

# Whitewater Valley Wine Society

**Tasting Report: December 2015**

## **Society Members' Choices**

### **Presented by members of the Society**

Report by Barbara Jones

Our Society would not exist without its loyal membership and we are indeed fortunate to have so many wine enthusiasts within our ranks. It is therefore fitting that we open the floor occasionally to some of our members, to introduce a wine of their choice at a regular tasting. Our master of ceremonies for this special evening was our very own Val Richardson, who worked tirelessly to put this presentation together for us. During the evening, each of our volunteer members took a minute or two to introduce their chosen wine, explaining why they had selected it for us to taste. For some, it was a wine that reminded them of a special occasion; some thought it a great wine to have over the Christmas period; for others, it was a regular favourite that they had previously kept to themselves. The volunteers were - Terry Holdsworth, Ian Johnson (for Ian Anderson), Paul Wright, Liz Cooper, Brian John, Alastair Dudley, Martha Huckins/Sue Moore.

Our special evening started with a sparkling wine from our presenter, Val Richardson. Her choice was a wine she had first received as a gift – **Freeman's Bay Sparkling Sauvignon Blanc, Marlborough, New Zealand** [13%, £7.99, Aldi]. Very light in colour and light also on the palate and zippy with bubbles, this wine had a hint of sherbet and the usual gooseberries of New Zealand Sauvignon. Although essentially a summer wine it would be a welcome relief over the festive break with turkey leftovers! Our first still white was a **Denbies Surrey Gold, NV, England** [11%, £8.99, Waitrose] sourced by Martha and presented by Sue. This again was a very pale coloured wine with hints of lemon and lime and a blend of three grapes – Muller Thurgau, Bacchus and Ortega. There was delicate fruit on the nose with hints of elderflower and violets on the palate with flinty backbone and touches of ginger. Our third wine was also light in alcohol – **Some Young Punks Monster Monsters Attack Riesling, 2014 Clare Valley, Australia** [11%, £13.55, Stephan Auriol] and according to Paul made by three young wine-makers. Very pale in colour and thus indistinguishable from previous wines in this respect, on the nose it was unmistakably Riesling with oily petrol dominant. There was a light oiliness on the palate and a surprisingly rich flavour despite lower alcohol – a refreshing and easy drinking tippie!

Next came three red wines – our first was typically Burgundian – a **Premier Cru les Frionnes, Henri Prodhon, 2009 St. Aubin, France** [13.5%, £14.50 from the producer and Brian's cellar]. This was a medium weight wine with typical Pinot Noir depth of colour and clarity. It was

slightly perfumed, well-structured with smooth tannins and quite elegant. The second red was **The Black Stump Durif/Shiraz 2013, Casella Winery, South East Australia** [14%, £8.99, Laithwaites]. This blended wine was inky black in colour with a voluptuous palate of intense blackberry, liquorice and dark chocolate with a hint of vanilla and spice. Not surprisingly, according to Terry it is Laithwaites' best-selling wine! The last red of the evening chosen by Ian Anderson and presented by Ian Johnson was a **Reynella Basket Pressed Shiraz, 2012 McLaren Vale, Australia** [15.5%, £18.99]. This was a sumptuous wine with elegant structure; full of typical black fruit, chocolate, tobacco and a nice spicy underpinning from months in French and American oak; not surprisingly a winner of twelve gold medals! [Bought on line but also stocked by Waitrose].

Our last two wines of the evening were 'stickies'. Alastair had sourced a **Tokaji, Edes Szamorodnim Disznoko 2011, Hungary** 50cl [12%, £17.00, Art Du Vin]. This had a medium gold colour and is made of very rich clusters containing many botrytised grapes and left for 12-18 months in barrel before being matured in bottle. It had a honey-marmalade nose and though initially sweet in the mouth the finish was dry-ish and thus has the advantage that it does not fade with sweet food. And last, but not least for it was the most expensive wine of the evening – a **Barbeito Malvazia, 10 Years Old Maderia, Portugal** [19%, £32.95, BB & R]. Liz first tasted this wine at a fortified wine tasting. It was light-toffee in colour with bronze touches. There was caramel on the nose and some nuttiness. In the mouth there was a mix of toffee and chocolate and yet the finish was semi-dry – an excellent way to end this members' based tasting; they certainly found some intriguing wines for us to savour!

Our thanks go to Valerie for setting it all up and to our presenters for their willingness to participate.