

The Wine Press



H Heaton Wines Ltd
Independent Wine Merchant



35 Church Street
Romsey
Hampshire SO51 8BT
Tel 01794 830330
www.heaton-wines.com
www.mywinemerchant.co.uk

Please pass on to friends, family and colleagues

18th January 2012

Best wishes for the new year

It has become a tradition to make predictions for the new year. As we are a traditional wine merchant (with modern tendencies) here are a few of my predictions for 2012...

- Alcohol duty will increase above the rate of inflation
- The government will talk about minimum pricing of alcohol but minimum pricing will not be introduced in England in 2012
- The pound will strengthen against the Euro making European wine cheaper BUT this will be more than offset by duty increases
- More specialist wine merchants will open
- The investment returns on claret will ease
- There will be a proliferation in wine-related apps for smart phones but (discerning) consumers will still prefer to purchase their wines in shops where they can touch and feel the bottles, sometimes taste the wine and discuss the wine with knowledgeable wine merchants
- There will be another "vintage of a lifetime".

...And what would I like to see?

- A large decrease in alcohol duty
- No introduction of minimum pricing. On first sight, this would appear to be beneficial to Heaton Wines (our prices would appear to be more attractive against cheap supermarket wines); however, it would add even more regulation and the supermarkets would get round it somehow.
- The pound strengthening against the Euro
- Lower Claret (& Burgundy) prices
- Another "vintage of a lifetime".

... And my new year's resolutions?

- Never to drink Chilean merlot!
- Not to mention supermarkets in my newsletters!

Paul Jankin

Winter sale

Following the success of last year's "Celebration Sale" we are pleased to announce that we shall be holding another sale this year. This starts on Thursday 19th January.

This is an opportunity not to be missed.

We are reducing the prices of wine and most other products by a staggering **25%**! There will be a few with even larger discounts.

All the items in the sale can be ordered on....

www.MyWineMerchant.co.uk

however, all items will be discounted at 25%.

The sale will not apply to delivery, tickets, CD's, pictures, cards and any other items sold on behalf of other people.

One of the objectives of the sale is to allow us to restock with wines from more recent vintages (where appropriate). The sale will continue until its objectives have been met.

Points Scheme Please note that for the period of the sale that Partners In Wine Points Scheme will be frozen. Your existing points will be preserved but no new points can be earned or spent while the sale is on.

Heaton Wines

is pleased to announce its
Winter Sale

at least **25%**

off **all wine & many other products**
Starts **Thursday 19th January**

Discovery wine tasting

Accounting for taste

Explore how price affects quality

Taste & compare in pairs

2 sparkling wines – 4 white wines - 4 red wines

Taste everyday wines + wines for special occasions

Taste wine you may not have tasted before

Suitable for the novice & the more experienced wine taster

Thursday 23rd February 2012

7:30pm

King John's House, Romsey

Tickets: £10

... which is redeemable against any order taken on the night that is for 6 bottles or more OR worth more than £40

Tickets are available from the shop or order online at

<http://www.mywinemerchant.co.uk/tickets-for-tastings-events.html>

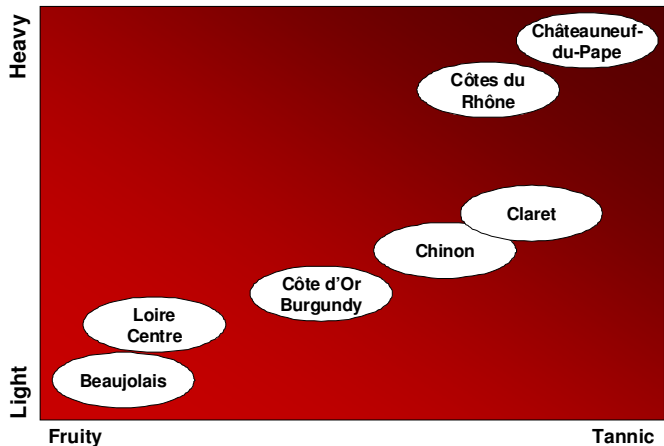


Book Tasting and other tickets here on

www.MyWineMerchant.co.uk

Also use this site to order wine for collection from
the shop or for delivery





Wine tip

The relative positioning of French red wines OR What's this wine like?

Red wines can be characterised by the following:

- Strength or weight
- How fruity or tannic they are

The chart tries to position some of the more well-known reds on a two-dimensional chart using these measures as the axes.

A simplified view but I hope it helps you.

Recipe

Grilled duck breasts with fried cabbage

| Ingredients | Preparation |
|---|--|
| 2 knobs Butter 1 Cabbage - Savoy 4 Duck breasts 4 Duck giblets - neck & wing 15 grinds Pepper 1 pinch Salt 10 cl Vinegar - wine 5 cl Vinegar - Sherry 10 cl Water | <ul style="list-style-type: none"> • Preheat an oven to Gas mark 7/8 (220/240 °C). • Salt and pepper the duck. • Wash the cabbage, discarding the outer leaves and thinly slice the remainder into 1 cm wide strips <p>Cooking of the duck</p> <ul style="list-style-type: none"> • Place the duck and offal in a slightly oiled frying pan, with the skin side down. Cook on top of a stove for 5 minutes. Then place in an oven for 8 minutes. <p>Cooking of cabbage</p> <ul style="list-style-type: none"> • In the meantime, fry the cabbage with a knob of butter for a few minutes. It should remain firm. <p>Preparation of sauce</p> <ul style="list-style-type: none"> • Take the duck from the oven and keep warm. Pour off the fat but keep the offal. Deglaze the frying pan with the vinegar. Reduce by half, add 10 cl of water and check the seasoning. At the last moment add a knob of butter. Pass the sauce through a sieve. <p>Finishing & presentation</p> <ul style="list-style-type: none"> • Slice the duck. • Cover the bottom of hot plates with the cabbage and put on it the slices of duck. Sprinkle on the sauce. Serve immediately. |

... and to drink

Has to be red Burgundy...



Aloxe-Corton Les Maréchaudes Vieille Vigne, Doudet-Naudin, 2008

Bin 4815

Price: £31.00

Good food deserves good wine

Future events

| Date | Event | Venue | Tickets |
|--------------|---|---------------------------|---|
| Thurs 19 Jan | Winter Sale starts | The shop & Internet | n/a |
| Sat 21 Jan | Shop tasting – Birthday wines | The shop | Free, just turn up |
| Sat 28 Jan | Shop tasting – Black magic | The shop | Free, just turn up |
| Sat 4 Feb | Shop tasting – "C" wines | The shop | Free, just turn up |
| Sat 11 Feb | Shop tasting – Love potions | The shop | Free, just turn up |
| Sat 18 Feb | Shop tasting – Easy wines | The shop | Free, just turn up |
| Thurs 23 Feb | Discovery Tasting – Accounting for taste | King John's House, Romsey | £10 (which is redeemable against any order taken on the night that is for 6 bottles or more OR worth more than £40) |
| Sat 25 Feb | Shop tasting – Power wines | The shop | Free, just turn up |