

BRIX WINE CLUB LIMITED
2024

NEWHALL MAINS

°Bx
brix wine club



BRIX WINE CLUB

a space for thinkers and drinkers.

NEWHALL MAINS | WINE RETREAT



This October, escape to the highlands for a bespoke food and wine getaway.

During the three-day autumn escape, Newhall Mains and Brix Wine Club will unite, tying together the enduring traditions of The Highlands with the elegance of Tuscany's fine reds. Fusing Newhall Mains' signature Scottish warmth with Brix's curated selections from acclaimed estates **Palladino**, **Cerbaia** and **Montepeloso**, the weekend will be an immersive celebration of local heritage and Italian viticulture at its finest.

With exceptional food and drink, leisurely outdoor pursuits and fireside nightcaps on offer throughout, the weekend is set to be the perfect Highland getaway..



BAROLO's PALLADINO | MONTALCINO'S CERBAIA | SUVERETO'S MONTEPELOSO

Featuring Three Stars of our 2025 portfolio across Two Unforgettable Wine Dinners"



@montepelosowines
montepeloso.it



Montepeloso exists to craft the purest expression of the Tuscan coast. Since 1999 historian-turned-winemaker Fabio Chiarello has coaxed every nuance from the sun-bleached, iron-rich hills of Suvereto, replanting by hand and cutting yields so only the most vibrant fruit remains. The range runs from A Quo, a luminous neo-classical Sangiovese blend, through the silken Eneo, to Gabbro – a cult, under-the-radar Super Tuscan Cabernet collectors whisper about. Every red is strikingly pure, layered and terroir driven, humming with coastal salinity and packed with character.

Montepeloso is wine the °Bx way: people, passion, and story bottled for the table.

M O N T E P E L O S O
C O S T A T O S C A N A

CERBAIA



Fabio Pellegrini planted his first vines on Montosoli in 1978, convinced the north-west-facing galestro soils could coax pure elegance from Sangiovese. Today his daughter Elena and her husband steer the 12-hectare family sustainably and bottling a mere 10,000 bottles of Brunello each year. Cerbaia's wines balance crimson-fruit clarity with Montosoli's savoury lift: sour cherry, rose petal and a brush of wild herbs riding silken yet persistent tannins. Rosso delivers a quicker hit, while Brunello and Riserva reward patience. From the first pour you taste hill-top light, family focus and the quiet confidence of a tiny estate punching well above its weight.

@cerbaimontalcino
cerbaimontalcino.com



THE ITINERARY



Friday 10th

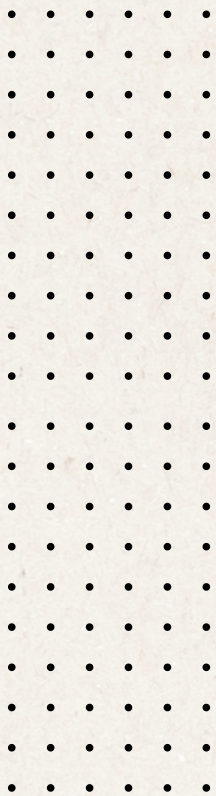
- 14:35: Arrive INV
- 15:00 - 15:45: Transfer to NHM
- 16:00: Check In / Welcome Drink in Courtyard
- 17:00 - 18:30: Free time (Sauna, Croquet, Highland Coos)
- 18:30 - 19:45: Cocktails at bar
- 20:00: Wine Dinner / Intro to Brunello or equivalent
- 22:00 - 0000: Night cap

Saturday 11th

- 09:00 - 10:30: Breakfast
- 10:30 - 12:30: Wild Foraging / Chanterelle picking
- 13:00 - 15:00: Fyrish Hike / Picnic
- 17:00 - 18:30: Cocktails in courtyard / F&B Masterclass
- 18:30 - 20:30: Asado Wine Dinner
- 20:30 - 21:15: Harpsist / folk storytelling
- 21:30 - 0000: Music / Night cap

Sunday 12th

- 09:00 - 10:30: Breakfast
- 10:00 - 12:30: Dolphin Spotting trip
- 12:30 - 14:00: Lunch in Cromarty
- 14:00 - 15:00: Return to NHM / Check out
- 15:00 - 17:30: Private tour Singleton Distillery (tbc)
- 18:00 - 18:45: Transfer to Inverness airport



UPCOMING TOURS | EVENTS

Marathon du Medoc
Bordeaux, France



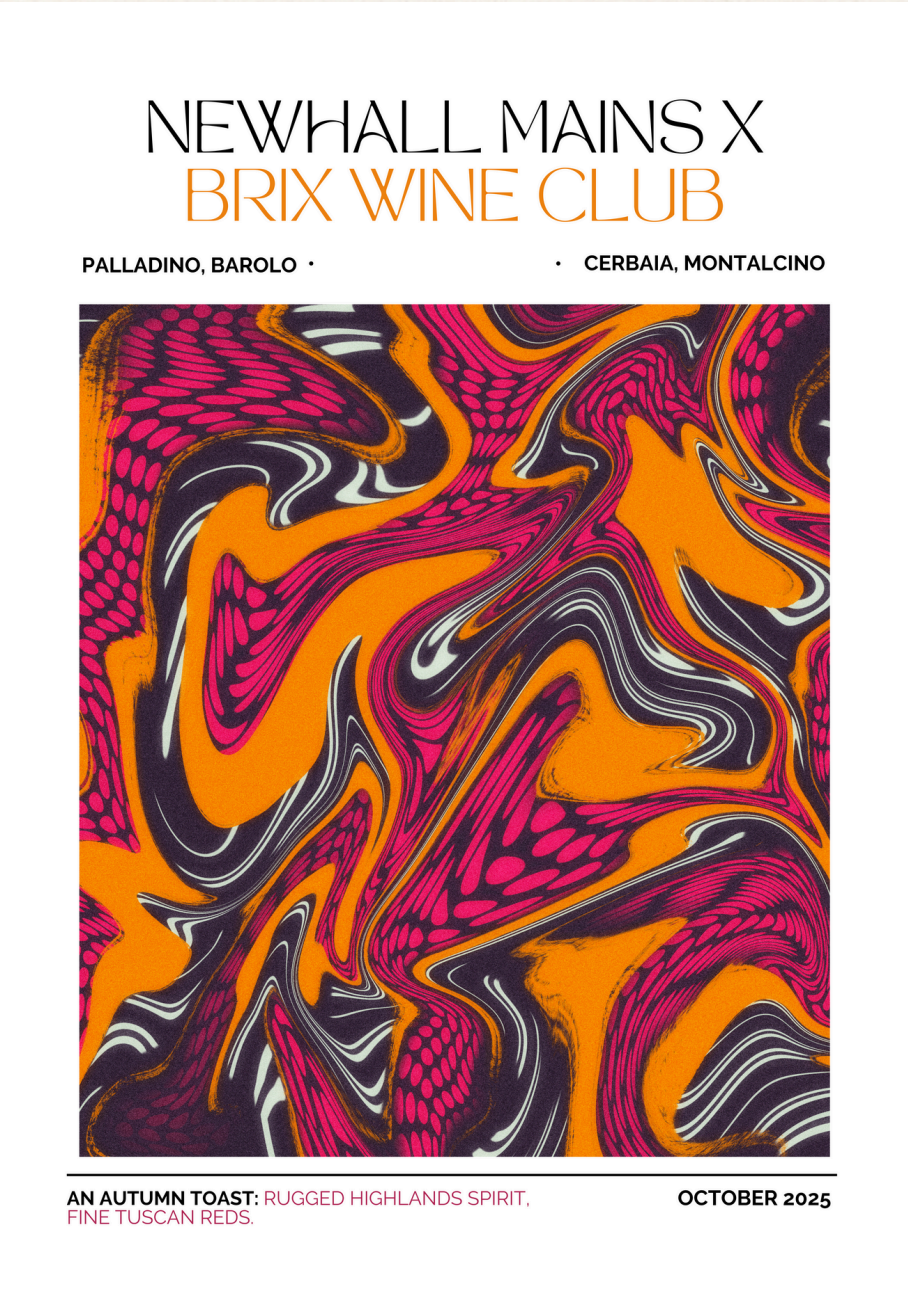
06.09.25

Bordeaux Masterclass
Chelsea, England



18.09.25

Newhall Mains
Highlands, Scotland



10.10.25



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