

# U3A ST AUSTELL WINE APPRECIATION GROUP

## JUNE NEWSLETTER



Dear Fellow Wine Members

Time for a few updates, reminders, and a review of our last tasting especially for those who could not attend.

Last evening we were lucky enough to enjoy a really superb tasting from **Antony Voyle of Ellis Wharton Wines of Par**. Antony educated us on the meaning of Organic and Biodynamic wines, the use of sulphites and the certification requirements, in his humorous presentation of 5 wines. We started with a very pleasing white, **Tour des Gendres – cuvee des Conti** from Bergerac in the South of France, 2017. This was organic with low sulphur and minimal filtration and vegan suitable, at £14.50 (U3A wine members £13.00). This was followed by a Spanish white **Gran Cерdo Blanco** from Rioja 2019, a non certified but following Biodynamic & Organic practices again vegan suitable, at £10 (£9 U3A). We then went onto three reds. A Beaujolais predominately Morgon, **Raisins Gaulois** 2017 to be drunk young. This was fully natural and certified organic & non certified biodynamic with minimal sulphites and vegan suitable. Price £15 or (£13.50 U3A.) A wonderful **Ventoux** was next from the Rhone area, 2017 which was biodynamic, organic and vegan friendly at £11.50 (£10.35) and an excellent wine at that price. Comes from the “Maison Marque du vin” group who produce Cristal Champagne. Finally we had an Austrian red called **Beck Ink** from Burgenland 2017, using grapes none of us had encountered – Zweigelt and St Laurent. Totally

certified organic, with biodynamic practices with no added sulphur and vegan friendly. Price £14.50 (£13). A lovely very “pure” wine.

Ellis Wharton have very kindly offered U3A Wine Group members a 10% discount on wines, so do visit them in Par, their knowledge, friendliness and helpfulness is a great asset when choosing a wine for a special occasion, as a gift or just to try a completely new grape, country etc.

We have also asked Antony to return in November to talk about Wines for Christmas.

**July 10<sup>th</sup> Knightor Winery, Trethurgy, St Austell PL268YQ.  
Vineyard tour, tasting and lunch**

Just a reminder that we will all meet there by 11.00 tour to start at 11.30. Do try and taxi share or drive share. A buffet lunch and tasting will start approximately 12.30. Depart at your leisure.

No-one has advised of any dietary requirements, so this is the lunch menu we will all have.

**KNIGHTOR WINERY BUFFET LUNCH MENU**

**Roast Beef, rare or medium with homemade horseradish**

**Goats cheese, spinach and red onion frittata (v)**

**Homemade breads (v)**

**Dauphinoise potato gratin (v)**

**Roasted root vegetable and lentil warm salad (v)**

**Dressed green salad (v)**

**August 9<sup>th</sup> Summer Garden Party, 4 Tremena Road, St Austell from  
12 noon – 4pm NOTE CHANGE OF DATE FOR ABOVE**

**There will be no meeting fee for this event**

Please let Shirley Salliss know if you will be attending so that we can coordinate numbers, tables and chairs.

Please look at the list below and choose a plate to make and bring, remembering if you are a couple bring two dishes and bring a large platter to share. That way we will have plenty of food to share throughout the afternoon. There are savoury and sweet choices, but if you have a particular party dish you like to make please bring that. If you can't or don't cook, buy something and bring that. Each person to bring a bottle of wine to share, perhaps try and match to the food you are bringing. Everything will be put out on tables.

**Just let me know what you will be bringing** so we don't have dozens of quiches say and nothing else! Thank you.

**Ideas to cook and bring:**

Large savoury quiches (will need at least one gluten free)

Cooked chicken portions, or coronation chicken or similar with rice or salad

Cooked/poached salmon fillets with salad

Vegetarian savoury dish

Cheese boards with biscuits, grapes, celery etc

Cooked new potatoes, rice salad, pasta salad, dressings, mayonnaise, French bread....

Large Desserts

Looking forward very much to our visit to Knightor and of course our relaxed Garden Party. See you there!

Regards Amanda