

WHITEWATER VALLEY WINE SOCIETY
April 2023 Tasting
Averys Own Label Wines
Presented by Mimi Avery, 5th Generation Owner and Brand Ambassador

This was a special evening as we welcomed back Mimi Avery, 5th generation owner of this Bristol-based wine merchants. Averys began in 1793 and over the years, the family has built its reputation as one of the UK's most pioneering wine merchants. Today, Averys' insatiable appetite for wine excitement is embraced by a team of wine buyers, overseen by Mimi, who continues to innovate and pioneer up-and-coming wine regions and winemakers. At the heart of what Averys does – and have done for over 228 years – is share their passion for wine. They love discovering wines with a story to tell – whether for everyday drinking or fine wines for the cellar. On this visit Mimi presented eight wines from their own label range. These are wines chosen by Averys to reflect excellent wines from around the world at sensible prices. These are wines on which Averys stakes its reputation. Prices quoted below include a discount for members when ordering.

Our tasting had a traditional start - 'bubbles' - with **Averys Champagne NV France** [12%, £26.99] a third each blend of Pinot Noir, Chardonnay and Pinot Meunier made by Boizel. This mid gold-coloured wine had fine bubbles and aromas of creamy toast, lemon and peach. It had a delightful rich, biscuity character balanced by a mineral freshness and citrusy notes - a most promising start to the evening!

It was followed by an **Averys Fine Organic Riesling 2021 Pfalz Germany** [12%, £12.99] that had a pale lemon colour with green hues. The nose had aromas of refreshing citrus ripe peach and green apple, with mineral notes. On the palate it was crisp and dry with refreshing citrus flavours and floral green apples; most acceptable!

Our third wine was from the Southern Continents - an **Invivo Selected for Averys Sauvignon Blanc 2022 Marlborough New Zealand** [13%, £14.99] with a pale green-straw colour. There were hints of citrus and gooseberries on the nose and the palate was dry, with some grassy freshness and mineral elegance; it was somewhat subdued compared with the usual Sauvignons from the South Island.

We returned to France for our final white wine - an **Averys Fine White Burgundy 2019 Bourgogne France** [13.5%, £21.00] that had a pale gold colour. This Chardonnay was dry with aromas of crisp apple and soft pear. In the mouth there were creamy textures and flavours of plump orchard fruits ending with an elegant minerality - to be savoured!

We remained in France for our first red wine of the evening - an **Averys Fine Red Burgundy 2019 Bourgogne France** [13%, £18.90] that had a semi translucent cherry red colour typical of a 100% Pinot Noir wine. The nose had hints of cherry, strawberries and violets with hints of leafy undergrowth. On the palate there was good weight and body with flavours of soft red fruit, silky tannins and a juicy finish.

We moved region for our next red wine - an **Averys Haut-Médoc Cru Bourgeois 2016 France** [13.5%, £17.99] with a dark blackcurrant red colour. This Cabernet Sauvignon based blend had full black fruit and roasted spice-note aromas whilst the palate was full of mellow cassis and raspberries with a medium body. The structure was elegant and the finish silky and oaky.

We journeyed to Australia for our penultimate wine - an **Averys Coonawarra Cabernet Sauvignon 2021 Australia** [14.5%, £12.99] from a boutique winery. This had a deep purple-crimson colour and a nose of cherries and blackcurrants backed by hints of mint and liquorice. This medium-full bodied wine tasted of ripe blackcurrants and raspberries with hints of menthol and spice; chewy and moreish.

Our interesting Averys evening ended with an **Averys 10-year-old Tawny Port NV Portugal 50cl bottle** [20%, £15.99] from Taylor's. This port was full of dried fig flavours, some candied peel and nutty elements. The flavours were lavish and rich, silky edged with chocolatey spice and a fitting end to our exploration of some of Averys own label wines.

Our grateful thanks are extended to Mimi for her special selection of wines for members to taste. Her racy delivery was mottled with enlightening tasting hints, family memories and insights and local knowledge of wineries.