Cintoli, Majestic Wine.

Notes of sweet almond and bubble gum.

Eric Zwiebel MS, Wine Consultant.

MIRAVAL ROSÉ



Silver

Region: Provence, France

Grape Variety: Cinsault Based Blend

Tasting Notes:

A fresh and lively wine with gentle aromatics, and a saline finish that lingers on the palate.

Chiara Sieni, Rise & Vine.

Peach and apricots aroma, and good texture, with moderate acidity and a good finish.

**Vincenzo Arnese,
Raffles Hotel at the OWO.**

With its lively, zesty fruit, this is a great lunchtime wine - well balanced, with a clean finish.

**Nelio Pinto,
Candlesticks Restaurant.**

PIERRE ANDRÉ CHABLIS



Silver

Region: Burgundy, France

Grape Variety: Chardonnay

Tasting Notes:

Fresh, with ripe fruit notes on the complex nose.

**Ovidiu Olteanu,
The Mayflower Restaurant.**

A lovely floral nose leading to a soft palate, and all at a good price point.

Maria Cintoli, Majestic Wine.

Ripe and elegant, with green apple fruit and a juicy, oily texture.

Eric Zwiebel MS, Wine Consultant.

RESERVE DE L'HERRÉ COLOMBARD UGNI BLANC



Silver

Region: Gascogne, France

Grape Variety:
Colombard & Ugni Blanc Blend

Tasting Notes:

Very exotic aromatics to start - a well made wine with a good finish.

Yohann Pinol, Consultant Sommelier.

A solid wine with good aromatic structure.

**Harry Ballman,
Home Bargains/The Good Wine Co.**

The ripeness on the nose here follows on to the palate. An easy drinking wine - a good entry level.

Margot Tyson, Parson.

SANTA JULIA TORRONTES



Silver

Region: Mendoza, Argentina

Grape Variety: Torrontes

Tasting Notes:

This is what the consumer wants - lively, easy, not complex, floral wine.

Jaewon Jeong, Amazonico.

Very perfumed glass of wine with a nose of lemongrass, sage, elderflower, bergamoty. Its mouthfeel has shoulders yet it is still quite refreshing.

Miguel Crunia, Fion.

SERENELLO EXTRA DRY PROSECCO DOC



Silver

Region: Veneto, Italy

Grape Variety: Glera

Tasting Notes:

Quite fruit forward, with notes of apricot, peach yoghurt and a floral component too, that continue onto the palate.

Matilda Tsappis, Killicrankie House.

Pear frangipane and candied fruit joined by some blossom notes - a fine mousse too, on a clean, tart palate.

Garry Clark, Pale Hall Hotel.

STUDIO ROSÉ BY MIRAVAL



Silver

Region: Coast, France

Grape Variety: Grenache Based Blend

Tasting Notes:

Very citrus, with notes of pink grapefruit and pomelo, as well as a little lime zest, with good, sturdy acidity and a moderate finish.

**Vincenzo Arnese,
Raffles Hotel at the OWO.**

A green character, with asparagus notes, leads to a vibrant palate with a hint of orange zest, finishing with some chewy acidity.

Chiara Sieni, Rise & Vine.

TOR DEL COLLE SAUVIGNON BLANC



Silver

Region: Veneto, Friuli Venezia Giulia, Italy

Grape Variety: Sauvignon Blanc

Tasting Notes:

An intense wine with pleasant, complex aromas of ripe melon, kiwi and apricot, leading to a balanced palate, with some light, mouth watering bitterness.

Julien Sarrasin, Hide.

Aromas of lemon, apple, cut grass and asparagus, and a fresh palate with apple and garden peas, and a finish that's zingy and long.

Lionel Periner, Consultant Sommelier.

VILLA BLANCHE CHARDONNAY



Silver

Region: IGP D'oc, France

Grape Variety: Chardonnay

Tasting Notes:

Intensely gold in colour, with aromas of perfume, roses and lychee, and overall some good intensity and elegance on the nose. Fantastic length and value.

**Harry Ballman,
Home Bargains/The Good Wine Co.**

Well balanced, with brightness of fruit.

Margot Tyson, Parson.

Great acidity, showing a fresh citrus note alongside a touch of spiciness.

Marcello Colletti, Nobu Hotel.

VINA CERRADA CRIANZA



Silver

Region: Rioja, Spain

Grape Variety: Tempranillo

Tasting Notes:

Quite refined on the palate with a bit of grip from the tannins and a soft velvety fruit quality, and it's well-balanced with good freshness. A great wine for lamb chops with salsa verde. It could even be lightly chilled for a perfect barbecue wine.

Sam Weatherill, Etch.

With ripe and rich dark fruits there's a lovely nose and it makes a very pleasant wine by the glass, without overpowering oak or too much vanilla, even for the age.

**Stephanie Robertson,
Restaurant Associates.**

WAKEFIELD ESTATE CABERNET SAUVIGNON



Silver

Region: Limestone Coast & Clare Valley, Australia

Grape Variety: Cabernet Sauvignon

Tasting Notes:

This has a pleasant nose, with some fresh and elegant fruit in evidence.

**Anastasios Karakasis,
17th Bruton Street.**

A wine with good fruit concentration, and very well integrated alcohol too, showing lovely notes of cassis, with rounded tannins and a long finish.

Savvas Symeonidis, CE LA VI.

Showing some restraint, with some fresh fruit and light tannins.

**Lorenzo Tonelli,
Maison Estelle and Estelle Manor.**

ALMA DE CHILE CABERNET SAUVIGNON RESERVA



Bronze

Region: Maule Valley, Chile

Grape Variety: Cabernet Sauvignon

Tasting Notes:

Round, ripe red fruits, with potential to be showing well after few years.

Giovanni Andriulo, The Ritz London.

A nose of red fruit with sweet spices. The palate is generous and supple with velvet tannins. A well balanced wine.

**Miguel Gomez Cabarera,
Berkmann Wine Cellars.**

ALMA DE CHILE SAUVIGNON BLANC RESERVA



Bronze

Region: Maule Valley, Chile

Grape Variety: Sauvignon Blanc

Tasting Notes:

Fruit-forward, with citrus and tropical fruits.

Daniele Di Blasio, Bulgari Hotel Group.

Straw colour, pronounced viscosity, with hints of mineral and wet stone.

Giovanni Andriulo, The Ritz London.

Citric nose, lime and gooseberries.

Palate is textured and round...an overall good wine.

**Miguel Gomez Cabarera,
Berkmann Wine Cellars.**

BERICANTO PROSECCO DOC BRUT MILLESIMATO



Bronze

Region: Veneto, Italy

Grape Variety: Glera

Tasting Notes:

Notes of almond, white pepper and fresh grass on the nose, joined by a dough-like note. Broad texture from the bubbles, and good value for money too.

Matilda Tsappis, Killicrankie House.

A fruity and balanced wine, with some complexity and length.

**Klearhos Kanellakis,
Ekstedt at the Yard.**

BERVINI PROSECCO DOC BRUT ORGANIC MILLESIMATO “PURO”



Bronze

Region: Friuli Venezia Giulia, Italy

Grape Variety: Glera

Tasting Notes:

Some fine bubbles, and stone fruit notes on the nose, with additional hints of white blossom, all leading to some stony minerality on the tart palate, as well as white apple notes, and decent length too.

Garry Clark, Pale Hall Hotel.

BODEGAS UGALDE RIOJA JOLASETA BLANCO



Bronze

Region: Rioja, Spain

Grape Variety: Tempranillo Blanco

Tasting Notes:

A bashful nose but perky first impression on the palate with its herbaceous and fruit flavours.

Carolina Seibel, Petrus.

Light spicy notes are charming, light character, quite neutral, juicy. Medium acidity, quite lingering through the finish.

**Adriana Valentini,
Oxford & Cambridge Club.**

BODEGAS UGALDE RIOJA JOLASETA CRIANZA



Bronze

Region: Rioja, Spain

Grape Variety: Tempranillo

Tasting Notes:

With ripe red fruits and notes of graphite and spice, this wine is of medium acidity with medium firm tannins. The alcohol is well integrated and there's a long finish.

Dario Barbato, Individual Restaurants.

Classic bouquet of red berries, dried fig, and a touch of vanilla oak. Smooth on the palate with flavors of ripe cherry, tobacco leaf, and spiced cedar. Silky tannins carry a long finish of leather, sweet spice, and warm earth.

**Emanuel Pesqueira,
Pesqueira Consultant Sommelier.**

BODEGAS UGALDE RIOJA JOLASETA RESERVA



Bronze

Region: Rioja, Spain

Grape Variety: Tempranillo

Tasting Notes:

Very good freshness on the palate with raspberries and cranberries and a touch of flint at the nose.

Leonardo Barloni, The Dorchester.

Mixed berries with some nutmeg and sweet spice from the oak. The tannins are integrated and the wine feels fresh.

Marianna Sivalli, Vinoteca.

BODEGAS UGALDE RIOJA JOLASETA TINTO



Bronze

Region: Rioja, Spain

Grape Variety: Tempranillo

Tasting Notes:

There's ripe black plum, cinnamon and clove on the nose with a touch of dried fig on the palate.

Emma Denney, Claridges.

Ripe aromas of damson, cinnamon and sweet tobacco. A silky entry followed by flavours of black cherry, clove and light toast. Balanced and elegant with a softly spiced, rounded finish.

**Emanuel Pesqueira,
Pesqueira Consultant Sommelier.**

CĂLUȘARI RESERVA RED



Bronze

Region: Banat, Romania

Grape Variety: Cabernet Blend

Tasting Notes:

Subdued nose with a dried herbal overtone, leading to black forest chocolate and a ripe liquored finish.

**Dion Wai,
Raffles Hotel at the OWO, London.**

Jammy and smokey with black fruit. High tannin and a full body.

Kayleigh Vidler, The Chesil Rectory.

Rich and plummy. This wine delivers.

Yuri Gualeni, Louie London.

CARLOS SERRES ORGANIC TEMPRANILLO



Bronze

Region: La Rioja, Spain

Grape Variety: Tempranillo

Tasting Notes:

This is very pleasant with black raspberry and violet petals, a soft light herbal palate, a hint of leather and smoke, but mostly dominated by the fruit.

Emma Denney, Claridges.

Very rich dark fruit profile with a ton of savoury spice. A bit short on finish but perfectly good for its price point. Nice tannin quality for the price too.

Sam Weatherill, Etch.

CARLOS SERRES RIOJA GRAN RESERVA



Bronze

Region: La Rioja, Spain

Grape Variety: Tempranillo

Tasting Notes:

Big structure with some alcohol kick at the end. Sweet spices and coconut.

Leonardo Barloni, The Dorchester.

Wet slate on the nose and has some notes of cocoa on the palate. There's still some tannin grip lending itself to future ageing potential.

**Nelio Pinto,
The Candlestick Restaurant.**

CARLOS SERRES ROSÉ RIOJA



Bronze

Region: La Rioja, Spain

Grape Variety: Tempranillo

Tasting Notes:

Notes of white pepper, together with caramelised red bell pepper.

**Konsantinos Nestoridis,
Midsummer House.**

A nice body, with some spicy elements.

Maria Cintoli, Majestic Wine.

A well balanced wine with good flavour concentration and complexity, that could serve as an all-day rosé, as well as a gastronomic one, and drinking above its price. A match for hoisin duck wraps.

**Charlie Richards,
Claridge's Restaurant.**

CHAMPAGNE DE SAINT-GALL TRADITION PREMIER CRU



Bronze

Region: Champagne, France

Grape Variety:
Chardonnay & Pinot Noir Blend

Tasting Notes:

Very chalky minerality on the nose, leading to a dry, mineral finish with good complexity.

Marius Plesca, The Waterside Inn.

Aromas of apple, pear and lemon tart, and a palate with notes of almond tart, and a soft mousse.

Matteo Furlan, The Dorchester.

Fresh, with a pleasant mousse - a good by-the-glass option at that price.

Erin Donnelly, Heron.

CLUB DE CAMPO MALBEC



Bronze

Region: Mendoza, Argentina

Grape Variety: Malbec

Tasting Notes:

Fresh, herbal and dry with medium tannins. A young wine with pure dark fruit flavours.

**Adriana Valentini,
The Megaro Collection.**

CLUB DE CAMPO MALBEC ROSÉ



Bronze

Region: Mendoza, Argentina

Grape Variety: Malbec

Tasting Notes:

Floral and cherry aromas and a nice crisp acid within the fruit make this wine easy to drink and appreciate.

Yuri Gualeni, Louie.

With notes of plums soaked in raspberry juice, this is an easy going, straightforward and unpretentious glass of rosé which is easily enjoyable.

Miguel Crunia, Fion.

CÔTES DU RHÔNE LA GRAND COMTADINE



Bronze

Region: Rhone, France

Grape Variety: Grenache Based Blend

Tasting Notes:

Opening with notes of Morello cherry, red plum and Provençal herbs on the nose, this is really ripe on the palate, with some grippy tannins.

Matteo Furlan, The Dorchester.

A herbal, subtle tobacco nose, with notes of vanilla too, leading to blackberries and dark chocolate on the palate, with a spicy character. A nice option to pair with cheese.

**Bianca Potenza,
Consultant Sommelier.**

DEGÀ PECORINO IGP TERRE DI CHIETI ORGANIC



Bronze

Region: Abruzzo, Italy

Grape Variety: Pecorino

Tasting Notes:

Rich and intense notes of ripe tropical fruit such as mango and pineapple.

**Filipe Bhering Reis,
The Connaught Hotel.**

Aromas of ripe yellow pear and elderflower, as well as lemon verbena, with notes of green bell pepper and gooseberry, with some zesty, refreshing acidity.

**Valentin Radosav,
Consultant Sommelier.**

DOÑA ISABELLA GARNACHA ROSÉ



Bronze

Region: Navarra, Spain

Grape Variety: Garnacha

Tasting Notes:

Youthful with a medium body and medium acidity, a very floral aroma.

Daniel Marzotto, Sketch.

With its notes of lemon balm, mint, rosemary, balsamic and bay leaf, this could pair with cod provençal.

Yuri Gualeni, Louie London.

ENSEDUNE MALBEC IGP COTEAUX D'ENSERUNE



Bronze

Region: Languedoc-Roussillon, France

Grape Variety: Malbec

Tasting Notes:

Some oak on the nose, as well as some red fruits, and a smooth palate.

Nikos Emner, Dorchester Collection.

Notes of dried fruit and spice, along with plum and prune, and big tannins on the dry palate, with nice acidity too.

Tom Fahey, Consultant Sommelier.

GIKAS WINERY ASSYRTIKO 70CL



Bronze

Region: Attica, Greece

Grape Variety: Assyrtiko

Tasting Notes:

Varietal character with more texture.

**Dion Wai,
Raffles Hotel at the OWO, London.**

A demonstration of interesting wine-making techniques for texture

Kayleigh Vidler, The Chesil Rectory.

GOTAS DE MAR GODELLO



Bronze

Region: Ribeiro, Spain

Grape Variety: Godello

Tasting Notes:

There's a nice freshness to the finish on this wine which has floral and bright yellow fruits, with a touch of bitter almond on the finish.

Emma Denney, Claridges.

Opens with a delicate bouquet of quince, fennel, and white peach. The palate is creamy yet vibrant, showing lemon curd, wet stone, and a touch of floral lift.

**Emanuel Pesqueira,
Pesqueira Consultant Sommelier.**

GRAN BERICANTO ROSSO RISERVA



Bronze

Region: Veneto, Italy

Grape Variety: Merlot Based Blend

Tasting Notes:

Plummy fruit and some firm tannins lead to a finish of dates and figs.

Garry Clark, Pale Hall Hotel.

A juicy wine showing some complexity, with a smooth palate.

Klearhos Kanellakis, Ekstedt at the Yard.

Ripe black and blue fruits, such as plum, alongside some great, well balanced tannins.

Imre Somogyi, The Ritz London.

GRAN MAESTRO PRIMITIVO DI MANDURIA DOC



Bronze

Region: Puglia, Italy

Grape Variety: Primitivo

Tasting Notes:

Really deep purple in colour, with ripe blue fruit - balanced and long lasting.

Maria Federica Salvador, A Tafona by Lucia Freitas.

Woody, herbal notes are joined by savoury notes, as well as plums and spice.

Natasha Senina, Chewton Glen.

Lifted cherry nose, as well as some iodine, leading to some lovely grip of tannin.

Charlie Stein, Rick Stein Restaurants.

GROWERS GATE SHIRAZ



Bronze

Region: South Australia, Australia

Grape Variety: Shiraz

Tasting Notes:

A very ripe wine with plenty of juicy black fruit.

**Lorenzo Tonelli,
Maison Estelle and Estelle Manor.**

Intense and fruity, with a bit of bitterness.

**Anastasios Karakasis,
17th Bruton Street.**

Notes of black fruits, as well as black olive and graphite, with high acidity and soft tannins, leading to a long long finish.

Dario Barbato, San Carlo Group.

HEALY & GRAY MERLOT



Bronze

Region: Various, France

Grape Variety: Merlot

Tasting Notes:

Round and full-bodied with smooth tannins, this wine has a ripe fruit-driven finish. It's a plush mouthful.

Daniele Di Blasio, Bulgari Hotel Group.

On the nose there's intense red fruit mixed with blue fruit. Tannins are grippy but it feels developed and overall a well-balanced wine.

**Miguel Gomez Cabarera,
Berkmann Wine Cellars.**

HEALY & GRAY PRIVATE CELLAR BUSHVINE CHENIN BLANC



Bronze

Region: Western Cape, South Africa

Grape Variety: Chenin Blanc

Tasting Notes:

A perfumed wine with ripe yellow apple and quince, hay and honeysuckle. There's crisp acidity and it's round and mellow.

Julien Sarrasin, Hide.

Textured and cooked green fruit, fresh bread and pastry make this wine vibrant on the palate. It's great value and a really moreish wine.

**Elly Owen,
Gordon Ramsey Restaurants.**

I CASTELLI GOLDEN CUVÉE SPUMANTE



Bronze

Region: Italy

Grape Variety: White Blend

Tasting Notes:

Aromas of apple, as well as apple blossom and jasmine flavours, leading to fresh, foamy, ripe peach and jasmine flavours on the palate, and a good price point.

Julien Sarrasin, Hide.

A light sparkling wine with fresh fruit such as pear apple, and a palate that's balanced with a touch of sweetness.

Lionel Periner, Consultant Sommelier.

I CASTELLI PINOT GRIGIO DOC DELLE VENEZIE



Bronze

Region: Veneto, Italy

Grape Variety: Pinot Grigio

Tasting Notes:

Opening with elegant yellow fruit and some flower aromas, this has a gentle creamy texture, with refreshing acidity and notes of peach, fresh yellow apple and melon.

**Valentin Radosav,
Consultant Sommelier.**

Lively and vibrant, this offers good drinkability due to its freshness.

**Filipe Bhering Reis,
The Connaught Hotel.**

ILLUSION CHENIN BLANC



Bronze

Region: Western Cape, South Africa

Grape Variety: Chenin Blanc

Tasting Notes:

Good balance and complexity of flavours here is supported by a good acidity.

Vitor Silva, Maison Estelle.

Lovely green apple with crunchy citrus is supported with nice backbone.

Jaewon Jeong, Amazonico.

ILLUSION PINOTAGE



Bronze

Region: Western Cape, South Africa

Grape Variety: Pinotage

Tasting Notes:

There's ripe plum, red cherry and raspberry jam on the nose and slightly toasty with medium tannin.

Kayleigh Vidler, The Chesil Rectory.

JAFFELIN POMMARD



Bronze

Region: Burgundy, France

Grape Variety: Pinot Noir

Tasting Notes:

Notes of whole brunch cassis and cherry, with some great juicy texture and some smokiness too.

Eric Zwiebel MS, Wine Consultant.

This has notes of crunchy berry as well as a hint of smoke, with some well-structured tannins.

Maria Cintoli, Majestic Wine.

Ripe fruit notes of cranberry and pomegranate.

Konsantinos Nestoridis, Midsummer House.

LA FERME JULIEN RED



Bronze

Region: South of France, France

Grape Variety: Grenache Based Blend

Tasting Notes:

Elegant and juicy, with good fruit notes.

Nikos Emner, Dorchester Collection.

A mix of ripe and jammy berry fruit on the nose, with some herbaceous notes, and light tannins.

Marianna Sivalli, Vinoteca.

Red fruit on the nose - neither cooked nor dried - with a nice nutty finish and good structure.

Tom Fahey, Consultant Sommelier.

LA FERME JULIEN ROSÉ



Bronze

Region: South of France, France

Grape Variety: Grenache Based Blend

Tasting Notes:

A fresh and vibrant wine with notes of peach.

Eric Zwiebel MS, Wine Consultant.

This is showing notes of raspberry and cranberry, and roses too.

Konsantinos Nestoridis, Midsummer House.

A fresh, mineral wine.

Maria Cintoli, Majestic Wine.

MASSERIA STELLE PUGLIA ZINFANDEL ROSÉ



Bronze

Region: Puglia, Italy

Grape Variety: Zinfandel

Tasting Notes:

A pale rosé with elegant red fruit and a flinty aroma.

Valentin Radosav, The Stafford.

Floral and saline, wide and fresh. Such an honest and enjoyable glass of rosé. Great pour for a pub.

Miguel Crunia, Fion.

MATAHIWI WHITE LABEL SAUVIGNON BLANC



Bronze

Region: Wairarapa, New Zealand

Grape Variety: Sauvignon Blanc

Tasting Notes:

Notes of cut grass, green bell pepper and gooseberry, with a herbal component, like dried thyme.

**Stephanie Robertson,
Restaurant Associates.**

With notes of white flowers and watercress, underripe gooseberry and white stone fruit, this would be a good pairing with freshly caught seafood or a goats cheese salad.

Emma Denney, Claridges.

ORGANIC UNION VERDEJO



Bronze

Region: Spain

Grape Variety: Verdejo

Tasting Notes:

Aromatic and herbaceous expression of Verdejo, palate there is some bitterness and grassier notes.

Carolina Seibel, Petrus.

Lemon zest and grapefruit notes with searing acidity well balanced by alcohol and ripe citrus notes. Simple and well made wine

**Mateusz Kowalczyk,
Consultant Sommelier.**

PETRARINUSA ORGANIC GRILLO SICILIA



Bronze

Region: Sicilia, Italy

Grape Variety: Grillo

Tasting Notes:

Fresh pear, peach and elegant floral aromas to begin with, leading to more pronounced stone fruit on the palate, with a nutty finish.

**Valentin Radosav,
Consultant Sommelier.**

Notes of yellow apple and greengage, with a stony minerality, followed by a savoury palate with red apple and almond.

Julien Sarrasin, Hide.

PETRARINUSA ORGANIC NERO D'AVOLA SICILIA



Bronze

Region: Sicilia, Italy

Grape Variety: Nero D'Avola

Tasting Notes:

A good blackberry and cherry character on the nose here, leading to some firm tannins on the palate.

**Stefano Pasqual,
The Gordon Ramsey Group.**

Dark fruit and kernel aromas, as well as some smoke, together with some slightly grippy tannins.

Maria Boumpa, Da Terra Restaurant.

PIRANI PROSECCO DOC EXTRA DRY



Bronze

Region: Veneto, Italy

Grape Variety: Glera

Tasting Notes:

A fresh wine, and balanced, with good fruit expression.

**Klearhos Kanellakis,
Ekstedt at the Yard.**

Notes of ripe stone fruit, honeydew and hay, leading towards a fresh finish.

Matilda Tsappis, Killicrankie House.

Hints of earthiness accompanied by some orchard fruit notes.

Garry Clark, Pale Hall Hotel.

SANTA JULIA VINOS NATURALES ORANGE CHARDONNAY



Bronze

Region: Mendoza, Argentina

Grape Variety: Chardonnay

Tasting Notes:

A funky nose of baked apples and ripe pears.

Chiara Sieni, Rise & Vine.

A riper wine with good structure and body, and good texture too.

**Vincenzo Arnese,
Raffles Hotel at the OWO.**

Well balanced between its fruit and acidity.

Nelio Pinto, Candlesticks Restaurant.

SANTA JULIA VINOS NATURALES PET NAT



Bronze

Region: Mendoza, Argentina

Grape Variety: Chardonnay

Tasting Notes:

Some bruised orchard fruits on the nose, together with some subtle spice and a touch of nutty aroma, with some roundness on the palate.

Emma Denney, Claridges.

A soft and gentle palate with a touch of savouriness, and good purity of flavour for the price. A wine for summers on the terrace.

**Sam Weatherill,
etch. by Steven Edwards.**

SANTA JULIA VINOS NATURALES TORRONTES



Bronze

Region: Mendoza, Argentina

Grape Variety: Torrontes

Tasting Notes:

Aromatic and delicious, dry and versatile. Mid acidity, seems rather a celebration on balance between nose and mouth. Pleasant.

**Adriana Valentini,
The Megaro Collection.**

High intensity of flavours, showing typical varietal characteristics and high acidity.

**Daniele Palomba,
Mark's Club - The Birley Clubs.**

VIGNAMADRE DEGÀ BIO MONTEPULCIANO D'ABRUZZO



Bronze

Region: Abruzzo, Italy

Grape Variety: Montepulciano

Tasting Notes:

Some bright and juicy fruit here, with ripe strawberry notes.

**George Hersey,
Adam Handling Group.**

A vinous nose, with some savoury character too, and primarily ripe red fruit joined by a touch of red apple, and a savoury component too.

**Stefano Pasqual,
The Gordon Ramsey Group.**

VILLA BLANCHE GRENACHE BLANC



Bronze

Region: IGP D'oc, France

Grape Variety: Grenache Blanc

Tasting Notes:

A rich and rounded wine that's well balanced and complex, with some good minerality too.

Yohann Pinol, Consultant Sommelier.

Great, stylistically, with some body and fruit concentration.

Marcello Colletti, Nobu Hotel.

A warm, ripe nose that's showing a little development.

**Harry Ballman,
Home Bargains/The Good Wine Co.**

VILLA BLANCHE GRENACHE ROSÉ



Bronze

Region: IGP D'oc, France

Grape Variety: Grenache

Tasting Notes:

An easy-drinking rosé with a vegetal character.

**Charlie Richards,
Claridge's Restaurant.**

Ripe, with some melon notes.

Maria Cintoli, Majestic Wine.

A match for egg fried rice with sweet and sour pork.

**Konsantinos Nestoridis,
Midsummer House.**

VILLA BLANCHE MALBEC



Bronze

Region: IGP D'oc, France

Grape Variety: Malbec

Tasting Notes:

Opening with dark black fruit on the nose, this is nicely warming on the palate, with notes of chocolate, prune and plum, as well as some spice. Big tannins, but with good balance.

Tom Fahey, Consultant Sommelier.

Blueberries and cassis on the nose, which follow on to the palate, with good, dry tannins.

Federico Moccia, 67 Pall Mall.

WRITER'S BLOCK SHIRAZ



Bronze

Region: Western Cape, South Africa

Grape Variety: Shiraz

Tasting Notes:

Hot stones, wild fruit jams, super ripe and with fleshy tannin.

**Dion Wai,
Raffles Hotel at the OWO, London.**

Spices and fruit all in place for easy drinking and ABV balance.

Yuri Gualeni, Louie London.

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