

U3A ST AUSTELL WINE APPRECIATION GROUP

SEPTEMBER 2020 NEWSLETTER



Dear fellow imbibers

Now that September has arrived and the main tourist season is virtually over, I wonder if we can now feel safer in our beautiful County and once again be able to enjoy more freely what nature has to offer here? I am certainly looking forward to getting out and about and visiting our favourite places once again.

Meanwhile to this newsletter... Over 40 members are now in our Wine Group, although only a core group of around 25 regularly attend meetings, which is fine. Due to Covid 19 I now need to establish that my list has the correct contact details for everyone, therefore if you think you have changed your telephone number or address since you joined, please let me have your updated details. Similarly if you no longer wish to receive this newsletter please let me know. By the way, should you wish to refer to anything that has appeared in previous newsletters, they are stored on the website, under "Wine Group, Wine Archive".

Our U3A Committee have met recently to discuss if and how certain groups could restart their activities safely and within National U3A guidance, bearing in mind the Arts Centre cannot be used as it is not a Covid Secure venue. Long term other venues are being sought by the Committee, but meanwhile I am investigating the **potential** of holding

one or two events this Autumn using venues already Covid secure ; both are hospitality venues well versed in keeping their customers Covid safe. The venues need to check staff availability and willingness to hold a wine event. There is much for me to check, many procedures to follow and risk assessment forms to be filled out prior to putting any proposals to the Committee for their next meeting on 9th September for their approval (assuming one or both venues confirm back to me).

There can be no shared lifts (unless in a bubble). There will be a requirement for all attendees to carry out a “personal risk assessment” to ensure you are fit and well on the day. I will take a full register of attendees with their contact details which will be retained. Should the need arise for Track and Trace, this information is essential.

Only once the Committee approve a group event can it take place, so please bear with me I shall do all I can to enable this. Meanwhile, I would like to gain an idea of possible numbers of those who feel comfortable attending an event on the basis above as venues would need a minimum number should they be able to offer this, so if you could let me know by way of a very brief email I would appreciate it. After an absence of many months without meeting, I think this would be a safe introduction back into our wine group, meeting “face to face” once again but obviously every individual has to make their own decision that is right for them at the time.

As to next year, a lot will depend on the Committee’s success in finding a new location for group events and one where consumption of alcohol on the premises is permitted.

A couple of Wine Reviews:

Château de Berne Cuvée Or Provence Rosé, 2019 13% Provence France (Waitrose) £13.49 (but currently on offer with 25% off for 6 wines) I was looking for a dry Provence style rose rather than the overly heavy fruit New World varieties, saw this on offer in Waitrose and it sounded

perfect to accompany platters of meats, cheese and smoked fish on a Summer's evening. (Chris who does not generally drink rose, commented that it was quite palatable!!) I together with our guests very much enjoyed this perfect example of a Provence Rose – Very pale pink colour, delicate enticing nose of red berries and boiled sweets. Medium body, very fresh, crisp and full of delicious delicate summer fruits, a very elegant wine. It comes in a beautiful square bottle, which I have kept and may use for a flower stem or two. A great purchase.



Silandeiro, Rias Baixas Albarino, 2019 12.5% from Galicia, Spain (Aldi) £6.99. Albariño grapes, grown with Atlantic winds in northwest Spain, create a fresh flavour complemented by tropical fruit and floral notes. The intense aromas and crisp, clean finish make it the perfect accompaniment to seafood, pasta and great with antipasti cold meats and fish. Having sampled recently some Albarino which we really didn't enjoy, we decided to take a punt and buy a bottle of this to try in comparison and were delighted. For the price an excellent wine which was both lovely as a chilled aperitif and additionally with food. Took out of the fridge about 20mins prior. The only issue with Aldi wine is that they often only have limited stock, so if you find a good bargain you enjoy, rush back to buy more!



Fingers crossed that we may meet in the next month or so in a safe and secure environment to participate in a socially distanced wine tasting or two. Watch this space.

Meanwhile enjoy your tastings at home or when out, and keep the reviews coming!

Regards

Amanda