### ROSE WINES

- Arcadia, Fresh Cabernet Rose 2010, Northern Thrace, Turkey: £7.75, p.63
- Mas de Cadene, Rosé Côtes de Provence Sainte Victoire 2012, France: £7.95, p.63
- Spy Valley, Pinot Noir Rosé 2011, Marlborough, New Zealand: £10.67, p.63

### RED WINES

#### FRANCE

**BORDEAUX**
- Château d'Artigues Bordeaux 2011, Bordeaux: £10.00, p.115
- Château Brown, Pessac-Leognan 2009, Bordeaux: £25.00, p.115

**BURGUNDY & BEAUJOLAIS**
- Domaine de la Madonne, Fleurie 2011, Beaujolais: £9.58, p.105
- Domaine Berthelemeot, Beaune 1er Cru Clos des Mouches 2009, Burgundy: £20.60, p.113
- Vallet Frères, Gevrey-Chambertin 1er Cru Clos Saint-Jacques 2007, Burgundy: £43.10, p.113

**RHÔNE**
- Collioà & Eille, Côtes du Rhône Rouge 2010, Rhône: £6.64, p.119
- Domaine du Mont-Thillet, Cuvée du Papy 2010, St Joseph, Rhône: £15.35, p.119
- Saint-Damien Gigondas 2010, Rhône: £10.33, p.120
- Domaine du Mont-Thillet, Côtes-Rôtie Les Grands Places 2007, Rhône: £47.85, p.120

**SOUTH OF FRANCE**
- Mont Rocher, Carignan Vieilles Vignes 2011, Pays d’Hérault, Languedoc: £5.71, p.125

#### ITALY

**CHIANTI**
- Castello Vicchiomaggio, Vigna La Prima Chianti Classico Riserva 2009, Tuscany: £27.38, p.143

**MONTALCINO**
- Castelgion del Bosco, Brunello di Montalcino 2008, Tuscany: £21.50, p.146
- Talenti, Brunello di Montalcino 2008, Tuscany: £27.34, p.146
- Banfi, Poggio alle Mura Brunello di Montalcino 2007, Tuscany: £51.03, p.146

**TUSCANY**
- Col d’Orcia, Sant’Antimo Nereco 2009, Tuscany: £14.48, p.146
- Pugnitello da San Poli, Tuscany: £20.60, p.146
- Col d’Orcia, Sant’Antimo Olimia Cabernet 2009, Tuscany: £26.60, p.146
- Antinori, Tenute Guado al Tasso Bolgheri Superiore 2008, Tuscany: £44.33, p.147

**NORTH OF ITALY**
- Cavit, Bottega Vinicola Lagrein Dunkel 2010, Trentino: £6.95, p.138
- Casa Corton, Nerello del Bastardo 2008, Veneto: £8.50, p.138
- Il Catinone, d’Annina Barbera d’Asti Superiore 2009, Piedmont: £10.55, p.133
- Zenato, Amarone Classico della Valpolicella 2008, Veneto: £29.00, p.138
### CENTRAL, SOUTH & ISLANDS
- Canticelli, La Fèia Nero d’Avola 2011, Sicily: £5.39 p.155
- Franco Torni, Relais Rosso Sangiovese/Petit Verdot 2010, Umbria: £9.90 p.151
- Taurino, Notarpanaro Salento Rosso 2006, Puglia: £11.27 p.155
- Orsogna, Coste di Monreale Campeto d’Agrigento 2010, Sicily: £11.40 p.151
- Cantina Masi, Barolo 2010, Lombardia: £18.40 p.155

### SPAIN

#### RIOJA
- Conde de Valdemar Crianza 2008, Rioja: £7.96 p.161
- Ondarre Reserva 2008, La Rioja: £9.27 p.161
- CVNE, Viña Real Gran Reserva 2005, Rioja: £15.04 p.161

#### RIBERA DEL DUERO
- Matarromera Crianza 2009, Ribera del Duero: £15.41 p.173

#### OTHER REGIONS OF SPAIN
- Ollora, Bodegas Casa del Valle Alicantus Tinto 2012, Castilla-La Mancha: £5.68 p.177
- Senor de Sarria, Crianza 2009, Navarra: £5.83 p.167
- Bodegas Torreduero, Quinta El Refugio, Crianza Selección 2010, Toro: £7.00 p.173
- Chivite, Gran Pumo Reserva 2007, Navarra: £8.23 p.167
- Museo Real, Reserva 2009, Cigales: £12.16 p.173
- Francis Mascaró, Humilitat Priorat 2010, Catalunya: £12.44 p.167
- Asociación Cellar, El Cigala Tinto Vinyes Vell 2010, Priorat: £12.67 p.166
- Bodegas El Nido, El Nido 2010, Jumilla: £19.10 p.177

### PORTUGAL
- Monte da Ravasqueira Reserva 2011, Alentejo: £10.15 p.181

### LEBANON, TURKEY & SLOVENIA
- Unnamed, Cabernet Sauvignon 2010, Tekirdag/Izmir, Turkey: £8.88 p.187
- Karum, Saint John Red 2007, Jezzine, South Lebanon: £14.59 p.188
- Château Khourey Syrah/Chardonnay 2006, Bekaa Valley, Lebanon: £15.60 p.188
- Marjan Winery, Pinot Noir 2009, Goriska Brda, Slovenia: £18.55 p.188

---

"All the medal-winning wines from Montalcino have the freshness you expect from Montalcino at their heart, which is part of what makes them go so well with food." — Marco Adreani, The Pass at South Lodge
KARAM, SAINT JOHN RED 2007, JEZZINE, SOUTH LEBANON
£14.59 @ KINGSWOOD WINES
Lebanon’s first gold for four years goes to Karam’s 1,300m-high vineyards. While Nicolas Vienne of The Orange said, ‘Lovely notes of vanilla, cassis, redcurrant and oak on the nose, with a great, long finish,’ others noted aromas of tulips, roses, cloves, tar and dark red berries. Coq d’Argent’s Olivier Marie loved ‘the use of oak. Tannins are well managed, though grippy.’

CHÂTEAU KHOURY SYMPHONIE 2006, BEKAA VALLEY, LEBANON
£16.60 @ ENOLOGIA
Almost Amarone in style, this ambitious wine shows savoury aromas of liquorice and dried figs alongside sweet, slightly dried grape flavours on the nose. Earthy notes run alongside jammy cherry and red berry flavours on a long, delicate palate. Team leader Angela Reddin noted ‘big full-on wine – gobs of fruit and great drive’.

MARJAN SIMIČIĆ, PINOT NOIR 2009, GORIŠKA BRDA, SLOVENIA
£18.95 @ BANCROFT WINES
A delicate individuality scooped a Gold for Simičić. ‘Lovely and heady, this is open and juicy,’ said team leader Simon Woods, continuing, ‘Excellent, balanced, ripe and herby.’ ‘Dried rosehips, Bakewell tart, framboise and graphite on the nose. This is very feminine, with a delicate, lacy but powerful palate,’ said team leader Angela Reddin. ‘Well suited to food with acidity,’ said Matthew Cocks of Cubitt House.

SILVER

KAVAKLIDERE, ANCYRA MUSCAT 2011, AEGEAN, TURKEY
£5.89 @ TEES LTD
Fresh cut grass joins citrus and lime on the nose, with a nice minerality, stone fruit flavours and some residual sugar on the palate. ‘Luscious and lingering, this is very pleasant “summer wine” – easy drinking with some nice mezze,’ said Roger Jones of The Harrow at Little Bedwyn.

ARCADIA, FINESSE SAUVIGNON BLANC/SAUVIGNON GRIS 2009, NORTHERN THRACE, TURKEY
£8.25 @ ARCADIA VINEYARDS
A relatively quiet, mineral nose of pale lemon and cashew nut leads to a ‘far more expressive’ palate, according to Zuma’s Laura Blanchett, who continued, ‘With hints of salted raw cashew nuts and white pepper, the palate is vibrant with excellent length and pleasant salinity.’

SZENT TAMÁS, MÁD FURMINT 2011, TOKAJ, HUNGARY
£8.50 @ ALLIANCE WINE
Good depth of stone fruit with nice mineral hints. ‘Sweet style but fragrant and savoury; elegant and clean, fresh and full – good with game terrine,’ said Roger Jones of The Harrow at Little Bedwyn.

CHÂTEAU KSARA, BLANC DE BLANC 2011, BEKAA VALLEY, LEBANON
£9.37 @ HALLGARTEN DRUITT & NOVUM WINES
Medium lemon in the glass, with toasty oak and nutty, biscuity aromas, the palate wraps lemon, tropical fruit and grass flavours with a soft, oak spice toast. ‘Bright acidity with a hint of creamy vanilla,’ said Richard Graham of Cooks & Capers.
KAVAKLIDERE, PENDORE ÖKÜZGÖZÜ 2010, AEGEAN, TURKEY
£11.18 @ TEES LTD
‘With a ripe black fruit nose, this shows cherry and blackcurrant fruit, tar and pepper, with good concentration and length,’ said York & Albany’s Nigel Lister. Match with pizza or Mediterranean food.

KAYRA, VINTAGE ÖKÜZGÖZÜ 2010, SOUTH EAST ANATOLIA, TURKEY
£12.45 @ TEES LTD
‘Lovely plum and dark chocolate, with a really lush mouthfeel,’ said an impressed Mark Deamer of The Marylebone Hotel, calling the oak-infused wine a ‘good reflection of terroir’.

CHÂTEAU KEFRAYA 2009, BEKAA VALLEY, LEBANON
£12.95 @ CHATEAU KEFRAYA
With notes of sweet cherry kernel and soft fruit, the bold structure and fleshy, open style with an ‘iron-like finish’ made this a match for sizzling garlic lamb, said team leader Simon Woods.

CHÂTEAU KEFRAYA 2008, BEKAA VALLEY, LEBANON
£13.43 @ CHATEAU KEFRAYA
Rich and broody, this is very terroir-driven, with mineral notes alongside ripe fruit. ‘Exciting spice with dark cherries and great structure,’ said Bread Street Kitchen’s Gergely Barsi Szabó.

ST THOMAS PINOT NOIR 2009, BEKAA VALLEY, LEBANON
£13.67 @ CHATEAU ST THOMAS
Pale garnet in colour, this has a complex perfume of flowers, red tomatoes, bell pepper, spice and black tea. Judicious oak contributes to well-rounded tannins on this fresh, bright, dry wine.

URAL, BOĞAZKERE 2011, AEGEAN, TURKEY
£14.00 @ URAL ŞARAPÇILIK
Made with the Boğazkere grape, this has fresh bramble fruit aromas, with layers of humus and Oriental spice notes, firm tannins and good complexity plus a nicely mineral finish.

URAL, NERO D'AVOLA/URAL KARASI 2011, AEGEAN, TURKEY
£16.00 @ URAL ŞARAPÇILIK
This has rosehips on the nose, lovely spices, a nice bitter note, good body and some sweetness. ‘Wonderful. Purely individual and justifiably expensive,’ said team leader Angela Reddin.

MARIJAN SIMČIĆ, OPOKA MERLOT 2007, GORIŠKA BRDA/COLLIO ITALIA, SLOVENIA
£35.25 @ BANCROFT WINES
‘Rich and velvety, dark and brooding; this is serious,’ said York & Albany’s Nigel Lister of this big wine with its intense umami flavours alongside plenty of minerality, fresh acids, spice and tannin.