

**WHITEWATER VALLEY WINE SOCIETY**  
**September 2025 Tasting**  
**'Madmen, Dreamers and Brilliance'**  
**[9 Wines made by People with Personality and Vision]**  
**Presented by Mark Bedford of Caviste**

This month we welcomed back Mark Bedford, owner of our local wine-merchant Caviste. Mark is well known to many of us and we always enjoy our evenings when he presents. Mark introduced the people and their stories behind 9 wines that Caviste has sold over the years. It takes commitment, skill, vision and a high degree of craziness and self-sacrifice to make many of the wines that we enjoy. We endeavoured to identify both the terroir of the vineyard and the personality of the winemaker, while Mark amused us with the stories behind the wines.

As Members gathered we tasted a **Mas Bertran Cava Brut Nature Catalonia Spain** [12%, £18.95] a blend of the three traditional varieties used to make sparkling Cava wine. It had fine bubbles, crisp acidity and complexity of flavour - apple, citrus, stone fruit and toasted bread and was a promising start to our evening!

Our first tasting wine was a **Marco Olbieta Blanco 2023 Catalonia Spain** [13.25%, £17.95] that had a pale gold colour, grown at high altitudes close to the coast. The blend of 75/25% Garnacha Blanca and Macabeo resulted in floral and fresh fruit notes of pear, lychees and apple with underlying mineral, saline and citrus characteristics, resulting in a fresh and balanced wine with a refreshing finish.

Next came a **Rusden Christian Chenin Blanc South Australia** [13%, £23.00] from a favourite producer of Mark's in the Barossa Valley. This pale lemon-coloured wine had a nose of lemon and tropical fruits, also reflected on the palate with a zesty zing. The finish was clean and persistent in this complex wine that has cellaring potential.

Then there were two mystery wines! The first was a Mystery Chardonnay and Members were asked to guess 'where from'? The **Broadbent North Coast Chardonnay 2023** [14.5%, £18.95] had a golden yellow hue with zesty citrus, green apple and stone-fruit aromas. On the palate it was lively with a creamy and spicy finish.

For the next wine we were requested to shut our eyes while the wine was served and take out first sip and guess 'what type of wine'? Eyes open we found an orangey-red wine that was rose-like - a **Moorooduc Estate Pinot Gris On Skins Australia** [14%, £28.00]. This grape, usually pressed for white wine is left on the skins for 19-20 days and was the brainchild of the producer's daughter. It is a light, well-balanced wine with tangy red berry flavours and a hint of spice.

Our first red wine was **Nais Margreid Angra Pinot Noir 2023 Alto Adige Italy** [13.5%, £24.00] with a semi-translucent cherry-red colour. Red berries predominated on the nose and palate resulting in a medium bodied wine that was full and juicy, had beautiful freshness and a persistent finish.

The **Domaine Des Tourelles Vieilles Vignes Cinsault 2021 Bekaa Valley Lebanon** [13.55, £21.95] was next from 50-70 year-old vines at altitude. The nose of sweet cherries and pepper was followed on the palate with additional flavours of dried figs and ripe plums giving a complex, well-balanced wine with ageing potential.

The penultimate wine was a **Skipskop Classic Petit Verdot 2021 Napier South Africa** [14.5%, £18.95], a fuller-bodied wine exhibiting concentrated aromas of sweet spice, dark cherries and violets. The palate had a fruity sweetness and integrated tannins with a long, savoury finish with grip.

A **Broadbent Rainwater Madeira Madeira** [18.7%, £13.95 for 35cl] with a deep amber colour was our final wine. This had a toffee-scented bouquet with notes of marzipan, raisins and fresh figs. The palate was sweet and spicy with hints of walnuts - an unusual sweet treat to end on!

Immense thanks to Mark for his selection of wines and for a most interesting and entertaining tasting exploring the madness there must be in vine growing and wine making; how those involved have dreams and aspiration of success and fame and how that 'let's give it a try' can be a touch of brilliance.