

# TAURUS WINES CHILE 2010



## Sauvignon Blanc

### 1) Cousiño-Macul Sauvignon Blanc 2009 (Maipo Valley) £ 5.99

This delicious Sauvignon Blanc shows aromas of freshly cut lemon, grapefruit and Granny Smiths apples, while on the palate there is ripe, harmonious fruit with flavours of grapefruit and guava. The crisp acidity and vibrant flavours make this wine great on its own or an ideal match for Thai food, shellfish or seafood salads.



### 2) Errazuriz Estate Sauvignon Blanc 2009 (Casablanca Valley) £ 6.99

“A fragrant Chilean Sauvignon Blanc full of the Loire grape’s classic gooseberry fool flavours, with an added segment of zesty grapefruit to keep the tongue on tingling tenterhooks.” The Independent.

### 3) Errazuriz Single Vineyard Sauvignon Blanc 2008 (Valle de Aconcagua) £ 9.99

Errazuriz took a huge gamble by investing heavily in the Aconcagua Valley believing that the cooler climate from the areas closeness to the sea would produce better wine. They were right on the money and this wine, their first release, shows this brilliantly and certainly takes Chilean SB up a notch. You still get the distinctive green apple aroma of Chilean SB but with a great balance of the variety’s herbaceous herby character and a softer acidity.

## Viognier

### 4) Tabalí Viognier 2007 (Limarí Valley)\* £ 8.49

Tabalí has only been around since 2003, but its wines received great accolades from the word go. The vineyard is in one of the northernmost (and hence theoretically warmest) regions in Chile, but this region’s local ‘Camanchaca’ fog blankets the area each morning, and afternoon coastal breezes bring cool air. Both help bring out the more delicate flavours in the fruit, as Anthony Rose of the Independent found: “The promising Tabalí in Limari is coming out with an exciting range of styles such as the peachy and zesty-fresh Tabalí Viognier.”

## Chardonnay

### 5) Maycas del Limari Chardonnay 2007 (Limarí Valley) £ 12.99

Maycas del Limari Reserva Especial Chardonnay 2007 was awarded the Regional Trophy for Chardonnay over £10 at the Decanter World Wine Awards 2009 in a class that included a Meursault Premier Cru and wines from Stellenbosch, Adelaide Hills and British Columbia. The panel of judges said “Shy and restrained with subtle citrus and mineral on the nose. Dry and racy acidity with minerals and stone fruit and a lick of oak on the finish. Exciting to drink now- but no hurry.” Panel Chairman, Peter Richards elaborated “Winemaker Marcelo Papa has a private passion for Chardonnay and has been steadily refining his art - tinkering with oak barrels and generally avoiding malolactic fermentation - to make wines that major on subtly, freshness and elegance.” Awarded 92 points by Robert Parker.



## Sauvignon Gris

### 6) Cousiño-Macul Sauvignon Gris 2009 (Maipo Valley) £ 7.99

Originally from the Graves district of Bordeaux, Sauvignon Gris is a white variety that was rescued from extinction by Chile and is now its unique white calling card – very similar to Sauvignon Blanc but with less herby notes and more spicy characters. This wine is a classic example of the variety; aromas of orange peel, white peach, mandarin, wildflowers and citrus fruits with just a hint of ginger. On the palate there is soft white peach and a slight spiciness. This smooth yet powerful wine matches all sorts of food including hummus, swordfish, tuna, smoked salmon, creamy dishes and even Thai and Chinese food.



*The famous gates of the Cousiño-Macul Winery*

**Atacama Desert**

**Aconcagua Valley**

**Bio-Bio Valley**



## Cabernet Sauvignon

### 7) Cousiño-Macul Antiguas Reservas Cabernet Sauvignon 2007 (Maipo) £ 8.99

Cousino-Macul has been described as 'The First Growth of Chile' not just because it is Chile's oldest winery but also as reference to its 'old world' wine making style. In the words of their winemaker. "We are looking for old world elegance combined with new world ripeness, not to make a typical Chilean fruit bomb". This is the 80th vintage of Cousino's signature wine. Deep ruby in colour with intense blueberry, cocoa and fresh herb aromas. Soft on the palate (particularly if decanted) the flavours centring around plum and blackberry when young and becoming more complex with age. Will cellar for over 10 years.

## Pinot Noir

### 8) Los Gansos Pinot Noir 2009 (Central Valley)\* **\*NEW\*** £ 7.99

Los Gansos (the geese) are a symbol of the many ways that Cono Sur is doing things the natural way. Together with a number of friendly insects, the wild geese help to keep the pests and parasites away from the vine, just as nature intended. This attention to detail during all aspects of the winemaking process ensures that Cono Sur wines are full of fresh and vibrant fruit flavours. This single varietal Pinot Noir has rich notes of cherry, plum and strawberry that are enhanced by subtle smoky hints.



### 9) Maiden Flight Pinot Noir 2008 (Casablanca)\* **\*NEW\*** £ 8.99

Ruby purple red in colour with aromas of ripe raspberries, cherries and strawberries with hints of coffee and cocoa. On the palate there are soft tannins with lots of fruit. Goes well with red meats, poultry, duck and game as well as ripe cheese. Drink now or cellar for the next 4 years.

### 10) Errazuriz Estate Wild Ferment Pinot Noir 2009 (Casablanca Valley) £ 9.99

Winewriter Nat MacLean thinks that this is pretty hot stuff. Enough so that she named it on her list of the Top 5 Sexiest Pinot Noirs. MacLean chose the Errázuriz Pinot for its full body, fruity flavours, silky texture, but especially for its "wild, sexy earthiness". Having gone for a cold shower we are happy to note that the wine shows complex aromas of strawberries, rose hips, and some toasted smoky hints. The smoky cola-berry complexity that follows through on the palate comes from aging in highly charred oak barrels whilst the fruit character still comes through with blueberry notes on the finish.

## Carmenère

Carmenère used to be grown extensively in Bordeaux until 1880, when the vine pest phylloxera struck. It was then thought to have become extinct, but in 1993 it was rediscovered in Chile, where it produces a wine as heavy as a cabernet only with the smoothness of a merlot.

### 11) Caliterra Reserva Carmenère 2009 (Colchagua Valley) £ 5.99

They must be busy people at Caliterra, not only do they have a labour intensive holistic approach to wine making, applying environmentally friendly practices in the vineyard, habitat conservation, and promoting recycled packaging to obtain wines with minimal environmental impact. At the same time they still manage to produce great value wine. This Carmenere has undergone 10 months ageing in oak barrels to add flavour. Juicy, ripe blackberry fruit characters and smoky spices with smooth tannins make it an ideal partner for roast or grilled meat, poultry and pasta dishes.

### 12) Viña Chocalán Carmenère Selección 2008 (Maipo Valley) £ 7.99

Deep purple-black in colour this is a wine to drink carefully if you have white clothing on! The nose is extremely fruity, reminiscent of black cherry, blackberry and chocolate mixed with spices and just a touch of coffee. In the mouth Carmenère Selección not only has velvety tannins and good acidity but is a really great example of the roasted sweet pepper flavour that good Carmenères seem to offer. Always does well when we have it on taste.

### 13) Montes Alpha Purple Angel 2007 (Colchagua Valley) £ 24.99

"Intense youthful purple colour. Delicate with hints of chocolate and cigar box aromas. Some Petit Verdot (from Apalta) adds structure and at the same time the wildness of blackberries. This wine is full bodied, with a considerable amount of ripe tannins giving grip and structure. Mouth filling with a very long finish. A super wine! Best decanted at least an hour in advance." Winemaker's notes. Serve with roast llama at family feasts or cellar for as long as you like.



### Casablanca Valley



### Central Valley



### Colchagua Valley



## Merlot



### 14) Errazuriz Estate Merlot 2009 (Valle de Aconcagua)

£ 5.99

'For every four-letter expletive that's been used against it, Merlot remains as popular as ever. And when it is this good, why shouldn't it be? From the moment you raise your glass, lush cassis and plum fruit uncontrollably flood every sense. Characteristically, the palate is soft and forgiving with fresh acidity and fine-grained tannins. The perfect introduction to New World Merlot - and terrific value'

'The Juice' by Matt Skinner

### 15) Château Los Boldos Momentos Merlot 2008 (Alta Cachapoal) \*NEW\* £ 7.99

A winery originally founded by a Frenchie (hence the pretentious Château in the name) in the soon-to-be trendy area of Alta Cachapoal. Merlot and Cab-Sauv seem to thrive here. Farmed using organic principles this wine avoids the typical Merlot 'trap' of a soft plummy middle of the road dullness and had a really lovely raspberry / summer fruit freshness.

## Syrah

### 16) Viña Chocalán Syrah Reserva 2008 (Maipo Valley)

£ 8.99

If you think this wine's 'brother' the Chocalan Carmenere was dark wait until you see this inky- black little monster. Ok, it will probably stain your teeth and you may feel the 14% in the morning a bit, but wow is it worth it: Blueberry, strawberry and blackberry on the nose a huge full rich and heavily mocha and almost menthol flavoured palate and just a hint of liquorice on the finish.

### 17) Tabali Reserva Syrah 2008 (Limarí Valley)

£ 9.99

You'll see both terms used in Chile - Syrah and Shiraz, but it's the same grape. This classy example offers spiced red berries, chocolate and coffee beans with ripe blackberry, herbs and smooth tannins on the finish.

### 18) Cono Sur 20 Barrels Syrah 2008 (Limarí/Maipo Valley) \*NEW\*

£ 15.99

Vigorous and full of personality, Cono Sur 20 Barrels Syrah captivates at first sight for its intense ruby red colour and voluptuous body. Its aromas of black fruits, blackberries and plums are harmoniously mingled with spicy notes, bringing a long and chocolate finish. In mouth, it is a full- bodied wine, soft and creamy, qualities that make it a perfect ambassador of the new viticultural Chilean paradise



## Red Blends

### 19) Calbuco Cabernet / Merlot 2009 (Central Valley)

£ 6.99

Great depth of vibrant purple colour, with exuberant, youthful perfumes of cassis and plum from the Merlot, together with a spicy, white pepper note. On the palate it is rounded and juicy, fresh and plummy with a soft, approachable structure and spiced fruit pie finish.



### 20) Escudo Rojo 2003 (Maipo Valley)

£ 9.99

Made from hand-harvested, rigorously selected, organically grown grapes, this full-bodied and concentrated wine is laden with succulent blackcurrant fruit after resting for 12 months in new French and American oak barrels to smooth the tannins. "Baron Philippe de Rothschild's crowd-pleasing Chilean offering continues to deliver smiles all round. Escudo Rojo (the Red Shield) is the literal translation of the Rothschild name.'

### 21) Cousiño-Macul Finis Terrae 2006 (Maipo Valley)

£ 14.99

The Macul winemaker modestly mentions his mastery : "Dark purple in colour, it showcases multiple aromas of black cherries, blackberries, violets, sage, anis and vanilla. In the mouth, ripe plums, blueberries, mocha and sage flavours are perfectly balanced and form a medium bodied wine, where velvet tannins create a great harmony sensation in the palate, a silky finish, with subtle hints of vanilla and species (I hope he means 'spices'). It can be enjoyed now, but will deliver more in 10 to 15 more years."

### Limarí Valley

### Maipo Valley

### Rapel Valley



## Rosé

### 22) Torres Santa Digna Rosé 2009 (Central Valley) *\*NEW\**

£ 6.99

Dark cherry in colour, with a concentrated and powerful aroma reminiscent of nectarines and oranges with just a hint of grapefruit. As the deep colour would suggest this is a full flavoured wine with plenty of blackcurrant and cherry fruit. Great as an aperitif or with cured meat (e.g., ham, sausages and salami), and many pasta vegetable dishes. Where the freshness of the wine makes a great foil to any oily, fatty flavours.



### 23) Viña Chocalán Syrah/ Petit Verdot Rosé 2009 (Maipo)

£ 7.99

Winemaker's comments: "This rosé is pure excitement. Opening with pleasant aromas of strawberries, raspberries and candied apples, this wine is very fruity, clean and crisp with ripe fruit flavours of apples and redcurrants with a nice, neat finish. Chocalán's 2006 rosé shows a sensual balance between power and delicacy, between lush body and lively freshness, between..." Okay, we get the idea. It's gorgeous. The point is, it pairs well with a variety of summer dishes such as anything barbequed, particularly lamb.

## Dessert Wine

### 24) Errazuriz Late Harvest Sauvignon Blanc 2007 (Casablanca Valley)

£ 7.99

'The pale yellow colour will turn golden with time. The nose displays myriad concentrated ripe fruit aromas, ranging from cherimoya to apricot interlaced with subtle notes of orange zest and a hint of honey. The sweet, lush texture envelops the palate while crisp acidity maintains the wine's freshness.' That's the winemakers note - all I would add is that Chilean late-harvest Sauvignon is an undiscovered treat for most lovers of dessert wine.

## Sparkling Wine

### 25) Los Gansos Sparkling Brut (Bio-Bio Valley)\*

£ 9.99

£8.49 when you buy 6 or more

Our first Chilean Sparkler and environmentally friendly to boot; light and fresh enough to make a superb aperitif. Aromas of fresh fruit and white flowers from super ripe fruit combine with some honey notes from bottle age and note of yeast from the wine being bottle fermented like its more famous French counterpart. Crisp, juicy and refreshing we can see this one very quickly establishing itself as a drinks party favourite.

\*Environmentally Friendly Wine



## Pre-Mixed Chilean Taster Cases

### The 'Jewels of the Inca's Case' - £ 100

A 12 bottle case containing the following, together with some background information about Chile, the wineries, the regions they are grown in and, of course, the wines themselves.

- 3 bottles Cousiño-Macul Sauvignon Gris 2007 (Maipo Valley)
- 3 bottles Errazuriz Single Vineyard Sauvignon Blanc 2008 (Valle de Aconcagua)
- 3 bottles Caliterra Reserva Carmenère 2008 (Maipo Valley)
- 3 bottles Tabalí Reserva Syrah (Limarí Valley)





## Taurus Wines

### Wine Importer and Shop

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The Old Cart House, Whitley Manor, Bramley,  
Guildford, Surrey, GU5 0LL

Tel: 01483 548484 / Fax: 01483 584563

[www.tauruswines.co.uk](http://www.tauruswines.co.uk)

## Ways to Order:

### Visit the shop

We are open 10 am – 6pm Monday to Saturday but can be open later by appointment. (Closed Bank Holidays and Sundays). If you wish to purchase a very specific wine or vintage from the store it is always best to call ahead to check its availability.

### Telephone or Fax

We have a 24 hr answer phone if closed. Please have your credit card details and postcode of the delivery address ready when calling. As the phone comes directly through to the store we may need to call you back if we are already serving another customer, and if your call is likely to be lengthy (i.e. you need advice) it is best not to call on a Saturday if at all possible, (a busy shop makes a very bad call-centre!)

### Online

Either visit us at [www.tauruswines.co.uk](http://www.tauruswines.co.uk) where you will find most of the range online together with tasting notes. Alternatively email us at: [grapes@tauruswines.co.uk](mailto:grapes@tauruswines.co.uk).

### Delivery

We offer free local delivery for orders over £ 200 within 10 miles of the store, or can deliver next working day nationwide, using DHL. Please enquire about costs.