

U3A ST AUSTELL WINE APPRECIATION GROUP

APRIL 2020 NEWSLETTER



Dear Fellow Wine Members

Although no tastings to report on or future tastings to announce, as it is now April I thought I would send a “mini newsletter” just to keep in touch and say hi, hope you are surviving isolation and keeping well.

I have had a few responses to my mail a couple of days ago asking if anyone else had wine recommendations for the group, so thank you to those members who took the time. I hope you agree that this is a nice way to keep in touch between ourselves, and can be a way forward until we can meet again.

So, firstly an interesting reply from Andrew & Christine, giving us a book recommendation, which sounded so good I have purchased for my Kindle, so thank you both:

“Sadly we became ‘locked down’ before we could venture to any wine merchants but our time has not been completely wasted as Andrew has been reading, and can highly recommend, a book titled ‘The Wandering Vine’ by Nina Caplan, describing her travels through the vineyards of England France Spain and Italy in search of her Jewish ancestry through the Roman history of these areas. Sounds a bit convoluted when I explain it like that but it is a gentle read including some fascinating characters, explains very well the character of the different terroirs on her journey and references some wines that she tastes that we poor mortals can only dream of. A very good way to spend enforced free

time. This book is available on line from £8.99. Feel free to pass on the details to the group.”

Then a response from Judith who writes

“Thank you for your Wine notes, its so nice to picture the French vineyards where your wines came from if not the taste. As my stock of wine was dwindling I thought it an essential item in these disorientating times and bought a bottle of Versare Veneto Cabernet Sauvignon 12% at only £5-65 bottle from the village garage shop (Pentewan) to test, and it’s quite light yet full flavoured and great with rump steak .

However with the need for all this social distancing, and reminded by your info I’ve ordered by phone a case of 12 from Ellis Wharton who will deliver tomorrow. I chose Bushranger Shiraz, Richmond Ridge Cabernet Sauvignon, and Richmond Ridge Chardonnay. All are £8.50, the reds 14% white 13.5%. No idea what they’ll be like but am certainly looking forward to finding out and will let you know ! “

Do let us know Judith, at that price and with delivery too, should keep you quite happy in the days to come!

Another wine review

“Great Italian Red for cheeses and pasta dishes, or just drinking! Nero d’Avola and Frappato grapes partly dried in sun before use giving natural sweetness, lots of red berry fruits. Full bodied and warm, a lovely balance of acidity and tannins.

Passimientto Rouge 2017. Baglio Goballina. 13.5% around £11.50

Yes I believe Chris bought a couple of bottles of this at Old Chapel Cellars recently, and we concur that its great with pasta, may try with cheese for the next bottle.

A note from David & Libby in Tregony

“Awaiting house rebuild subject to planning and sorting bats stuck in our Back Lane cabin, we have minimal storage so our wine stocks are kept to almost zero. Anticipating lockdown we found Falmouth Majestic had ceased deliveries. We then resurrected our rarely used Wine Society membership, ordered a recommended mixed case . This was cancelled the day we waited delivery. We then did an online Tesco click and collect to be told we had to drive to Redruth. No way! So at 7.30 am joined the queue of fellow oldies at Truro Waitrose. The reward was a truly

excellent “organic “red from Oz entitled “The Hedonist” allowed 3 bottles at £9. Also put onboard another safe bet an NZ Villa Maria Sauvignon £6.99 . With a daughter married to a Kiwi and 3 grandchildren, this has required frequent visits “downunder”. We’re always amazed that their wine bought here is cheaper than buying it there.... To remember our teenage years in the sixties we bought a candlestick bottle of Mateus Rose in Asda a few months back ideal drunk very cold with a hot curry - tasted sweeter than we remembered.

Thanks for this David & Libby, I am sure we all have very vivid memories of times spent glugging Mateus!!.

Talking of Waitrose. One of my own personal favourite “everyday wines” is an Italian Organic red always reduced in their 25% off offers to around £7.49, a bargain when you can get hold of it as it sells out quickly. Terre di Faiano Organic Primitivo. As they say on the Waitrose website “Terre di Faiano is a delicious and full bodied red wine produced with the best Organic Primitivo grapes grown in the southern Italian region of Puglia. It is a wine with a lovely and intense ruby-red colour, aromas of rich dark fruit, a silky texture and big bright spicy flavours of dark cherries, vanilla and chocolate. All the flavours you want and all completely natural. Grazie Madre Natura!” If you happen to be in Waitrose look out for the label.



And finally, a reply from new members Margaret & Mark, who should have moved down by now, but are still in Hampshire self isolating.

“Mark and I are new members to this lovely wine appreciation group and met many of you at the Charlestown tasting a few weeks ago. One of

Marks favourite 'go to reds' of which there are many, is a wine called Bobal Organic Mil Historians, 2017, from Manchuela, Spain, Grape Bobal 100%, 14.5%. It is an organic wine with a deep cherry colour. It has an intense nose of ripe red cherries, blackberries, blackcurrants and subtle hints of violet. A powerful wine, fresh with soft tannin, spicy and juicy. Gently tannic finish with good depth. Prices range from £10.95 - 12.95 depending upon supplier.

The importers are Alliance Wines, the nearest to Cornwall is in Christchurch, Bonafide Wines 01202 485965, however it is available online."

Thanks very much Margaret & Mark, look forward to seeing you down in Cornwall as soon as you are able.

Well, that's it for now, keep your thoughts, notes, recommendations or whatever coming and I will send around for all to share.

Meanwhile, thanks to everyone for reading my newsletters. Keep well and stay positive as much as you can.

Very best wishes,
Amanda