

Whitewater Valley Wine Society

Tasting Report: November 2018

Wine Legends

Presented by Mark Bedford, Caviste

Report by Valerie Richardson

This month we were delighted to welcome back Mark Bedford, owner of local merchant Caviste. Mark has been in the wine trade for nearly 30 years and is a great friend of our Society. This month Mark told us about some of the wine legends that he has met in his travels around the globe and showed us some of the brilliant wines they produce, often great, medal winning wines. Mark was accompanied by Matt Parris, manager at the new shop – Newlyn's Wine and Gin Emporium where there is a bar where Society members are welcome to order a glass of Caviste finest wine or watch Manager Matt mix an impressive gin and tonic from the many choices available.

Mark introduced his presentation as a semi blind tasting. Our list had four named wines and four mystery wines. We were to decide whether each wine was from a cool or warm climate; was sweet or dry and perhaps identify the country of origin.

The first white wine **Rusden "Christian" Chenin Blanc 2016 (Barossa Valley, S. Australia, 11.7% alcohol, £19.95)** was made from handpicked grapes which were French oak barrel fermented. The wine had a delicious richness but some tart apple/pear flavours.

The next white, the mystery Chardonnay proved to be from the cooler climate of the Jura region of France. **Domaine Mouillard, Cote de Jura. 2015 (13%, £15.99)**. This is a lesser known wine but was well liked and would accompany fish and chicken with its firm ripe flavours.

The third white wine, **Villa Wolf Pinot Gris 2017 (Pflaz, Germany, 12.5%, £12.95)** made by winemaker Ernst Loosen, would be a good match for chicken, sushi or grilled fish.

The mystery Riesling was easily recognised with its oily richness but surprisingly was from cooler New Zealand. This **Pegasus Bay Bel Conto 2015 (Waipara New Zealand, 14.5%, £22.00.)** had spicy orangey notes, reflecting some botrytis, but these gave way to a dry finish.

The mystery Pinot Noir, surprisingly to some, came from the warmer climes of the Mornington Peninsula, Australia. **Moorooduc Estate 2015 (13.5%, £24.00)**. This was smooth, rounded and delicious.

Domaine des Tourelles Red 2014 (Bekaa Valley, Lebanon, 14%, £12.95) followed. Though not as distinctive as Musar this wine was well

received. With its ruby rich colour, it was a very pleasing blend of Cabernet Sauvignon, Syrah, Cinsaut and Carignan grapes.

The third red, **Rusden Boundaries Cabernet Sauvignon 2014 (13.9%, £40.00)**, was a special occasion wine. The grapes are protected in large leaf canopies and the vines must penetrate sand to reach top soil and clay. This was a smooth and refined wine with hints of strawberries and eucalyptus. Very delicious.

The final wine, chosen by Matt, startled us with its brown hues and strong nose. It proved to be a moreish blend of two sherries Oloroso and Pedro Xemenes, along with 27 herbs and spices. A very welcome after dinner or dessert wine. **Vermut, Fernando de Castilla (Jerez, Spain, 17%, £18.95)**.

Our thanks go to Mark and Matt for a gently challenging evening . Blind tasting can fox even professional tasters, but it was good for us to try. The evening really made us think about the influence of climate and our perception of sweet and dry wines. We really enjoyed this wide selection of wines from vineyards which Mark clearly loved and valued.