

FREE

ISSUE 2 - OCTOBER 2017

O'Briens

WINE

**WINES
FOR AUTUMN**

**WINTER
WINE FESTIVAL**

**EXCITING
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**CHEMISTRY, ALCHEMY OR BOTH?
BIODYNAMIC WIZARDY
IN THE LANGUEDOC**

WINES for Autumn



📷 Clos d'Ora, Languedoc, France - June 2017 @LynneCoyleMW- O'Briens Wine



LORCAN O'BRIEN

Lorcan is WSET qualified and a confirmed wine anorak. When he's not managing our Citywest store, Lorcan can be found scribbling articles for a number of wine and whiskey publications, as well as his own blog: theirishwino.ie.

With the long bright days of summer giving way to autumnal colours, the cold evenings start to influence the fare we serve at the dinner table. Making way are the light salad and seafood dishes of summer; to be replaced with hearty stews, pot roasts and heavier pasta dishes.

Our wine choices also tend to shift, as we move towards more warming reds.

Below are a selection of red wines from around the world, offering great promotional value during October in your local O'Briens store.

We begin in Portugal with **JP Ramos Reserva**, made from Syrah and Aragonez (better known as Tempranillo), with a dash of the local Trincadeira grape, this wine was a huge hit at the O'Briens Spring Wine Fair. Offering plenty of deep red fruits, dried herbs and a touch of spice on the long finish, this wine offers unbeatable value and would pair wonderfully with a rich slow-cooked beef stew. **(€9.95 down from €15.45 for October)**

Staying on the Iberian peninsula we skip across to the little-known Calatayud region in the north of Spain.

Cruz de Piedra Selección Especial is made from 100% Grenache. Although this grape is better known as a blending variety, it can make stunning varietal wines when the vines get a bit of age: and many of the vines for this wine are centenarians! With seven months in oak, this is a full-bodied and complex wine, with luscious black fruits and sweet spices on the finish. A perfect remedy for those wet and cold autumn evenings. **(€11.95 down from €15.95 for October).**

Moving to northwest Italy comes a rich warming red from Piedmont. Some of the Barbera grapes for **Fazzoletto Rosso** are partially dried using the passito method, concentrating the flavours and sweetness of the fruit. Following fermentation the wine spent six months in oak, giving a silky smooth wine with plenty of dark cherry and sweet plum fruit. Match this with a pepperoni pizza or rich tomato-based pasta. **(€11.95 down from €14.95 for October)**

My next two choices hail from South America and both come from the portfolio of the prestigious Bordeaux house of Domaines Barons de Rothschild (Lafite). The first is the result of a partnership with the renowned Catena family from Argentina's Mendoza region: marrying the best of French and Argentine winemaking skills.

Meaning 'night' in the local language, **Aruma** is a deeply complex and full-bodied Malbec. Offering a ripe plum, blackberry and chocolatey character, this is a delightfully hedonistic wine. Enjoy with a good rare steak. **(€14.95 down from €18.45 for October).**

Domaines Barons de Rothschild also produce top quality wines in Chile, including the elegant **Los Vascos Cabernet Sauvignon**.

Full-bodied and lots of ripe blackcurrant fruit and elegant tannins.

This wine is a beautiful marriage of traditional Bordeaux and New World. Excellent value for money, it would pair perfectly with a shoulder of lamb cooked with rosemary. **(€11.95 down from €14.95 for October).**

My final pick this month is a favourite amongst the wine team here at O'Briens.



📷 Forrest Avenue, Dublin - July 2017 @LynneCoyleMW - O'Briens Wine

Château de Paraza is produced in the Minervois region in the south of France from Syrah, Grenache and Mourvèdre grapes. Unoaked, it offers an elegant purity of fruit. Cherry and raspberry notes are accompanied by a licorice and garrigue character before a long crisp mineral finish. **(€12.95 down from €16.95 or October).**

All featured wines are available to buy in-store or online at www.obrienswine.ie

OUR TOP PICKS...



J.P. Ramos Reserva - 2015
€9.95 down from €15.45

This southern portuguese stunner is smooth, rich and subtly spicy.



Cruz de Piedra Selección Especial - 2015
€11.95 down from €15.95

"Perfumed silky palate and a mineral backbone"
- Medal Winner at the International Wine Challenge.



Fazzoletto Barbera Passito - 2015
€11.95 down from €14.95

This ripasso-style barbera is bursting with ripe cherry and plum fruit.



Aruma Malbec - 2016
€14.95 down from €18.45

This un-oaked malbec is great with ribeye steak.



Los Vascos Cabernet Sauvignon - 2015
€11.95 down from €14.95

Medal Winner,
Decanter World Wine Awards 2016.



Château de Paraza - 2013
€12.95 down from €16.95

Rated "outstanding"
- 90 Points Wine Spectator.



Edana Cassidy - Wine Fair , Dublin Castle, O'Briens Wine

WINTER WINE FESTIVAL

9th, 10th & 11th November
Cork and Dublin



Lynne Coyle MW

Lynne is our Wine Director and one of less than 369 Masters of Wine worldwide. Lynne sources and selects our wine range. Starting a career in the hotel and restaurant industry, she is still a passionate foodie as well as being a member of the Champagne Academy and also a Sherry Master.

In celebration of all things grape, our Winter Wine Festival takes place in Cork on the 9th and in Dublin Castle on the 10th & 11th November.

Dublin Castle will once again be crammed to capacity where sixty tables will be laden with over 250 wines from across the grape growing world.

Australia, Argentina, Chile, Uruguay, New Zealand, and the US will all be represented as well as a plethora of European producers including France, Spain, Italy, and Germany.

It's an opportunity to explore unknown countries, regions, or grape varieties but also to meet some of the most interesting people in the wine business with the added bonus of having the opportunity to taste their wines with them. Like an elaborate vinous ball, mark your card and make sure you meet the equivalent of our wine industry rock stars!

Matteo Ascheri of Ascheri Wines is one of the top owner winemakers from Piedmont in Italy. He makes a stunning range of pure-fruited, high-quality wines from his region. Famous for his acoustic approach to wine making, he can explain every nuance and subtle character in his extensive range.

From Faugères in the South of France, **Isla Gordon** who hails originally from Carlow is now making some rich multi-layered reds at **Domaine de Sarabande** with her Australian winemaker husband Paul. They bought their

first vineyards with crowd funding from friends and family, and are about to embark on building a new winery which should see its first harvest in 2018.

Georg and Karl Lingenfelder are the sons of the 13th generation Pfalz grape grower and winemaker Rainer Lingenfelder. Their elegant, stylish Riesling is certainly worth seeking out and for those of you who are concerned about German wine being sweet, fear not these wines are crisp and refreshing.

Our man in Bordeaux is **Yann Schÿler**, not only an owner of the **Château Kirwan** in Margaux, but also an Bordeaux wine négociant in his own right. Yann has passionately dedicated his life's work to buying and selling the wines of his region, he has the inside track, all the connections and all the vintage low down for Bordeaux lovers.

Jose María Fraile, owner of **Tandem Wines** in Navarra, Spain had lost the love of working for a big corporate wine company, so following his dream, along with his winemaker friend Alicia set up Tandem. Working with old vineyards in the cooler part of the Navarra region, the wines are refined, multi-faceted and a true expression of this beautiful region.

Bruce Dukes is making his first appearance in Dublin. Based in the Margaret River, Western Australia, his wines are a homage to the region where he has been making high quality wine for three decades. With a love of soil and committed to sustainable farming, his wines are a holistic expression of the region's terroir.

This is just a smattering of some of the passionate and human stories you can uncover at our wine festival, hopefully you can make it along.



EXCITING NEW WINES



James Tobin, DipWSET

James Tobin holds the WSET Diploma in Wine and Spirits and is a Certified Wine Educator, he looks after wine communication and staff training for O'Briens. With a background in hospitality, James is a keen cook and he has been working with wine his entire career.

October may seem a little early in the year to be looking back, but by now, practically all the wine buying is done and almost all the new wines are already on the shelves. Led by our wine buyer, Lynne Coyle MW, the three of us on the wine team have tasted in excess of 3,000 wines this year.

To say that the selection process is stringent would be an understatement, from this number, just over 70 wines have made the grade. Needless to say, we are very happy with all the wines chosen, but there are far too many to detail here so I have highlighted just a few of my favourites below.



Follas Novas Albariño - 2016
€14.95 down from €18.95

This awesome Albariño is great with shellfish.



Myburgh Sauvignon Blanc - 2016
€9.95 down from €14.95

This stunning South African sauvignon is zesty and aromatic.



Murphy Goode Chardonnay - 2015
€17.95 down from €19.95

Pair this superb chardonnay with Roast Chicken as a real treat.



Gran Volante - 2016
€9.95 down from €14.95

Our new Spanish find is rich, spicy and velvet-textured.



Lingenfelder Fox Label Dornfelder - 2010
€15.95

Pinot Noir - perfect with Roast Pork.



El Salvaje Malbec - 2014
€19.95

Gold Medal Winner at the International Wine Challenge 2017.

If you would like to see a more comprehensive list, you should check out the New Arrivals page on our website.

To start my selection, I am going for a wine from North-West Spain, which should need no introduction, I am of course talking about Albariño, which in just a few short years has shot from being a niche wine to its current position as one of Ireland's favourite white wines.

Follas Novas which is one of the newest additions to the range is a beautifully aromatic Albariño with floral notes, peach, pear, and lemon with a bone-dry palate with a refreshingly-zesty citrus edge to the finish. Albariños generally work very well with all manner of seafood dishes, and a fresh and zesty example like this would be great served with some native oysters now that they are back in season. **(€14.95 down from €18.95 for October).**

My next choice, **Myburgh Bros. Sauvignon Blanc**, is made by the multi-award-winning South African winery M.A.N. Vintners, using a blend of fruit from across the Western Cape; ripe fruit characters coming from the warmer Agter-Paarl, and freshness from the cooler coastal regions of Elgin & Franschhoek. This is a smooth & aromatic Sauvignon, made in a ripe, yet approachable style, yet far from being simple, 11% Semillon is added to the blend for weight and complexity, with additional complexity coming thanks to three months ageing on the lees. This type of Sauvignon can stand up very well to punchier dishes such as a Thai Green Chicken Curry. **(€9.95 down from €14.95 for October)**

To finish out the whites, I am going with a California Chardonnay from the Murphy-Goode winery, now I know some of the oak-averse among you may be tempted to skip over this wine, to do so would mean missing out on a very modern, refreshing, fruit forward, and clean Chardonnay. It is oaked, but the barrels are only used to round the wine and add just a touch of richness. Try this wine with Roast Chicken to see it at its best. **(€17.95 down from €19.95 for October)**

Moving on to the reds, I am returning to Spain for **Gran Volante**, a multi-regional blend made by Scottish wine-maker, Norrel Robertson MW, who has been making wine in Spain for over 14 years and is currently one of only three Masters of Wine living in Spain. This wine is quintessentially Spanish with rich, dark fruit and notes of spice & Mediterranean herbs, subtle vanilla on the palate & smooth supple tannins. Those herbaceous notes make this wine a perfect match for a roast leg of Lamb. **(€9.95 down from €14.95 for October)**

My next red is from the Lingenfelder family who have been Wine-Growers in Pfalz region of Germany for fourteen generations, firmly in it for the long-haul, they practice sustainable grape farming. Their **Fox Label Dornfelder** is a light-red which shares many similarities with Pinot Noir; perfumed raspberry and cherry fruit, savoury undertones with light tannins and fresh acidity which makes it a great match for Roast Pork. **(€15.95)**

The last wine in the line-up comes from Argentina, where the high altitude, Uco valley sub-region of Mendoza is fast gaining a reputation as the home of Argentina's



Gonzalez Byass, Jerez - September 2017
@LynneCoyleMW - O'Briens Wine

most elegant Malbecs. **El Salvaje** is a wonderfully-perfumed Malbec, floral and spicy on the nose, with deep dark berry fruit on the palate, perfectly balanced by the surprisingly fresh finish. This wine is crying out for a char-grilled rib-eye steak. **(€19.95)**

All featured wines are available to buy in-store or online at www.obrienswine.ie



Littori, Sonoma County, U.S.A., March 2017 @LynneCoyleMW - O'Briens Wine



Cigalus, Languedoc, June 2017 @LynneCoyleMW - O'Briens Wine



Littori, Sonoma County, U.S.A., March 2017 @LynneCoyleMW - O'Briens Wine

CHEMISTRY, ALCHEMY OR BOTH?

Biodynamic Wizardry in the Languedoc



Lynne Coyle MW

Lynne is our Wine Director and one of less than 369 Masters of Wine worldwide. Lynne sources and selects our wine range. Starting a career in the hotel and restaurant industry, she is still a passionate foodie as well as being a member of the Champagne Academy and also a Sherry Master.

Biodynamics continues to be a buzz word in grape growing and wine making circles. The temptation when considering biodynamics is to either succumb to the intrigue or to run for the hills the minute lunar cycles are mentioned and refuse to return until scientific backup can be proffered. The biodynamic approach to farming was adopted after a series of lectures by Rudolf Steiner in 1924. Indeed, Steiner himself had sought the fusion between science and spirituality in his early work and later outlined biodynamic farming principles as a later practical expression of his views. A interconnected wheel of earth, air, water and light -at its simplest, biodynamic farming is a turbo-charged form of organic farming. It's focused on the farm as a holistic entity including the people and animals.

The soil is regarded as the living breathing support to this entity, fertilised by natural manures, the soil and plants are sustained by the use of homeopathic tisanes or teas. Certain agricultural practices are also conducted during specific lunar and solar cycles which is when biodynamics can be accused of wizardry.

Whilst maybe not as popular as Harry Potter, Demeter, the certifying body, was established in 1928 and currently has over 5,000 farmer members in more than fifty countries worldwide. There are also countless of uncertified gardeners and grape-growers who adhere to the strict biodynamic practices but for reasons of cost or climate or indeed philosophically have chosen not to be certified. At the heart of biodynamic practises in the vineyard are the use of the homeopathic plants, applied as very diluted tisanes, known as preparations. Individually each plant has a specific purpose and it's used during certain plant growth cycles. The reliance on these tisanes is perhaps one of the areas most often criticised by the cynics and skeptics of biodynamic farming so I headed along to a Biodynamic Breakfast Workshop with Gérard Bertrand in the Languedoc to get the low-down of the science versus the spiritual.

Gérard Bertrand owns fourteen premium wine estates in the South of France. A committed organic grape farmer, he has now achieved Demeter certification for seven of these estates with a target to be 100% certified by 2020. His biodynamic journey began at his home estate Domaine de Cigalus in 1995. Since then his energy and commitment to sustainable farming and agricultural biodiversity has continued to flourish. A healthy living soil remains at the core of Gérard's philosophy, driving his belief and passion in biodynamics, and central to this is his use of herbal tisanes in the vineyard.

According to the science, yarrow is important for supporting the grape vines structure as it helps the soil process potassium and sulphur, camomile is connected to calcium, keeps plant nutrients



Cigalus, Languedoc, June 2017 @LynneCoyleMW - O'Briens Wine

stable and invigorates vine growth and dandelion is connected to healthy soil and strong plant growth. Our workshop coach, on the other hand, explained that dandelions live in the sun, "the seeds call for wind" and they digest excess water. He mentioned that camomile reintroduces rhythm to exhausted organisms and that yarrow supports vine structure and enhances the effect of sulphur, allowing the winemaker to reduce the use of sulphur in the winery.

Our biodynamic coach then passed around dried yarrow, camomile and dandelion - they were intense and pungent. Next, a few flowers were infused with water and stirred, essentially like making a cup of herbal tea. Each tisane was allowed to infuse for several minutes before we were offered the opportunity to smell and taste each one. Each tisane was individually powerful and aromatic. The dilution of 100 grams per litre for use on the vines is sometimes questioned in biodynamics, but could be considered as similar to the necessary dilution of essential oils which otherwise would be too strong.

The dynamising or stirring of the preparations is also questioned but it could be compared to stirring tea in a pot bringing it to life and making it more powerful. Whilst maybe not everyone's cup of tea, a glance at the pages and pages of certified grape growers on Demeter's

website, suggest that the science and spirituality is working and we can expect to see more bio-dynamic wines hitting our shelves in the future.

Original article published on the Taste.ie



TASTING TIME

Cigalus White 2016 - €38.00
A classy blend of Chardonnay, Sauvignon Blanc and Viognier. The nose is intense with hints of dried fruits, the palate is a potent mix of citrus, honey and peachy fruits with hints of roasted nuts and toast on the finish.



Cigalus Red 2016 - €38.95
A blend of Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Grenache and Caladoc. The aromas and flavours are dominated by luxuriant red fruit notes of bramble, cassis and spice, the tannins are ripe and silky.



STORE FOCUS

ARDKEEN, WATERFORD

Earlier this year in July, we were delighted to open our 34th store in Ardkeen Shopping Centre, Waterford.

We have a fantastic team of seven led by store manager, Paul Murphy. Paul has over 30 years' experience in the wine trade and has worked with us since 2004.

Pop in to the store and browse our range of over 600 handpicked, exclusive wines from around the world. We carry a full range of ice cold beers, from top brands to over 160 local and international craft beers. We also carry a range of over 35 craft and internationally renowned gins, vodka, scotch, rum and cognac as well as over 40 Irish whiskeys and many more.

Enjoy our 'try before you buy' experience with daily wine tastings and weekly craft beer and spirits 'tasting club' nights and allow our staff to guide you in your purchase for any event, from weddings to parties and corporate gifts.

We hope to see you instore soon!



Meet the manager
Paul Murphy

PAUL'S TOP PICKS for October



PETIT CLOS SAUVIGNON BLANC - 2015/16
€14.95 down from €19.95 for October

The best of Old World Sauvignon blanc taste meets the best of Marlborough Sauvignon style in this white bursting with ripe smooth gooseberry fruit.

CUSAMANO MERLOT - 2016
€14.95 down from €16.95 for October

A fantastic Merlot with layers and layers of ripe plum fruit, made from vineyards on the foothills of Mount Etna,



CORK | Clayton Hotel
9th November 2017

DUBLIN | Dublin Castle
10th & 11th November 2017

STORES

Beacon South Quarter, Sandyford	(01) 293 1050
Donnybrook	(01) 269 3310
Ashbourne	(01) 8357032
Athlone	(090) 642 0777
Ballybrack	(01) 235 3130
Blanchardstown	(01) 821 6475
Bray (Quinsboro Road)	(01) 286 3732
Bray (Vevay Road)	(01) 286 8776
Carlow	(059) 913 9814
Carrickmines	(01) 295 9939
Citywest	(01) 413 3866
Clontarf	(01) 818 6071
Dalkey	(01) 285 8944
Douglas	(021) 4369596
Drogheda	(041) 987 6362
Dun Laoghaire	(01) 280 9827
Galway	(091) 564 035
Glasnevin	(01) 837 3220
Greystones	(01) 287 4123
Limerick	(061) 422 559
Lucan S.C	(01) 6109407
Malahide	(01) 845 1237
Naas	(045) 901038
Navan Road	(01) 838 4864
Navan Town	(046) 907 3206
Newbridge	(045) 449 804
Newpark	(01) 283 1664
Nutgrove	(01) 4937103
Rathgar	(01) 490 9366
Rathmines	(01) 496 7811
Sandymount	(01) 668 2096
Stillorgan	(01) 283 6287
Templeogue	(01) 492 0334
Waterford (NEW)	(051) 560 457

WWW.OBRIENSWINE.IE

O'Briens
wine · beer · spirits

UPCOMING EVENTS

Symington Wine & Port Dinner

Where: Les Gourmandises Restaurant,
17 Cook Street, Cork

When: Wednesday, 4th October

California Wine Road Trip

with Justin Knock MW and Lynne Coyle MW

Where: Smock Alley Theatre, Dublin 8

When: Wednesday, 4th October

O'Briens Wine Festival - Cork

Where: Clayton Hotel - Cork

When: Thursday, 9th November

O'Briens Wine Festival - Dublin

Where: The Printworks, Dublin Castle, Dublin 2

When: Friday & Saturday, 10th and 11th November

**SIGN UP FOR OUR NEWSLETTER AND CHECK OUT
OUR WEBSITE WWW.OBRIENSWINE.IE FOR MORE
NEWS AND UPCOMING EVENTS.**

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