

In curating our wine list at Thackeray's I have taken a totally fresh approach, starting completely from scratch and focusing on smaller producers and sustainable farming. As ever I have tried to involve all the team here in the tasting and selection process and I very quickly noticed a pattern emerging of a trend towards organic & bio-dynamic wines, not only for their ecological qualities but for the freshness and diversity. It became almost an obsession to seek out wines which excited me more than wines I 'thought I should like', wines that would compliment and enhance our food offering. I believe the resulting selection represents a far more modern and inspiring choice for our guests. Thanks to help from some really great new agencies I have been able to find some truly stunning wines where the fruit and the environment is really able to shine! So whether it be an iconic Bordeaux, a glass of something familiar or something a little more idiosyncratic, I am confident that myself or one of my team can recommend just the right wine.

Personal highlights of mine include:

Our new 'house wines' from Maison Ventenac – both of these wines have been lovingly crafted by winemaker Olivier Rame who 'in a sudden rage' (coup de sang), tired of drinking 'dull, boring Cabernets' set out to craft beautiful authentic wines which represented great value. The white he stumbled upon by a stroke of luck (coup de chance), accidentally mixing two grape varieties. True to his goal he has created a pair of stunning organic, natural wines using minimum intervention.

'Rebelión' Malbec, Vista Flores, Maal, Uco Valley, Argentina – probably more of a surprise to me than anyone else! I had the chance to meet owner Matias Fraga and he managed to totally change my perception of Argentinian Malbec. A deeply passionate, patriotic grower who along with winemaker Alfredo Merlo redefine what Malbec should be. Forget the mass-produced jammy rubbish that we have become accustomed to and celebrate a truly great expression of the Malbec grape and the beautiful Vista Flores valley bought together by two very talented young winemakers.

Berckem, Domaine Marcel Deiss, Bergheim, Alsace – just a wonderful expression of Alsatian grape varieties! Deiss is a true advocate of natural wines practicing organic, biodynamic and agroforestry. Controversially Deiss has shunned the 'single varietal' approach popular in Alsace, instead opting for 'field wines', using mixed varietals planted, picked and vinified together. The wine is rich and honeyed with sour pear, stewed apple and quince with a hint of oxidisation, multi layered texture from 12 months on lees and a long, spicy, tart finish.



We are extremely happy to be able to offer a wide selection of the wines on our list by the glass, this is possible as a result of Coravin technology which enables us to 'access' the wine without breaking the cork seal, thereby enabling the wine to maintain its integrity within the bottle.

Please ask if there is a particular bottle you would like to try!

Happy Drinking!
Gary Beach, General Manager

