

U3A ST AUSTELL WINE APPRECIATION GROUP

DECEMBER 2022 NEWSLETTER



Hello wine group members

It is December tomorrow and I can't believe this year has flown by so quickly thinking about our wine group over 2022 fills me with pleasure. You all have supported our group so well during the past year, for what I hope you will agree, has been an interesting foray into the world of wine. Of course next year will also bring new flavours, styles and even colours into our group, but I would like to thank each and every one of you for being a member. We have had members step up and organise wonderful evenings for us all, we have members lined up to do an evening next year, and this is what being in the u3a is all about. Even if you can't arrange a whole evening, there is food to buy and serve, or just by turning up and paying, means you are supporting the event. Personally I am looking forward to our Christmas Evening on the 15th when we finally will have time to chat to each other as well as imbibe some good wines, and taste the delicious bites everyone brings along. Thank you everyone!

Many of our local supermarkets currently have offers on their wines, so perhaps now is a good time to stock up. Meanwhile as the temperatures are now beginning to drop to what is "normal" for the time of year, most of us will be looking to richer, heavier "warmer" wines to accompany warming casseroles, fish pies and soups. Think Shiraz or an oaky blend from Mendoza, Argentina, or, a full bodied white Chateauneuf-du-Pape or a go to oaky Chardonnay or White Rioja. However, don't forget there are many wines that are rich without necessarily having a very high alcohol content so think of

warming Malbec from Cahors or Argentina, a Monastrell from Spain or a Zinfandel from California – so think slightly out of the box and enjoy!

15 December Christmas Social Evening, Arts Centre from 6.30pm,

We have 30 members attending, so please everyone bring a large sharing platter of finger Christmas food ready plated. For those unable to cook, there are many Christmas party pieces readily available from decent supermarkets. The Wine Group has purchased the wines to include a fizz, 2 different whites, 2 different reds, a Rose, Madeira and Port.

I have purchased 3 rather special raffle prizes this year from our fund, and one kind member has donated the 4th:

FIRST PRIZE - “XMAS DAY LUNCH” ... Bottle Fizz, White Wine, Red Wine, Port

SECOND PRIZE “BOXING DAY FRENCH TRIO”.... Red Wine, White Wine & Dessert Wine all French

THIRD PRIZE

“ITALIAN DESSERT” ... Fruited dessert with a Dessert Wine

FOURTH PRIZE

“Magnum to keep you going!”A Magnum of Pillastro Primitivo from Puglia

So make sure you bring some cash to purchase tickets on the evening as proceeds in aid of Fowey RNLI via the Garker Street Band (who take no money for playing.)

Review of “Wines for Christmas” by Ellis Wharton Wines November 2022.



18 of us were warmly greeted by Victoria and Jim and made to feel totally relaxed and comfortable in their “shop cum warehouse”. The table was laid beautifully, to the extent of a “glass mat” showing 6 glass stations ready for the tasting with enormous platters of DaBara focaccia and others of meats or cheeses with beautiful accompaniments. The Lancashire Bomb cheese was such a hit many of us purchased. Jim successfully showed grape varieties and blends we don’t often come across or drink, but that all could match food at the Christmas table very well. All in all an excellent, and very generous tasting which left us in the Christmas spirit with 10% off purchases on the night!



Wine 1: Domaine Paul Mas, Claude Val Muscat, 11% £9.50

Muscat Petits Grains, from Pay d’Oc, Languedoc, S France

This starter of a semi sweet wine served very chilled, was inspiring and threw us all until we thought of a sweet sherry aperitif! Made from 100% muscat and a beautiful golden colour, with notes of honey and white fruits with a touch of citrus, would be delightful served with Christmas canapes, a dessert or salty blue cheese. Very versatile.

Wine 2: Chateau Cres Richards, Marsanne 70% Rousanne 30% blend, 13% £11.50

Marsanne/Rousanne from Languedoc, S France

Pale golden honey colour, nose of floral aromatics and tropical fruits, on the taste rich and full (but no oak) slight honeysuckle flavour with long finish and vanilla and apricot notes. Would be most enjoyable pre dinner, also with hearty fish, poultry and blue cheese.

**Wine 3: Domaine Ferrandiere Grand Vin, Languedoc, S France 14%
£14.50**

Chardonnay/Viognier/Pinot Gris

Bright golden yellow, with tropical fruits, mingled with stone fruits, toasted bread and sweet vanilla on the nose. On the palate peach and pineapple, minerality (vines planted on old saltwater marsh) and somewhat floral, finishing full with toasted oak (new oak) and tropical fruit. Would be best served chilled with shellfish, turkey and even blue cheeses. Really delicious and my personal favourite white of the evening.

Wine 4: Lyrarakis, Liatiko IGP Queen” Red 2021, Crete 13.5% £12.50
Grape Liatiko

Pale Ribena (light Ruby) colour with strong aromas of dark cherry and wild berries with flavours bursting through on the palate. Intense and balanced with fine tannins and an expressive juicy finish. A delicious refreshing, light and juicy red that can be enjoyed lightly chilled. Unfortunately this was my least favourite of the evening.

**Wine 5: Von Buhl, Spatburgunder 2017, Pfalz, (W of the Rhine) Germany
13% £18.50**

Pinot Noir

This top wine from a 100 year old German Producer are giving Burgundians something to think about! This Pinot Noir (Spätburgunder) is very elegant with cherry and redcurrant notes slightly earthy, delicate fine new oak and a silky, smooth texture with soft tanins. Perfect with turkey or duck or even mild cheeses.

Wine 6: Los Haroldos, Estate Malbec 2019, Mendoza Argentina 14% £12

60% Malbec, 25% Cabernet Sauvignon & 15% Petit Verdot

Deep full burgundy colour. Predominance of black fruits with hints of tobacco, chocolate and spice. Soft tannins, ripe black fruits and a good acidity with a long finish. The wine is aged for 6 months in American oak barriques. Excellent

match for alternative Christmas lunch of Roast Beef or Boeuf en croute. This was definitely my favourite red.



Ellis Wharton Wines line up for our tasting November 2022

Ellis Wharton intend to hold monthly Tasting Events during next year, some with Wine Producers present (a few of these events may be Spirits not wine). Once I receive their schedule I will mail round to everyone, and anyone interested can book direct. Taxi share works out a similar cost to the minibus but if a very popular subject, there is the possibility someone could arrange transport on a larger scale perhaps.

Programme for 2023 (3rd Friday of the month generally but there will be exceptions) Start 6.45pm to allow for previous group to clear up room.

I would like to ask for volunteers this year to buy and prepare the cheeses, breads and biscuits only for the 4 or 5 meetings we have in-house. Either Shirley or myself have been doing this for the past few years, but it would be nice to have a rota of volunteers which would mean doing this only once per year. We give you a budget for each meeting which can then be claimed back from our Treasurer, Chris Scott. Thank you in advance.

(On this subject, please remember the idea of cheese and biscuits accompanying our tastings is just to aid the tasting, not to replace a meal, indeed at many official tastings only biscuits would be served. We are trying to keep costs down as much as possible even though food and wines are increasing by the month.)

January – no meeting

February 17 start 6.45pm Arts Centre. Kelly Andre from “**The Bimbling Barrel**” 5 wines **£21pp** to include the room fee, with cheeses, breads and biscuits

“We bring wine tasting to you! Expect unusual wines due to the sustainable approach in which they have been produced, or because they come from somewhere you would never expect to produce wines. It could be they are exceptional value for money or simply because they are made by someone exceptional and passionate.”

A new contact found by member Andrew Johnson, which sounds most interesting and intriguing and a great start to 2023.

Booking now. Please include your 4 digit membership number then **WGFEB23** by January 15 latest, and confirm to me once paid.

March sees Derek Crookes from a new company **Kernowine**, Falmouth, giving us a tasting of 5 wines, “**Wines of New Zealand**”. Kernowine a shop, bar and wine school based in Falmouth who “guarantee you’ll be able to discover new flavours and broaden your “vinous” experience. Education is vitally important in the world of wine, and we want people to be confident about buying wine wherever they are. You’ll always get friendly, instructive advice”.

For April 21st, I am delighted to confirm that Carol Avery has agreed to hold another tasting for us in Pentewan, this time at the Sailing Club. Her evening last year was extremely well received, and this year she will take us on a wine exploration “**Tour of Italy**”. Starting with the Prosecco Road we will taste and evaluate 5 Italian wines (White and Red) on our brief tour. No need to pack a bag but bring a tasting glass if you have one. Flutes for take-off will be provided! We will take Italian cheeses, meats and breads to accompany.

May sees the return of the extremely popular **Wine Quiz and Tasting** run totally by Christine and Andrew Johnson, which had us in fits of laughter, baffled by some of the questions and enjoying very much the wine choice.

June of course has to be our **Summer Garden Party**, very generously hosted yet again by Chris and Karen Scott, for which we give an enormous thanks.

July gives us a **Flavour of Spain, with a food and wine matching evening** prepared by Vicki and Terry Howard, bringing their huge paella pans to cook for us. They will be asking for help preparing tapas starters and Spanish desserts, and someone with a knowledge of Spanish wines.

Below is a draft programme covering the first 7 months of next year just as an idea of what is coming up and when, including payment dates and other information. If any of you would like a return visit to a vineyard we have been to please let me know, or any other ideas for our group, all will be welcomed.

**PLEASE NOTE THAT FOR ANY PAYMENTS TO THE WINE GROUP
ACCOUNT PAY INTO ACCOUNT NO 23132587 SORT CODE 20-30-47
“Wine Community” (HSBC bank)**

“u3a Housekeeping”

Following a Group Leaders’ meeting recently, a couple of important points arose which I have been asked to pass onto members.

1. u3a Insurance does not cover family including grandchildren, or friends attending any meeting, (other than an initial trial with the specific aim of joining as a full member) .
2. u3a recommend no intervention in the case of an emergency but to call an ambulance and place in the recovery position.
3. Maryanne (Groups co-ordinator) will investigate the possibility of another defibrillator demonstration for the machine at the Arts Centre (although instructions for use are on the machine and available once activated.)
4. Jonathan at the Arts Centre will be attending a First Aid course early next year.

With this in mind, and as Jonathan is often not at the Arts Centre when we meet, and especially when we are off-site, I wonder if anyone in this group has had recent First Aid training, and are willing to be called upon at any of our events.

It is essential that you have your Emergency Contact details on you at each meeting, and preferably on show. Remember also that it is preferable to have this contact easily available and contactable as well as being nearby should an emergency situation occur.

This just leaves me to wish each and every one of you a Happy Christmas and Healthy New Year. Enjoy yourselves in whatever you are doing over the Festive season, eat and drink well and I look forward to some wine reviews in January!

WINE APRECIATION GROUP

2023 (draft) PROGRAMME OF EVENTS

When at Arts Centre, evenings start at 6.45pm on

3rd Friday of the month

DATE	EVENT	COST & INFO
January 2023	No Event	
February 17	Kelly Andre from the Bimbling Barrel presents "Unusual Wines". 5 wines plus cheeses, bread and biscuits	£21pp includes £1 fee at Arts Centre Pay by Jan 15 ref WGFEB23
March 17	Derek Crookes from Kernowine in Falmouth, presents "Wines from New Zealand". 5 wines plus cheeses, bread and biscuits	£24pp includes £1 fee at Arts Centre Pay by Feb 20 ref WGMAR23
April 21	Carol Avery presents "A trip through Italy" . Pentewan Sailing Club arrival 6.45pm for 7pm start. Finish by 9pm. Carol is back again by popular request and will once again lead us on a wine exploration. Starting with the Prosecco Road we will taste and evaluate 5 Italian wines (White and Red) on our brief tour. No need to pack a bag but bring a tasting glass if you have one. Flutes for take off will be provided!	£20pp to include Italian cheeses and breads Transport tbc Pay by March 20 ref WGAPR223 Bring your tasting glasses!

May 19	Wine Tasting Quiz Night by Christine and Andrew Johnson. Another chance to enjoy a great evening of fun, testing your general wine knowledge, whilst tasting wines eating cheese and trying to win a spot prize.	£tbc to include £1 Arts Centre fee Pay by April 22 ref WGMAY23
June date tbc, a Sunday from midday	Summer Garden Party chez Karen & Chris Scott Everyone brings their own wines plus a platter of food to share and enjoy in this delightful local garden.	No cost
July 21st	Spanish Wine & Food evening by Vicki and Terry Howard. Big pan paellas, with tapas and a Spanish dessert, accompanied by Spanish Wines.	£tbc To include £1 Arts Centre fee
August		
September		
October		
November		
December		

Best wishes and Nadelik Lowen!

Amanda

