

# THE FOLLY<sup>\*</sup>

by DRAKE & MORGAN

## FLIGHT OF FANCY

 drakeandmorgan

1

### **Chemin de la Serre Blanc by Drake & Morgan**

Marsanne | Viognier

Languedoc, France

Specially selected for Drake & Morgan, this is our take on a house white – peachy, floral and fresh, it's the perfect all rounder. A blend of two grape varieties that together scream 'summer holiday in a glass', sourced from a corner of France that offers unbeatable value.

Drink with: Goan curry, Cornish cod, chicken burger

2

### **Mount Brown Estates Sauvignon Blanc**

Sauvignon Blanc

Waipara, New Zealand

Move over Marlborough, there's a new hotspot for Sauvignon Blanc in New Zealand. Waipara is cooler than its better known neighbour, bringing intense aromatics to the classic tropical fruit flavours. Sustainable.

Drink with: Fish & chip, winter rainbow bowl, duck salad

3

### **Chemin de la Serre Rouge by Drake & Morgan**

Carignan

Languedoc, France

Specially selected for Drake & Morgan and sourced from gnarly old Carignan 'vieilles vignes' (old vines to you and I), which produce low yields of concentrated fruit. Who says old age is to be feared? Think blackcurrant and cherry, with a black pepper kick.

Drink with: Charcuterie board, small plate grazing

4

### **Bodegas Ochoa Tempranillo Crianza**

Tempranillo

Navarra, Spain

Our friends at Ochoa have been doing their thing since 1845 so know a thing or two about making Tempranillo that's every bit the rival of neighbouring Rioja. Ripe cherry and blackberry, with rich toasted notes from ageing in both French and American oak barrels. Organic.

Drink with: Cheeseburger, sirloin steak, duck salad