

U3A ST AUSTELL WINE APPRECIATION GROUP

APRIL 2022 NEWSLETTER



Welcome wine group members!

We have recently enjoyed quite a few warm and sunny days, only now to have a rather chilly feel back, but let's all look forward to warmer days ahead when we can again enjoy drinking chilled wine outside.

As I write this, I have just escaped from my "Covid induction", not very pleasant by any means, but the worse effect must be a total loss of taste and smell. For someone who loves their food and wine, this is a real disaster and I do hope is rectified as quickly as possible. To eat a beautifully crafted meal but have no taste whatsoever is rather depressing and pointless, the only hint of anything is of salt or sweetness. As to wine the only sense I get is of acid, so I have been abstaining. Roll on the time when both senses return...

A review of March's Wine Tasting Quiz organised and run by Andrew & Christine Johnson

What a brilliant evening! Andrew and Christine had obviously put a lot of time and effort into research for this evening. We were treated to a whole host of Quiz questions testing our knowledge on grapes, countries, prices, geographical locations, wine used in literature and many other subjects...all interspersed with some very interesting and delicious "blind tasting wines" about which we had to guess the identity and price. A lot of humour evolved as the wine flowed and there was a joint winning two teams, who received bottles of wine as prizes, with smaller spot prizes given through the evening. Everyone without exception thoroughly enjoyed themselves and our huge

thanks must go to Christine and Andrew for making such a memorable evening. I will certainly ask/plead and beg them to return next year. The wines we blind tasted are below for your interest in reverse tasting order, and I can tell you that most members preferred the Yalumba Organic Viognier to the Attitude Sauvignon Blanc, and the Pazzia Primitivo di Manduria to the Don David Malbec.



Pazzia Primitivo di Manduria 2020 £11.99 Waitrose 14% Puglia,Italy.

Ruby red with violet hints and an opulent bouquet. Bursting with ripe blackberry fruit and sweet baking spices, this is rich, full-bodied and beautifully balanced.

Decanter review of 2018 vintage. This is inky dark in the glass, with bags of ripe, fleshy fruit flavours — black cherries and salted plums. Velvety, rich and fruit forward, a real crowd pleaser that would slip down easily with or without food. Decanter review of 2019 vintage. Inky-dark in the glass, this Primitivo is all about ripe, fleshy, sweet dark fruit: black cherry and plum with some violet perfume. Appealing and easy drinking with medium tannins and acidity.

Don David Blend of Terroirs Malbec-Malbec 2020 £9.00 Co-op 14% Argentina.

Intense purple in colour with touches of bright violet sparks, offering aromas of plum jam, ripe red fruits and subtle hints of cool mint. Juicy and fresh on the palate with delicate round tannins and a long, elegant finish.

Decanter review of 2019 vintage. Roasted coffee aromas over canned cherry on the nose; smokey prune and ripe dark fruits on the palate, plus a hint of game. Ripe but solid tannins provide structure, spiced by black tea and

liquorice from 12 months of oak contact. Warming prunes and wood on the finish.

Pascal Jolivet Attitude Sauvignon Blanc 2020 £12.99 Waitrose 13.5% Loire, France.

It has delicate aromas of lime, green apple, kiwi fruit and some vegetal notes. Mineral notes give the wine a pleasant mouth feel, balanced with good acidity and a citrus fresh finish.

Decanter review of 2018 vintage. This is pretty decent value for a complex, cultured Loire Sauvignon with notes of roasted citrus, candle wax and fresh peas. The generous texture, gentle hints of raw butter and spicy finish give it character and intrigue. A serious, mineral style with plenty of wine for the price.

Yalumba Organic Viognier 2021 £9.99 Waitrose (Also M&S) 13.5% South Australia

A delicate, pale lemon coloured wine, with green hues and an aroma of white flowers, ginger, jasmine and apricot. Unoaked and refreshing with lovely peach flavours. Honeysuckle, fennel and apricot nectar flavours lead into a silky and succulent palate with a hint of Asian five spice on the finish.

EVENTS COMING UP IN NEXT FEW MONTHS – and booking info.

Before I go into detail, **I do need to ask all Wine Group Members to ensure**

- a) They wear their lanyards with their membership cards to all our meetings in-house and especially when we have external visits.
- b) In addition, you **MUST** all have your **Emergency Contact number** written on the back of your card.

This is self-explanatory, but to be clear...should anything untoward happen we need to know immediately who to contact and by wearing the lanyard we have instant access to this number, without having to carry lists of confidential numbers with us as Group Leaders. Thank you for complying with this request.

- **April 28th Ellis Wharton Wines, Indian Queens “Non-conventional Wine Tasting”** now fully booked.

I have had sight of the 6 wines for the evening and there are 6 very interesting examples for you all to try together with cheeses, meats, breads etc. Ellis Wharton have put together a case of these wines at a

greatly discounted price for any members wishing to purchase on the night.

The minibus will depart the **Arts Centre promptly at 6pm** in order to arrive at Ellis Wharton and start at 6.30pm. The minibus will depart again at **9.30pm prompt** due to the driver's duty hours, for the return to the Arts Centre. Janet Harvey has kindly agreed to take charge of this evening and ensure you all get on the coach and more importantly, get on for the return!

At the end of the wine tasting there will be an opportunity for you to browse the extensive stock of not only wines and spirits, but food items Ellis Wharton now sell, prior to departure.

It is with great regret, that I cannot attend this tasting which sounds so interesting. However Chris and I will be enjoying the delights of Amalfi and hopefully doing some tasting of our own. I have been sent in advance tasting information on the wines, but I would ask any of you who feel able, to please write a short review of your impression of the wines and mail to me, so that on my return I can include a review in a late May newsletter. Hopefully Janet can ask one person to do one each on the night. Thank you so much in advance and have a great evening.

- **May 19th Looe Valley Vineyard tour and tasting, depart Arts Centre 11.15am, depart Looe 14.30pm. Fully booked.**

Minibus costs due now please, £13pp. For those with a credit due from the cancelled Bottle visit, I have mailed you separately. Please use code xxxxWGMAY for payments.

This event is **fully booked** with a waiting list. I can only suggest that members who still would like to come, let me know and I can put you in touch with each other to see if you can arrange transport between you. Looe Valley can accommodate a further 4 members in addition to our 16. It is just unfortunate that this particular venue only has access for a minibus, hence the restriction to 16 members.

**PLEASE NOTE THAT FOR THE WINE GROUP ACCOUNT PAY INTO
ACCOUNT NO 23132587**

- **June Summer Garden Party Sunday June 19th from midday**

Chris & Karen Scott have yet again kindly offered their wonderful home and garden to use for this event.

Usual form, everyone to bring a large sharing platter of food, plus their own wines, and there will be some wines leftover from previous events, for all to share. **No cost for this event.**

We will have the wonderful Garker Street Band in attendance again to play music for a few hours, donations to the RNLI so please bring some cash and be generous on the day.

Meanwhile below are ideas of food for people to bring to ensure a good balance, and I noted from last year that items like salad, bean salads etc were not easy to eat on our laps and a lot remained uneaten. So, have a think about what you could cook/bring and let me know in May.

SAVOURY FOOD

Coronation chicken
Platter of Sausage rolls
Wild rice salad
Large vegetarian tortilla
Dips
Meat Selection
Fish selection
Vegetarian quiches
Meat quiches
Salmon quiches
Potato salads
Spanakopita (spinach & feta in filo)
Bread, butter, biscuits
Cheese boards x 2

DESSERT

Apple Cake
Cheesecakes
Pavlovas
Fruit Tart
Fresh fruit salad
Profiteroles

In addition, I shall be asking for volunteers to help prepare this garden in advance of the day, grass cutting, weeding and other jobs will need to be done. Volunteers please let me know if you could help the preceeding week.

- **15th September Members' Tasting, Arts Centre 6pm –
VOLUNTEERS PLEASE**

An opportunity for members to show a favourite wine, a wine from a holiday, or a wine which is a great match to specific food they enjoy. Ideally we should have 5 wines for the evening.

Already 1 couple have volunteered, and do remember this is *a group where everyone should participate*, so do let me know if you are willing to present one wine. You only need to do a bit of research into the wine, grape, vineyard etc. and can do a blind tasting if you like covering the bottles. Our last Members' tasting evening showed many members' efforts in giving information and I think they all enjoyed doing this, as well as showing some very excellent wines which everyone thoroughly enjoyed and many purchased locally afterwards.

Finally, it has been a while since I received any wine reviews from you, and I am certain you will all be having a glass from time to time, so please share any favourites or newly found wines. They don't have to be expensive or "glamorous" it may just be that some of our members have not tried something which may be a gem!

As our holiday embraces the end of April and first 2 weeks of May, the next newsletter will not be issued until later in May.

Regards

Amanda