

GRAPE AND THE GOOD

Whether you're on the market for an easy drinker or a fine wine that will surprise your palate, a little oenological expertise will help you navigate the sea of options that you will inevitably find before you. Here, Zürich-based wine writer Chandra Kurt presents her selection of the bottles to uncork, share or add to your cellar in 2022, from sparklers and dessert wines to apéritifs and wine for special occasions.

ILLUSTRATOR *Holly Wales*



WHITE
Riesling 2018, Tenuta San Leonardo
Trentino, Italy

The Guerrieri Gonzaga family launched this charismatic riesling a few years ago. A noble, elegant alpine white with minerality, freshness and citrus notes.

Costs: €35



APÉRITIF
Perlwein Fritz Müller, Müller-Thurgau, Trocken
Rheinhessen, Germany

You might find that this lightly sparkling number becomes your best friend. It revives the palate like spring water with an added hit of fresh fruit. Very refreshing indeed.

Costs: €8



WHITE
Zieregg 2015, Ried, Weingut Tement
Süddeiermark, Austria

Spontaneously fermented and aged for up to 24 months in burgundy barrels, this *Weisser Burgunder* is pure pleasure. One of Austria's great whites, it can be kept and aged for years.

Costs: €55



APÉRITIF
Blanc de Noir 2016, Extra Brut, Tom Litwan
Aargau, Switzerland

Swiss biodynamic fizz-maker and wine-maker Tom Litwan creates oenological highlights that are well worth discovering. This is a precise and delicate pinot noir.

Costs: €35



WHITE
Sauvignon Blanc 2018, Accendo Cellars
Napa Valley, California

A collector's item. Biodynamic with hints of jasmine, honeysuckle and green apple. The best sauvignon blanc from the former owners of California's Araujo winery.

Costs: €55



WHITE
Dézaley Grand Cru 2020, Récolte Choisie, Patrick Fonjallaz
Lavaux, Switzerland

Pure, mineral, rich chasselas from the Unesco-protected Lavaux region. Keeps for decades and spoils the palate (well) with notes of candied apricots and honey.

Costs: €40



WHITE
Bacchus 2019, Kit's Coty, Chapel Down
Kent, England

I always surprise my guests with this tropical white from the UK. Very aromatic with lychee and peach aromatics. Named after the Roman god of hedonism and wine.

Costs: €30



WHITE
Piemme 2018, Fattoria Le Pupille
Tuscany, Italy

Elisabetta Geppetti's new limited-edition bottle. Pure petit manseng with notes of chamomile, white flowers and alpine herbs. A rich finish. Decant and serve in big glasses.

Costs: €89



WHITE
Skerpioen 2020, Eben Sadie
Swartland, South Africa

Eben Sadie is a visionary wine-maker. He creates South African wines with unique profiles and characteristics. This blend of chenin blanc and palomino is vigorous with a salty, dry touch.

Costs: €45



WHITE
Cadran 2020, Château Monestier La Tour
Bergerac, France

This blend of sauvignon blanc, sémillon and muscadelle is a pure *vin de soif* (easy drinker). Serve very well chilled. You'll find that a case empties in no time.

Costs: €12



RED
Ipsus 2016, Caggio, Chianti Classico Gran Selezione
Tuscany, Italy

The second vintage of the new Tuscan star of the Mazzei family. Worth the vertiginous price tag. Full-bodied and of great intensity, it's rare, limited in production and as good as it gets.

Costs: €300



RED

**La Quinta 2019,
Podere Giodo, IGT**
Tuscany, Italy

Top oenologist Carlo Ferrini creates lesser-known Tuscan gems. This pure sangiovese red is fragrant, fruity and charismatic.

Costs: €40



RED

**Colledilà 2018, Barone
Ricasoli, Chianti Classico
Gran Selezione**
Tuscany, Italy

This new Tuscan brings out all the complexity of the sangiovese grape: you'll taste gooseberries and black cherries.

Costs: €50



RED

**Jiménez-Landi 2019,
El Corralón**
Sierra de Gredos, Spain

Blueberry and blackberry notes. A biodynamic blend of grenache and syrah from vines between 15 and 70 years old and about 650m above sea level.

Costs: €14



RED

**Pinot Noir F 2015,
Domaine Paul Blanck**
Alsace, France

Elegant, dense with aromas of red cherries and chocolate. From the Fürstentum Grand Cru terroir, this is a good red to accompany poultry dishes or terrines.

Costs: €26



RED

**Blaufränkisch 2019,
Rosi Schuster**
Burgenland, Austria

New-generation wine-maker Hannes Schuster created this ravishing, energetic red. Deep, spicy, ripe blackberries and juniper. Spontaneously fermented. My new house wine.

Costs: €14



RED

**Rodríguez & Sanzo
2018, Whisba**
Castilla y León, Spain

A wine for whisky lovers – the grapes are aged for 18 months in whisky barrels. A flashy, extroverted treat with a concentrated fruity punch. Good for strong palates.

Costs: €25



RED

**Sancerre 2018,
Charlouise, Vincent Pinard**
Sancerre, France

This pinot noir might even convert devoted lovers of burgundy to the delights of the Sancerre region. The wine is powerful, with notes of cherries, black tea, cloves and pepper.

Costs: €42



RED

**Kistler 2018,
Pinot Noir**
Sonoma Coast, California

This is one of my favourite pinot noirs from California. It sings with understatement, finesse and fruitiness. For those who know it, this is California's answer to Chambolle-Musigny.

Costs: €89



RED

**Trousseau 2019, En Treize
Vent, Château d'Arlay**
Jura, France

If you like barolo, cabernet franc or gamay, then it's worth trying a trousseau. Decant and enjoy the floral and spicy bouquet. This historic estate is well worth a visit too.

Costs: €16



RED

**Abouriou 2018, Domaine
du Haut-Planty**
Loire, France

The result of 24-month oak ageing, this is a punchy, volcanic red with notes of sour cherries, raspberries, wild herbs and mint chocolate. An oenological outsider but many will adore it.

Costs: €21



DESSERT WINE

**Ruby Port,
Niepoort**
Porto, Portugal

This fresh, young and expressive port is superbly quaffable and is a pleasure for long winter nights, and never becomes too sweet or cloying.

Costs: €10



DESSERT WINE

**Adorado de
Menade, Solera**
Castilla y León, Spain

An unusual sherry-style fortified white. Funky, complex and spicy with a saline finish. A blend of palomino and verdejo that's perfect if the nights are cold and long.

Costs: €50