

Amps
WINE MERCHANTS
Oundle

Uncorked

SPRING 2024

- Mix & Match - 2 for £16
- Remarkable Riesling
- Stars from South America
- Spring Savings
- Hip, Hip, Henners!
- Spring Lamb Recipe
- Reach for Ribera
- A Postcard from Verona
- Spring Selection Boxes
- Wine Experiences

Welcome

We've done it again!

We're over the moon to be recognised as one of the best amongst the UK's 1,000+ quality independent wine merchants, for the eighth year running.



The judges said "We head towards Oundle where this merchant, featuring a global list, has shown quiet dynamism. It's been successfully growing its wholesale side, whilst investing in its ecommerce and tailoring promos and offers to meet the cost of living crisis. Quality stuff from an all-round good egg."

What a way to begin the new year! We wouldn't be anywhere without your loyalty and support, so to you, our fantastic customers, thank you.

THANK YOU!



Team news

Welcome to our latest recruit, Darren, who has joined the Amps team to pick and deliver orders. If you spot him out and about in one of our vans, give him a wave!

The Annual Spring Tasting

Come join us on Friday 31st May for a great opportunity to sample 75 wines from around the world, free of charge. Turn to page 13 for the full details.

ONLINE
BOOKING
ONLY



Mix & Match

Any 2 for £16

False Bay Chardonnay 2023



Chardonnay



South Africa

Unoaked textural Chardonnay with great depth of flavour and purity of fruit. Classy, with flinty minerality.

The Accomplice Semillon/Sauvignon Blanc 2020

Fresh, fruity, easy drinking white with citrus and tropical flavours... for when you need a really good glass of refreshing white, this is just the ticket.

Semillon,
Sauvignon Blanc



Australia



Vila Nova Vinho Verde 2022



Loureiro,
Avesso, Arinto



Portugal

Superbly sippable with citrus and ripe mango fruit, sherbet lemon freshness and the classic light spritz.

We love this new vintage! A pale, spicy and textural rosé with summer fruits on the palate and a savoury, dry finish.



Cinsault,
Mourvedre



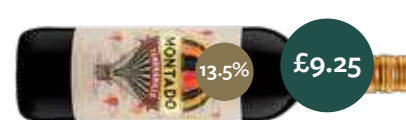
South Africa



False Bay Rose 2023



Montado Tempranillo 2022



Tempranillo



Spain

An easy drinking number full of ripe red fruits, made from the same grape you find in Rioja.

Light and pretty, full of red cherry fruits and delicate warm spices.



Shiraz



Australia



The Accomplice Shiraz 2021



Les Oliviers Merlot/Mourvedre 2022



Merlot,
Mourvedre



France

A smooth and lusciously fruity red with a wild herby edge to balance.

Remarkable Riesling

Riesling

Riesling (pronounced reece-ling) makes some of the finest white wines on the planet. It comes in a variety of different styles so there's something for everyone. Here's two new additions to our Riesling range!

Heaphy Riesling 2023

£15.75



Riesling



Nelson, New Zealand

A crowd pleasing white. Fresh ginger scents, juicy lime, red apple and stone fruit flavours, with generous mouthfeel and texture.



Chilli prawns, Thai green curry or chilli mango salad.

12.5%



Kloster Eberbach Estate Riesling 2022

Rheingau, Germany



Riesling



£18.99

A dry and finely-balanced Riesling, steely and with bright zesty lime freshness, from a renowned estate.

Great with seafood, pork or perhaps fondue!



12%



Stars from South America

A trio of wines from South America that are a real treat for the tastebuds!

Bodega Lavaque Inca Malbec 2022



Malbec



Salta, Argentina

£12.99

A wine with lots of fruit character - blackberry aromas and ripe flavours of black plums and black cherries. Soft and juicy with lots of drinkability... without being sweet!



Roasted Mediterranean vegetable dishes.

13.5%



Vina Dagaz Cuvee El Camino 2021



Cabernet Sauvignon, Carmenere



Colchagua Valley, Chile

£16.95

It's hard to believe that this doesn't have a £25+ price tag! Made using all the 'off-cuts' from their top of the range wine, so this has much class and character. Ruby red colour, scents of raspberries and cherries, mixed with light notes of cedar and spice from aging. Taste-wise, there's more red fruit plus notes of coffee and chocolate. Soft but complex with huge length. We can't recommend it enough!



Steak with herbs, spiced pork cutlets, hard cheeses, grilled vegetable kebabs.

14.5%



Bodegas Los Haroldos Gran Corte 2020



Cabernet Sauvignon, Merlot, Malbec, Bonarda, Petit Verdot, Syrah, Tannat



Mendoza, Argentina

£22.95

"Gran Corte" means 'great blend'... and this really is! Seven different grapes are blended to produce a big and rich style of red, chunky with solid structure and a dense pool of dark fruits and spice. There's a lot of wine for the money here.



Red meats, lamb or strong cheeses.

14.5%



Spring Savings

A blooming brilliant selection of seasonal wines on offer!

Te Merio Sauvignon Blanc 2023



Sauvignon Blanc



New Zealand

A little gem – we all love its zingy burst of flavour and texture! It'll have your mouth watering for a second glass...



A great all-rounder with fresh fish, cold cuts and salads.



RRP £11.50
Now £9.99
Save £1.51

12%



Waterkloof Seriously Cool Chenin Blanc 2023



Chenin Blanc



Stellenbosch, South Africa

A bright, vibrant style of Chenin with citrus aromas. Ripe and full flavoured with stone fruit characters, hints of dried apricot and mango before a fresh finish.

Great with seafood, pasta, salads, chicken... just give it a go with anything you want.



Was £13.50
Now £9.99
Save £3.51

14.5%



Rippa Dorri Verdejo 2022



Verdejo



Rueda, Spain

Elegant and mineral driven with really lovely fruit salad, melon and pear drop flavours. Ripe yet refreshing, if you like Sauvignon Blanc, you'll love this!



Pork or fish, and creamy pasta dishes.



RRP £13.50
Now £10.99
Save £2.51

13.5%



Was £13.50
Now £10.99
Save £2.51

Vila Nova Alvarinho 2022

Vinho Verde, Portugal



Alvarinho



Albarino's Portuguese cousin, Alvarinho, is really hitting its stride and this is proof that it can be every bit as compelling. Fresh and lively with ripe limey flavours, textural stone fruit and appealing softness.

A good match for chicken salads, fish and sushi.



12.5%



Les Volets Malbec 2022



Malbec



Aude, France

Malbec has a longstanding history in the South of France, and this is a joyful expression of it. Whiffs of blueberries and parma violets, mouthfilling red fruits and a whisper of cocoa on the finish.



Delicious with steak, tuna steak or grilled meats.



Was £11.25
Now £8.99
Save £2.26

13%



Was £10.95
Now £9.50
Save £1.45

Finca Manzanos Tempranillo Rioja 2022



Tempranillo



Rioja, Spain

The popular noble grape of Spain makes this smooth wine with oodles of ripe red and black fruits. Utterly fruity and delicious!



Perfect with spaghetti bolognese.

13.5%



Was £11.25
Now £9.99
Save £1.26

14.5%



Miopasso Primitivo 2022

Puglia, Italy



Primitivo



Smooth and silky with the warmth of the Southern Italian sun in its ripe black cherry flavours. Great value expression of Puglia's best red grape.

Pasta in ragu sauce or a meaty pizza.



Waterkloof Seriously Cool Cinsault 2021



Cinsault



Stellenbosch, South Africa

South Africa's most underrated variety + a talented winemaker = a great wine with a small price tag! Light on its feet, soft, vibrantly fruity strawberries and cranberries, a savoury edge and tremendous length.



Serve slightly cool with duck, a rack of lamb or spicy charcuterie.



Was £14.99
Now £10.99
Save £4

13%



Hip, Hip, Henners!

When it comes to English wine there's a lot to shout about, not least the stunning wines from Henners, based just 4 miles from the sea in Herstmonceux, East Sussex. Hand-crafted with every attention to detail from start to finish, the winemaker Collette O'Leary (pictured) and her team create award winning wines of depth, complexity and elegance that are perfect for any occasion.



"You need good grapes and my aim is to intervene with the wine as little as possible so the finished wine is a true expression of where the grapes were grown. In the end, you want to enjoy what you're making, and I think you can taste that in the glass." – Winemaker, Collette O'Leary



Henners Native Grace Brut NV



Chardonnay, Pinot Noir, Pinot Meunier



East Sussex, England

This is our first investment in our own wine along with a bunch of other independent wine merchants. With talented winemaker, Collette O'Leary on side, we are rather proud of what we have produced! Gently persistent fizz with great depth of flavour. Richer and rounder than most. Apple, spice and sweet pastry aromas accompanied by candied citrus and brioche flavours.

12.5%



Henners Gardner Street White 2022



Bacchus, Chardonnay



East Sussex, England

This has the classic fresh, floral, elderflower note we have come to know of the Bacchus grape... arguably England's signature grape and answer to Sauvignon Blanc. The addition of Chardonnay here adds weight and an abundance of red apple and stone fruit. It's quite simply delightful – British springtime in a glass!



Pork with mash & buttery veg, a veggie lasagne or fish in a butter sauce.

12%



Delicious Spring Lamb & Wine

The traditional Easter Sunday lunch features roast lamb, so here's a wonderful recipe kindly shared with us by team member Darren and his wife, Louise. Plus, our top recommendations for wine pairings.



ROSEMARY & GARLIC STUDED ROAST LEG OF LAMB

15 mins prep time, 2 hours 25 mins cooking time. Should serve 6-8 people.

Ingredients: 2.5kg (5lb 8oz) leg of lamb, 1 small bulb of garlic, 1 small bunch of rosemary, 3 tbsp of olive oil, 3 large carrots cut in half lengthways.

Gravy ingredients: 1½ tbsp plain flour, 2 pints vegetable water (taken from boiled veg, not potatoes) 2 lamb stock cubes, 1 tbsp gravy browning (to give colour) salt & pepper.

Method:

1. Use a sharp knife to make about 30 small incisions all over the leg of lamb. Take 3 cloves from your garlic, peel and thinly slice and poke a slither into each cut. Take the bunch of rosemary, pull off small sprigs and push them into the same cuts. (For a more intense flavour, cover well and refrigerate in advance, just remember to remove an hour before cooking).
2. Pre heat your oven to 220C/200C Fan/Gas 7.
3. Rub 1 tbsp of olive oil over the lamb, season well with salt & pepper.
4. Drizzle the remaining oil into the roasting tin. Line the carrots in the roasting tin with the remaining rosemary and garlic, then place the lamb on top.
5. Roast the lamb at 200C for the first 20 minutes to seal the meat. Then lower the temperature to 180C/160C Fan/Gas 4. Cover in foil and place back in the oven for a further 2 hours. This will help stop the lamb from getting too brown and the juices drying out. By the time the lamb is cooked through, you will be left with delicious juices to make your gravy.
6. Baste the lamb a couple of times during the 2 hours, replacing the tinfoil after each basting.
7. Once the lamb is cooked, transfer to a warm serving dish and cover with foil. Let it rest for at least 15 minutes before carving.
8. Whilst the lamb is resting, make your gravy. Remove the garlic, rosemary sprigs and carrots from the roasting tin so you are just left with liquid. Skim the surplus fat from the roasting tin with a spoon, leaving about 3 tbsp of lamb juices.
9. Place the flour in a medium sized saucepan and add the lamb juices, stirring continuously with a whisk. Add the hot vegetable water, stock cubes and gravy browning. Slowly bring to the boil over a medium heat for 2-3 minutes. Strain into a gravy boat and serve.



Sivipa Serra Mae 2020



Castelao



Palmela, Portugal

This grape is an underdog in the Portuguese wine world so you don't often see it as a single varietal, but when you do... wow!



Marques de Murrieta Reserva Rioja 2018



Tempranillo, Graciano, Mazuelo, Garnacha



Rioja, Spain

A classic style Rioja from the oldest family estate in Rioja. Silky smooth elegance in a bottle!

Reach for Ribera!

We're shining the spotlight on the Spanish region of Ribera del Duero this April. It might not be an old wine appellation by Spanish standards but it's got a thriving wine scene, known best for its rich reds mostly made from the popular Tempranillo grape, which is the case with this trio of wines.



Free instore
tasting
Saturday
13th April,
9-5



CVNE Bela Roble 2021



Tempranillo



Ribera del Dero, Spain

A wine honouring the first daughter of CVNE's founder, who was known as 'Bela'. A wine every bit as beautiful as its name suggests.



Try with chorizo and aged cheese.

14%



Bardos Romantica Crianza Ribera del Duero 2020



Tinta del Pais aka Tempranillo



Ribera del Duero, Spain

A longstanding team favourite handcrafted from some of the oldest vineyards in the region. A full bodied, beautifully balanced wine. Ripe dark fruit aromas, smooth dark fruit jam flavours coupled with interesting leather and tobacco notes from 14 months ageing in old French oak barrels.



Drink with roast pork or mature cheese.

14.5%



Bodegas Emilio Moro Finca Resalso 2022



Tinta del Pais aka Tempranillo



Ribera del Duero, Spain

Finca Resalso is the name of an historic vineyard that was planted in 1932, the year Emilio Moro was born. The main aromas of the Tempranillo grape, such as blackberry and blackcurrant, stand out here. It's structured with mellow tannins and well balanced acidity. A less bold, more elegant style from the region.



Tapas is always a winner with wines from this region.

14%



A postcard from Verona...

By team member Ashley

Verona, just east of Lake Garda, is a wine lover's destination being only a stone's throw to the world renowned wine regions of Valpolicella and Soave. On a recent trip there I visited Cantina di Negrar, one of the largest producers made up of 260 growers, so here are my favourite finds.



£12.50

12%

Cantina di Negrar Soave Classico 2022



Garganega, Trebbiano, Chardonnay



Soave, Italy



The perfect aperitif.



Orange blossom and stone fruits aromas, the palate has a delicious concentration of peaches and bitter almond, leading to a lovely fresh finish.

Valpolicella is the birthplace of Amarone, a famous wine I find hard to believe was only created 80 years ago! Amarone is a style of Valpolicella exclusively made from dried grapes and Valpolicella Ripasso sees part of that winemaking process too. From my photos you'll see the different ways this can be accomplished: bamboo racks, air drying, floor mats and the more modern approach: small crates.

£30

15.5%

Cantina di Negrar Amarone Valpolicella Classico 2020



Corvina, Corvinone, Rondinella



Valpolicella, Italy

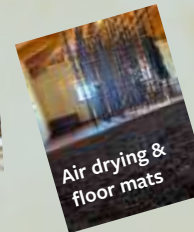
Vibrant red cherry, herby, some spice and fresh coffee bean aromas. A "cherry-fied" palate with sweet spice and big yet rounded mouthfeel and a dried fruit finish.



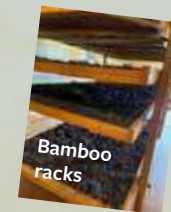
Red meats or a selection of cheeses.



Small crates



Air drying & floor mats



Bamboo racks

13.5%

Cantina di Negrar Valpolicella Ripasso 2021



Corvina, Corvinone, Rondinella



Valpolicella, Italy

Pretty red fruits and sweet spice, the palate evolves into a melody of ripe red cherry, marzipan and soft subtle tannins.

A grazing board – lots of cured meats!



£15.99

Spring Selection Boxes

The Easter Essentials - 3 bottles

A white wine perfect with traditional Good Friday fish, a red to serve with Easter Sunday roast lamb and an indulgent sweet wine to drink with hot cross buns or simnel cake.

Domaine de La Bretonniere
Muscadet Sur Lie
2022, France

Ojos del Sur Pinot
Noir 2022, Argentina

De Bortoli VAT 5
Botrytis Semillon
2018, Australia
(37.5cl)



**Now
£35**

RRP £38.19
Save £3.19

The Rather Special Duo - 2 bottles

A gorgeously soft and ripe white from Alsace to complement any fish dish on Good Friday, rich pâté /terrine starter or ham on Easter Sunday, plus a seductively silky Californian red that will marry beautifully with Easter Sunday roast lamb.

Domaines Schlumberger Les
Princes Abbes Pinot
Gris 2020, France

J. Lohr Falcon's Perch
Pinot Noir 2021, USA



**Now
£50**

RRP £55.50
Save £5.50

The Spring Twelve - 12 bottle case



**Now
£99**

RRP £114.18
Save £15.18

White + rosé only or red only option available. Please note that should a wine be unavailable, we will substitute it with a suitable alternative.

Wine Experiences

Why not give a wine experience as a gift? Just the thing for any wine lover! And whilst you're at it, get yourself a ticket too.

Sample Saturdays

Pop into either of our stores on any Saturday and you'll find great wines open to try whilst you shop.

Vintage Champagne Tasting

Date: Friday 19th April

Venue: Amps Wine Merchants, Market Place, Oundle, PE8 4BQ

Time: 7pm prompt

Cost: £50



- > Philp Amps, a longstanding member of The Champagne Academy, will present six different Vintage Champagnes from some of the very best Grande Marque Houses.
- > This will be a small group tasting of just 14 people in the upstairs tasting room at our Market Place store.
- > Feel free to bring your own nibbles along.

English Wines & English Cars

Date: Thursday 2nd May

Venue: The Splined Hub, Oundle Marina, PE8 5PB

Time: 7pm - 9pm

Cost: £30



- > After the success of a similar event last time, we're back with another event in conjunction with our friends at The Splined Hub.
- > Oliver Winbolt from the Splined Hub will talk through the restoration process of a Jaguar E-Type with six on display, whilst Philip Amps explains the process of winemaking, introducing a different wine at each stage of the car restoration process. There will be six English wines to taste, including three sparkling wines, accompanied by six different canapés prepared by local chef, Beetroot Catering.
- > Limited to just 30 tickets. Please advise us of any food allergies when booking this event.

The Annual Spring Tasting

Date: Friday 31st May

Venue: St Peter's Church, Oundle, PE8 4EE

Time: Session 1: 4pm - 6:30pm

Session 2: 7pm - 9pm

Cost: FREE - BOOKING ESSENTIAL



- > A great opportunity to sample around 75 wines from all over the world, free of charge! We select some of our favourite wines plus seasonal offers and lots of new finds, to suit all palates and pockets.
- > Each tasting session has a capped number of guests so you can get the most from your tasting experience by being able to chat with the people behind the wines in a relaxed environment.

Please note

- Although this is a free event, you will not be able to attend without a confirmed booking.
- Tickets are limited to two per person/booking due to reduced numbers, so please only book if you are sure you can attend. Bookings are via our website only.
- If you do book and are subsequently unable to attend, please let us know as soon as possible as we expect to have a waiting list.
- As in previous years, we'll email out the list of wines prior to the tasting together with any event updates.

ONLINE
BOOKING
ONLY

Lawson's New Zealand Tasting

Date: Friday 7th June

Venue: Amps Wine Merchants, Market Place, Oundle, PE8 4BQ

Time: 7pm prompt

Cost: £20



- > Lawson's are a team favourite producer over in New Zealand, so we jumped at the opportunity when Belinda Jackson from their Marlborough estate offered to come and host a tasting for us.
- > Following on from Philip Amps' recent trip to NZ, you will learn all about sustainability whilst tasting a riveting range of wines. Philip says, *"Come and taste these wines and see if you agree with me how good they are!"*
- > A relaxed and informal evening, so feel free to bring your own nibbles along.



Exploring White Burgundy



Date: Friday 14th June

Venue: Amps Wine Merchants, Market Place, Oundle, PE8 4BQ

Time: 7pm prompt

Cost: £45

- > Philip Amps got back out to Burgundy last year and is looking forward to sharing his experience with you.
- > In Philip's words, this will be a tasting of *"six cracking white wines from different villages across this iconic French region"*.
- > This will be a small group tasting of just 14 people in the upstairs tasting room at our Market Place store.
- > Feel free to bring your own nibbles along.

A Portuguese Extravaganza



Date: Friday 28th June

Venue: Amps Wine Merchants, Market Place, Oundle, PE8 4BQ

Time: 6.30pm - 9pm

Cost: £25

- > A fun, walk around, outdoor summer evening sampling a diverse array of wines grown in various Portuguese regions using local grapes, most of which are found nowhere else in the world. We'll have experts on hand sharing their love for Portuguese wine and telling you all about the wines.
- > We've asked award winning local caterers, Stanley Street, to come along and cook typical Portuguese cuisine for us, which will be served street food style.
- > This is a relaxed and informal event so join us from 6:30pm onwards.

Please advise us of any food allergies when booking this event.

AIX Rosé Land Rover Defender Day

Date: Saturday 29th June

Venue: Amps Wine Merchants, Oundle Wharf, Oundle, PE8 4DE

Time: 11am - 4pm

Cost: FREE EVENT



- > The one-of-a-kind AIX branded Land Rover Defender will be stopping at Oundle Wharf on its tour of the UK from France! Come and enjoy a taste of their deliciously dry and very popular Provence Rosé from a large 3 litre jeroboam bottle on board and sit out on one of the deck chairs (weather permitting).
- > Try & buy - option to purchase glasses and bottles to drink after tasting.



Wine Roadshows - Host Your Own

If you're looking to raise funds for a good cause or simply fancy a get together with friends, family or colleagues, then co-hosting a fun evening wine tasting with us could be for you.

- > Our wine roadshows are relaxed, walk around events with a member of the Amps team on hand to pour and chat about the wines.
- > We come to your licenced venue (i.e. village hall, school etc) armed with a selection of wines to taste.
- > We charge you £5 per person for 30+ attendees. (Please note that we do not run roadshows for less than 30 attendees).
- > You set your own ticket price and sell the tickets to make profit for your charity. We donate 10% of the sales on the night to your fundraising pot, enabling you to raise more money.

We also offer tutored tastings with a member of the team talking in depth about a small selection of wines to a room of seated guests, which lasts around 1.5 hours. The price for this is dependent on the wines shown. Please ask us for a quotation if this is something you would be interested in.

WSET Wine Courses



- > Are you a beginner or simply someone who loves wine and is looking to know more about it? We are an approved WSET education centre and have two passionate wine educators, who will help you gain an internationally recognised qualification.

WSET Level 1

2024 courses:

- Saturday 1st June, 9am - 4.30pm
- Tuesday 2nd July, 9am - 4.30pm

Venue: The Talbot Hotel, Oundle, PE8 4EA

Cost: £210

(includes a working lunch and tea/coffee throughout the day)

WSET Level 2

2024 courses:

- Tuesday 16th April, Tuesday 23rd April + Tuesday 30th April
- Saturday 14th September, Saturday 21st September + Saturday 28th September

Venue: The Talbot Hotel, Oundle, PE8 4EA

Time: 9am - 4.30pm

Cost: £510 (includes a working lunch and tea/coffee throughout the day)

WHERE TO FIND US

Free parking for customers at both stores



Amps Wine Merchants

6 Market Place

Oundle

PE8 4BQ

Tel: 01832 273502

Monday - Friday: 9 - 6

Saturday: 9 - 5



Amps Wine Merchants

Oundle Wharf

Oundle

PE8 4DE

Tel: 01832 279164

Tuesday - Friday: 9 - 6

Saturday: 9 - 5

COLLECTION

Free collection on all orders from our Oundle Market Place store.

DELIVERY

FREE delivery on all orders over £125 anywhere in the UK.

£7.50 delivery on local (*see website) orders under £125.

£10 delivery for nationwide orders under £125.

%

ABV



Vegan



Vegetarian



Organic



ampswinemerchants



ampswinemerchants

www.ampswinemerchants.co.uk

Offers valid from 1st March 2024 - 31st May 2024, subject to availability.

Vintages may vary from those advertised.

All information included in the brochure is correct to the best of our knowledge at the time of publication.