

Whitewater Valley Wine Society

Tasting Report: December 2017

Society Members' Choices

Presented by Members of our Society

Report by Barbara Jones

We have many wine enthusiasts within our Society and it's always good to taste wines which are recommended by them. That's why at Christmas time, we open the floor to eight of our members to introduce a wine of their choice. This year four wines were presented by a team of ladies, captained by Liz Cooper. They pitched their wines against a team of guys, captained by Terry Holdsworth. Each of our volunteer members took a couple of minutes to introduce their chosen wine and why they had selected it for us to taste. Our Master of Ceremonies for the evening was our very own Val Richardson; **our grateful thanks to them all for a most interesting tasting.**

Presenter	Selected Wine and Brief Tasting Notes
Paul Wright	Crement de Limoux, Les Graiménous, Domaine J. Laurens, Languedoc 2014 [12%, £12.99]. Made like champagne and better than cheap champagne – softer and fruitier! A blend of 60/30% Chardonnay and Chenin with small amounts of Manzac and Pinot Noir. A sparkling wine with zing, notes of dried fruits citrus, honey, hint of apple, well rounded with a long finish.
Jan Sellwood	Marques de Murrieta Blanco, Capellania Vineyard Rioja 2012 [13.5%, £18.00]. Vinified from the Viura grape from 65 year old vines from a single vineyard and made in the traditional way in Rioja Alta near Logrono, this was a broad, oak-aged white wine. On the palate it was rich and creamy and will last until 2020.
Alastair Dudley	Jurancon Sec, Chant des Vignes, Domaine Cauhape, France 2016 [13.5%, £5.25 for 50cl]. Vinified from a blend of 60/40 Gros Manseg/ Camaralet grapes. This wine was a complex mix of citrus and tropical fruits with floral tones and the spicy notes of white pepper and fennel. It was pleasantly light and off-dry.
Sheridan Dudley	Pink Port Quinta and Vineyard Bottlers, Duoro, Portugal [M and S] [19%, £9.00 for 50 cl]. Blended from various Tinta and Touriga grape varieties and called a tawny port for its colour from being aged in oak, this port was smooth and well-balanced on the palate with hints of dried fruits and raisins. Ideal, chilled as an aperitif with nuts and cheeses or even desserts! It was unusual and well received.
Liz Cooper	Meerlust Estate Pinot Noir, Stellenbosch, South Africa 2016 [13%, £17.00] 100% Pinot Noir, a youthful purple ruby in colour with a perfumed nose, red berry fruits, wild mushrooms and hints of savoury richness and spice. On the palate it was clean with a vibrant minerality, with pure red cherry fruit flavours and fresh acidity. A complex and elegant wine with fine tannins to finish. Still young and likely to last another 4/5 years.
Nigel Downey	Refresco del Peduncolo Rosso, Fernanda Capello, Italy, 2013 [13%, £9.95]. Made from Refresco, an ancient Friulian grape variety that had an intense ruby red colour with purplish glints. There were red fruits on the nose, with hints of vanilla with blueberry, cherry and rhubarb fool flavours. An elegant wine with well-balanced fruity notes, good structure and tannins and fresh acidity.

<p>Nesta Downey</p>	<p>Two in the Bush Merlot/Cabernet, Bird in Hand, Adelaide Hills, Australia 2014 [14%, £12.99]. Kept separate till blending and then carefully combined to achieve the desired result resulting in aromas of ripe fruit, fleshy plums and subtle oak. The intense berry flavours of the Merlot balanced the length and strength of the Cabernet to give a rich and vibrant palate that had hints of nutmeg, briar and cedar.</p>
<p>Terry Holdsworth</p>	<p>The Waxed Bat Reserve Argentina 2015 [13.5%, £12.99]. Named after bats in a candle-lit cellar, from vines grown at high altitudes in the Mendoza region, this was a cassis scented wine, blended from Cabernet Sauvignon and spicy Malbec. Barrel aged, it was silky smooth and rounded in the mouth but still retained vibrant black fruits flavours with hints of coffee grains on the nose. Good value for money!</p>