

WHITEWATER VALLEY WINE SOCIETY
September 2021 Tasting
Caviste Lockdown Favourites
Presented by Mark Bedford

The Society's Chair, Keith Cooper welcomed members back after the enforced break of eighteen months. It was good to see some familiar faces again and the Society is always pleased to welcome new and more recent members. We were delighted also to welcome back a local wine expert/merchant who started the evening by describing his pandemic wine-trade experiences; despite the closure of both Caviste shops he was kept busy with on-line trading and tastings. This evening's choice of wine was based on what became his clients' 'lockdown' favourites!

Our first wine, presented 'blind' was a **Hattingley Valley Reserve Cuvee NV** [12%, £29.95] that was pale gold in colour, a 53/31/16 blend of chardonnay/Pinot Noir and Pinot Meunier. As expected with a sparkling wine there a fizz hit on the nose and this one had hints of green apples and brioche. Sadly, in the glass bubbles disappeared quickly though the palate had traces of biscuit and subtle oak. Our second wine was a **Kovacs Nimrod Dixie 2018 Eger, Hungary** [13.5%, £13.95]. This blend of Chardonnay and Pinot Gris had a pale lemon colour and a nose of stone fruits and lemon sherbet. The palate was off-dry with hints of nectarines. It was medium bodied with good acidity and minerality. Next came a very pale 'Provence-style' rose, a **Waterkloof Circumstance Cape Coral Rose 2021 Stellenbosch South Africa** [13.5%, £13.95] vinified from 100% Mouvedre and totally biodynamic. This had a lightly savoury and fresh nose with hints of pomegranates and raspberries on the palate. The finish had a lingering fresh acidity and flintiness.

Our first red wine of the evening, presented 'blind', for us to guess its origin was a **Little Yering 2019 Pinot Noir Yarra Valley Victoria Australia** [13.0%, £13.95]. Its semi-opaque nature and black cherry colour immediately suggested a Southern Continent as opposed to French, wine. It had a fruity, perfumed nose whilst in the mouth, there were wild strawberries, cherry fruit and subtle oak and a long lingering finish - most pleasant! This was followed by a **Quinta Sant'Ana Tinto 2016 Lisboa Portugal** [13.5%, £14.95] that had a dense black cherry colour. The nose was full of forest aromas - mint, eucalyptus and pine whilst sour cherries and forest fruits dominated the palate and also well bodied. A satisfying blend of 45/20/20% Touriga Nacional, Merlot and Tempranillo to be savoured! Our next wine had an island origin, an **Agricola Punica Montessu 2018 Sardinia Italy** [14.5%, £18.95] that was a blend of old vines - Carignan, Cabernet Sauvignon and Syrah, aged in French oak. Despite being grown on poor soils this was a blackberry-red, rich and spicy wine that had notes of vanilla, clove and intense black fruits, with a lingering finish of plums and liquorice. No wonder it is Caviste's best-selling Italian red! Our final red wine of the evening was a **Trastullo Primitivo 2020 Puglia Italy** [14.5%, £12.95] that had a dense black-cherry colour. This intensely flavoured wine was full of black cherry fruit, blueberries and chocolate with a tannic structure backbone - appropriately described by Mark as 'deep, alcoholic spicy currant juice'!

Our final wine was again served 'blind' - a **Chateau La Tour Oliver Doux Gaillac France 2015** [12%, £13.95 full bottle] that was a late harvested Sauvignon Blanc. This probably helped to explain why it was not over-sweet on the palate and therefore not too opulent.

Our grateful thanks and appreciation are extended to Mark for a most interesting selection of wines which were enjoyed by all members present. It was good to be back!