



December is here and this week's crisp weather and cool temperatures are simply perfect for outdoor BBQ parties! We heard that a lot of you are hosting BBQ parties in your backyard and are looking for BBQ wine suggestions. Wineworld team has shortlisted the following 8 wines that will work great with your grilled meats and scrumptious flavours!



Golden Rule #1: Lush, juicy red wines are BBQ darlings.

Yes, if you are planning on doing a meaty grill, go for wines that come with well integrated tannin structure and a soft, lush juicy fruit profile. These four below fits the bill AND all of them are drinking well right now. No decanting needed and you can just focus on your BBQ tongs!



Red Wine

	Vintage	Buy 1	Buy 12+
Silver Bell by Roc de Boisseaux Bordeaux, France	2010	\$270@	\$250@

Why WW loves this?

- Merlot-driven blend from Right Bank Bordeaux from a ripe, warm vintage 2010 fills this wine with plush red fruit and supple tannins.
- Consulted by the almighty Hubert de Bouard from the family owning Chateau d'Angelus!
- We love the Silver Bell on the label - just the right look for Christmas!

Pietradolce Etna Rosso Archineri (WA 93+) Sicily, Italy	2012	\$298@	\$278@
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Why WW loves this?

- One of the most exciting wines that is really trending right now! Crafted from the foothills of Europe's largest living volcano Mount Etna!
- Now 5 years old, this Nerello Mascalese red wine has mellowed out its firm tannin structure and starts showing translucent dark berry fruit against a smoky, charred wood background from its volcanic origin.
- Comes with a beautiful "woman in red" artistic label.

Ervideira Conde D'Ervideira Tinto Vinho Da Agua Alentejo, Portugal	2015	\$288@	\$268@
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Why WW loves this?

- Aragonez (Portuguese way of saying Tempranillo), Trincadeira and Cabernet Sauvignon gives this wine its brooding dark fruit profile.
- 8 months ageing in bottle underwater in the calmness of Lake Alqueva expedites the ageing process and coalesce oak-derived liquorice, dark chocolate notes with dark fruit characters.
- The best BBQ dish to go with this wine? Portugal's own Peri Peri chicken! Overall softness of this wine will add a tingling sensation to spicy dishes; without over-fuelling the fiery aspect.

Mount Brave Cabernet Sauvignon (WA 92) Napa, USA	2012	\$580@	\$550@
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Why WW loves this?

- 100% mountain fruit from Napa's sub-AVA Mount Veeder means that this Cabernet gets an extra acidity boost from the influence of altitude. Still, expect this wine to give you the most generous, rich fruit expression among all four.
- 2012 vintage belongs to the trio of spectacular recent vintages: 2012-2013-2014. Quality and volume makes a deal - good quality delivered in bigger volumes mean that this wine has sufficient concentration yet not so intense that it needs extensive cellaring. This vintage is when you can find open-knit, fruit-forward wines.

Golden Rule #2: Two traits to look for in white wines:

1. Vibrant, refreshing acidity to cut through fat;

2. Supple, weight to stand up to hefty food weight.



White Wines

	Vintage	Buy 1	Buy 12+
Cloudy Bay Te Koko (WA 93) Marlborough, New Zealand	2015	\$350@	\$330@

Why WW loves this?

- This is the sophisticated version of the more commonly seen Cloudy Bay Sauvignon Blanc.
- Intense flavours from vines of older age, wild yeast ferment, ageing of 8% of the wines in wooden barrels and partial malolactic fermentation shape this Sauvignon Blanc into a complex Sauvignon Blanc with a creamy mouthfeel and flinty minerality.
- This Sauvignon Blanc debunk the "myth" that all New Zealand Sauvignon Blanc are simple and straightforward!

Dog Point Sauvignon Blanc (WS 92) Marlborough, New Zealand	2017	\$130@	\$125@
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Why WW loves this?

- A great alternative to Cloudy Bay, made by ex-viticulturalist and winemaker of Cloudy Bay!
- Sheer good value for a solid, quintessential New Zealand Sauvignon Blanc with expressive guava, passionfruit aromas. If Te Koko is about richness and complexity, this one is about freshness and vivacity.

EIEIO White Pinot Noir Oregon, USA	2014	\$298@	\$278@
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Why WW loves this?

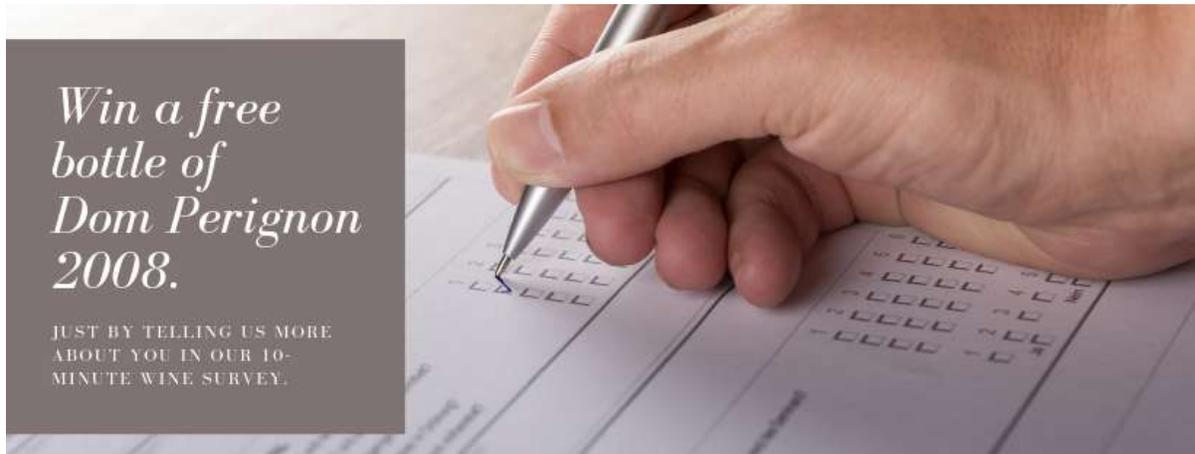
- Except for Blanc de Noirs from Champagne, very few Pinot Noir are made colourless!
- This is an experimental attempt by Jay MacDonald, winemaker and owner of this boutique Oregon winery that produces only 1,500 cases a year. This White Pinot Noir is a work of Mother Nature - no enzymes nor yeasts are added to the wine! It's a wine made by Nature naturally!
- Intriguing combination of honeydew melon, ripe pears, pineapple. Fruit forward, silky wine for those who don't want to settle for mainstream options.

Guigal Condrieu La Doriane (WA 94, WS 95) Rhone, France	2016	\$620@	\$590@
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Why WW loves this?

- This is the BBQ wine choice for those who have a French wine palate. No we won't go sparkling as the temperature contrast between a sizzling hot grilled fish and a well chilled champagne means that your taste buds will not get the full range of subtle flavours from the wine.
- This Condrieu La Doriane from Guigal is an extremely opulent wine with intense floral, apricot and peach fruit. Barrel fermentation enhances concentration, whilst adding subtle spiciness and outlining crushed stone like minerality notes on aftertaste.

Free delivery for order >HK\$3,000. Order subject to final confirmation and while stocks last. Please feel free to contact us if you have any wine questions!



Self pickup available at WineWorld Retail Showroom

1/F, Le Pinnacle, Block 3, Connaught Garden, 155 Connaught Road West, Western District (5 minutes walk from Sai Yin Pun MTR station Exit B3).

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Note: According to the Hong Kong Special Administration Region, no alcohol may be sold or supplied to anyone aged below 18.

