HOUSE OF TOWNEND

'1984' Saperavi Budeshuri, Solomnishvili

Price	£34.50
Code	SOLO010

A striking example of Georgian wine, which combines the ancient technology of Qvevri and the classic technology using an oak barrel. A beautifully intense, powerful, seamless and stylish wine in a Bordelais style. Named after the George Orwell novel – “I like the books that change you, that leave a trace in your mind”. Produced from Saperavi Budeshuri, a rare cousin of the Saparavi grape, grown in the Shaluari region on the right bank of the Alazani river.

Tasting Notes:

Aromas of black cherry, dark chocolate and leaf tobacco, the palate is soft, elegant and seductive, full of black berry fruit, leather and spice, supported by super smooth tannins.

HOUSE OF TOWNEND

Specification	
ABV	13%
Size	75cl
Drinking Window	Drink now through to 2030
Country	Georgia
Region	Kakheti
Area	Shalauri
Type	Red Wine
Grapes	Saperavi Budeshuri
Genres	Fine Wine
Vintage	2018
Body	Hearty, rustic and full flavoured
Producer	Solomnishvili Winery
Producer Overview	Georgia is the cradle of wine, arguably the greatest viticultural region of the world, and following our Buying Trip to Georgia last year, we are delighted to bring you these superlative wines from one of Georgia's finest winemakers – Giorgi Solomnishvili. His winery is situated in Telavi in the Khaketi wine region, where he produces outstanding small batch wines. His production is small, between 20000-25000 bottles per year. His wines are produced from the Saperavi grape, one of the most versatile of noble varietals that can grow in both hot and cool conditions, with the ability to produce a huge array of different styles – a teinturier varietal that can be described as the 'Malbec of the Caucasus'. **Read more online**
Closure Type	Cork
Food Matches	Saperavi is a perfect accompaniment to grilled lamb or lamb stew Italian or Georgian style. Giorgi Solomnishvili's wines also pair exceptionally well with grilled steak with green pepper sauce and a wide variety of cheese.
Press Comments	Matthew Jukes, Money Week, September 2023: "The third wine is another first in MoneyWeek – 2018 Saperavi Budeshuri, 1984, Solomnishvili Winery, Georgia (£36.00). I have never recommended a Georgian wine, let alone a Saperavi Budeshuri named after an Orwell novel before because Saperavis tend to be tannic and unfriendly, but this wine is a beauty. It is vinified in qvevri and then transferred into 225L French oak barrels for eight months. It combines ancient and modern skills to make an intense, captivating and thoroughly delicious red-fruit-soaked creation. **Read more online**