

# U3A ST AUSTELL WINE APPRECIATION GROUP

## JUNE 2021 NEWSLETTER



Dear Wine Group members

I am sending this newsletter out a few days early, so that if you were not aware, you can take advantage of the current main supermarket wine offers, of 25% off if you purchase 6 wines (can be mixed). Waitrose, Tesco, Sainsbury, M&S and Asda are certainly taking part but some offers finish on Monday 31st. Look out for these as you do your shopping instore or online as this is an excellent discount.

Welcome to (nearly) June, halfway through 2021 already. Dare I say that the weather seems finally to have warmed up, so that hopefully we can now enjoy al fresco meals without the need for thermal layers. Some of our u3a outdoor groups have started again and I just hope that the next pivotal date

for final release of restrictions does indeed proceed as planned so that we in our wine group, can enjoy a few events this year. Fingers crossed.

## **Wine Group Events:**

### **July 14<sup>th</sup> Knightor Winery visit**

All now booked and paid for with dessert choice chosen (I have kept a note!). Having visited recently to go through Health and Safety checks, just to remind everyone to wear sensible shoes as some gravel and grass to walk over and cobbled courtyard.

I have asked that waitresses serve us our buffet to avoid close contact with each other and the food, one table going up at a time. Although social distancing may not be legally required at the time of our visit, I think given our circumstances we would be well placed to respect those who are still nervous, and give each other space unless told otherwise. Coffees/cold drinks can be bought individually on arrival, as well as wine or cold drinks with your lunch following the tasting.

### **Garden Party chez Chris & Karen Scott in St Austell**

Date is now confirmed as SUNDAY 1<sup>ST</sup> 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. This will be extra special given the lack of contact between ourselves in the past year or more. In next month's newsletter I will be asking for members to advise if they will be attending and an idea of food they can cook or bring so that we can plan and coordinate effectively.

Dishes we cooked and bought along last time included such items as quiches or flans, cold meat platters, fish platters, potatoes, breads, salads, cheese boards, home made pates and terrines, and a whole host of desserts....so start to think of what you can make (or buy) to bring along. Karen & Chris gave us their Dining Room to lay out the food, and a utility room for the wines to be stored and then shared.

## **Lunch & Tutored Wine Tasting at Edie's Restaurant, Carlyon Bay (sole use for u3a only) Cost £44pp**

*Date is now Wednesday 8<sup>th</sup> 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 with Guest Speaker David Haywood, Master of Culinary Arts & Chevalier Ordre Des Coteaux de Champagne. 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 Jennette, they have run many tasting events over the years to share their expertise and love of fine wines. Roger and David will guide us through wines to accompany Nigel's fabulous food. See attached sheet.

In the first instance I will offer this to our Wine Group, and depending upon numbers may then open to all u3a St Austell members as it will be good to utilise the sole use of the restaurant.

To book your place, please pay by bank transfer (and confirm your payment by email to me), using your "**membership number(s) and EDI**" as the reference. (nb if you are paying for 2 members both membership numbers in the reference please) This makes the Treasurer's job easier.

**BARCLAYS BANK. SORT CODE 20-30-47**

**ACCOUNT NO 23132587 ST AUSTELL U3A WINE CLUB**

## **Potential 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 again.

## **Wine Recommendations from Supermarkets (prices not taking into account current offers)**

### **- Whites**

#### **Purato Grillo Spumante Brut, Sicily, 12.5% Italy £11.99 Ocado**

This sparkling Grillo has a fresh lemonade scent with bright citrus and floral flavours followed by a honeyed sweetness and orange peel on the finish. Perfect to enjoy on the warmest evenings.

#### **Laurent Miguel, Vendanges Nocurnes Viognier, 13% Pays d'Oc, France 2019 £9.39 Waitrose**

Delicately perfumed with apricot, pear and a touch of honeysuckle, with lemon and peach on the palate. A great aperitif or pair with seafood.

#### **Morrisons, The Best Marlborough Sauvignon Blanc, NZ 13%, £8.25 Morrisons**

Grapes sourced from Awatere Valley. Crunchy green apple, lime, gooseberry and asparagus on the nose. Crisp and saline on the palate with a touch of herbs. Smoked haddock kedgeree, goats cheese tart or even fish and chips would be a good pairing.

#### **M&S Found Rose, Vinho Verde, Portugal 2020, 11% £7 M&S**

Slight spritz, lighter alcohol and just dry flavours of pear juice, pink grapefruit and strawberry and cream sweets. A blend of Port grape Touriga Nacional plus Minho grape Espadeiro. Grilled fish or chicken would go very well.

### **- Reds**

#### **Bosman Family Vineyards, Nero d'Avola, Wellington South Africa 2019, 13% £12 Sainsbury**

Juicy smooth and light bodied with cranberry and strawberry flavours. The 2014 vintage was South Africa's first Nero d'Avola planting from 2 surviving cuttings imported from Sicily in 2004. Pair with rich meat dishes or BBQ food.

#### **M&S Found Nerello Cappuccio, Sicily, Italy 2019, 13.5% £7 M&S**

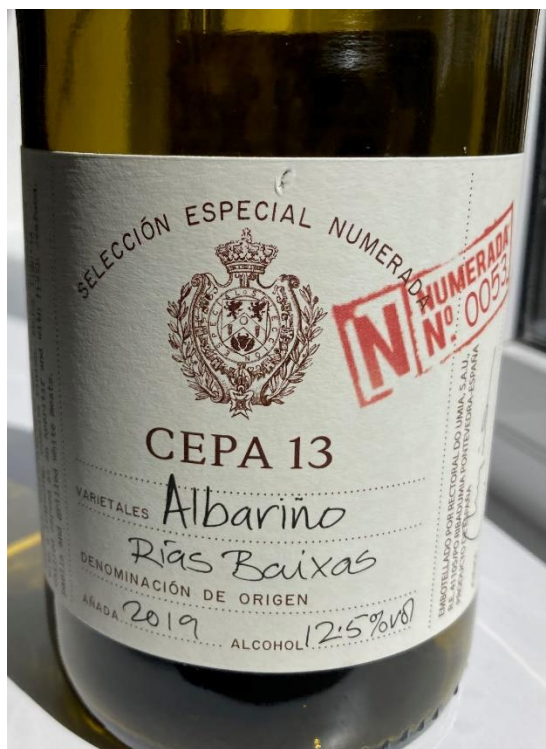
This is the UK's first varietal Nerello Cappuccio. (Cappuccio meaning hood, relating to the cloak of vine leaves protecting the grapes). Cherry jam, floral and flint notes on the palate, and lacks the acidity and tannins usually found by its traditional blending partner Nerello Mascalese. Pair with Aubergine caponata.

## Members' Wine Reviews

### The first from Janet Harvey:

Following recent recommendations for Albarino (newsletters September 2020, April 2021), can I recommend a third? It's the snappily named **Selección Especial Numerada 0053 Cepa 13 Rias Baixas** (Laithwaites online <https://www.laithwaites.co.uk/> , £14.99. or £9.99 with purchase of 12 or more bottles).

It's a very good all-rounder, perhaps particularly for the late spring and summer seasons because it is light and refreshing while still with some depth of flavour. The initial aroma is flinty, though so faint that it's hard to detect. The flavour is very lemon-sharp at first, but rapidly develops complexities of apple and peach, and it has quite a long finish. I drank it lightly chilled as an aperitif and it was fine on its own, but it subsequently went well with a risotto of spring greens. The label recommends it with seafood, paella, and grilled white meats, to which I would add most plant-based summer meals.



Janet, this is exactly the idea of this newsletter, for us all to recommend wines to try and taste at home. It is so good to see you took a note of two separate reviews and have now tried Albarino yourself, as we have done ourselves and Rias Baixas seems to be a favourite area with a variety of white wines suiting all budgets, not simply a wine to drink on holiday in the

sun. I have included a link to interesting facts about Rias Baixas and Albarino, for those who are interested.

[https://www.riasbaixaswines.com/all\\_about\\_albarino/](https://www.riasbaixaswines.com/all_about_albarino/)

A review from myself:

### **Château d'Esclans 'Rock Angel' Rosé 13.5%, Provence, France £20-£30 depending on where you purchase**

Rose wine is not one of my “go to” wines or first choice, however on holiday or on a hot summer’s day it is a good pre lunch or aperitif choice served chilled. It was my birthday last weekend, and my daughter brought a bottle of Rock Angel rosé for us to try as she loves Whispering Angel from the same producer.

Recently Whispering Angel has put rosé and Provence on the map for millions of consumers worldwide as a trendy wine from Chateau d'Esclans (who produce 4 rose wines.) Rock Angel is the bigger, more intense “brother” to Whispering Angel. Rock Angel is partially barrel fermented in oak and made from Grenache, Cinsault and Rolle (Vermentino). This very pale pink rosé gives a more complex and structured taste than Whispering Angel, with stone fruits, citrus and vanilla spice, quite creamy, but still fairly dry, bringing it into a more premium price point and giving rosé lovers a bigger and richer wine that is fabulous as an aperitif or paired with a broad range of fine cuisine. (Watermelon and feta salad, roast Chicken, creamy pasta sauce, grilled salmon or tuna and some cheeses). If you like the minerality of a Sancerre, you will enjoy this wine, much akin to a white Burgundy. I did very much enjoy this wine, but obviously not for everyday glugging, but to enjoy on my birthday weekend as an aperitif was a real treat. We took it out the fridge 30mins prior to allow the flavours to develop, and they developed further the longer in the glass (not that it lasted that long with 4 of us!).





I wish you all a happy and sunny Bank Holiday weekend. Amanda

## ***U3A Tutored Wine Tasting Lunch***

Roger J Martin Wines In partnership with Edie's Kitchen, Carlyon Bay

Wednesday 8<sup>th</sup> September 2021 at 12.30

### ***Tastes of late Summer on a Plate***

*Aperitif*

*Starter-choice of meat, fish or vegetarian dish-wine to accompany*

*Main-choice of meat, fish or vegetarian dish-wine to accompany*

*Choice of desserts-plus Dessert wine*

***£44.00 per person***

*Roger J Martin-Fine Wine Consultant*

*&*

*Guest Speaker-David Haywood*

*Master of Culinary Arts & Chevalier Ordre Des Coteaux De Champagne*

Roger's interest in wine began many years ago and in the 80's he ran an informal Wine Appreciation Society. In 1998 he set up his own wholesale business in St Austell with Jennette and together they have run many tasting events, bringing growers from all over the world to restaurants in the South West to share their expertise and love of fine wines. Roger and guest speaker David will guide you through a carefully selected range of wines to complement Nigel's fabulous food!

Jennette, Kelly and her team will add a little 'je ne sais quoi!'

Specific dietary requirements can be catered for.