



Written by
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Spotlight on Greece - the whites



Julia writes This is the first of two articles on Greek wines that Jancis and I have tasted in London in the last couple of months, at the generic Greek event and the tasting put on by Maria Moutsou of [Southern Wine Roads](#), as well as some that have been sent to us directly from producers. It was the sheer number of wines that led us to separate out the whites and the reds (to be published tomorrow) and I was surprised to find that there are far more notes on white wines than on reds. This was not a deliberate strategy but we both find the former often outclass the latter, even if the reds are starting to catch up, as Jancis will explain in her *FT* article this weekend.

These wines come from every region of this geographically complicated and, for many, unexpectedly mountainous country, as revealed in this photograph of Lyrarakis's Psarades vineyard in the Alagni region of central Crete. This topography means that many vineyard regions are much cooler than the climate typically associated with Greece's sunny beaches. They include many of Greece's fine indigenous varieties, from the most well known Assyrtiko to some of the more obscure ones such as Priknadi, Katsano and Plyto. On a recent visit to northern Greece (which I will be writing about in due course), I was told that Malagousia, rescued from extinction in the late 1980s, is now being planted - somewhat indiscriminately - as though there is no tomorrow. It's great to see this enthusiasm for local varieties being translated into vineyard plantings but I hope the success of a few does not overshadow the many others waiting in the wings.

Following the 143 white wines below are notes on nine retsinas, a style of wine that I find increasingly fascinating as they become more and more refined and subtle. I was so impressed by the [Aoton 2015 Retsina Attiki](#) that I wanted to make it a wine of the week but sadly it is currently made in very small volumes and not widely available, though it can be bought for £13.50 in the UK from Southern Wine Roads (the wine is not yet visible on their website but you can [email](#) them or phone 01689 490349), Trina's Wines in Putney and Meli Deli in Oxford.

The 152 notes below are listed alphabetically by producer (sur)name but you can change this.

Order by ▼

WHITE WINES

- [Alpha Estate, Turtles Vineyard Malagousia 2016 PGI Florina](#)*Skin contact, controlled alcoholic fermentation in stainless-steel tanks with cooling jackets, wine kept on lees for two months with regular stirring. TA 5.7g/l, RS 1.5 g/l, pH 3.36.*
Scented with stone fruits and a light herbal quality but all subtle, a hint of something floral but spring blossom not heady perfume. Bone dry and less scented on the palate, tight and fresh and the merest hint of chalky texture from the skin contact but all bitterness carefully avoided. Dry, pretty restrained for Malagousia - showing its origin as much as its varietal character. Mouth-watering finish. (JH)13% Drink 2017-2018
16.5
- [Alpha Estate Sauvignon Blanc 2016 PGI Florina](#)*Skin contact for 4-8 hours, controlled alcoholic fermentation in stainless-steel tanks with cooling jackets, wine kept on lees for four months with regular stirring. TA 5.9 g/l, RS 1.2 g/l, pH 3.32.*
Strong citrus aroma, mainly lemon and grapefruit, but also a light herbal quality, even a touch of linden leaf (tilleul). Zesty but not overpowering or too pungent. Bright, intense and clear-eyed with a dry mineral aftertaste that is more about the region of origin than the variety. Definitely more Loire than NZ though there is also lovely fruit purity and persistence, with added texture from the skin contact and lees ageing giving textural depth and the effect of grapefruit pith at the very end. Alpha's Sauvignon Blanc goes from strength to strength. (JH)13% Drink 2017-2018
17
- [Alpha Estate, Axia Sauvignon Blanc/Assyrtiko 2015 PGI Macedonia](#)*A 50/50 blend. TA 6.3 g/l, RS 1.1 g/l, pH 3.2.*
Subtle aroma that is more Assyrtiko than Sauvignon Blanc though there is a light herbal note. On the palate it is super-crisp but not in the least underripe, and here the Sauvignon is a little more obvious. A great achievement to have such a lively, intense wine at such moderate

alcohol and not dominated by Sauvignon Blanc. Long stony aftertaste and utterly mouth-watering. (JH)12.5% Drink 2017-2019

17

- Alpha Estate, Omega Late Harvest 2014 PGI Florina An 85% Gewürztraminer with 15% Malagousia blend. Controlled alcoholic fermentation in stainless-steel tanks with cooling jackets, wine kept on lees for nine months with regular stirring. 12 months in Allier – Bertranges oak casks medium toast. TA 5.6 g/l, RS 134 g/l, pH 3.54. Intensely perfumed but not caricature Gewürz. The aroma gathers in gentle floral notes, a touch of honey and a little bit of oak spice. The Malagousia seems to tone down the Gewürz, adding its own more subtle almost grapey fragrance. Although it is very sweet, the tangy mandarin-like freshness, a hint of sour grapefruit pith, and the light oak influence cuts through the fruit sweetness to give a balanced whole. Luscious and long. (JH)13% Drink 2017-2025
17
- Aoton Savatiano 2015 PGI Attiki100% Savatiano. Tank fermentation, no oak. Creamy and nutty on the nose, definite lees effect. And an attractive cedary herbal aroma. Really scented. Impressive concentration, with cedary citrus flavour and excellent freshness. Long and intense with a creamy finish. Well structured for an unoaked wine. According to the winemaker, this is a wine for ageing and I think he may be right, hence my drink dates. Could be **GV**. (JH)13% Drink 2017-2025
17
- Aoton Roditis 2015 PGI Attiki100% Roditis (Alepeou clone with smaller berries). Tank fermentation, no oak. Less aromatic than the Savatiano. Delicate and minerally on the nose, just a touch of lime fruit. Dry, juicy and crisp on the palate. Less intense perhaps than the Savatiano but with good depth for a generally lightish variety. Mouth-watering, tight finish. (JH)13.5% Drink 2017-2020
16.5
- Argyros, Atlantis 2016 SantoriniAssyrtiko. Mild, slightly mass-market rendition of the variety. Easy to like but only half of the grape's qualities seem to be on show. Not much concentration. And the acid rather sticks out.13% Drink 2017-2018
15.5
- Argyros Assyrtiko 2016 SantoriniSmoky, mineral and almost sour on the nose. Bone-dry, tangy with both citrus and a firm stony character. Really impressive intensity formed out of rich fruit and high acidity. (JH)13.5% Drink 2017-2020
£20.75 RRP imported by Clark Foyster Wines 17
- Argyros, Estate Assyrtiko 2016 SantoriniJust bottled. Steely but ripe citrus. Tight and steely on the palate too. Super-intense and fresh and really long. So focused and long. A showcase for the combination of site and variety. (JH)13.5% Drink 2017-2021
£22.70 RRP imported by Clark Foyster Wines 17.5
- Argyros, Estate Aidani 2015 SantoriniPretty subtle on the nose. Peachy pear. Rounded and textured on the palate, with some quince tartness as well as the pear. Rich and long and creamy. Impressive intensity. (JH)12.5% Drink 2016-2018
£21.25 RRP imported by Clark Foyster Wines 17
- Argyros, French Oak Fermented Estate Assyrtiko 2014 SantoriniHints of lime and tilleul (linden flower) here alongside the light cedary oak. There's some oak and fruit sweetness here though I am sure it is dry. Creamy, rich and intense with wonderful freshness and length. (JH)13.5% Drink 2016-2024
£22.90 RRP imported by Clark Foyster Wines 17.5
- Argyros, 4 Years Barrel Aged Vinsanto 2009 SantoriniAssyrtiko. Light sienna brown. Reduced tangy apricots with a hint of toffee apple. Sweet but sour apricot on the palate with terrific acidity to balance the sweetness. Glorious harmony of sweetness and freshness. And so long.

(JH)13% Drink 2016-2029

£28.80 per 50 cl RRP imported by Clark Foyster Wines 17

- **Argyros, 12 Years Barrel Aged Vinsanto 2000 Santorini Assyrtiko.** Mid sienna. More sweet and prune than the 4 Years. On the palate, pure prunes but so beautifully lively that the sweetness is not cloying. Salty intensity like salted caramel. Gorgeous. Long and so fresh.

(JH)13.5% Drink 2016-2030

£43.35 per 50 cl RRP imported by Clark Foyster Wines 19

- **Argyros, 20 Years Barrel Aged Vinsanto 1992 Santorini Assyrtiko.** Sienna brown. Not as immediately fragrant as the 12 Years, as if the concentration has closed it down. Tangy raisins on the nose and palate, gloriously sweet and still fresh. Difficult to spit, with amazing length and depth. But for pure pleasure I prefer the 12 Years. (JH)13.5% Drink 2015-2030

£67.75 per 50 cl RRP imported by Clark Foyster Wines 18

- **Barafakas, Idea Assyrtiko/Malagousia 2016 PGI Peloponnese 50% Assyrtiko, 50% Malagousia.** Tank fermentation, no oak.

Very citrusy, lemon and lime, with a touch of the stone fruits character of Malagousia. Fresh, dry white. Lightly sour in its freshness on the finish. (JH)12.5% Drink 2017-2018

15.5

- **Barafakas, Phylacto 2015 PGI Peloponnese 100% Assyrtiko.** The wine was aged for six months in barrels. Only 1,000 bottles produced.

Pale gold. Inviting nose of honeyed quince and tart apricot. It is sweet but the acidity is so keen that the balance gives only a medium-sweet impression. A bit half-hearted? But fresh on the finish. (JH)13% Drink 2016-2019

15.5

- **Biblia Chora, Areti 2015 PGI Pangeon Assyrtiko.** Lively and creamy but without the fire in the belly of the Santorini model. Chew and green flavours. Finishes a bit suddenly. 13.5% Drink 2016-2018

16

- **Biblia Chora Sauvignon Blanc/Assyrtiko 2016 PGI Pangeon 60% Sauvignon Blanc, 40% Assyrtiko.** Unoaked.

Smoky and with an attractive hint of reduction. Rich lemon and grapefruit on the palate, the Sauvignon Blanc nicely toned down by the more precise citrus of the Assyrtiko, though it still shows some green-fruited and herbal character from the Sauvignon. Deep and long and full of fruit. (JH)13.5% Drink 2017-2018

£TBC imported by Hallgarten Druitt & Novum Wines 16.5

- **Biblia Chora, Ovilos 2016 PGI Pangeon 50% Assyrtiko, 50% Sémillon.** Barrel fermented.

Subtle oak presence on the nose, creamy, touch of spice, so that the mineral and citrus notes show through. Piercing freshness and impressive length, via pure citrus fruit on the palate. Tightly structured within the richness of the barrel ferment. Very good balance of fruit and winemaking. (JH)13.5% Drink 2017-2022

£TBC imported by Hallgarten Druitt & Novum Wines 17.5

- **Brintziki, Enipeas 2016 PGI Pisatis 80% Roditis, 20% Assyrtiko.** Western Peloponnese.

Tangy and smoky on the nose. Very definitely mineral. On the palate too there's terrific precision and freshness. Does not have any particularly distinctive flavours but lovely direct freshness and a spicy/salty finish. (JH)12.5% Drink 2017-2020

17

- **Brintziki Tinaktorogos 2016 PGI Iliia Tinaktorogos is apparently - no DNA evidence that I have yet found - a variety unique to this region in the western Peloponnese. The only producers.** High yields (lots of flowers, apparently) so needs green harvesting.

Really salty aroma. Rocky and a mild citrus/herbal character but mostly mineral. Bone dry and super-tangy. So tangy it is almost spicy/peppery and that translates to the texture. Direct and

long. (JH)12.5% Drink 2017-2022

17

- **Brintziki, Sign 2013 PGI IliiaMalagousia and Assyrtiko. Western Peloponnese.**
Mid gold. Still quite a marked oak aroma and starting to show some resin over orange and apricot. The oak is a little dominant on the palate as the intensity on the nose is not entirely matched by depth on the palate. Rounded, honeyed but dry, with a sour resinous freshness on the finish but quite fat in the mouth. Could do with a little less oak and a bit more acidity. Interesting though. (JH)13% Drink 2015-2018
16
- **Cavino, Mega Spileo Moschato 2016 PGI Achaia100% Muscat.** Super-grapey nose. Cool, fresh and light but scented on the palate with some lovely finely tannic texture. Tastes as if it might have had some skin contact? Pure and perfumed but totally fresh. (JH)12% Drink 2017-2018
16.5
- **Chrisohoou Prekniariko 2015 PGI Imathia100% Prekniariko - also known as Priknadi - from a single vineyard. The wine was aged for six months in barrels.**
Smoky citrus aroma and just a hint of oak and lees character - spicy and creamy. Wild herbs and grasses as it opens and more smoky still. Intense, elegant and long. Should age well over the next few years. (JH)13% Drink 2017-2019
16.5
- **Diamantakos Priknadi 2014 Náoussa**Very interesting nose: a touch of wild-flower honey, then a sour woody (not oaky) character on the palate. Almost a hint of resin. Then a sour-fresh finish. Distinctive but not a crowd-pleaser. Might well age longer. (JH)13% Drink 2015-2018
£19.60 RRP imported by Clark Foyster Wines 16.5
- **Diamantakos Priknadi 2016 Náoussa**So different from the 2014: fresh pear-drop notes of youth and some stone fruit. But more pear and firm texture on the palate. A distinctive variety that seems to be as much about texture as flavour. Very long and promising with a cool pear-citrus clarity. (JH)13% Drink 2017-2020
Imported into the UK by Clark Foyster Wines 17
- **Douloufakis, Dafnios Vidiano 2016 DafnesFrom Crete. Unoaked.**
Fragrant, herbal, dry and chewy. Lots of character here with subtle fruit in terms of fruit flavour, but it has depth and concentration even without very definite fruit flavours, just herbal citrus on the finish. Stony, mineral and with a touch of spice. Tight and well structured. (JH)13.5% Drink 2017-2019
Imported into the UK by Maltby & Greek 16
- **Douloufakis, Aspros Lagos 2016 Dafnes100% Vidiano from a single vineyard. Aged 40% in acacia and 60% in oak.**
Pale gold. Complex and inviting aroma with cedary oak and a lightly honeyed/resin note. There's plenty of oak influence but the fruit intensity is terrific so that the winemaking is in harmony with it. Serious white, full in the mouth but shapes into a tight clean finish with all that freshness. Very good. (JH)13.5% Drink 2017-2022
Imported into the UK by Maltby & Greek 17
- **Douloufakis, Sparkling Brut 2013 PGI Crete100% Vidiano.** Herby, dense but fresh. This would be a good food wine. Dry, fine mousse and a herbal citrus finish. Nicely done to get the fizz yet keep the varietal character. (JH)13% Drink 2016-2017
Imported into the UK by Maltby & Greek 16
- **Economou 2013 SitiaThrapsathiri and Vilana.**
Spicy nose. Lots of evolution and interest. A tiny bit stodgy but with lots of interesting spicy and dried-citrus-peel flavours. Great grip.13.5% Drink 2016-2020
16.5
- **Gaia, Notios 2016 PGI Peloponnese50% Moschofilero, 50% Reditis.**

A light grapiness from the Moschofilero but subtle thanks to Roditis's more citrus and herbal quality. Bone dry, lightly scented on the palate, fresh and easy with citrus on the finish. (JH)12.5% Drink 2017-2018

£TBC imported by Hallgarten Druitt & Novum Wines 15.5

- Gaia, Thalassitis 2016 Aegean 100% Assyrtiko. Mostly smoky on the nose, saline, mouth-watering freshness on the palate. Linear and long, bone dry, mineral, really persistent and precise. (JH)13% Drink 2017-2022
£TBC imported by Hallgarten Druitt & Novum Wines 17
- Gaia, Wild Ferment Assyrtiko 2016 Aegean *A third each of French oak, American oak and acacia.*
Complex aroma that has not lost its salty minerality but it does have the spice and leesy/mealy character of the oak, and that herbal/fummy quality that I associate with wild ferment. The oak and acacia certainly contribute aroma and flavour but do not overwhelm the Assyrtiko purity and precision. Long and very grown up. (JH)13% Drink 2017-2025
£24.95 Vin Cognito 17.5
- Gaia, Vinsanto 2005 Aegean 70% Assyrtiko, 15% Aidani, 15% Athiri.
Brown with ochre rim. Gorgeous coffee and burnt caramel nose. Unbelievable intensity, so rich and powerful and long but the balance of sweetness and freshness is stunning and that salty caramel finish is seductive and spell-binding. And still so full of vitality. (JH)14% Drink 2015-2040
£TBC imported by Hallgarten Druitt & Novum Wines 19
- Gavalas 2015 Santorini 100% Assyrtiko. *Tank fermentation, no oak.*
Pine and citrus aroma, with lime-like fruit. Dry, tangy, cedary on the palate. Tight, dry and long, very intense and piercing freshness. A little bit of heat on the finish adding power. (JH)13% Drink 2017-2020
16.5
- Gavalas, Natural Ferment 2015 Santorini 100% Assyrtiko. *Tank fermentation, no oak.*
Smells quite different from their straight Santorini Assyrtiko. More oxidative, broader, spicy with some baked apple, even a touch of honey, the acidity moderated. Richer and broader on the palate, more spice. Very interesting and flavourful but perhaps not what people might expect? Perhaps the ferment was very slow to start, or extended? (JH)13% Drink 2017-2020
16
- Gavalas, Nkyteri 2015 Santorini 100% Assyrtiko. *Tank fermentation followed by six months ageing in new French oak barrels.*
The oak is quite obvious on the nose, giving a rich honeyed layer to the spicy citrus. Very rich on the palate, some coconut, spice and rich but fresh. The oak dominates but the fruit - lemon and apricot - can carry it. Big and broad and full of flavour - more typical of the Nychteri (spelling varies) style than classic Santorini Assyrtiko. (JH)13.5% Drink 2017-2021
17
- Gavalas Katsanó 2015 PGI Cyclades 85% Katsano, 15% Gaidouria. *Tank fermentation, no oak.*
Dusty, hay and cedar. Dry, linear but long. Perhaps just a hint of blossom? Clean, creamy citrus on the palate and a salty, herbal finish. (JH)13% Drink 2017-2019
16.5
- Gavalas, Vinsanto 2008 Santorini 100% Assyrtiko. *The wine was aged for at least six years in barrels.*
Burnt sienna colour. Super-reduced, almost burnt, apricots. Thick, chewy and tangy with bitter orange zest. Dense with firm tannins, increasing the freshness as well as the structure. Grippy and delicious balance of sweetness and tannins. (JH)10% Drink 2014-2022
17.5
- Gentilini 2016 Robola of Cephalonia Smoky, confident nose. Crisp acidity and (just) enough fruit

with some chalky texture on the end. This could be a godsend *sur place*. 13% Drink 2017-2018
£13.80 Eclectic Wines 16.5

- Gerovassiliou 2016 PGI Epanomi 70% Malagousia, 30% Assyrtiko.
There's a suspicion of Malagousia's floral character but it's mostly zesty herbal-scented citrus. Creamy in the mouth, fresh and lively with a sour freshness adding length. (JH) 13% Drink 2017-2018
£TBC imported by Hallgarten Druitt & Novum Wines 16
- Gerovassiliou Malagousia 2016 PGI Epanomi Less scented than I expected for this variety. Ripe stone fruit and pear then scented on the palate. Quite broad in the mouth with a touch of tannin grip to the texture, citrus and pears, finishing fresh. (JH) 13% Drink 2017-2018
£TBC imported by Hallgarten Druitt & Novum Wines 16
- Gerovassiliou Sauvignon Blanc 2015 PGI Epanomi Limestone soils. Barrel fermented.
Has the same inviting aroma as a young bordeaux white – grassy Sauvignon Blanc plus the creamy/cedary aroma of the oak. Tight and juicy though it tastes as if there is a touch of residual sugar, which leaves your mouth feeling slightly gummed up. Has length but lacks some concentration on the mid palate. (JH) 13.5% Drink 2017-2019
£TBC imported by Hallgarten Druitt & Novum Wines 16
- Gerovassiliou Viognier 2016 PGI Epanomi Barrel fermented and aged in oak, some new.
Light Viognier stone fruits nose but the oak spice and creaminess is there to dampen down the perfume. Intense and zesty on the palate, with some apricot zip and unexpected freshness. Peachy, rounded and then some spice on the finish but no bitterness. (JH) 14% Drink 2017-2019
£TBC imported by Hallgarten Druitt & Novum Wines 16.5
- Gerovassiliou Chardonnay 2015 PGI Epanomi Barrel fermented and aged.
Spicy and smoky citrus. Oak is evident but not overpowering in this style. Smart oaked Chardonnay with the depth of fruit to keep up with the oak. Fresh and elegant with just a hint of toasty char on the finish. (JH) 13.5% Drink 2017-2020
£TBC imported by Hallgarten Druitt & Novum Wines 16.5
- Glinavos Debina 2015 Zitsa 100% Debina. Tank method, ten months on lees of second fermentation with indigenous yeasts.
Much more fragrant than the barrique Debina. Grapefruit, fresh herbs. On the palate, soft, lightly frothy, persistent. Like the Primus, could do with a bit more acidity but there's depth to the fruit here and there's a herbal freshness on the finish. (JH) 11.8% Drink 2016-2017
15.5
- Glinavos, Primus-Zitsa Barrique 2012 Zitsa 100% Debina. The wine was aged for 12 months in barrels.
Smoky and spicy from the oak with herbal notes just escaping round the oak influence. Soft and creamy, nutty, but could do with a bit more freshness. The fruit seems a bit overwhelmed by the winemaking. (JH) 12% Drink 2016-2019
16
- Grampsas, Novita 2015 PGI Zante 100% Goustolidi. Tank fermentation. No oak.
Light, woody (not oaky) aroma. Gently dusty cedar. Dry, herbal and salty on the finish. Subtly interesting, perhaps just a little sour on the finish. (JH) 13% Drink 2017-2018
16
- Hatzidakis Aidani 2016 Santorini Vines grown by his original winery in one of the highest vineyards on the island.
Leafy nose and plump fruit – almost suggestive of white currants – and then very firm structure and acidity with masses of chew and a medicinal suggestion of the life ahead. Very superior winemaking. Real spread across the palate. Drink 2017-2021
£17.95 Eclectic Wines 17+

- **Hatzidakis Assyrtiko 2016 Santorini** Very racy and correct. Slaty texture. Lifted and lighter than the Aïdani. Refined and very long. Doesn't taste like a 14.2% wine. 14.2% Drink 2017-2022
£16.60 Eclectic Wines 16.5
- **Hatzidakis, Nykteri 2014 Santorini** 100% Assyrtiko. Late picked and aged in 6,000-litre casks. Heady, rich essence of Assyrtiko. Just on the cusp of oiliness. Really quite remarkable. Definitely needs (oily?) food. It would be a real pleasure to drink this wine with a meal. So dense! And yet so refreshing. 15% Drink 2017-2025
17.5
- **Hatzidakis, Louros Assyrtiko 2013 Santorini** Barrel-fermented Assyrtiko. Aged in 600-litre barrels. Biodynamic. Seems a little tame straight after the late-picked version but it's beautifully balanced and is a complete wine. Masses of acidity and very mellow. 15% Drink 2015-2025
£46 Eclectic Wines 17
- **Hatzidakis, Cuvée No 15 Organic Assyrtiko 2015 Santorini** From three organic vineyards. Cool but dense. Lots there. Masses of structure and acidity. 14.2% Drink 2016-2022
£25.10 Eclectic Wines 17
- **Hatzidakis, Vinsanto 2003 Santorini** Sun-dried Aïdani and Assyrtiko, oaked. Dark tawny. Powerful treacle-toffee nose. Round and fresh and floral. So clean! Really lovely stuff – so sweet yet not at all heavy. 12.7% Drink 2010-2025
18
- **Hatzimichalis, Alepotrypa Assyrtiko 2016 PGI Atalanti Valley** Smooth and quite full bodied. Perfectly creditable rendition without the precision of some. Quite good persistence. 14% Drink 2017-2018
16.5
- **Idaia Vidiano 2016 PGI Crete** Just bottled so, according to Steve Daniel, a bit edgy and in need of time in the bottle. Spicy more than fruit at first but then opens to green fruit and a touch of smoke (it is partly barrel fermented). A little bit reduced at the moment (mildly rubbery) but cool and fresh and elegant and will definitely be better towards the end of 2017. (JH) 12.5% Drink 2017-2019
£TBC imported by Hallgarten Druitt & Novum Wines 16.5
- **Idaia, Gi Vilana 2016 PGI Crete** 90% Vilana, 10% Sauvignon Blanc in this vintage. Unoaked. The Sauvignon Blanc really makes its presence felt on the nose and on the palate, though the Vilana gives a slight floral character – hint of rose petals. Very attractive balance of scent on the palate and a lightly chalky texture. Very fresh and lively. Bone dry. Much more interesting than most Sauvignon Blancs at the likely price level of this wine. (JH) 13% Drink 2017-2018
£TBC imported by Hallgarten Druitt & Novum Wines 16
- **Idaia, Ocean Thrapsathiri 2015 PGI Crete** Unoaked. Not very expressive but there is an inviting mealy/leesy aroma adding to the herbal purity on the nose. Sour like grapefruit on the palate, beautifully fresh and precise. (JH) 12.5% Drink 2016-2018
£TBC imported by Hallgarten Druitt & Novum Wines 16
- **Kamara, Stalisma Éclectique Malagousia 2015 PGI Macedonia** Organic, 80% Malagousia, 20% (Blanc de Noirs) Xinomavro. Tank fermentation, no oak. Xinomavro added for freshness. Creamy apricot and the floral notes of Malagousia, peachy. Very fragrant without being OTT. Rich and scented in the mouth but the Xinomavro definitely adds not just freshness but also a bit of tannin, which increases that freshness. A clever blend. (JH) 12.5% Drink 2017-2018
16
- **Karavitakis, Klima Vidiano 2016 PGI Crete** Strangely sour nose and then nutty and sweet and very alluring and interesting on the palate. Great presence. Fascinating! Not unlike marzipan. 13% Drink 2017-2019
£11.95 Eclectic Wines 17

- Kokotos, Treis Treis Parades 2015 Greece 60% Gewürztraminer, 40% Roditis.
There's a light floral perfume, as you might expect. Dry and lightly textured on the palate. Correct rather than exciting. The varieties seem to cancel each other out and it lacks intensity. (JH)12% Drink 2016-2017
Imported into the UK by Maltby & Greek 15.5
- Lyrarakis, ZaZaZu NV Wine of Greece Vilana, Vidiano, Muscat. TA 5.7 g/l, pH 3.15, RS 42.9 g/l.
Screwcap. Extremely frothy but froth soon dies down. Smells of oranges, apricots and grapes - a real fruit salad. Very sweet with a slight bitterness on the finish to counteract the sweetness. I like the fragrance but even with all this acidity, I find the sweetness a bit grating on the finish. But it is meant to be light-hearted and fun in a silver bottle. (JH)10% Drink 2017
15
- Lyrarakis, Legacy 2016 PGI Crete A blend of 48% Muscat, 22% Sauvignon, 15% Vilana, 15% Vidiano. Two months on fine lees in tank. From the centre of the island.
Fragrant with some Muscat grapey notes but also delicately floral. A light grape scent on the palate but bone dry and super-crisp. Juicy and tight and scented all at once. A clever and successful blend that gains structure from the Vidiano. Surprisingly long. (JH)12% Drink 2017-2018
16
- Lyrarakis, Vóila Assyrtiko 2016 PGI Crete Dry farmed, 500 m above sea level. TA 7.15 g/l, pH 3.05, RS 3.9 g/l. Slow, 20-day ferment in tank.
Rather low-key nose, just lightly dusty/chalky and a touch green-fruited. Crisp and lively on the palate. Bone dry, refreshing with a light lemon-lime flavour. Extremely pure and persistent but with less obvious minerality and more obvious fruit than some Santorini examples and a long citrus aftertaste. I'd like to see how this ages. (JH)13.5% Drink 2017-2020
16.5
- Lyrarakis, Psarades Vineyard Dafni 2016 PGI Crete Clay-loam soils, dry farmed at 480 m. 10 hours' skin contact, fermented at 18-20 °C in tank. Several months on lees. TA 5.1 g/l, pH 3.3, RS 1.54 g/l.
Wonderfully fragrant - laurel as its name suggests but also rosemary and cedar - reminds me a little of some of the top-quality lighter retsinas now being produced, though this is more delicate. Really intense and fragrant on the palate. Delicious as an aperitif but I can imagine it with a simple roast chicken and rosemary. Bone dry and mouth-watering. There's an attractively sour note on the finish that intensifies its freshness, and a very slight tannic grip that adds length. You need to take time with this as it is not just about the perfume, there is fine structure too. The best vintage of this I have tasted so far. (JH)12.5% Drink 2017-2019
17
- Lyrarakis, Psarades Vineyard Plyto 2016 PGI Crete A variety saved from extinction in the 90s when the Lyrarakis family planted this vineyard. TA 5.7 g/l, pH 3.2, RS 2.62 g/l. Dry farmed on clay loam at 480 m. Harvested at two different times for increased complexity.
Peachy, pear fragrance and more pear-like on the palate with a tight freshness and finely grained texture. A serious wine that is not terribly expressive but has structure and length. Seems as if there is some lees depth here giving some extra depth on the palate. Again I would like to see how this ages. (JH)13% Drink 2017-2019
16.5
- Lyrarakis, Pirovolikes Vilana 2016 PGI Crete 30-year-old bush vines on rocky soils at 650 m. TA 7.15 g/l, pH 3.17, RS 4.59 g/l. Six hours on skins. 30% barrel fermented in new French oak with weekly bâtonnage for a month. The rest fermented in tank and matured on lees.
Very pale gold. Complex aroma that has both peach and apricot and some oak spice. The barrel ferment is very nicely done, giving depth and texture but restrained oak flavour - less noticeable on the palate than on the nose. Chewy and creamy texture with a touch of cedar

from the oak just on the finish and a light grip from the skin contact that balances out the richness of fruit and the high acidity. Really good winemaking here. Long and more to come with time in bottle, I envisage. (JH)12.7% Drink 2017-2021

17+

- Lyrarakis, Armi Thrapsathiri 2016 PGI Crete Armi is the name of the vineyard and means 'top of the mountain'. East-facing at 500 m. TA 8.25 g/l, pH 3.05, RS 1.71 g/l. Dry-farmed on sandy clay. Whole-bunch pre-fermentation maceration then fermentation in new French and American oak.

Subtle creamy oak aroma but otherwise not much on the nose at the moment - seems less expressive than in previous vintages. On the palate, very high acidity, really tangy like lime and some green fruits, balanced by the richness of texture. Needs time - at the moment it is quite severe but promising, and long. (JH)13.5% Drink 2019-2026

17++

- Lyrarakis, Ipodromos Vidiano 2016 PGI Crete Dry farmed on clay at 610 m. Nine hours' pre-fermentation maceration then fermented with ambient yeasts in new French oak. Then one month on lees in the barrel. TA 8 g/l, pH 3.05, RS 4.9 g/l.

Complex mix of herbal notes and the creamy, mealy spice of the oak. Beautiful balance between the mouth-wateringly high acidity and the softness from the touch of residual sugar - very well balanced and the sugar does not show as sweetness. Gently nutty and super-intense with precise citrus core and nutty, creamy coating. Cleansing citrus freshness that is more clementine and grapefruit than lemon. I would wait at least six months to give this time in bottle but it should develop beautifully over the next 10 years. (JH)13% Drink 2018-2026

17.5

- Manolesakis, Exis Assyrtiko/Malagousia 2016 PGI Drama 55% Malagousia, 45% Assyrtiko. Perfumed with a mix of floral notes from the Malagousia and more citrus from the Assyrtiko, plus some bay-leaf herbs. Similar complex blend of flavours on the palate, lightly scented, fresh grapefruit but with a chalky persistence. Likely to be **GV**. (JH)12% Drink 2017-2018
£TBC imported by Hallgarten Druitt & Novum Wines 16

- Markou Vineyards Savatiano 2015 PGI Attiki 100% Savatiano. Tank fermentation, no oak. Herby citrus. Sour and creamy at the same time. Interesting and with unexpected intensity on the mid palate. (JH)12% Drink 2017-2018

16

- Markou Vineyards, Kleftes Savatiano 2016 PGI Attiki Organic, biodynamic, no added sulphites. 100% Savatiano. Tank fermentation, no oak.

Very different style compared with the sulphited version. Wild, dried grasses, chamomile, quince, something a bit like aniseed: a definite oxidative style but not at all appley or cider-like. On the palate it is attractively creamy and unexpectedly fresh. Smooth and tangy. Leaning towards the natural end of the spectrum. (JH)12.5% Drink 2017-2019

16

- Markou Vineyards, Kleftes Savatiano 2015 PGI Attiki Organic, biodynamic, zero sulphites. 100% Savatiano. Tank fermentation, no oak.

Creamy golden aroma, smells richer and more nutty than the 2016, more toasty though there is no oak. Satisfying breadth on the palate. Tangy, bitter orange freshness on the finish but still with the classic dried grasses character of this winemaking style. (JH)12.5% Drink 2016-2018

16.5

- Markou Vineyards, Kleftes Savatiano 2009 PGI Attiki Organic, biodynamic, zero sulphites. 100% Savatiano. Tank fermentation, no oak.

This is really pretty oxidised - honeyed but a touch bitter on the finish and a sweaty note. (JH)12.5% Drink up

14

- Markou Vineyards, Fumé 2014 PGI Attiki Unusual aroma - spicy, beeswax, golden, baked apple. Not very subtle on the palate, the oak giving rather too much sweetness for my taste. As if it were American oak. Just too sweet and creamy on the finish and lacking freshness. Started well but finished less well. (JH)12.5% Drink 2016-2018

15

- Melissinos, Bio 2016 Robola of Cephalonia Organic. *Very small vineyard parcels. Natural vinegrowing and winemaking with minimal sulphites. Tank fermentation, no oak. Young female winemaker, very precise. Only 1,000 bottles produced.*
Tangy citrus, bright, lively. Smoky/stony side to the citrus. Mouth-watering, lightish but just what you would want in the hot sun of summer. (JH)12.5% Drink 2017-2018

16

- Melissinos, Natural 2015 Robola of Cephalonia Organic. *Natural vinegrowing and winemaking with minimal sulphites. Tank fermentation, no oak. Only 700 bottles produced.*
This is so different from the Bio. Much more cedary on the nose, herbs and green fruits. Intense on the palate, the fruit sweetness balancing the crisp acidity. Almost chewy, thanks to the depth of fruit, even though the flavour is not intensely fruity. A conundrum of a wine. Extremely persistent, that cedar note becoming almost resin-like on the finish, hinting at how it might age. (JH)13% Drink 2017-2019

16.5

- Melissinos, Lefko 2015 PGI Slopes of Aenos Blend of local Cephalonian white varieties: Robola, Tsaoussi, Vostylidi. *Tank fermentation, no oak. Only 4,500 bottles produced.*
Delicate aroma: light notes of spice, herbs, dusty/mineral. On the palate, tight, crisp and mouth-watering. More about structure - very upright - than fruit flavour. Impressive intensity without intense fruit flavours. Serious wine of origin. I think this should age interestingly. (JH)12% Drink 2017-2021

16.5

- Melissinos, Lefko 2016 PGI Slopes of Aenos Vintage variation of the above blend - blend of local Cephalonian white varieties: Robola and Vostylidi (aka Goustolidi). *Tank fermentation, no oak. Only 1,500 bottles produced.*
More aromatic than the 2015, still cedary but also with more clear fruit character - lemon, pear, stone fruit. And still an attractive mineral/stony quality. Serious intensity here, creamy texture but wonderfully complex without oak. Structured and long. (JH)12.5% Drink 2017-2020

17

- Melissinos, Gold 2015 PGI Slopes of Aenos 100% Zakynthino, a very rare variety. *Tank fermentation, no oak. Only 3,000 bottles produced.*
Not particularly aromatic, just a touch of apricot. Similarly on the palate, the fruit is rather delicate but here it has a serious dry texture and depth - like all these wines, I think we are getting place of origin as much as variety. Not an obvious wine but a subtle and persistent one that would be good with food. (JH)13% Drink 2017-2020

17

- Melissinos, Melitino 2015 PGI Slopes of Aenos 100% Zakynthino, a very rare variety. *Tank fermentation, no oak. Only 200 bottles produced.*
Deep orangey gold. Super intense aroma of dried apricots, bitter orange and some dried grasses. Viscous, intensely sweet but balanced by a slight grip in the texture and piercing freshness. Fabulous combination of intense sweetness and fruity acidity. The tannin works beautifully with the sweetness. (JH)13% Drink 2017-2025

18

- Methymnaeos, Orange Chidiritiko 2015 PGI Lesvos Organic. *100% Chidiritiko. Traditional fermentation with indigenous yeasts. No oak.*

Complex nose of apricot and dried grasses, then a slightly toffeed apricot flavour on the palate even though it is bone dry. Rich with sour freshness and a light structure even though it is not skin fermented. (JH)13.5% Drink 2017-2021

16.5

- **Monemvasia Winery Kidonitsa 2015 PGI Lakonia** Citrus, quince and fresh herbs, lively and bright and just a touch of vanilla sweetness. Delightfully fragrant. Very slight grip in the texture. Is there some oak here? Apparently not. Chalky texture adds length. (JH)13% Drink 2017-2018
£TBC imported by Hallgarten Druitt & Novum Wines 16.5
- **Monemvasia Winery Asproudi 2015 PGI Peloponnese** Less aromatic than the Kidonitsa. More herbal. Bone dry, fresh, not particularly intense but very direct. (JH)13% Drink 2017-2019
£TBC imported by Hallgarten Druitt & Novum Wines 16
- **Moraitis 2016 Paros** *Monemvasia, Roditis*.
Straightforward, easy, rather technical (low-temperature fermentation) dryish white. Correct but not thrilling. Muddy, indistinct finish. 12% Drink 2017-2018
£12.15 Eclectic Wines 15.5
- **Moraitis, Estate Malagousia 2016 Paros** Green leaves on the nose and real body and structure on the palate. Very cooling with quite enough juice. Good stuff. 12.5% Drink 2017-2019
16.5
- **Moraitis, Island's White 2016 PGI Cyclades** *Organic. Malagousia and Monemvasia. Tank fermentation, no oak*.
Highly aromatic, floral, honeysuckle, rose petals. Scented on the palate too but with a tight line of citrus freshness through the middle, bringing harmony to such a perfumed wine. Then that rose-petal note comes back on the finish. (JH)12% Drink 2017-2018
16.5
- **Mylonas Malagousia 2016 PGI Attiki** Highly scented and smells sweet. But on the palate it's pretty dry. Spreads in the mouth, lacks a little acidity and intensity. (JH)12% Drink 2016-2017
Imported into the UK by Maltby & Greek 15
- **Mylonas, Sunday 2014 PGI Attiki** 85% *Savatiano*, 15% *Aidani*. *Naturally sweet white wine*.
Has the slight resin note of Savatiano. Lightly sweet on the palate. Not really sweet enough for a dessert wine so I am not sure when you would drink this. Grapey finish. (JH)12% Drink 2016-2017
Imported into the UK by Maltby & Greek 15
- **Nicoluzo 2015 Wine of Greece** *From Corfu. 50% Pavlo, 50% Kakotrygis. The wine was aged for eight months in barrels. Pavlo (also Pablo) is apparently a synonym for Zakynthino. Kakotrygis is a very minor variety on the island of Corfu and probably originates there*.
Soft, creamy texture, gently aromatic, a bit soft on the palate but there is a herbal note to lift it - could do with a little more freshness, though there is a lightly sour flavour on the finish which makes it a bit fresher. Interesting rather savoury/mineral character on the finish. You have to think hard about this wine because it is not obvious, rather subtle, but it is persistent. (JH)12.5% Drink 2017-2018
15.5
- **Nopera, Roya 2014 Wine of Greece** *From 2015 they can use the PDO Samos and are the first to break the co-op's monopoly by going to the European court. This vintage still just 'Greece' as the region of origin. Single vineyard. 100% Muscat*.
Interesting nose with the expected grapey note but also a touch salty. Slightly strange palate that combines those two flavours but it's fresh and dry. Maybe better to move on to a younger vintage. (JH)13.5% Drink 2015-2016
Imported into the UK by Maltby & Greek 15
- **Nopera 2013 Wine of Greece** *Sweet wine from sun-dried grapes on Samos. 100% Muscat*.

Deep orangey gold. Tangy toffee-apple nose. Burnt orange and caramel. Of course it is sweet but there is a lovely Seville orange bitterness that cuts through the sweetness. Fine balance and light and juicy even though it is so sweet. Finishes fresh and with caramel flavours.

(JH)13.5% Drink 2016-2020

Imported into the UK by Maltby & Greek 16.5

- *Oenoforos, Rouvalis Asproolithi 2016 Patras 100% Roditis, planted at 800 m elevation.*
Tangy, dry and tense, with a lovely drive of citrus but it is not really fruity. Dry, stony and persistent but some might find it too neutral. (JH)11.5% Drink 2016-2017
Imported into the UK by Maltby & Greek 16
- *Papagiannakos Savatiano 2016 PGI Markopoulo Old vines.* The last ounce of flavour squeezed out of this variety? But still it's not that remarkable really, I'm afraid. Better than most is the best I can do. 12.5% Drink 2017-2018
15.5
- *Papagiannakos, Melias 2015 PGI Attiki 100% Malagousia, dessert wine.*
Deep gold. Not much nose. But very clean and refreshing – like grainy golden syrup with a dash of passion-fruit essence. Fun! Long. Recommendable. 13% Drink 2016-2018
£15 per 50 cl RRP 16.5
- *Papagiannakos Assyrtiko 2016 PGI Attiki* Lots of grip and depth with real framework and intensity. Drink 2016-2019
16.5
- *Papaïoannou Assyrtiko 2015 PGI Peloponnese Organic, 100% Assyrtiko. Tank fermentation, no oak.*
Really creamy aroma, along with cedar and stony freshness. That same cedary freshness on the palate, tight and bright and long. Tastes as if it will develop a resin-like character with age. (JH)12.5% Drink 2017-2020
16
- *Papaïoannou Roditis 2015 PGI Peloponnese Organic, 100% Roditis Alepou. Tank fermentation, no oak.*
Lime and herbs on the nose, very tangy, cedary but not oaky. Dry, with a very slight grip, and super-fresh. Bone dry and persistent. (JH)13% Drink 2017-2019
16.5
- *Papargyriou, Unfiltered 2014 PGI Korinthos 50% Assyrtiko, 50% Sauvignon Blanc. Minimal-intervention winemaking. Barrel fermented and matured for 12 months. Vineyards up at 900 m.*
Smoky, complex nose. Spicy, golden and cedary, with oak spice. Super-crisp on the palate, really mouth-watering, almost eye-watering, but balanced by the depth and intensity of the herbal, piercing citrus fruit. Amazing power and length but you have to like acidity to enjoy this. (JH)12.5% Drink 2017-2024
17
- *Papargyriou, Le Vignerone Grec 2015 PGI Korinthos 90% Assyrtiko, 10% Muscat Blanc à Petit Grains. Skin contact and two-stage fermentation. Unfiltered. The wine was aged for seven months in barrels. The Assyrtiko juice is added to the already fermenting skins of the Muscat (whose juice went into the sweet wine).*
More gold than orange. Has that lovely chamomile and herbs nose of skin-fermented whites. Smoky, lapsang too. On the palate, lots of tannin but balanced by fine, flavourful apricot fruit, and I can almost imagine a slight grapiness. Dry tannic finish leaves the mouth fresh, and the fruit intensity outlasts the tannins. Delicious if you like this style of wine, which I do. (JH)12% Drink 2017-2020
17.5
- *Pirgakis Malagousia 2016 PGI Korinthos* Planted at 700 m, no oak but goes through malo.

So perfumed you might think it was Gewürz, from the aroma. Peachy and rounded on the palate. Gentle but full in the mouth. Hard to think what you would drink this with but it has very definite varietal character and just enough freshness. Full and satisfying on the palate and impressive length. (JH)13.5% Drink 2017-2019

Imported into the UK by Maltby & Greek 16.5

- **Pirgakis, Estate Assyrtiko 2015 PGI Korinthos** Hint of cedar and resin on the nose. Really tangy. It is bone dry but has some complex orange-like flavours and a touch of spice. Very interesting flavours here. Intense and cedary on the palate, with excellent drive and freshness. Full of flavour but with the precision you would expect from variety. (JH)14% Drink 2016-2018 Imported into the UK by Maltby & Greek 17
- **Dom Porto Carras Malagousia 2016 PGI Halkidiki** *Aged on lees for a few months and part barrel aged. Organic wine.*
Intensely aromatic and invitingly so - floral, grapey and with apricot and peach fruit. Verging on the tropical. Scented on the palate too, the skin contact having given it a nice dry texture to pull back on the perfumed character and bring balance. Flavourful rather than intense on the mid palate but scented and fresh overall without being OTT. (JH)13.5% Drink 2017-2018 16
- **Dom Porto Carras 2016 PGI Halkidiki** *Organic wine. Skin contact at low temperature. Vinification in stainless steel vats using selected yeasts at temperatures between 16 and 18°C. Ageing on its lees and maturing for six months in French oak barrels with periodical stirring of its lees.*
Pale gold but definitely more colour than most young Assyrtikos, I guess from the skin contact and the barrel ageing. Complex and inviting aroma that has the tart notes of citrus and quince but also a richer creamy lees note, even pear and stone fruit. Crisp acidity, the merest hint of tannin from the skin contact and plenty of piercingly fresh fruit, citrus and clementine, with a stony, almost chalky, mineral aftertaste. Moderate intensity but lots going on here, lots of pleasure and impressive length. Very different from your average Assyrtiko from Santorini but no worse for that. (JH)13.5% Drink 2017-2021 16.5
- **Union of Vinicultural Cooperatives of Samos (EOSS), Vin Doux Naturel 2016 Samos** *Muscat Blanc à Petits Grains. Fortified.*
Sweet, sticky and very marmalade. Tastes just like Muscat of Alexandria! Bit simple and the alcohol makes its presence felt even though it's not that high. 15% Drink 2017-2018 £6.45 per half Eclectic Wines 15.5
- **Union of Vinicultural Cooperatives of Samos (EOSS), Grand Cru Vin Doux Naturel 2016 Samos** *Dense and savoury despite the high sugar level. Great balance and lack of stickiness. Fresh and racy - not that sweet.* 15% Drink 2017-2020 £9.50 per 50 cl Eclectic Wines 16.5
- **Union of Vinicultural Cooperatives of Samos (EOSS), Anthemis Vin Doux Naturel 2007 Samos** *Muscat Blanc à Petits Grains. Five years in oak.*
Dark reddish tawny. Hint of vomit/cheesiness on the nose. Very sweet indeed but not quite enough acidity and purity. Just a little sickly. Brown-sugar syrup. 15% Drink 2012-2019 £10.20 per 50 cl Eclectic Wines 16
- **Union of Vinicultural Cooperatives of Samos (EOSS), Nectar 2010 Samos** *Sun-dried grapes, Muscat Blanc à Petit Grains, oak aged for six years, not fortified.*
Deep and complex on the nose with dried-fruit notes and real tension. Very sweet but with enough acidity to compensate. Maybe doesn't linger quite long enough but it's a very good effort. Tiny hint of rancio. And brown sugar. 14% Drink 2015-2020 £17.95 per 50 cl Eclectic Wines 17-
- **Santo Assyrtiko 2016 Santorini** Hint of sweet coconut on the nose. A bit 'ordinary dry white' on

the palate. Lemon fruit cubes. Solid.13.5% Drink 2017-2018

16

- **Santo, Vinsanto 2010 Santorini**85% *Assyrtiko*, 15% *Aïdani*.
Tawny colour. Very strongly rancio on the nose. A little buttery on the end and not that amazingly sweet though there is definitely a suggestion of raisins. Lightly chewy end. Clean and fun. Long.11% Drink 2016-2019
16
- **Santo, Nykteri 2015 Santorini***Assyrtiko, Athiri, Aïdani. Aged three months in oak.*
Cedary, creamy green-fruited aroma. Tastes off dry but there's fruit sweetness here too. Powerful and fresh. Dry, chalky texture. (JH)13.5% Drink 2016-2018
Imported into the UK by Maltby & Greek 16.5
- **Semeli, Mantinea Moschofilero 2016 Neméa**Dense and pungent without particularly obvious Muscat notes. Interesting and chewy. Should age well. Lime-sherbet character.12% Drink 2017-2020
16.5
- **Semeli, Mantinia Thea Moschofilero 2016 Neméa***Aged for 'many months' on the lees.*
Sweeter and rounder than the regular bottling. Not necessarily better but bigger and different.12% Drink 2017-2020
£16.95 Eclectic Wines 16.5
- **Sigalas Assyrtiko 2015 Santorini***The 2016 has been released by the winery but Maltby & Greek are trying to slow things down so that people get a chance to drink the wines after a bit more time in bottle, which is why they are showing and selling the 2015.*
Delicate mineral/dusty nose. Benchmark Santorini Assyrtiko. Power and drive and fine lemon freshness on the palate. The extra year in bottle has given it a little more breadth and complexity but it is still streamlined and precise. Fine chalky finish. (JH)14% Drink 2017-2019
Imported into the UK by Maltby & Greek 16.5
- **Sigalas Aïdani 2015 Santorini**Lots of delicate aromas here plus a leesy/creamy character, pear and stone fruit. Dry, grainy and pear-fruited on the palate, a little peachy too. Full of flavour, creamy freshness and a nice sour hint to give length. (JH)12.5% Drink 2017-2020
Imported into the UK by Maltby & Greek 16.5
- **Sigalas, Vinsanto 2006 Santorini**75% *Assyrtiko*, 25% *Aidani*.
Golden brown. Raisined and pruney on the nose. Viscous and unspittable on the palate, gloriously raisined, rich but fresh. Incredibly long. (JH)9% Drink 2016-2030
Imported into the UK by Maltby & Greek 18
- **Sokos Savatiano 2016 PGI Central Greece***Vineyards at 450 m. Stony clay over chalky subsoil. Tank fermented. TA 5.2 g/l, pH 3.35. Annoying synthetic closure that won't go back in the bottle.*
Very pale with some CO2 still visible. Pretty neutral on the nose. Fresh dry white that doesn't have a lot of character but is clean and bone dry with moderate concentration on the palate. (JH)12% Drink 2017-2018
15.5
- **Sokos Malagousia 2016 PGI Slopes of Kitherona**A good deal more aromatic than the Savatiano, some stone fruit and pear, with the same flavours on the palate but a little dilute. Clean and dry and refreshing with some varietal character. Are the yields high or the vines very young? (JH)12% Drink 2017-2018
16
- **Sokos, Lapotripi Chardonnay/Assyrtiko 2016 PGI Central Greece***Planted at 450 m on the slopes of Kitherona. Tank fermented. TA 5.4 g/l, pH 3.4. A 60/40 blend.*
Heavy (and probably expensive) bottle but a synthetic closure that will not go back in the bottle. Light citrus aroma and a slight stony quality that I associate with Assyrtiko though it

may be the limestone soils. Creamy texture in the mouth, rounded and gentle but with enough acidity to balance. A step up from the Savatiano and the Malagousia and much better depth of fruit. Slight bitterness on the finish adds to the freshness. Dry, chalky texture and well balanced. (JH)13% Drink 2017-2019

16.5

- Spiropoulos 2015 Mantinia 100% Moschofilero. *Organic*.
Not as scented as I would have expected from this variety, though I think the first bottle is corked. Second bottle better but may be time to move on to the 2016. Lightly grapey and herbal. Linear, very crisp, but overall a bit disappointing, knowing the quality and aromatic intensity of this wine in other vintages. (JH)12% Drink 2016-2017
Imported into the UK by Maltby & Greek 15.5
- T-Oinos Malagousia 2016 PGI Cyclades *From the island of Tinos*.
Bay leaves and refinement. Relatively austere but refined. Could do with a little more juice. 11% Drink 2017-2020
16
- T-Oinos, Clos Stegasta Assyrtiko 2015 PGI Cyclades *Barrel fermented Assyrtiko. Magnum*.
Racy and tight. Very crystalline with masses of acidity but lots of fun. No hurry to drink this! 14% Drink 2018-2022
16+
- Tatsis, Angel's Heart Blanc de Noirs Xinomavro 2013 PGI Macedonia *Organic. Tank fermentation, no oak*.
Smells very tangy, herbal, zesty. Juicy, dry and lightly tannic. More peachy on the palate, with a hint of red fruit but quite a grip. A great food wine with its herbal intensity and structure. Amazing freshness on the finish. So youthful. (JH)12.5% Drink 2016-2019
16.5
- Tatsis, Unfiltered Roditis 2012 PGI Macedonia *Organic, skin-fermented, no added sulphites. 100% Roditis. The wine was aged for 12 months in older barrels*.
Pale apricot gold. Gorgeous aroma of dried grasses, unsulphured apricots, barley sugar. Very tannic but balanced by fruit sweetness even though it is bone dry. Smoky, chewy, bitter-fresh on the finish. Great length. (JH)13% Drink 2017-2022
17
- Techni Alipias, Idisma Drios Assyrtiko 2016 PGI Drama *Oak not overdone but it doesn't really seem to add much. Except perhaps a bit of undertow and longevity.* 12.5% Drink 2017-2020
16
- Techni Alipias, Techni Assyrtiko 2015 PGI Drama *Unoaked*. Straightforward aromas but a little lacking juice on the palate. Falls away fast. 13% Drink 2016-2017
15.5
- Techni Alipias, Plano Malagousia 2016 PGI Drama *Leafy, pungent, very fruity nose. Lots there and a tiny suggestion of sweetness. Satisfying with a meal?* 13% Drink 2017-2019
16
- Tetramythos Roditis 2016 Patras *Rather low acid. Not nearly as crisp as most Greek whites. Bit muddy for me.* Drink 2017
15.5
- Tetramythos, Nature 2015 Muscat of Rio Patras *Organic and biodynamic*.
Very pale. Nutty then strongly floral nose and then a tad bitter orange on the finish. Not sure this is the right way to bend at Greek Muscat! 13.5% Drink 2016-2017
£11.70 Eclectic Wines 15.5
- Theodorakakos Kydonitsa 2015 PGI Lakonia *Organic. 100% Kydonitsa. Tank fermentation, no oak*.
Tart, tangy aroma of citrus and quince. Rich on the palate, seems as if it might be off dry,

though the overall effect is dry - just some fruit sweetness rounding out the very fresh acidity. Sour apricot finish. (JH)12% Drink 2017-2018

16

- **Thymiopoulos, Atma 2016 Náoussa** *Malagouzia and Xinomavro (blanc de noir)*. Pale straw. Leafy and creamy. Only slightly run of the mill - well made. Bite on the end. Cooling. 12.5% Drink 2017-2018
£9.95 Eclectic Wines 16
- **Toplou Vilana/Thrapsathiri 2016 PGI Lasithi** Seems to have a pink tinge though it may be the light. Leesy creamy aroma. Powerful and intense on the palate but with excellent freshness. Structured and full of herbal citrus flavour to a long finish. Direct, long and complex, with potential for further bottle age. (JH)14% Drink 2017-2020
Imported into the UK by Maltby & Greek 17
- **Tselepos 2016 Mantinia** 100% Moschofilero. Rather basic and ordinary. Dilute. 12% Drink 2017
15
- **Vakakis, Pythagorean Theorem 2016 Samos** 100% *Muscat Blanc à Petits Grains*. Tank fermentation, no oak. These are the guys who have challenged and broken the monopoly of the co-op on the island. Their vineyards are all traditional terraces, bush vines, at 1,000 m. Lightly grapey and floral but nicely dry finish and no bitterness. Delicate and subtle but still with varietal character. (JH)14% Drink 2017-2018
16.5
- **Vakakis, Pythagorean Epogdoon Fresh 2016 Samos** 100% *Muscat Blanc à Petits Grains*. Tank fermentation, no oak. Simple, grapey and sweet. A bit too simple and needs more freshness to balance the sweetness. (JH)13.5% Drink 2017-2018
15.5
- **Vakakis, Pythagorean Epogdoon Aged 2015 Samos** 100% *Muscat Blanc à Petits Grains*. The wine was aged for 12 months in barrels. Peach-skin aroma - you can almost smell the furriness, says Mark Andrew MW. Peachy on the palate too. Absolutely delicious, dessert in a glass. Long and with unexpected and balancing freshness. Very good. Peaches incarnate. (JH)12% Drink 2017-2019
17
- **Vassaltis Assyrtiko 2016 Santorini** Stainless steel. Creamy and round with lots of winning fruit and structure. Not bad at all! Correct and fun. 13.5% Drink 2017-2020
16.5
- **Vassaltis Assyrtiko 2015 Santorini** *Barrel-aged Assyrtiko*. Creamy with a hint of camembert and lots of interest! Lower acid than more classic examples but valid and interesting. 13.5% Drink 2017-2020
16
- **Volacus Malagousia 2016 PGI Cyclades** *From Tinos. Volcanic soils*. Smells like a sweet wine - apricot, orange and honeyed pineapple. Tropical. But tastes dry and woody (not oaky). Unusual and distinctive but lacking a little in freshness. Lots of fruit flavour with that woody aftertaste. (JH)12.5% Drink 2017-2018
Imported into the UK by Maltby & Greek 15.5
- **Volcanic Slopes Vineyards, Pure Assyrtiko 2013 Santorini** All in concrete. Even though there is no oak here there is a woody/cedary character. Dusty, chalky and dry even in the aroma. So crisp it is almost sour on the palate but it lives up to its 'Pure' name. Bone dry, cedary citrus intensity, lean and long. Still so young and vibrant. (JH)13.5% Drink 2016-2023
£32.35 RRP imported by Clark Foyster Wines 17.5
- **Volcanic Slopes Vineyards, Pure Assyrtiko 2014 Santorini** This has a more salty aroma than the 2013. Fabulous cedar-resin-like intensity and extreme freshness. Tight and linear still and with

even more potential in the bottle. Intense citrus aftertaste. (JH)13.5% Drink 2017-2025

Imported into the UK by Clark Foyster Wines 18

- **Vourvoukelis Assyrtiko 2016 PGI Avdira** Smells very young – some pear drops as well as the citrus. Very crisp and dry on the palate, almost lean, chalky texture. Almost too crisp for comfort. (JH)13% Drink 2017-2019
Imported into the UK by Maltby & Greek 15.5
- **Zafeirakis Malagousia 2016 PGI Tyrnavos** 100% *Malagousia*. 10- to 20-year-old vines. Ripe and creamy on the nose, lightly floral and grapey. Peach and peach kernel on the palate. Full varietal character and just enough freshness with a sour-fresh aftertaste. (JH)12.4% Drink 2017-2018
Imported into the UK by Maltby & Greek 16.5

RETSINA

- **Aoton 2015 PGI Retsina Attiki** 100% *Savatiano*. Tank fermentation, no oak. Very interesting nose and hard to think there is no oak as there is a lightly creamy/mealy layer over the gorgeous smoky herbs, as if the rosemary had been smoked (though of course there is no rosemary in the wine, it has just been infused with the finest pine resin during fermentation). Much more winey on the palate, there's citrus depth and the herb flavours are not overbearing. Full bodied, full flavoured and yet still refined and quite delicious. Fine wine by any measure. (JH)12% Drink 2017-2021
£13.50 Southern Wine Roads 17.5
- **Aoton 2016 PGI Retsina Attiki** 100% *Savatiano*. Tank fermentation, no oak. Tank sample. Even more winey than the 2015, with the rosemary character more subdued. Refined and then the rosemary comes back in on the finish. Lots of fruit here in the restrained *Savatiano* mode. (JH)12% Drink 2017-2022
17
- **Garalis, Organic 2015 Retsina** 100% *Muscat of Lemnos*, from the island of Lemnos. Traditional 50-cl crown-capped bottle. Intense rosemary nose and palate. Light and fresh. Pure rosemary. (JH)12% Drink 2017-2018
15.5
- **Kamara, Organic 2016 Retsina** *Macedonia*. *Assyrtiko*, *Roditis* and some *Malagousia* as an experiment. Tank fermentation, no oak. A little more floral as well as herbal. I'm not sure I like the floral intrusion here. Finishes more herbal on the palate, rosemary scented, but the *Malagousia* is too intrusive for me. The wine is intense and long but a bit of a hybrid with that floral aftertaste. Clearly well made but not the style I prefer. (JH)12.5% Drink 2017-2018
16
- **Kamara, Pure Ambus Ritintis 2016 Retsina** *From Macedonia, not far from Thessaloniki*. Organic, no sulphites, 100% *Assyrtiko*, skin contact. Tank fermentation, no oak. Made according to his grandfather's recipe. Cloudy light orange. Interesting and more like a skin-fermented white than a retsina. Just a little bit of resin flavour on the finish. Gentle and fresh. (JH)12% Drink 2017-2018
16
- **Markou Vineyards, Schinopefko 2015 PGI Retsina Attiki** 100% *Savatiano*. Tank fermentation, no oak. Delicate herbal aroma. Light rosemary finish and a nice smokiness on the palate. (JH)12.5% Drink 2016-2017
16

- Markou Vineyards, Schinopefko 2016 PGI Retsina Attiki 100% Savatiano. Tank fermentation, no oak.
 More intense, more smoky, more sawdust than the 2015. A little more rustic, harsher than the 2015. (JH) 12.5% Drink 2017-2018
 15
- Papagiannakos 2016 PGI Retsina Mesogia 100% Savatiano. Much better than most retsina! Clearly made with great care. Though it's surely a niche product. Clean and obviously pure pine-flavoured. Lots of grab on the palate. 12.5% Drink 2017-2018
 16
- Tetramythos 2016 Retsina Achaia Peloponnese. 100% Reditis. Organic. 'Methode traditionnelle'. Fermented in clay amphora. Resin from pine trees next to the vineyards.
 Interestingly herbal on the nose rather than shrieking pine. Subtle! Well done. Light vegetal suggestion. Really nice and different. 12% Drink 2017-2018
 £9.70 Eclectic Wines 16.5