

# U3A ST AUSTELL WINE APPRECIATION GROUP

## FEBRUARY 2020 NEWSLETTER



Dear Fellow Wine Members

Welcome to another newsletter, reviewing our most recent wine tasting and giving important information about forthcoming wine group meetings.

### REVIEW OF OUR VISIT TO OLD CHAPEL CELLARS IN TRURO

Last evening a small group of us went to The Old Chapel Cellars wine merchants in Truro, where Ryan gave us a superb evening of wine tasting, presenting six quality wines from generally small artisan producers. The Old Chapel Cellars is part of “The Vindependents”, a collection of top UK independent wine merchants who group together to buy fantastic wines to offer direct to customers. Old Chapel Cellars are proud to be a member of this leading wine agency and have an amazing shop where they are very happy to assist in your choice of wine depending on your budget, and will give the benefit of their experience whether the budget is less than £10 or really top end. We thoroughly enjoyed the evening and had to put our return transport back half an hour as we were having such a good time!

We started with a very fine **Landreau Morin, Cremant de Loire** 12% from the Loire Valley, France - mix of Chenin Blanc and Cabernet Franc. Eight Departements in France have the “Cremant” protection in place. This had spent 9 months in the bottle ageing, (as opposed to 30 days for Prosecco). Floral notes developed into more complex notes of hazlenuts and toast. A very elegant fizz and at £15.99 cheaper than a Champagne.

Our first white a **Hanewald-Schwerdt Grauburgunder Trocken (dry) 2018**, from West Germany nr Mannheim 12.5%. £13.99A Pinot Gris, grown on clay soil, stainless steel and barrel fermented. A pink tinge, peach and melon on the nose, complex with a good structure and well balanced, would suit Asian cuisine.

Our second and final white was from Crete, (at which I think we all took a deep breath! ) However this **Daimantakis Diamenoptera 2018**, 13.5% £17.99 from SW of Heraklion, was very palatable. Made from 50/50 Assyrtiko and Vidiano grapes, oaked in 80% French and 20% US Oak and Lees ageing. Had aromas of pineapple and apricots, on the palate vanilla and nuts with crisp acidity. Greece being one of the oldest wine regions, with evidence of wine from 6,500 years ago. Overall I think the consensus preferred the previous white.

Moving onto the reds, we started with a really beautiful wine from Austria made in small production, again by artisan producers, a **Zweigelt Brillant, Weingut Ecker-Eckhof 2018 from Wagram**, 13.5% at £14.99. Ecker-Eckhof is run as a family business with history stretching back 400 years. Bernhard Ecker stands for constant top quality without compromise. His wines are recognised by clarity, finesse and longevity. 100% stainless steel tank fermentation. An excellent fruity nose, very smooth and not tannic. Suggested food and wine pairing: Barbecue food

The final red was a **Gran Reserva Rioja 2009** from Rioja 13.5%. Tempranillo, Graiano and Garnacha grapes. £29.99. On the nose a classic Rioja with sweet spice, raisins and textbook oak, smooth silky and medium bodied (thinner than one imagined from the nose). Aged in New American oak for 36 months and a further 36 months bottle ageing. Disappointing for the price we thought.

The final wine, or finale I should say, as without fail I believe everyone thought a winner (judging by the sales at the end of the evening), was a **Taymente Late Harvest Sauvignon Blanc 2017** from Mendoza, Argentina 8.5%. £13.99 for 50cl bottle. These are grapes hand picked when frozen, grown at 1,350ft above sea level. The wine has delicious spicy notes, rounded, raisins and herbaceous with a long lasting finish, but importantly not oversweet or cloying. Absolutely fantastic. A match for any lighter dessert, fresh fruit, pavlova

## FORTHCOMING EVENTS

Our next event is another trip to **The Winestore, Charlestown on March 6<sup>th</sup> at 6.30pm** when we will be comparing 6 wines from different French regions, with accompanying small plates of food. £25pp and make your own way there. Judging by the feedback from our visit last year, this was very popular. ***With only 24 spaces, book soon, deadline for payment is February 20<sup>th</sup>.*** Payments on line please with your name and month and drop Shirley a mail to confirm you have paid:  
Shirley.sallis@btinternet.com

St Austell U3A, Barclays Bank

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In previous newsletters I have mentioned our **May 6<sup>th</sup> event at Edie's Restaurant, Carlyon Bay**, from 12.30. This should be an excellent event at the very popular Edie's restaurant where the talented Chef Nigel will cook a 3 course luncheon menu (with choices) alongside Roger J Martin, Fine Wine Consultant presenting fine wines and an aperitif. Roger and his wife Jennette have run many tasting events over the years in many Restaurants in the South West, sharing their expertise and love of fine wines. Roger will guide us through a range of wines to complement Nigel's excellent food. The cost for the event is £42 per person.

So as to give a great atmosphere in this lovely restaurant, I will offer it open to all members of the U3A St Austell, but **ONLY after giving our Group Members first priority**. So with that in mind, there is a **deadline for payment end of February** as we will then open to the Social members, and then have to process menu choices. This should be an event not to be missed.

## BOSUE VINEYARD TRIP JUNE – date to change

I have been informed that there is a National U3A Open Day on June 3<sup>rd</sup> which means I will have to change the date for this trip probably to the 10<sup>th</sup> but will confirm to you as soon as the owners are back from their break.

Finally a quick bit of "housekeeping". I like to include in my newsletters a photo from our events, but as these will eventually be available on the

new U3A website, I need to ask you to let me know if you do NOT wish your photo to be displayed. Many thanks.

Looking forward to welcoming more new members to our group and to the rest of this year's events.

Best regards  
Amanda

