

# U3A ST AUSTELL WINE APPRECIATION GROUP

## OCTOBER NEWSLETTER



Dear Fellow Wine Members

### OCTOBER MEETING NOTES

Due to sudden illness of the scheduled presenter from Wadebridge Wines last Friday, Karen & Chris Scott magnanimously agreed to present Wines from New Zealand after their travels there. At such short notice this was nothing short of a miracle, for which we all thank Karen & Chris wholeheartedly.

I was away for this tasting so these notes below are from Karen & Chris who covered the bottles in coloured bags for the tasting - and from the comments I have received since, it appears they gave a most wonderful and entertaining evening which was measured in laughter from the group. It certainly makes me wish I had been there! Prices shown are available from Majestic Wines in Falmouth.

1. Waimea Estate Elara Oaked Sauvignon Blanc  
**white bag (mid range)** £9.99 mix 6, £11.99 per bottle

Whilst Bordeaux and Californian whites are often oaked, it's rare to find a reasonably priced New World example. Cloudy Bay and Dog Point are best-known, but rarely drop below £20. Which is why the Elara is so special. Undergoing a gentle 'Burgundian-style' bâtonnage and matured in new oak - it's a stunningly elegant white. (Bâtonnage is the French

term for stirring settled lees back into wine. Winemakers sometimes like to keep some of these solids in contact with the wine as a way to extract flavor, aroma and texture. The solids can then be filtered or fined out before bottling, or the wine can be racked, leaving the solids behind.) Don't expect a wallop of woody flavour, like the best wines the impact is subtle. You'll quickly find the slight creaminess and hints of vanilla and almond sit neatly atop the plump palette of ripe stone fruit and blackcurrant leaf.

**2. Saint Clair Reserve Sauvignon hessian bag (most expensive)**  
£22.99 mix 6, £25.99 per bottle

Saint Clair's range of 'reserve' Sauvignons have been made from top-quality vineyards within a specific region, in order to showcase the effects of terroir. Fermented with selected yeasts in 100% stainless steel at cool temperatures for maximum varietal impact. Displaying subtle fragrances of honeysuckle, powerful passion fruit and gooseberry flavours on the nose, which develop into blackcurrant leaf, lime and ripe nettles on the palate. Full, rich and firm. An ideal partner for sophisticated seafood dishes such as salmon or seared scallops.

**3. Dawn Star Marlborough Sauvignon Blanc, pink bag (cheapest)** £6.99 mix 6, £9.99 per bottle

New Zealand's vines are the very first to greet the new day's grape-plumping sun. It's this headstart that's the secret to Kiwi Sauvignon's punchy flavour. You'll taste it in Dawn Star's notes of guava, passion fruit and that all-important soaking of gooseberry. A good wine to enjoy with friends...

**4. Black Cottage Pinot Gris 2018 purple bag** £10.99 mix 6, £13.99 per bottle

Winemaker David Clouston sources this Pinot Gris from several selected plots in Marlborough's Wairau and Awatere Valleys. The grapes are night harvested to preserve acidity and purity of fruit characters, further supported by a long, cool fermentation.

Taste- This rich and succulent Pinot Gris is filled with vibrant aromas of roses, pear and exotic spices. The palate is awash with flavours of stone fruit, ginger and retains a hint of natural sweetness. Enjoy - a perfect match for spicy Asian cuisine.

**5. Waimea Estate Grüner Veltliner, red bag** £10.99 mix 6, £ 13.99 per bottle

Just three rows of vines, known as the 'Railway Reserve', owing to their following the path of a disused railway line, within Waimea's Annabrook Vineyard are planted with Grüner Veltliner. The wine is made deliberately off-dry to achieve the perfect flavour balance. An inviting golden colour, this is a fresh and crisp wine with a little extra richness. Stone fruit and pineapple flavours are accented with nuances of fennel, white pepper and a lingering minerality. Pair with fine seafood or poultry dishes.

Karen tells me that opinion was divided on most wines and that the most expensive wine was not necessarily the most favoured wine, which just goes to show how individual taste can vary so much.

I would also like to thank the two Anns for once again buying and presenting the food, it is much appreciated.

**NOVEMBER MEETING Ellis Wharton Wines present “Wines for Christmas with a difference”**

1<sup>st</sup> November 6pm Arts Centre, St Austell when Antony Voyle from Ellis Wharton will once again entertain us with his knowledge, presenting unusual wines for Christmas. So if you fancy buying something a little different this year, come and listen in! Judith has kindly agreed to buy and present the food, for which many thanks.

Please confirm your attendance by PAYING ON LINE and emailing Shirley on [shirley.salliss@btinternet.com](mailto:shirley.salliss@btinternet.com) by next Monday, October 14<sup>th</sup> as usual.

Account Name:	St Austell U3A Wine Club
Bank:	Barclays
Sort Code:	20-30-47
Account No:	23132587

If you cannot pay on line, please email her to arrange payment of a different method.

## **DECEMBER MEETING Xmas Food & Drink Evening**

December 6<sup>th</sup>, 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 will purchase wines from your monthly meeting fee, including Fizz, white and red wines, Port and/or Madeira and one of our members is very kindly bringing a Manzanilla Sherry to accompany his food. We will then place our plates of "Christmassy food" nearest to the wine which would best suit, and meander our way around, taking time to appreciate the wine and food and having a chat with our fellow members/friends.

So, if you haven't yet, please pay Shirley for the evening (on line preferably) and confirm your attendance before the end of November, and let me know what plate of Christmas food you can bring. We still need slices of Xmas cake, mince pies, sausage rolls, chicken/meats, cheeses etc. Just a small platter so that everyone can have a little taster.

We are thinking of having a Christmas raffle to raise some extra funds for our Wine Group kitty, so that if we want to spend more on certain tastings it is available. If you have anything you could donate relating to wine or Christmas food, please give to Shirley at the November meeting, or let her know what you could bring. Thank you.

Finally, and without wishing to preach, as a Wine Group, we cannot condone drinking and driving, so I would urge you all please to think about this and taxi share. Most members at least have another person or couple who live near them, so this should be easy to arrange. Alternatively perhaps arrange a car share where you take it in turns to drink less and drive the others home. Thank you for listening!

Regards Amanda