



Wine & Spirits

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Shiraz

By
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Vineyards

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Value Brands of the Year

Whether you're looking for a Wednesday night wine or a half-case for a backyard barbecue, here are 44 brands you can rely on for good buys at \$18 or less. All of them produced multiple wines that impressed our panels over the last 12 months, delivering more deliciousness and finesse than you'd expect at the price.

Reporting by Patrick J. Comiskey, Joshua Greene, Stephanie Johnson, Luke Sykora, Patricio Tapia and Tara Q. Thomas.





from left: Peter Leske, Giles Cooke, MW and Fergal Tynan, MW, of One Chain

ONE CHAIN

Setting critter labels back 150 years, Giles Cooke and Fergal Tynan, both British Masters of Wine, collaborate with South Australian winemaker Peter Leske to find fruit sources for their Character labels, each featuring a strange bird dressed in Dickensian garb, the lineup offering a range of deliciousness, from the Opportunist, a sour-cherry-scented shiraz picked just on the cusp of peak ripeness in Langhorne Creek, to the Pugilist, a light, herbal cabernet that's more elegant than the name might imply. *Wine Dogs, Brooklyn, NY*



TALAI BERRI

On the gulf of Viscaya, on the Basque coast, Talai Berri produces some of the most refreshing and balanced Txakoli in Guetaria. The 2015 Finca Jakue (\$17) is full of limey flavor, with an effervescence that underlines the sharp and vibrant acidity; the rosé version (\$18) adds tart, floral cherry notes. Pour the white with raw clams, the rosé with salmon tartare, and feel the ocean breezes. *Regal Wine Imports, Moorestown, NJ*



SUVLA

Grown on a peninsula jutting into the Aegean, Suvla's best wines are decidedly Mediterranean in feel. The pale, copper-toned pink could stand in for a Provençal pour; a 2013 Kinali Yapincak, made from a native grape, recalls Rhône whites in its creamy, sunny richness. Both run \$17, and work well with anything from the sea. *Suvla USA, Secaucus, NJ*



STELLA BELLA

Take a love of the savory richness of Pèssac-Léognan whites and move it to Margaret River, where you can grow a bright and zesty blend of semillon and sauvignon and sell it for \$18. That's the successful formula of Skuttlebutt, Stuart Pym and Janice McDonald's suggestion for your next roast fish dinner. Or, if it's roast beef on the menu, their cool and spicy Skuttlebutt red blends shiraz and cabernet sauvignon. *Little Peacock Imports, Wilmington, DE*



ST HALLETT

Best known for their Old Block and Blackwell Barossa shiraz, St Hallett makes a range of less ambitious reds, from the 2015 Faith, a classic Barossa shiraz with black fruit and tarry tannins for \$16, to the 2014 Gamekeeper's blend of shiraz, grenache and touriga, with its tart raspberry flavors and sarsaparilla scents. *Accolade Wines North America, Napa CA*



RED NEWT

A riesling specialist in New York's Finger Lakes since 1998, Red Newt makes as many as a half-dozen single-vineyard designates in any given vintage. What doesn't make it into those wines goes into the Dry Riesling (\$17) or The Circle (\$12). Varietally true, lean and snappy, with scents of lime zest, The Circle has more depth of flavor and mineral length than you might expect in a value-priced wine.

