

# U3A ST AUSTELL WINE APPRECIATION GROUP

## JUNE 2022 NEWSLETTER



Welcome to June (in a few days' time)

I am sitting here on a glorious day looking at the blue sky and feeling the warmth of the sun, (which I think makes us all feel so much better in ourselves), dreaming of Summer picnics, outdoor eating and lazy beach days. The Jubilee weekend approaches, and for those participating in this Royal celebration, probably street parties will be springing up.

Later on in this newsletter I shall give a few ideas for wine to accompany these events.

Firstly, a review of our visit in May to **Looe Valley Vineyard**.



Well, what to say!! One of the most interesting and educational vineyard tours most of us have been on - very much "hands on" with many members being asked to prune, tie up, scythe, cork bottles etc. Charles' teaching style

certainly made us all happy and engaged. He took us through the process, extremely thoroughly, from planting a vine to producing a bottle of wine in such an enthusiastic and passionate manner, all the while with the most idyllic English countryside setting of his vineyard. Certainly labour intensive, everything done by hand in small batches with only 3 of them working, and when not in the vines, Charles conducts tours and tastings.



This artisan wine producer only makes 2,000 bottles per year with most being sold to visitors who take the tour and tasting. We enjoyed a platter of cheeses, olives, chutney, bread and biscuits while Charles then re-educated us on the art of studying the wine in our glass to appreciate, understand and interpret the colour, the nose and the taste. His first wine was a Riesling style white Bacchus, then followed a traditional style rosé and finally a red which was actually made at Polgoon vineyard, following a collaboration between the two. Looe Valley also produce another white, Solaris and a sparkling Solaris white as well as a Kir. A really enjoyable time, and a visit is highly recommended. You can book online and visit.

Forthcoming events:

**Sunday 19<sup>th</sup> June - Summer Garden Party from 1200 midday 4 Tremena Road, St Austell**

Looking forward to seeing everyone again chez Karen & Chris for hopefully a sunny afternoon chatting, eating and drinking whilst listening to the wonderful Garker Street Band. Remember to bring some cash for RNLi donations please.

Please bring all the food ready plated to put in the dining room, or fridge if necessary. Some food may contain nuts, so if you have an allergy do ask.

We have half a dozen bottles of wines left over from tastings, which will be in the kitchen so help yourself to a glass when you arrive. If you have not attended before, please note there is quite a steep slope or steps up to the garden, which do have rails to assist.

For those who have very kindly volunteered to help with the garden prep, please come along (wet weather gear if necessary) on Friday 17<sup>th</sup> June between 2-4pm, thank you very much. Karen will have a list of gardening jobs for us and this is very much appreciated.

- **21<sup>st</sup> July - A VERY SPECIAL EVENING of Wine & Food Pairing, Sit down to 5 courses, Arts Centre 6.30pm**

Members Pippa & David Boardman have kindly volunteered to run this entire event, around the fascinating subject of pairing food to match wines. We will enjoy 5 wines (including a sparkling and dessert wine), with a matching cold “small plates” tasting menu. From the brief details I have, the food sounds delicious and the whole event something not to miss, so do book as **numbers will be restricted**. When booking please let me know once paid, and if you have any specific food allergies.

**£21pp which includes the £1 room fee. Bookings open now. Ref xxxxWGJUL**

- **11<sup>th</sup> August “A tour around France” wine tasting with Le Mistral Wine Company. Venue to be confirmed within Lostwithiel. Cost £15pp plus transport cost tba.**

A minimum of 8 wines will be tasted plus accompanying cheese and charcuterie with this French orientated wine group.

This currently is restricted to 16 members due to size of the available minibus. Should more members wish to book I will look at an additional 8 seater. I will confirm the cost of transport once I know final numbers.

I know that the Lostwithiel u3a Wine Group are often to be seen holding their tastings with this company, and by all accounts a great evening. We were to have this event at Le Mistral’s new venue in Lostwithiel, which unfortunately has been delayed/postponed, however they are meanwhile using two venues in the town quite happily, one of which we will be visiting.

**To book use reference xxxxWGAUG and let me know once paid**

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

- **15<sup>th</sup> September Members' Tasting, Arts Centre 6.30pm**

An opportunity for members to show a favourite wine, a wine that dazzled them, a memory from a holiday or a wine which is a great match to specific food they enjoy. Ideally 5 wines for the evening.

Already 2 members have volunteered, so do let me know if you are brave enough and willing to present one wine.... you are among friends. Our last members' tasting showed some very excellent wines under £10 which everyone thoroughly enjoyed and many then purchased locally. I am told the presenters enjoyed doing their research and uncovered very interesting facts and figures!

## **Wine Reviews**

As I started this newsletter talking about summer outdoor eating, celebrations, picnics and the like I thought we should look towards light white, English sparkling and Rosé wines. In the heat of the day, not many reds will hold up to the occasion and I think many of us prefer a chilled white or rosé wine in those circumstances. I note that many wine makers are making some quite good wines in cans, ideal for picnics, but unfortunately wines of quality in cans are hardly available in supermarkets, so visit or talk to your wine supplier or look on line.

### **Domaine Maby, La Fermade Blanc, Lirac, Rhone, France 2021 13.5% £11.95 The Wine Society**

A blend of Clairette, Grenache Blanc and Picpoul. Unoaked and slightly lighter than previous vintage, with notes of honeysuckle, stone fruit and ripe pear. Great with chicken, risotto, pate or fish.

### **Baron Amarillo Albarine, Rias Baixas, Spain 2020 12.5% £7.49 Aldi**

A very reliable wine, a good example of Albarino showing juicy peach on the weighty palate with salt minerality and citrus acidity. Good with shellfish or white fish and could cope with smoked salmon or mackerel.

**Gancedo, Capricho, Bierzo, Spain 2020 13.5% £12.95 The Wine Society**

A family owned winery in Bierzo, 85% Godello with 15% Dona Blanca to add aromatics to the wine. Unoaked, wonderfully crisp, vibrant and citrusy fresh, again great with fish or seafood.

**Bird in Hand Rosé, South Australia 2020 12% £13.99 Waitrose**

Colour does not always determine whether a rosé is fuller bodied, as this delicately pale Pinot Noir rosé shows, with full fruit you would expect from an Australian wine. Lovely dark cherries and blackcurrants with a summer garden freshness and a crisp cool acidity but with a depth and weight of black fruit (also wine gums) which gives a strong structure. Excellent value for this wine. Good match for many picnic type foods.

**Aldi Specially Selected Organic Rosato, Etna, Sicily 12.5% £8.99 Aldi**

100% Nerello Mascalese pink grapes, dry but elegantly ripe redcurrant and tangy raspberry with white peach flavours and crisp acidity. A good summer wine.

Continuing with **English Sparkling whites** as Platinum Jubilee is approaching, look at Langham, Culver Classic Cuvee Extra Brut, Dorset NV 12%, Louis Pommery, Hampshire NV 12%, Bride Valley Dorset Cremant Brut, Dorset 2018 12% and Sugrue South Downes, Zodo MV Brut Nature Sussex 12%. Or, of course go to your favourite and budget friendly bottle of fizz which makes you happy - we have discussed the variety of sparkling wines previously and there are plenty of them from which to choose depending on your budget.

For a delicious **sparkling rosé**, again look to the best of English Sparkling wines from vineyards such as Gusbourne, Hambledon Classic Cuvee Rosé Brut NV, Camel Valley, Pinot Noir Rosé Brut, and Chapel Down Rosé Brut, NV and one of our favourites Trevibben Mill Black Ewe sparkling rosé. All are typically pale pink and dry, so make splendid aperitifs or matches for light canapes, seafood or just to toast a celebration.

These sparkling wines are not “cheap” everyday glugging wines but worth spending a little extra for a special occasion. Keep an eye out for them, or again look in your wine merchant’s stock.

Whatever you drink in the sunshine, just enjoy the moment!

Looking forward to seeing many members at the Garden Party, fingers crossed for a warm day.

Regards

Amanda