

WHITEWATER VALLEY WINE SOCIETY
February 2023 Tasting
Members' Choice Wine Tasting
Presented by Members

After AGM business our evening began in earnest with a brief introduction from Nesta who had coordinated it. Our first wine was presented by our Chairperson, Keith Cooper who had not surprisingly selected a wine from his favourite region, a **Chateau Thieuley Blanc Bordeaux France 2021 [The Wine Society]** [12.5%, £9.95]. This pale lemon coloured wine from vines grown on clay/limestone soils was a blend of Sauvignon Blanc/Sémillon/Sauvignon Gris [56/35/15%] and on the nose it was fragrant, grassy and zesty with herbal notes. It was most appealing and aromatic, a textbook white Bordeaux and for less than £10.00!

Paul Wright then transported us to a Southern Continent winery for a **Swartland Winery Bush Vine Chenin Blanc South Africa 2021 [Majestic]** [14%, £17.99]. This lemon/gold coloured wine had aromas of orange blossom and citrus with earthy elements. It had a bold honeyed character, buttery with stone fruit flavours on a full palate with some spicy tones. A wine to savour in the mouth, lovely!

Our final white wine of the evening was presented by Jim King, inveterate finder of wine gems and this evening he had found much reduced but 'flagship' wine from a superb vintage, a **Neudorf Moutere Rosie's Block Chardonnay New Zealand 2019 [Bin End]** [14%, £16.50]. This pale golden coloured wine had great finesse with aromas of fleshy white fruits and oyster-shells. On the palate it was concentrated but still delicate and yet complex - pure pleasure on the palate!

Dave Palmer presented our first red wine of the evening which was a **Golden Grape Estate Parliament of Owls Australia 2019 [Pieroth Ltd]** [13%, £13.19]. This red cherry coloured wine looked inviting and when it hit the palate it had an unexpectedly sweet hit of rich, ripe black fruits, velvety with chocolate undertones. This Cabernet Sauvignon/Merlot blend [85/15%] might not be to everyone's palate but it was certainly smooth and interesting.

Our second red of the evening presented by Alastair Dudley was also a blend, a **Le Volte Dell'Ornellaia Toscana Italy [Laithwaites]** [13.5%, £25.00] vinified from Merlot/Sangiovese/Cabernet Sauvignon grapes 50/30/20%. This ruby red wine with purple reflections had complex red fruit aromas with delicate notes of tobacco and spice. Compared with the previous wine it was instantly dry on the palate with fruity freshness of dark cherry, blackberry and cranberry with supple and gentle tannins. There was also some crisp acidity with a persistent finish. Another wine to savour!

Jim King returned to present yet another wine, this time of his favourite colour - a **J J Hahn Wine Company Reginald Barossa Valley Australia 2020 [Bin End]** [13.5%, £11.95]. This was blended from Shiraz/Cabernet Sauvignon 70/30% with grapes from ancient vines that had a dark cherry red colour and not unexpectedly it was a complex and powerful wine with aromas of black fruits and spicy pepper notes. It had full black fruit flavours, with hints of mocha and spice and at the same time it was soft and rounded in the mouth, from supple tannins. Another winner, Jim!

Our penultimate wine was our final blended selection, a **Boekenhoutskloof The Chocolate Box Swartland South Africa 2020 [Waitrose Cellar]** [14.5%, £21.00] presented by Ian Johnson. This had a deep ruby red colour with rich aromas of ripe dark fruit with hints of cocoa. It was medium to full bodied, had an elegant structure and silky smooth tannins. Another wonderful mouthful!

And to end this most interesting tasting we had a **Brazin Old Vine Zinfandel Lodi California 2020 [Waitrose Cellars]** [15%, £14.99], not quite a blend with only a splash of Syrah. Andy Shadbolt who presented our last wine of the evening called it his 'go to wine'. This dark red coloured wine had bold aromas of vanilla with mocha notes, flavours of plum and chocolate on the palate and rich tannins. An excellent wine to end our evening and perhaps not for the faint-hearted?

Members' grateful thanks go to Nesta for coordinating the evening and to those Members who agreed to participate. Those present were introduced to some most interesting and delightful wines. Thank you.