

# U3A ST AUSTELL WINE APPRECIATION GROUP

## JULY NEWSLETTER



Dear Fellow Wine Members

Our Wine Group had a visit to Knightor Winery this week, when 20 of us, including two new members, had an insight into their micro winery based at Trethurgy. Although their production vines are grown in Seaton nr Looe and Porthscatho, they keep display vines at Trethurgy and we were given information on vines grown in this country due to our climate and a wander into their polytunnel of vines. Tom gave us an introduction to their method of wine production in the winery, followed by a tasting of four wines. The first, a Sparkling white Classic Cuvee made in the Champagne method – at which point Tom had explained the price differential between Cava/Prosecco and Champagne and the amount of effort and time required in order to produce a good Champagne. This was followed by an unoaked Chardonnay which was both restrained and elegant, a Carpe Diem Red using Pinot Noir, Regent and Rondo grape varieties giving quite a peppery and berry nose and taste. Knightor Wines often win awards against some large competition and are fine examples of typical English wines grown in cool climates. Minimal intervention mean that their wines are vegan, low in sulphates (natural) and the sweetness from fruit not added sugar. We then were given a tasting of a new line for Knightor, a Vermouth – quite a surprise to us all, made from base wines with the addition of local herbs. A sip of it neat first, followed by the addition of soda made for an interesting aperitif. My husband was so enamoured he bought a bottle in Knightor's shop which

is open to the public as is their beautiful barn for Sunday lunches, weddings and events.

We finished our tasting and mini tour with a delightful buffet lunch sitting in the sunny courtyard for a good part of the afternoon.

### **August 9<sup>th</sup> Summer Garden Party, 4 Tremena Road, St Austell from 12 noon**

Karen & Chris Scott have been working hard on their beautiful garden in preparation for our Garden Party next month, and I know we are all looking forward to it. Fingers crossed the weather stays fine on the day.

If anyone who is coming along has a fold up table, please bring it either on the day or drop off the night before. There is plenty of seating but a few tables would help. **In addition, please all bring your own plastic or acrylic glasses, just to avoid any glass being broken and walked on.**

Just as a reminder as to what food you have committed to, see below, and for anyone else that would like to join us, please just let myself or Shirley know and what food you will be bringing. If we can all bring wine to match the food, it will make for an interesting tasting afternoon! Looking at the food below, looks like we will be well fed too...

<b>Name</b>	<b>Food</b>
<b>SAVOURY</b>	
Ann S	Coronation chicken & rice
Pippa & David	Asian lamb salad
Shirley	Savoury Quiche
Amanda	A salmon salad
Fran	Vegetarian quiche
Jenny & Mick	Cold meats, sausage rolls, potato salad

Karen & Chris	Fish platter, salad, bread, dressings
Ann F	Pasta Salad
Elaine N	Coleslaw & ??
Janet	Rice Salad
Pam White	Coronation chicken or similar savoury
Nikki & Pete	Large cheeseboard & accompaniments
<b>SWEET</b>	
Janet	Boozy Jelly
Judith	Fruit Cobbler
Shirley	Coffee & walnut cake
Amanda & Chris	Large fruit pavlova
Chris Palmer	Fruit jellies & clotted cream
Peter Evans (tbc)	Patisserie
Ann F	Lemon Cake

Look forward to seeing you all there.

I will be sending a separate mail to those attending our outing in September to Polgoon Vineyard in the next few days, requesting payment for the coach now that we have confirmed numbers.

Regards Amanda