

U3A ST AUSTELL WINE APPRECIATION GROUP

JUNE 2023 NEWSLETTER



Dear Wine Group Members

Chris and I are back from our Italian tour, spending a lot of our time in Umbria –less populated and more rural area compared to Tuscany with just as many and as beautiful, places to visit. We did visit the Fattoria La Violla in Tuscany, (discussed if you remember a tasting last year, when two of our members told our Wine Group about this amazing place and presented two of their wines) for a tour of their small production lines – olive oil, wines, Vin Santo, biscotti, artisan style wheat milled and pasta, sauces, jams, beauty products etc etc with a great wine tasting prior to sitting at a long table under numerous fig trees enjoying their simply wonderful hospitality. Too much food and alcohol to mention, but suffice to say we could barely move afterwards, only enough to purchase products in their shop to use over the forthcoming weeks of our holiday. Fabulous....if you are near Florence and fancy an excellent experience, let us know and we will pass their details on.

During our travels we noticed how far in advance grape vines are in Italy, many with flower buds on and full foliage.

For those of you who have asked, we tasted many many wines, all of which were delightful and has made us rethink Orvieto Classico DOCG both white and red, which after our tasting at Barberani Winery near Orvieto, we purchased a few bottles to enjoy whilst staying locally and shall look for them over here.

Over the border in Tuscany we had delicious Montepulciano d'Abruzzo wines to taste, made from grapes of the same name – a cousin of the Sangiovese grape, and in Montalcino (we preferred the latter location) tastings were sublime, giving us the opportunity of a vertical tasting of bottles way outside our budget of Brunello de Montalcino, (Sangiovese grape) accompanied of course by local cheeses and salamis. Absolutely excellent wines. Over a fairly small area (24,000 Ha), there are 221 wineries producing this fabulous wine including Brunello di Montalcino DOCG, Rosso di Montalcino DOC, Moscadellor di Montalcino DOC, Sant Antimo DOC & Altri vini (other wines) covering 3,500 Ha.

This will be a short newsletter, as having just finished our post holiday washing and unpacking, we have visitors arriving tomorrow for the rest of the week.

Just a brief reminder of the forthcoming events to book for. More information can be found in previous newsletters as well as on our u3a Wine Group webpages.

Book now for :

Very last minute bookings for Sunday 11 June, Annual Garden Party, 4 Tremena Road, St Austell PL25 5QG - from midday onwards. NO COST just bring a platter of party food and a bottle of wine

IMPORTANT please email **Sue Osbrink** to confirm your attendance, plus the plate(s) of food you will be bringing (1 per person). Sue will endeavour to ensure a good mix of sweet and savoury, and with the help of Lucinda, a good vegetarian choice too. Sue.osbrink@gmail.com

Additionally if you can **help the Friday before (9th) afternoon with some gardening jobs, it would be good to have another garden group**

assisting Karen & Chris. Last year we did some weeding, grass cutting, brushing and jet washing. Please also let Sue know if you are available to help for a couple of hours. Thank you.

Another last minute chance: June 23 at the Arts Centre, Wine Tasting Quiz Night by Christine and Andrew Johnson. Arrival 6.45pm depart 9.30pm. **Cost £16pp** to include room fee and food.

Pay, ref xxxxWGJUN23 and advise Sue Osbrink before the end of the week.

2 spaces only left, but must book soonest : July 28 Arts Centre - “An Evening of Spanish Food & Wines”, a relaxed evening with Vicki and Terry Howard (max 28 people) Tapas, Paella, Dessert, Cheese Arrival 6.45pm to sit at 7.15pm, **Cost £18pp** to include £1 room fee

PAY NOW ref xxxxWGJUL23 after checking availability remains with Sue.

August 18 2023, Bosue Vineyard, St Ewe, Tour & Tasting, £15pp - I suggest taxi sharing as it is so local. **Arrival 11am** depart at 2.30/3pm but we are welcome to linger longer especially on a nice day. Take your own picnic food to enjoy while having the wine tasting.

Numbers will be restricted to 20.

Pay by July 18, ref xxxxWGAUG23 and advise Sue Osbrink

September 15 2023, at Arts Centre, Wadebridge Wines present, Wines of the Loire Valley. £23pp to include room fee and food. **6.45pm start**

Pay by August 10, ref xxxxWGSEPT23 and advise Sue Osbrink

VOLUNTEER PLEASE TO DO THE FOOD!

October 20th visit to Ellis Wharton Wines – Topic tbc, £30 pp to include food. Minibus transport cost £13.50pp maximum 16 by bus but venue can take 20. Final 4 may have to taxi share.

(nb date a Thursday) November 16th a visit to Old Chapel Cellars, Truro for a pre Christmas tasting **“Wines for Christmas Gatherings”** – what to drink/serve when the family or friends come over, or for formal dinner parties and large drinks parties. A mix of fizz, red white and dessert wines. **Price pp £30** with nibbles to accompany. Minibus cost £13.50pp maximum by bus 16 but venue can take 20 as above.

December 15th Wine Group Christmas Social Evening cost tba, Arts Centre. 6.45pm start. Everyone to bring a platter of Christmas canape style food. Wine Group to purchase wines.

For all bookings please email Sue Osbrink once paid, but if restricted numbers you must contact prior to paying. Thank you.

PLEASE NOTE THAT FOR ANY PAYMENTS TO THE WINE GROUP ACCOUNT PAY INTO ACCOUNT NO 23132587 SORT CODE 20-30-47 “Wine Community” (Barclays bank). Include the reference number given for each event, with the xxxx being your membership number(s)

I hope we can all continue to enjoy this lovely sunshine, and look forward to seeing you at our June events or whenever you are able to make the next tasting.

Kind regards

Amanda