

Whitewater Valley Wine Society

Tasting Report: September 2019

Food & Wine at The Falcon

Report by Barbara Jones

We tried something a little different this month! We met at The Falcon pub in Rotherwick, just a couple of miles up the road from Hook, where we enjoyed a three course meal accompanied by a selection of excellent wines. This was a casual and relaxed evening with the emphasis was having fun, food and wine with friends.

Members and guests attending started their evening with a welcome drink – **Domaine du Landreau Cremant de Loire Brut NV Loire France** [12%, £14.95], a most pleasant change from Prosecco. This sparkling wine had nice fruity notes and scents of hazelnut and almonds.

To accompany our Starter of Smoked Haddock Croquettes with Lemon and honey Mayonnaise there were two white wines – a **Paul Culver Reisling Dry Encounter 2015 – Elgin South Africa** [11.5%, £12.50] and a **D’Arenburg Chardonnay Lucky Lizard 2015 Adelaide Hills Australia** [12%, £18.75]. The former was pale in colour with a beautiful green apple tint and a crisp and clean palate, with a lingering after-taste. The latter also had a tangy apple aroma but with hints of toasty oak on the nose; it was rich and rounded on the palate with a zingy acidity.

Whilst we waited for our main course there was a Bonus Wine – a **Faldeos Nevados Torrontes 2017/18 Uco Valley Argentina** [14%, £8.50] that was lightly perfumed on the nose suggestive of peach and grapefruit. This un-oaked wine was elegant and moreish.

As our Main Course of Parma Ham wrapped Chicken stuffed with halloumi cheese, accompanied by sweet potato fries and Mediterranean vegetables was served, Keith and Liz poured out small portions of three red wines.

The first tasted was an **Archangel Pinot Noir 2012 Central Otago NZ** [14%, £40.00] which had beautiful aromas of red and dark fruit notes of violets, spice and cedar oak. It was elegant and well balanced with concentrated dark plum on the palate with hints of spice and leather – a medium bodied Pinot Noir with silky tannins, good persistence and length.

Alongside came a **Bertani Repasso Valpolicella 2016 Veneto Italy** [1.5%, £17.75]. This had a violet red colour with an intense nose of black currant, red plums raspberry black cherry and spice. On the palate it was fresh with a good balance between acidity, sweetness and body.

Our third red was a **Chateau Cissac 2009 Bordeaux France** [12.5%, £25.00] consistently one of the best-value wines from the Medoc. This blended wine had classic aromas of cassis fruit, plums, spice, vanilla cedar wood and pencil shavings. The palate was packed with rich, silky

soft fruit and just a hint of spice – a serious wine that will reward medium term cellaring!

To accompany our Dessert of Toffee Apple Pie and Ice Cream we were served a **Chateau Doisy Daene 2004 Sauternes France** [13%, c. £35.00]. This elegant wine was tasty, racy, full-bodied and fruity and a delightful accompaniment to our rich toffee flavoured pudd. And just when we thought the evening was over there was a small shot of Port – a **Quinta de Maria 1997 Douro Portugal** [20%, £100 if available?] a blend of four indigenous grapes. This was sweet and rich and a wonderful end to our gourmet evening of food and wine.

This event was a first and a most pleasant evening of enjoyable food and excellent wines, in comfortable surroundings and good company. Our grateful thanks go to the Chef and Staff at The Falcon for hosting it; to Margaret who negotiated it and to Keith for suggesting it, supplying a delightful selection wines from his own cellar. Thanks too to Liz for essential pourer help!