

U3A ST AUSTELL WINE APPRECIATION GROUP

NOVEMBER 2019 NEWSLETTER



Dear Fellow Wine Members

NOVEMBER MEETING NOTES

Antony Voyle of Ellis Wharton Wines gave another really interesting and informative presentation of wines we might not normally think of at Christmas, with wines ranging from £15-£18 per bottle and stretching our imaginations. As you can see below, a good time was had by all enjoying the 5 wines!



The evening's tasting started with a powerful **Scott Base Chardonnay 2017** from Central Otago, NZ comprising 100% Chardonnay grape at 13.5%. Scott was one of the first independent producers in the early 80s and not part of a co-operative. The label includes a large red cross, which is a homage to Scott of the Antarctic. The wine has been matured for 12 months in new oak and had citrus and peach aromas, with

flavours of citrus and minerality, was lightly oaked which will soften over time. Would pair with rich creamy dishes like a mild coconut curry or a beautiful ripe brie. Price £18 (U3A members £16.20)

We then experienced a beautiful Riesling, **Kung Fu Girl Riesling 2017** from Washington State, a 100% Riesling grape from Alsace origin, at 12% by Charles Smith (an ex Scandinavian heavy metal band Manager!). The wine was very aromatic with flavours of white peach and apricot and slight petrol notes. Medium bodied with a long finish and very slight sweetness. Delicious, and would be good with Goose on Christmas Day or a curry or Chinese using leftovers. Price £17 or (U3A members £15.30)

Our glasses then were given the first Red, a **Flotsam & Jetsam Cinsault 2017** from South Africa at 12.5% from Alheit Vineyards and contained only minimum sulphurs. Cinsault which for many years has been a blending grape, came into its own here with a nose of red fruits and pepper and a dry long fruit finish. A mixed reception amongst members, there was no “hit across the face with the alcohol content” but quite a complex wine which was either loved or dismissed. Price £17 or (U3A Members £15). For Christmas, this would pair well with either the main event of Turkey, or on Christmas Eve with a baked ham.

We “revved up” with a **Chateau Jeremie 2017** from Corbieres with a mix of Grenache/Syrah/Mourvedre/Carignan, at 14% from Domaine Paul Mas. This was a wine in typical Corbieres fashion, full bodied with aromas of raspberry and herbs, flavours of chocolate and licorice and certainly improved once warmed in the hand. Would pair beautifully with a joint of Beef for Christmas Day as well as Turkey and all the accompaniments. Price £15 (U3A Members £13.50).

The piece de resistance came in the form of a **Moscatel from Chipona – Sanlucar de Barrameda, Spain NV** at 17.5% from Bodegas Cesar Florido and was a hit for everyone. A young muscat of golden colour and nose of orange blossom and muscat grape notes. A sweet palate, but not too sweet, without acidity and a lovely long finish. Would certainly cope with the Christmas pudding or fruit desserts. Needs to be chilled. A snip at £16.60 (full bottle) or (U3A Members £14.50)

A wonderful tasting evening, much laughter and fun with some accompanying delicious cheeses and breads courtesy of our lovely ladies.

DECEMBER MEETING Xmas Food & Drink Evening

December 6th, 6pm Arts Centre, St Austell. This will be a relaxed social evening to celebrate the end of our first year as a Wine Group, and to celebrate all things Christmassy.

The wine group has purchased the wines (see below). On the evening we will place our plates of (20 items) finger food nearest to the wine which would best suit, and meander our way around, taking time to appreciate the wine and food pairings and having a chat with our fellow members/friends.

We will also have a Raffle, so with that in mind the wine group has bought a couple of prizes, but if anyone has anything to donate with a **food or drink theme**, this would be gratefully received. Any profit will be held as a kitty to cover incidental costs such as napkins etc. as we currently just cover our costs each month. Donations can be given next week at the monthly Speaker event, or to myself or Shirley. Thank you.



WINE GROUP PROGRAMME 2020

I attach next year's programme and have endeavoured to give a broad mix of events. I have tried to keep costs down wherever possible, but some extremely popular venues are more expensive than others.

I am particularly looking forward to visiting Edie's, a brilliant local restaurant whose Chef Nigel, after a twenty year career spent working

with culinary luminaries such as Raymond Blanc at Le Manoir and Bill Granger at his eponymous Sydney restaurant, has brought his well-honed skills and food flair to Carlyon Bay, showcasing excellent dishes. The 3 course luncheon will be accompanied by matching wines and a preceding Aperitif, with their Wine Merchant tutoring us through the wines chosen to pair alongside the menu. It should be a special afternoon and I would suggest you book early, as we may well extend this to the whole of the U3A so that we have a full restaurant.

For some of our visits we will need payment almost immediately where we have to pay online and where there are limited numbers, so to ensure your place please pay Shirley as soon as possible, followed by an email confirming this and which month you are paying for. I will of course send information out to you as and when.

MONTHLY MEETING FEES

Following the need for a contingency fund, I would like to raise the cost of the monthly in-house meetings to £12.50pp for 2020, (of which £1 is for the room fee). I hope that you will still feel this is great value for money, having a fun evening tasting a minimum of 4 often 5, wines (with superb cheese and biscuits) being presented by interesting and informative presenters. Unless I have many objections, this will take effect our first in-house meeting of next year.

That's all for this month, so happy hunting for your Christmas Wines and hope to see you in December.

Regards
Amanda