

U3A ST AUSTELL WINE APPRECIATION GROUP

OCTOBER 2020 NEWSLETTER



Dear Wine Group members

Sitting here at the computer watching rain lash down, and having to put another layer on, I thought about the arrival of Autumn after the long lovely Summer we have enjoyed. Autumn is the time of mists and cooler air, fallen leaves, bonfires, long walks in woodlands or by the sea, giving us an appetite for richer foods of Autumn, such as roasts, mushrooms, chestnuts and squashes, lentils and pulses, and casseroles. In addition, we could all be spending much more time at home trying to avoid Covid, and will need warming red wines to accompany those foods, perhaps in front of a roaring fire.

With that in mind, I started to look at Autumnal wine reviews from a variety of sources and present some here for your enjoyment. If you do choose to buy and taste one, please let me have your review for the next newsletter. If of course you have your own favourite warming Autumnal wine, do let me know also. No two of us have the same taste buds and so one person's favourite wine may not be so for another, but it is always interesting to hear someone's personal review. The pleasure I find, is in the tasting.

There are a mixture of prices and suppliers, all of which you should be able to access fairly easily.

Pinot noir is a lovely wine for any time, but its combination of often smoky, earthy flavours and bright cherry notes are particularly appropriate at this time of year,

Nielson Pinot Noir 2017 (£19.95 slurp.co.uk) which has ethereal, fresh flavours of ripe strawberries and a touch of spice. This wine is ideal with lighter meats, duck and anything involving mushrooms.

Slightly upping the weightiness, the well-priced **Las Pampas Malbec 2019** (£8.80 tanners-wines.co.uk; £8.99 gustowines.co.uk) from Mendoza has soft, juicy, autumnal flavours of damsons and blackberries, some subtle oak and is perfect for everyday drinking.

Chile's speciality grape carmenere is another go-to for this time of year, with its beguiling, flavours of dark chocolate, black cherries, white pepper and eucalyptus and is a great alternative to malbec to accompany steak – try

Miguel Torres Cordillera Carmenere Reserva Especial 2016 (£12.99 robertsandspeight.co.uk).

For many, the warm embrace of a silky, spicy Syrah, with its characteristic aromas of tar, mint and liquorice and flavours of pepper, blackberries and black cherry is just the thing to combat the chill of an autumn evening, alongside a warming bowl of something like lentils and sausages. For a relatively easily accessible bottle, try

Vasse Felix Margaret River Shiraz 2018 (£12.00 tesco.com). From one of the oldest estates in one of the best areas of Australia for shiraz, it's got a little malbec in the mix, which adds some freshness and lift to the wine.

Mount Pleasant Philip Shiraz 2015, Hunter Valley, Australia, (£12 Coop) Classic Hunter Valley shiraz with plush blackberry fruit, savoury spice and with ripe supple tannins that can handle roast beef.

The smooth, rich taste of merlot makes it also very much an autumnal grape and the velvety, mouth-filling

Morgenhof Estate Stellenbosch Merlot 2014 (£10.99 until 13 October, normally £13.99, waitrosecellar.com) has fruity, plummy flavours with a hint of oak that make it, again, ideal with red meats.

St. Emilion 2015, France, £10.99 (£14.69 after 8 Oct), **Waitrose**. Under the Waitrose Partnership label, this is a classy St

Emilion with soft, red berry fruit and an elegant style that works perfectly with herb-spiked roast lamb.

Workshop Mastercraft Cabernet Sauvignon 2016, Clare Valley, Australia, (£11, Morrisons). Deep blackcurrant fruit with hints of chocolate. Drinking well now, but will keep for a couple of years. Ideal dinner party drinking.

Finest Valpolicella Ripasso 2017, Veneto, Italy, (£11 Tesco) Ripasso is a winemaking term, meaning that the wine is supercharged with flavour. Think dark cherries, blueberry and sweet spice.

El Duque de Miralta Rioja Reserva, Spain, 2014, (£12 M&S). This is a soft, rounded wine with blackcurrant and plum flavours, sweet spices and a long finish. Perfect with lamb.

Obviously our Wine Group plans for a revival have had to be put on hold due to the “Rule of 6” which is disappointing, but the safety of us all has to be paramount. As soon as conditions are safe to restart our Group, rest assured I will be on the case. Going forwards we will need to locate a suitable venue where we can consume alcohol on the premises, until the Arts Centre becomes Covid safe. So any ideas for venues that would fit our criteria, please let me know.

Stay safe, happy drinking

Amanda