



U3A ST AUSTELL WINE APPRECIATION GROUP SEPTEMBER NEWSLETTER

Dear Fellow Wine Members

It is that time again when I should update those members who could not make the Polgoon visit, and update everyone on the next few months' meetings. Some of our members are travelling extensively and wanted to book in advance for November and December meetings, so here are the details.

REPORT FROM OUR POLGOON VINEYARD VISIT

18 of us went by coach, to Penzance to Polgoon Vineyard for a tour and tasting on Friday. Despite the rain, Sarah our humorous guide walked us around their orchards (they diversified one year and now make Sparkling Apple as well as still Apple Juice in addition to their award winning wines) and then through the rows of vines within their 28 acres, where we could admire, and even taste, the ripened grapes (see pic above). These will all be picked by hand very soon and completed within a 6 week period, all carried out by their full time staff, many of which are family members. Once we reached the processing room we had our first tasting of

Polgoon 2014 Sparkling Sevyal Blanc which had pear and citrus notes, crisp and lively on the palate with a delicious honeyed taste and went

down exceedingly well by all. (2 Bronze, a Silver and a Highly Commended Awards).

Then followed their White Art Bacchus 2017, a single estate, single variety wine with aromas of lime zest with gooseberry and elderflower flavours, a lengthy finish and balanced minerality. It had a great label produced in collaboration with the Newlyn School of Art, just down the road from Polgoon. We then walked back towards the Shop and Vine House Café, where we sat outside undercover, to complete our tasting whilst enjoying the delicious pre ordered lunches.

Our third white was the 2016 Sevyal Blanc with Ortega, lightly oaked to enhance the butterscotch complexity of white peach and grape flavours, balanced with light acidity.

We then enjoyed a Rose, the Sevyal Blanc and Rondo 2017, strawberry fruits on the nose and summer berries on the palate, crisp fruity acidity, however rather too dry for my liking.

After such delightful previous wines, we finally had their red, 2017 Rondo, but like many English reds it was quite disappointing being very light, but fruity with redcurrant, blackcurrant and plum with a smooth vanilla finish. Most of our party came away from Polgoon with purchases they had tasted! All in all a great day out.



Now to our remaining meetings for this year.

OCTOBER MEETING 4th October, St Austell Arts Centre 6pm

Sebastien Emery from Wadebridge Wines presents grape varieties across different countries, with an Autumnal flavour.

Final date for bookings now need to be made and paid for, usual £10 meeting fee by September 10th.

NOVEMBER MEETING November 1st, St Austell Arts Centre 6pm

Sees the return of Antony (Tony) Voyle from Ellis Wharton Wines, who gave us a wonderful evening back in June, this time presenting Wines for Christmas. Usual £10pp to cover the wines and cheese. Payment before October 14th please.

DECEMBER MEETING December 6th, St Austell Arts Centre 6pm

Christmas Wine & Food Pairing – we will buy Christmas drinks such as Fizz, White & Red Wines, A Port or Madeira and a Dessert wine, and ask members to bring a small plate of Christmas finger food. We will layout the food and drinks on tables, so that we can walk around tasting, to see if our choices match the food, and socialising. A fitting end to our year's activities.

Suggestions for food : smoked salmon nibbles, prawn nibbles, pate on crackers, sausages on sticks, sausage rolls, mince pies, slices of Christmas cake, Cheeses with chutney, figs, grapes, bread/biscuits (suggest several people choose **one cheese** and buy nice size slab of either Hard cheese, Camembert, Brie, Blue Cheese, Soft Cheese and present it on a board with accompaniments).

Cost £10pp for wines (includes room hire of course)

If you are going to be away prior to the deadlines, but wish to attend any of the above please mail myself or Shirley to book your places and arrange payment. Let me know what food you could bring to the

December meeting, otherwise I will be mentioning each meeting again in the previous month's newsletter as a reminder.

NEXT YEAR'S PROGRAMME

On the subject of our Programme for the coming year, (I do hope you feel this year has been a suitable mix of tastings, tours and events), if you have any ideas or requests, please do let me know. It would be great to find some new speakers who will be willing to come and impart their knowledge to our Group and so if you have any contacts you could suggest or even arrange, that would be most appreciated. I hope to arrange at least two visits to Cornish vineyards (perhaps Camel Valley, Trevibben Mill, Bosue) and of course repeat the fabulous Garden Party in the Summer we all so enjoyed. If anyone has any other ideas please do feel free to let me know. It is our group and participation is expected/hoped for! Many thanks.

Best regards

Amanda