Wines - Fred's Collection Picks

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Discover What's New in Wines



Found Saperavi

FOUND SAPERAVI - WINE OF GEORGIA

From the fabled birth place of wine, the ancient Saperavi, meaning "dye" in Georgian, is one of the rare red grapes producing red juice.

Saperavi is Georgia's signature red grape. Crafted here from vineyards around Vachnadziani Village in Kakhetti Province, Zviad Loladze ages small portion in oak.

Deeply coloured, with ripe cherries and blackberries, a soft pluminess and touch of vanilla.

Excellent with game and meat stews like Georgian Khashlama. Try with vegetable casserole or smoky BBQ food.

Full Bodied

FOUND MTSVANE - WINE OF GEORGIA

Mtsvane Kakhuri grape is one of Georgia's most ancient varieties. Hand-picked before sunrise from a single vineyard on the banks of the river Alazani to retain their zesty flavours.

Mtsvane, meaning green, is Georgia's signature white grape. It is crafted by Zviad Loladze of Thilvino from their own vineyard near the Shashiani Village in Kakhetti northeast Georgia.

Green tinged, flavoursome with notes of citrus, peach, apple blossom and sage.

Chicken dishes, fried fish, tangy cheeses or try with local Khachapuri, Georgian cheese filled bread.



Found Mtsvane

Dry



FOUND REFOSCO - WINE OF ITALY

A bold, ancient red grape, linked to Roman antiquity from Italy's northeast regions of Friuli Venezia-Giulia and Veneto.

Refosco dal peduncolo rosso grapes cling onto their bunches by distinctive red stalks (peduncle). Indigenous to north east Italy, Giacomo Vedovato uses them to craft this flavoursome red.

Deeply coloured and fruity, wild berries, crunchy plums, with a twist of bitter cherries and herbs.

Perfect with red meats and mild cheeses. Try with mushroom and truffle pasta.

Medium Bodied

FOUND MANZONI BIANCO - WINE OF ITALY

An inspired crossing of two famous grapes, Riesling Renano and Pinot Bianco by Professor Luigi Manzoni, creating versatile succulent white wines.

Using Riesling Renano and Pinot Bianco, Manzoni Bianco was the most successful of Professor Manzoni's grape crossings and thrives in north east Italy.

Green apple, citrus and white blossom in youth, nutty and rich with age.

A versatile wine to pair with nutty cheeses, grilled meats, hearty vegetarian stews.







FOUND ARINTO - WINE OF PORTUGAL

Grown in a sight of Portugal's wild, west coast, Arnito's zesty flavours make a perfect match for its abundant seafood traditionally finished using local Dory boats.

Diogo Lopes crafts this ARINTO, the backbone of Portuguese white wines, from grapes grown around Lisbon where fresh Atlantic breezes cool the fruit for this zesty example.

Citrus with a lemon curd tang & saline twist.

Pair with everything fish including salted cod stew or try with fresh tomato salads.

Dry

FOUND AGIORGITIKO - WINE OF GREECE

Agiorgitiko, a red grape meaning St George, is grown in the Peloponnese, adjacent to the historic Greek site, where legend has it Hercules slayed the lion.

Agiorgitiko, indigenous to Greece, is also nicknamed the "Blood of Hercules". Yiannis Flerianos chooses ripe grapes and a touch of oak to craft this fruity red wine.

Vibrant cherry with soft juicy plums, blackberries and hints of vanilla, dried strawberries and herbs.

Perfect with roast lamb or vegetable casserole. Try with local keftedes, beef meatballs with parsley and mint.

Medium Bodied



Found Agiorgitike



FOUND ASTI SECCO - WINE OF ITALY

In a rare twist, from the Unesco heritage vineyards of Asti, this Moscato wine has been made in a dry sparkling style, which still expresses typical grapey and floral aromas.

Moscato produces sparkling wine with distinctive grapey aromas and this fragrant perfumed dry style is no exception.

Made in Piedmont north west Italy by Massimo Guazzone it has all the exuberance of Asti with a lighter touch.

Perfect as an aperitif and canapes. Try with sage and butter gnocchi.

Dry





Ribolla Gialla

EXPRESSIONS RIBOLLA GIALLA - ITALIAN

Ancient peachy white grape from the Friuli Venezia Giallia region of northeast Italy.

Ribolla Gialla is an ancient variety found in the north east of Italy, where the Bora wind from the Dolomites helps retain freshness in this bright yellow "gialla" coloured grape.

Zesty, floral with yellow peach, orange, almonds, sage.

Ideal with fish, seafood, seasonal salads. Try with local Capesante (scallop) gratinate.

Dry

EXPRESSIONS CARMENERE - CHILE

Berries and peppery spice, this grape escaped extinction by finding a new home in Chile.

This classic example of Chile's national grape is ripe with dark berry and plum flavours and subtle spice.

A firm structure and velvety texture allows the wine to have a charming, lingering finish: ideal paired with meat dishes and BBQ's.

Medium Bodied





Puissenguin Saint-Emilion

Chateau Bel-Air

French Red

An elegantly powerful claret from Puisseguin Saint-Emilion on the right bank of the Gironde river of Bordeaux.

Black fruits, vanilla, grilled almond and toasted notes.

Pairs perfectly with duck breasts, fillet steaks or soft cheeses, to desserts.

Medium Bodied

French Red

A fruity Bordeaux red with flavours of black cherries, blueberry, fresh pepper and chocolate.

A firm structure and supple style to pair beautifully with a leg of lamb, ribeye steak, mushrooms or mature cheeses.

Medium Bodied





French White - Dry

A crisp, zesty and lively white wine with notes of lemon and lime zest.

Pairs with Fish, Seafood and Salads.



Chateau Marot

French Rose - Dry

A fresh and fruity rose from The Entre-Deux-Mers region of Bordeaux with floral and red berry flavours and a mouthwatering, dry finish.

Pairs with charcuterie, tapas and salads.



Paco Real Rioja

Spanish Rose - Dry

A fresh and lively dry rose with flavours of strawberries, ripe raspberries and red

Pairs with tapas and seafood.