

# Whitewater Valley Wine Society

**Tasting Report: Fine Wine Evening, October 2016**

**Presented by Simon Taylor, Stone Vine & Sun**

Report by Liz Cooper

A most enjoyable evening was had by those members who attended our Fine Wine Evening at the Jubilee Hall in Hartley Wintney. Simon Taylor gave a fascinating, enthusiastic and informative presentation of 9 excellent wines from around the world, with prices ranging up to £72.50 – a rare treat for many, if not all, of us. The wines were:

- **Sparkling - Domaine des Dieux, Claudia, Methode Cap Classique, Brut, Hemel-en-Aarde, South Africa, 2010, 12%, £17.95**

This vintage is a recent release as the wine, named after the owner's daughter, spends 14 months on the lees, then 4 years in bottle before being sold. As a result it had a lighter fizz, but richer colour and longer creamy taste than many sparkling wines.

- **White - Masson Blondelet, Les Pierres de Pierre, Pouilly-Fumé, France, 2014, 12.5%, £17.95**

This wine comes from 40 to 45 year old vines in a vineyard several hundred miles from the Atlantic. It is unoaked, resulting in a subtle flavour of grapefruit & tangerine; and would keep very well, developing asparagus flavours with age.

- **White - Stéphane Pichat, Condrieu, France, 2014, 13%, £35**

Only 3 barrels of this Viognier are produced per annum – each year the oldest is replaced by a new one. The vines grow on very steep S/SE facing Rhone slopes 20 miles south of Lyon. Tasting of fresh peach & apricots, the wine would be good as an aperitif or with shellfish.

- **White - Ataraxia, Chardonnay, Hemel-en-Aarde Ridge, South Africa, 2014, 13.5%, £23.50**

Ataraxia means "Estate of Harmony & calm". It is owned by Kevin Grant, ex winemaker for Hamilton Russell. The wine was still young but is very promising – roast chicken is suggested.

- **Red - Stéphane Pichat, Champons, Côte Rôtie, France, 2011, 13%, £35**

From an ancient terraced SE facing vineyard, this dark Syrah wine was very complex & long – starting chewy, with plum & blackcurrant, & a dark chocolate finish; it softened in the glass.

- **Red - Château Gouprie, Pomerol, France, 2012, 13.5%, £29.50**

A right bank Merlot/Cabinet Franc blend (75/25) of very ripe grapes; this wine went very well with the sausage rolls that we also enjoyed.

- **Red - Boasso, Barolo Gabutti, Italy, 2011, 14%, £36.50**

2011 was a very good vintage for the Nebiolo grape of Barolo. For Bordeaux right bank fans, this wine is an excellent, cheaper alternative, and will last – getting lighter with age.

- **Red - Sylvain Cathiard, Vosne-Romanée, France, 2010, 13%, £72.50**

This village burgundy from a warm classic vintage was much enjoyed. Soft and long, with lots of fruit, it improved as it breathed. It is recommended to accompany game and other birds.

- **Red - Ridge, Geyserville, California, USA, 2013, 14.5%, £32.50**

Made from 73% Zinfandel (picked late), 17% Carignan, 9% Petit Syrah and 1% Mourvedre grapes from a “conplanted” vineyard, this wine had a lovely complex fresh richness. It will age beautifully, developing tobacco and other secondary flavours.