

# U3A ST AUSTELL WINE APPRECIATION GROUP

## MARCH 2021 NEWSLETTER



Dear Wine Group members

With the arrival of March tomorrow, it feels like Spring is very definitely here with snowdrops, daffodils, cyclamen and many other Spring plants in flower looking wonderful and bringing smiles to our faces, and on sunny days like we have recently enjoyed, we can actually feel the warmth too. In addition, we have a reason for hope in that most of us will probably have received the first dose vaccine with the second on the horizon. Also we have a roadmap for the end of lockdown, albeit subject to many criteria being met. I don't think this will mean our wine group will be able to meet face to face for some months yet but we can look forward to that day, and in the meantime keep in touch.

On the subject of when we are safe to meet again, please let me know what you would like for the remainder of the year we may have. We had a schedule of events for last year which was effectively cancelled, shall we try to rebook what we can from there; do you have any other suggestions or ideas? Some venues may not wish to host immediately

upon opening, and we currently do not have a covid safe u3a St Austell venue in which to hold our meetings. There is lots to consider and plan, but your input is invaluable so I look forward to hearing your ideas.

This newsletter, in the absence of our meetings, is not only to keep in touch but to give everyone a broad range of information about wines. The point of a u3a wine group, is to learn and swap information – and so reviews of wines we have tried and enjoyed, or tried and disliked are, or should be, of interest whether you would buy them or not. Last month we had some lovely reviews and the wines were not “low end” (often given as gifts or purchased for a special occasion), however I did try to balance with a list of cheaper supermarket finds. Please remember the point of joining this group is hopefully to learn, and not to just stick to what you already know. If you have strong feelings about budget then please get in touch and **let me know**. After last month’s newsletter a couple of members told me the wines we had recommended were out of their price range and therefore not of interest. With a membership list now of near 60, it would be difficult to please all of you all of the time so bear with me.

That said, here is the only wine review I have received this month.

### **A review from Ian & Ros Mitchell.**

#### **Chianti Riserva DOCG 2016. Waitrose £6.99 (25% off price)**

Last year we were interested to read a comparison of two Chianti Classico wines. Yesterday we drank a bottle of Chianti Riserva DOCG 2016. We bought it from Waitrose with 25% off as mentioned by other members of the group. We paid £6.99, full price £10.79. We remember the straw covered bottles of Chianti available when we were younger but like us Chianti seems to have become a more mature product now, more commonly sold in a conventional bottle. Looking into the term Riserva it seems that this describes Chianti that has been aged in oak barrels for at least 24 months with an alcohol level of at least 12.5%. Chianti Classico comes from a particular area of the Chianti region in Tuscany, Italy and must be aged in oak barrels for at least 7 months with at least 12% alcohol level. Plain Chianti has an alcohol level of 11.5%. Classico is the largest of the Chianti regions and it is possible to get a Chianti Classico Riserva. The main grape used to make Chianti is the Sangiovese and some Chianti’s are now 100% Sangiovese. Since 1995,

to be classed as Chianti, the wine must have at least 80% Sangiovese grapes.

We found the wine most enjoyable, drunk with a baked pork pasta. It was dry on the tongue with flavours of dark fruits, tobacco and chocolate.



*Thanks Ian & Ros for sending this, I remember the review from last year on comparison of the two Chiantis and as you say the brand has certainly matured into a very palatable wine, at what is a very reasonable price. Perhaps one to “pop into” the online shopping basket!*

Well disappointingly that is the only review I have received, and no other wine anecdotes or wine related stories, and so I wish each and every one of you a happy March.

Regards

Amanda