

U3A ST AUSTELL WINE APPRECIATION GROUP

MAY 2021 NEWSLETTER



Dear Wine Group members

Well its May tomorrow - lighter evenings, warmer weather, eating outside....
Let us welcome in May!

Wine Group Events:

Full information will be given as and when confirmed and nearer to the dates.

July 14th Knightor Winery visit

I have attached the details again at the end of this, **for any last minute bookings** as we need to confirm numbers to Knightor by early May, so do hurry to secure a place and confirm you have paid to me please.

- **For those of you who have already booked and paid**, we need to choose our desserts now of either
- - Cornish strawberry Pavlova or
- - Devil's food chocolate fudge cake.

Please mail me with your choice(s) and if you have any specific dietary requirements (vegetarian, vegan, dairy intolerant).

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Garden Party chez Chris & Karen Scott in St Austell

Date is now confirmed as SUNDAY 1ST AUGUST. Thank you so much again Chris & Karen.

Everyone is asked to bring a bottle (or two) plus a large platter of food for sharing (being Covid aware in the sharing scenario). With this in mind, it is preferable for everyone to bring their own cutlery, glasses and plates which they can then take away at the end of the afternoon to wash at home. It is a lovely opportunity to meet your fellow wine group members and have a gentle social afternoon, sitting in the beautiful garden of Chris & Karen who were simply amazing hosts last year. I will be asking for members to advise if they will be attending and an idea of food they can cook or bring at a later date so that we can plan and coordinate effectively.

Lunch & Tutored Wine Tasting at Edie's Restaurant, Carlyon Bay

Date is now Wednesday 8th September 12.30 onwards. For those of you who didn't book for last year, a brief introduction.

The plan is to enjoy a 3 course menu from award winning Edie's alongside a tutored wine tasting by Roger J Martin, Fine Wine Consultant. I am sure a lot of you have experienced the wonderful food and atmosphere at Edie's Restaurant in Carlyon Bay under Chef owner Nigel and his wife Kelly. After twenty years spent working with culinary luminaries such as Raymond Blanc at Le Manoir aux Quat' Saisons and Bill Granger at his eponymous Sydney restaurant, Nigel has brought his well-honed skills and food flair to the beautiful Cornish setting of Carlyon Bay. Roger's interest in wine began many years ago, and in the 80s he ran an informal Wine Appreciation Club which led him to set up his own wholesale business in St Austell in 1998. Along with his wife Jenette, they have run many tasting events over the years

to share their expertise and love of fine wines. Roger will guide us through wines to accompany Nigel's fabulous food. Price to be confirmed when we will ask for payment to secure your place.

Wine Tasting at Polgooth Inn

Another current Covid secure venue, where some time ago now, Chris & I enjoyed a very interesting and fun evening wine tasting, with a representative of St Austell Brewery Wines leading the tasting. Perhaps one for late Autumn, assuming that everything remains open after the Summer, fingers firmly crossed.

Wine Recommendations from Supermarkets

Morrisons, The Best Prosecco, Friuli-Veezia Giulia, 11% Italy £7

Brut (dry) in style, refreshing green apple, white blossom and lemon on the nose, crisp and frothy on the taste with citrus. Would accompany spiced Asian cuisine or just summer drinking.

M&S "Found" Blanquette de Limoux Brut, Languedoc, France, 12% £10

M&S new range Found – 12 wines under £10 celebrating hidden gems. Blanquettes must be minimum 90% Muzac (here with 5% Chenin Blanc & 5% Chardonnay), giving flavours of ripe apples, pears on a honeyed palate. There is an apple sorbet type freshness too, Prosecco lovers should enjoy this.

Waitrose Loved & Found Elbling, Mosel, 2019 Germany 12% £6.99

This ancient German grape is related to Riesling and it is difficult to tell them apart in a blind tasting. Very dry with super zingy lime citrus, good acidity and purity. Fabulous value.

Filos Estate, Aspri Petra Single Vineyard Assyrtiko, Macedonia, Greece 2020 13% £6.99

Pale, dry and lemony with a hint of wild herbs, minerality and salinity. 10% Sauvignon Blanc in this blend, but full of Greek character and an alternative to Viognier. Excellent value again from Aldi.

Members' Wine Reviews

From Pippa & David Boardman

Jim Barry The Forger Shiraz – Clare Valley, Australia 2016. 14% £19.99 on offer (also available in Waitrose)

David was fortunate to be given a very interesting case of red wines last year and we save them for special events. The most recent was a piece of Sirloin that was begging for a decent accompaniment alongside the horseradish. The wine had an interesting nose of black fruits and tobacco and it promised to be all that we were hoping for. Alas it smelt far better than it tasted on the initial couple of sips. The wine was quite dry and smooth but not as flavoursome as its bouquet suggested that it might be.

However, after tasting it alongside a cheesy appetiser and then the beef, the bottle slipped down easily and was most enjoyable.

Personally we would be unlikely to buy a £20 bottle of red on spec and I would have felt a bit cheated if we had bought this one! Interestingly, an on-line wine review of The Forger by Jim Barry stated that the 2017 vintage was in the top 4% of wines worldwide.



Thanks Pippa & David. Shiraz is the name given to the Syrah grape when grown in Australia and selected pockets of the New World. Though genetically identical, the stylistic differences between Shiraz and Syrah are usually pronounced. Shiraz is so important to Australian viticulture that it is the most planted grape variety in the majority of Australian vineyards and has become virtually synonymous with the country's wine regions, and in particular the Barossa Valley. The Clare Valley is the northernmost wine

region within South Australia, located 80 miles north of the state capital Adelaide and Riesling reigns supreme here.

From Ian & Ros Mitchell

Tempranillo, Spain, £6.99 Waitrose (special offer usually £9.69)

I had previously wondered why Rioja wine from Spain sometimes comes covered with a fine gold coloured wire mesh. Unfortunately I only thought to take a photo of the mesh after it had been removed! This bottle was actually Tempranillo recently purchased from Waitrose for £6.99 having been reduced from £9.69 on special offer. Tempranillo is the grape used to make Rioja, sometimes known as Spain's noble grape. It is a black grape which ripens early, temprano means early in Spanish. Reading up about the grape I was interested to learn that it is used to make port in Portugal. We greatly enjoyed this wine which would have been aged in oak barrels, it was very smooth with flavours of vanilla, plum, leather and pepper. When I looked up about the gold mesh I read that it was introduced to protect the wine from being tampered with. It was made so that it would need to be broken to take it off the bottle and once off it would be very difficult, if not impossible, to put back on. The mesh was introduced by the Marques de Riscal (Camilo Hurtado de Amezaga) who founded a winery in Rioja having studied in Bordeaux towards



the end of the 19th century. He used French oak barrels for ageing the wine and it became a preferred wine of King Alfonso XII of Spain. The wine became collectible and the Marques was anxious that tampering could reduce the quality of the wine and thus its value to collectors. There does not

seem to be any regulation on usage of the mesh so maybe it is a marketing



gimmick now but it has been seen to be evidence of quality wine.

Thanks Ian & Ros, very interesting to learn the reason for the gold mesh and as you say, now often a perception of a better quality wine.

A review from myself, of the Coop online wine tasting held 15th April, two Malbec wines:

This was a very informative evening, quite informal and participatory with many questions answered at the end by the two winemakers of these wines. The first Malbec was **Trapiche Pure Malbec, 2020 14% from Mendoza, Argentina £8**. Sergio Case the wine maker gave us an excellent overview of conditions and terroir which give his Malbec its unique flavour. At 900m above sea level in the Uco Valley and very near the Andes mountains, they benefit from snow melted pure water for irrigation and ideal growing conditions for their vines. They were harvesting now in April, all hand picked. The appearance was a deep dark red, with a plum and herbal nose. In the mouth we got full fruit perhaps cherry, and a bit of spice, slightly dry but with

a good finish with a “pure” flavour. Certainly not a bad wine for £8 and unoaked, vegetarian and vegan suitable.

Secondly we tried the **Don David Malbec 2019 14%, Calchaqui Valley, Argentina £9**. Here Ale Pepa the chief wine maker explained firstly the name of the wine is in honour of the founder David Michel. This wine is made from combining grapes from two of their high altitude terroirs, where they can reach up to 2,000m above sea level on rocky, sandy mineral soil, again using snow melted water for irrigation. Good maturity in the grapes 70yr plus, with low temperatures at night give very fresh and fruity flavours and low yielding. This wine was intense purple in colour, again a plum jam nose and in the mouth rich, luscious fruit with pepper and spice, plus a good finish. Again no oak used but you could be forgiven to think it had been in oak.

It was good to see other couples from this wine group attend the tasting, and we are hoping for more to come. The Co-op are currently deciding what to do next. Regarding the two wines, opinion seemed to change as the wines opened up. On 17th April it was “World Malbec Day” – in 1853 the first Agricultural school in Argentina was founded, hoping to adapt the French grapes to soils of Mendoza. This date is a symbol of the transformation of Argentina’s wine industry and the starting point for the development of Malbec, now overtaken Sauvignon Blanc in sales. Coincidentally on the 17th April, we were having a BBQ at home with friends, and found two other Argentinian Malbecs in our wine store which went well with the grilled meats, and both very good. A long weekend of Malbec!



Regards Amanda

FINAL CHANCE TO BOOK.....

KNIGHTOR WINERY, TRETURGY, ST AUSTELL PL268YQ

VISIT JULY 14TH 2021

Knightsor Winery is a producer of premium quality English still and sparkling wines, set in 4 acres in a tranquil location above St Austell Bay, Using grapes grown in vineyards in Portscatho and Seaton on the South Cornish coast, as well as other English vineyards, limited production of still and sparkling wines and English Vermouth are produced.

Our u3a Wine Group private wine tour and tasting visit :

- 1100** Arrival. Make your own way. Coffees can be purchased on arrival at your own cost.
- 1130 – 1245** Mini tour - and tasting of minimum 4 wines hosted by the winemaker, and will take place in the wine shop/tasting area
- 1245 - 1400** Lunch. Outside in courtyard, or inside the barn
- 1500** Depart

Lunch will be a hot buffet style BUT waitress served on plates to guests, menu as follows:

- Turkey, ham & leek pie,
- Baked salmon with herb crust
- Seasonal vegetable & Cornish cheese frittata
- Sides of : Roasted new potatoes, Braised cabbage & hot Root vegetable salad.
- Dessert of Cornish strawberry Pavlova or Devil's food chocolate fudge cake.

Dietary requirements can be accommodated, please let me know if this is required.

Cost pp £38

To book your place, please pay by bank transfer, using your "***membership number and KNI***" as the reference.

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