

Harpers

Wine & Spirit

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LEADER OF THE PACK

How to stand out
from the crowd in
the Harpers Global
Design Awards



Analysis
Amazon Prime Now's
one-hour delivery
is put to the test

Interview
Master brewer
Philip Harper
talks sake

Trends
How the craft beer
boom shows no
sign of slowing



Harpers Global Design Awards
We announce the medal and
trophy winners, and reveal how
the judges made their choices



SITT AUTUMN – THE ESSENTIALS

When: **September 23 2015**

Where: Lindley Hall, Royal Horticultural Halls, London

When: 10.30am–6pm

How to register

Register at: sittastings.com

Follow SITT on Twitter: @sittastings #SITT2015

Facebook: [sittastings](https://www.facebook.com/sittastings)

Daniel Lambert

Daniel Lambert Wines

Visitors to Daniel Lambert's stand at this year's SITT tasting will be able to meet the export manager from Trefethen Family Wines in Napa and the export manager from Goose Wines in South Africa, as well as a number of French and Italian suppliers coming over especially for the event. "This will give our customers the best tasting we have ever put on at SITT," says Lambert, who predicts that the wines likely to stir up most interest will be those from Trefethen and Poussé d'Or Chambolle Musigny 2011.

"We sell and work with niche winegrowers the world over, and the natural place for these wines to be sold is within the independent sector," he says. "Moreover we have independent merchants coming to our door for the first time every week."

His perfect wine for winter "would have to be red", but then he says it gets a bit more tricky. "I am unable to narrow it down to just one so I would say either Lowburn Ferry Pinot Noir or any of the Pousse d'Or wines. I am a bit of a Pinot Noir nut."

As for his perfect autumn/winter wine list, he says it's still necessary to offer a wide range of different styles. "People these days like to drink rosé all year round and there is nothing wrong with that, after all the customer is king."

A great wine that he will be offering is the Sentio Prosecco, which "should be in all on-trade accounts". While off-trade buyers might want to look out for Pousse d'Or Chambolle Musigny "for the sheer quality".

Cristiana Stoica

Avincis Winery, Romania

Cristiana Stoica, the owner of Avincis Winery in Drăgășani, Romania, will be participating in SITT for the first time this year, and is keen to dispel some preconceptions regarding Romanian wine.

"We think SITT will help us in showing the wine trade that Romania produces beautiful, well-crafted wines and that the wines of this country are worth discovering. In particular, I believe that SITT Autumn could be a good platform for promoting the wines produced in the famous wine regions of Romania, such as Drăgășani, one of the most prestigious in the history of Romanian winemaking."

Avincis produces a range of local grape varieties, which are DOP authorised from the Drăgășani wine region, including the indigenous red grape varietal Negru de Drăgășani, the indigenous white grape varietal Crampoșie Selecționată, and Fetească Regală/Pinot Gris – a blend between a Romanian grape varietal with a classical one, presenting nice body, freshness and complexity.



Turn up early to secure your place at a masterclass

Taner Ögütoğlu

Wines of Young Turks

Wines of Young Turks are represented by the winemaking talents of Chamlija, Gülor, Selendi, Kastro Tireli and Paşaeli, many of which are already available in the UK, to create a wide portfolio of wines for both the on- and off-trade SITT visitor.


Taner Ögütoğlu, owner of Gustobar, an importer, exporter and consulting company, believes that the wines offer a "one-stop shop" for top Turkish wines.

"Our wines tick the right boxes for independent merchants, wine bars, specialist shops and delicatessens – people with a love of quirky, unusual, stand-out wines, as well as those sommeliers who are looking for something different to add to their wine list."

Wines made from local grape varieties Yapincak, Papazkarası, Öküzgözü, Narince and Çalkarası will be available to sample, and represent the best Turkey can offer.

"We also prove that Turkey can produce incredibly high quality international wines – some of which are unusual in themselves – so our Merlot, Syrah, Cabernet Sauvignon and Franc blends and single varieties are superb, but why not look further afield at our Viognier, Petit Verdot, Mourvèdre, Malbec and even Albariño?"

On-trade buyers should look out for some of the high-end cuvées that add excitement and something new and off-beat to a wine list. "Some of these international varieties can introduce Turkey as a country to a customer without scaring them away," says Ögütoğlu. "They need to try something they know from a country they don't."

For the off-trade she recommends indigenous grape varieties such as Narince or Öküzgözü that will attract new customers, who are searching for something exciting, adventurous and out of their comfort zone. 

MASTERCLASSES

11am–11.45am

CÔTES DU RHÔNE CRUS

Hosted by: **Mark Andrew, senior wine buyer, Roberson Wine**

The Côtes du Rhône crus consist of very different styles and terroirs and offer wines which are naturally suited to the on-trade and independent retailers. Mark Andrew will present a selection of wines from passionate and terroir-driven producers and négociants from the crus of both the northern and southern Rhône Valley including Crôzes-Hermitage, Saint-Joseph, Lirac and Muscat de Beaugues-de-Venise.

12.30pm–1.15pm

ONE RIVER, TWO REGIONS, MANY WINE STYLES

Hosted by: **Charles Metcalfe MW**

The diversity of wines from the Douro Valley will be explored by Charles Metcalfe MW, and six wines from the region will be available to taste.

2pm–2.45pm

UNLOCKING THE MYSTERIES OF JAPANESE SAKE

Hosted by: **Oliver Hilton-Johnson, director and sake specialist, Tengu Sake**

Sake is becoming increasingly popular, and visitors to this masterclass will be guided through the world of premium Japanese sake and will be able to try six different varieties. Owner Hilton-Johnson will lift the lid on some of the mysteries surrounding sake, including its regionality, production and terminology.

3.30pm–4.15pm

QUERCIABELLA MASTERCLASS WITH GIORGIO FRAGIACOMO AND ARMIT WINES

Hosted by: **Giorgio Fragiaco**

Armit Wines and Giorgio Fragiaco, from Agricola Querciabella, will head up the UK launch tasting of the new releases from the estate, which include the 2013 Batar, 2012 Chianti Classico and 2012 Palafreno, as well as the current releases 2011 Chianti Classico Riserva, 2011 Mongrana and 2010 Camartina. The winery switched to biodynamic viticulture 15 years ago, and also practises cruelty-free biodynamics, which bans the use of any animal-derived products.