

UNIVERSITY of LEICESTER WINE CLUB

VOLCANIC WINES 5 October 2017

Generally volcanic soils from near active, or dormant, volcanoes are rich in silicates (sand) and ash but poor in clays. Consequently phylloxera cannot survive in such conditions (this may be so of some volcanic soils near extinct volcanoes as well). In the case of both Tenerife (where phylloxera never arrived anyway) and the vineyards around Etna, where phylloxera can't survive, there are many vines whose ages are 100 to 150 years old, i.e. pre the phylloxera epidemic, and this age has added to the richness that can be found in most of these wines. All 6 of tonight's tasting wines have been purchased from Duncan Murray Wines, Market Harborough.

Tasting Wines

1. Cottenara Etna Bianco, Sicily, 2016, £20.99

Grape – Carricante. Region – Castigliane di Sicilia, Sicily, Italy.

Tasting: Subtle nose of melon, lemon, lime, hay and dried grass with notes of smoky minerals leads to a rich and long, yet a minerally refreshing palate. ABV 12.5%

2. Suertes del Marques Trenzado, Tenerife, 2015, £21.99

Grapes – Listan Blanco, Vidueno, Marmajuel, Baboso Blanco and others. Region – Valle de la Orotava, Tenerife, Spain This wine is a blend of specific varieties plus a field blend. Phylloxera never made it to Tenerife. Consequently some of the grapes going into the wine are from vines that are up to 150 years old.

Tasting: A real 'out there' wine! On the nose there is marmite, meat, smoky bonfire, roasted chestnuts, volcanic minerals and tobacco. The wine was rich, complex and full with lovely ripe and rich lemon plus spice. ABV 13.5%

3. Villa Wolf Pechstein Riesling, Germany, 2009, £20.99

Grape – Riesling. Region – Wachenheim, Pfalz, Germany.

Tasting: A nose of honey, lemon, lime, apple and volcanic minerals together with hints of paraffin leads to a fullish, rich wine of power and length. It has some residual sugar but is more than offset by the refreshing acidity. This is a Spatlese wine in the Pradikatswein hierarchy. ABV 13%

4. Mystery Wine

5. Suertes del Marques 7 Fuentes, Tenerife, 2014, £17.99

Grapes – Listan Negra, Tintilla. Listan Negra is known as Crolla in Argentina, Pais in Chile and Mission in California. It was the most widely exported grape variety from Spain to the New World, although it is no longer grown to any degree on mainland Spain. Region – Valle de la Orotava, Tenerife, Spain.

Tasting: On the nose tobacco, pastry, cherry, plum, blackberry plus very meaty notes and vaguely sulphurous volcanic mineral notes. On the mouth it is rich, powerful and long with rich cherry, plum and blackberry with smoky, toasty, spicy and volcanic mineral notes. ABV 13.5%

6. Versante Nord Red, Sicily, 2014, £24.99

Grape – Nerello Mascalese. Region – Randazzo, Sicily, Italy.

Tasting: This is the most bonkers of all the wines. Nose and palate have blackberry, blueberry, sour cherry, herbs and thyme plus meaty volcanic mineral flavours. On top of this is a slight hint of cider. When you first open the bottle there is a slight petillance and more than a hint of what appears to be volatile acidity, or at least the effects of wild yeast fermentation (hence the slight resemblance to cider initially). However the body is full, rich and long and, possibly the best red wine on show! Given time the petillance disappears and

the volatile acidity elements just disappear into the background as the excellence of the wine takes over. The producer of this wine is from Spain but, attracted to vineyards with vines over 130 years old, started producing wines around Mount Etna. ABV 14%

Dinner Wines:

SO organic Soave, Italy, 2016, Sainsbury's, £6.50*

Grapes – Garganega and Trebbiano di Soave, Region – Soave, Veneto, northeast Italy. The walled town of Soave is home to Italy's best-known white wine. This typically fruity example is made from a blend of organically grown traditional grape varieties by award-winning winemaker Sartori. The soils are made of decomposed volcanic rock that tends to produce what wine expert Jancis Robinson calls "steelier" wines.

Tasting: Delicate and fresh with floral notes on the nose and flavours of nectarines, apricots, pear and greengage, with a hint of almonds. 12.0% ABV

Chianti Riserva, Edizione del Fondatore Di Mondelli, Italy, 2014, Sainsbury's, £7.00*

Grape – Sangiovese, region - this traditional Chianti has been made in vineyards on the hillsides surrounding the beautiful city of Siena in Tuscany. The wine is aged in oak barrels for a minimum of 24 months which gives it a lovely smooth texture and smoky notes to complement its flavours of red fruits and black cherries. 12.5% ABV

Les Jardiniers Muscat de St Jean de Minervois, Sainsbury's, £5.00 (37.5cl)*

Grape – Muscat, region - the Minervois region of Languedoc Roussillon in southern France.

Tasting: lusciously sweet dessert wine brimming with flavours of orange peel and honey, balanced by a refreshing, mouth-watering finish. Delicious with citrus desserts 15% ABV

* - Discounts may apply.

Duncan Murray Wines gave the wine Club a very generous 15% discount on tonight's 6 tasting wines. Duncan has offered to extend this discount to members attending tonight's event who order 6 or more bottles of tonight's wines. Nick Robinson will coordinate all members' orders, and collect the wines from Duncan's shop in Market Harborough. If you would like to order some of tonight's tasting wines, please see Nick for an order form (payment by cheque, cash or bank transfer to Nick, not to the club).

Discounted, on the night prices:

1. **Cottenara Etna Bianco, Sicily, 2016, ~~£20.99~~ £17.85**
2. **Suertes del Marques Trenzado, Tenerife, 2015, ~~£21.99~~ £18.69**
3. **Villa Wolf Pechstein Riesling, Germany, 2009, ~~£20.99~~ £17.85**
4. **Mystery Wine – to be announced**
5. **Suertes del Marques 7 Fuentes, Tenerife, 2014, ~~£17.99~~ £15.29**
6. **Versante Nord Red, Sicily, 2014, ~~£24.99~~ £21.24**

Committee's Favourites WINE TASTING Nov 2017

The wines for this evening were chosen by members of the committee.

Whites

1 Cordoniu Brut NV 11.5% Spain

Juliet Bailey

(Majestic) £8.99

Looking for a cheaper alternative to Champagne? Prosecco is now very popular but I prefer Cava which is usually slightly drier. Made in the Penedes region in Catalonia in northeastern Spain. This is a dry light bodied Cava displaying green apple, citrus almond and brioche characters. Made from traditional Spanish grapes macabeo, parellada and xarel-lo, it's great on its own or as an accompaniment to seafood or light salads.

2 Villa Maria Private Bin Riesling Marlborough 2016 12.5% New Zealand

Dai Davies

(Majestic) £10.99

New Zealand is most well-known for sauvignon blanc but it is now making very good examples of chardonnay, pinot gris and riesling. This is an example from family owned Villa Maria. Showing enticing aromas of lime, apple and vibrant passion fruit, this is immensely fresh despite being off-dry. An intriguing apéritif, this wine can also be paired well with lightly spiced, aromatic Thai food or glazed ham. Interestingly, the Villa Maria sauvignon blanc has been selected as one of the dinner wines.

3

Reds

4 Sainsbury's Taste the difference Chilean Fairtrade Carmenere 2016 13%

Richard Float

£8.00

In the second half of the 19th Century the phylloxera infection ravaged the Bordeaux vineyards and the badly affected Carmenere vines were replaced mainly by Cabernet Sauvignon and Merlot. Somehow remnants of Carmenere vine stock found its way to Chile where it quietly flourished, disease free. It was regarded by the Chileans as a type of Merlot but subsequently its true identity was established and it has become a Chilean speciality. Flavours of red and black fruits, balanced with spicy pepper and creamy vanilla notes. Perfect with beef or lamb.

5 Catoria Coastal Blend 2015 13% (Naked Wines)

Tony Abbey

£19.99 (£12.99 discounted)

Carmen Stevens has made this voluptuous, homage to Bordeaux from mainly Cabernet Sauvignon from the sunshine-soaked Coastal Region. This deep ruby drop is packed with intense blackcurrant fruits, with a hint of juicy red berries finished off with a tender touch of posh oak. Ripe fruit aromas of black plum, blueberry and cherry mixed into a bouquet of roasted hazelnut, vanilla and coconut. Mature and round on the palate, with a generous fruit signature and soft finish. 76% Cabernet Sauvignon, 12% Merlot, 5% Petit Verdot, 4% Petite Sirah, 1% Syrah, 1% Cabernet Franc, 1% Malbec.

Dinner Wines

Villa Maria Private Bin Sauvignon Blanc, Marlborough, 12.5% New Zealand, 2017, Nick and Margaret Robinson (Sainsbury's) £7.50 (reduced from £9.00)

Deliciously fresh with ripe tropical and gooseberry aromas, this wine has an enticing long palate. Enjoy with white meats, fish or salads. Marlborough's long sunny days and cool climate leads to a long ripening season and a unique combination of very ripe fruit alongside fresh acidity. Villa Maria is an acclaimed family owned producer with an unwavering dedication to excellence. A medley of intense, ripe herbaceous characters on the nose, followed by rich gooseberry, lime and tropical fruit characteristics on the palate.

Percheron Shiraz-Mourvèdre, Swartland, South Africa, 2016, 13.5% Nick and Margaret Robinson (Wine Society) £6.25

Now labelled as 'Wine of Origin Swartland', proof that all the grapes come from this popular, warm, Shiraz and Mourvèdre-friendly region. The 2016's floral perfume is enhanced by a fresh, peppery note. Delicious and deservedly popular. "Colour: dark intense garnet with a purple rim. Aroma: hot and spicy, aromas of raspberries, cherries, liquorice and chocolate. Taste: medium-full bodied, good acidity with smooth subtle tannin. A well-balanced wine. Chocolatey, raspberry and cherry flavours. Lots of heat on a decent finish. Overall: big, bold and rich with lots of flavours and aromas. Price wise this punches way above its weight. So fruity, very moreish and thoroughly enjoyable."



Christmas Sparkle: Wine notes 7 December 2017

1. De Morgenzon Cap Classique Chenin Blanc NV, Stellenbosch

Supplied by The Wine Society. £19.50 12.5% ABV. Dry

Traditional-method sparkling South African chenin blanc from the 2014 vintage, though labelled as a non-vintage. Disgorged in early 2017 after around 20 months on the lees to create a wine of freshness and finesse, with a delicate mousse. Honey, white peach and hints of pineapple are complemented by savoury notes of roasted almond and toasted brioche. A fine mousse and refreshing acidity provides a remarkably refreshing drinking experience.

2. Herencia Codorniu Cava

Spanish Cava sourced from Asda. £8.98 11.5% ABV

Fine mousse, with fruity aromas of apple and white flowers and fine and well balanced on the palate. As one of the world's oldest family-owned companies, the Codorniu family.

3. Louis Vertay Brut

French Champagne sourced from Marks & Spencer £34.00 12% ABV

Elegant, fruity and harmonious with flavours of peaches, red berries, a floral hint and soft creamy Pinot Noir & Chardonnay.

4. ASDA Extra Special Prosecco

Prosecco Brut - White Italian Wine. £8.00 11.5% ABV

Deliciously light and appley sparkling wine from North-East Italy.

Best served chilled for a refreshing, crisp taste or blend with peach juice to make a classic Bellini.

5. Muscadellu Muscat Pétillant, Corsica

Supplied by The Wine Society. £12.50 7.5% ABV. Medium / Off dry

A lightly sparkling muscat from Corsica. Fragrant and intensely grapey with just the right amount of sweetness. Refreshing and light enough to drink on its own or maybe with a fruit salad.

6. Torres Viña Sol, Spanish, Rosé

Sourced from Waitrose. £7.29 13.5% ABV

Wine of Catalunya, Spain. Torres The World's Most Admired Wine Brand - Drinks International 2014 & 2015. In a small cellar in the cool mountains of the Mediterranean, we fermented local grapes at a low temperature to obtain a wine of remarkable freshness.

7. Bleasdale Langhorne Creek Sparkling Shiraz

Supplied by The Wine Society. £12.95 13.5% ABV. Medium / Off dry

Using a secret liqueuring recipe this richly flavoured, deep coloured sparkling Shiraz displays dark berry fruit aromas, sweet plum flavours, silky tannins and a rich, velvety smooth palate. Enjoy this classic Australian sparkling wine with chocolate cake, Christmas pudding, duck dishes, roast meats or simply by itself. Suggested serving temperature is 8° to 10°C.



**Join us for a Cruise Around the Mediterranean
A Gourmet Dinner with Wines on Thursday 8th February, 2018**

The format of the February 2018 Wine Club event will be slightly different from the usual dinner meeting pattern. At this event, you will be served a themed gourmet dinner accompanied by wines chosen specifically for each course, the theme being "A Cruise around the Mediterranean. The evening will commence at 6.30 pm with an aperitif wine then you will be invited to take your place at your table at 6.45 pm where you will be served a four course dinner with a complementing wine.

Please note this dinner is limited to 96 diners only and will be on a strictly first-come-first-served basis. There will be no closing date, so please submit your booking early. Please note that the evening will begin promptly at 6.30pm (the building has to be vacated by 10.00pm at the latest). The menu for the dinner and wines is as follows:

Aperitif:

Pescador Blanco

Starter

Heritage tomato, mozzarella, olive tapenade, basil pesto, croute

Accompanying wine: *Falanghina Beneventano*

Intermediate

Gazpacho

Accompanying wine: *Picpoul de Pinet*

Main Course - Choice of (to be ordered in advance):

Sous vide lamb loin, chicken and spinach mousseline, red wine jus, potato fondant, ratatouille (L)

or

Seared grey mullet, curried sweet potato puree, crispy capers, dill emulsion (M)

or

Goats cheese, mushroom and pine nut tart, smoked aubergine caviar (T)

Accompanying wines: *Chateau du Vieux Parc (white) and Doluca Kav (red)*

Dessert - Choice of (to be ordered in advance):

Baked Sicilian lemon cheesecake, blood orange sorbet (D)

or

A selection of Cheese & biscuits (C)

Accompanying wine: *Samos Grand Cru Muscat*

To follow

Filter or de-cafeinated coffee or tea with Turkish delight

The choices of main course and dessert should be indicated on the booking form. In order to assist with preparation of the seating plan for the meal, members are asked to provide a list of the names of all participants in their group and seating preferences, if any. Please bear in mind that all tables seat a maximum of 8 persons, and although every effort will be made to keep friends together, this cannot be guaranteed.

The cost for this evening will be **£39.00** per person or **£27.00** for their non-drinking partner/guest.

The University of Leicester Wine Club – 29 March 2018

Alsace – Julian Osborne

1 Dopff au Moulin – Crémant d'Alsace NV £12.95

2 Kuentz-Bas – Riesling, Tradition 2014 £9.95

No nose. In the mouth: lemony, good acidity, light. Better with air.
After a couple of days in the fridge: Sharp fruit acid nose. Thin. Late warmth in the mouth.
Not long.

3 Kuentz-Bas – Muscat, Collection 2014 £11.50

Perfumed nose. Light, a touch of astringency. Thinner than the K-B Riesling?
After a couple of days in the fridge: Definite nice Muscat nose. Light, but with pretty good length. Dry without being astringent. A little perfume in the mouth. Quite OK.

4 Trimbach – Pinot Gris 2015 £15.50

Definite Pinot Gris nose. Lots of sweetness. Rich & long

5 Muré – Pinot Noir 2015 £21.00

Lovely pale red colour, very transparent. Gorgeous nose. Hugely more sophisticated than the Pinot Gris. Very high quality.

6 Domaine Paul Ginglinger – Riesling Grand Cru Pfersigberg 2013 £17.00

Full-on nose, with richness. Fabulous rich dry wine. Very long. Superbly intense.

7 Domaines Schlumberger – Gewurtztraminer 2015 £16.00

Beautiful orange muscat nose. Fantastically intense.

1. 2009 Benito Urbina Crianza, Rioja

Hand-picked grapes, 95% Tempranillo, 5% Graciano and Mazuelo from 30+ year old vines. The wine spends 12 months in American oak casks and a minimum of 6 months in bottle before release. Production: 200,000 litres. Ruby colour with garnet hues, intense, mature, strawberry, vanilla nose. Well-balanced, creamy smooth, velvety texture of red berries, nuts and spice flavours with firm tannins in the background, good structure, and long lasting, persistent aftertaste.

2. 2014 Aragonia Garnacha Selección Especial, Campo de Borja

Grape Varieties: 100% Garnacha. **Vineyard Characteristics:** Grapes from vineyards older than 30 years, with an average yield of less than 2 kilos per vine. Located on clay-ferrous and very arid, stony soils with rainfall less than 300 litres per square metre per year, facing northwest, at an altitude of 600 m and located on the slopes of the Iberian Mountain range, close to its highest peak: El Moncayo. **Date Harvested:** 3rd week of October.

Alcohol: 14.5 % Vol. **Process:** Traditional method. Cold maceration for 48 h. in order to obtain more fresh fruit. Fermented at 26 ° C with temperature control. A maceration over fifteen days is carried out and once obtained the desired objectives is drawn off and pressed.

Ageing: Ageing in Bordeaux barrels of American and French oak for eight months. **Tasting:** Colour: Cherry Red with ochre tones due to its ageing, clean and shiny appearance. High intensity, varietal aroma of very ripe red fruits, scrubland and some mineral tones with slightly roasted and spices obtained by the mixture of the different woods used. **Palate:** Soft, broad, fleshy, harmonious and structured, rich in nuances, very balanced, with a very long aftertaste. Highlighting the concentration and smoothness of the tannins obtained by the full maturity of the grapes. **Serve At:** 17°C

3. 2015 Alberte Treixadura, Ribeiro

100% Treixadura. Hand-harvested in 15 kg baskets with rigorous selection in the winery. Stainless steel fermentation. Static stabilisation. Very light filtration. Pale bright yellow colour with greenish reflections. Intense aromatic nose predominantly of a fruity character, peach, citrus, pears, but also delicate, floral aromas. Lovely freshness on the palate, balanced acidity, ripe pears, apples, stone fruits and floral notes, confirming the initial aromas, unctuous, silky, perfectly balanced with a lingering finish. Very enticing, a wine that invites you to take another glass. Ideal with soft cheese, pasta, risottos, shellfish and white meats. Production 50,000 bottles.

4. 2015 Via Arxentea Mencia, Monterrei

Highly-selected, top quality Mencia grapes from vineyards of slate-schist, decomposed volcanic soils ideal for water retention especially when there is drought. Both Souson and Caino are added for their colour and fragrance thanks to their strong pigmentation. Vines are tightly-controlled through green pruning and thinning of bunches in order to obtain low yields and the best concentration of organoleptic sensations, colour, aromas and taste. High intensity, deep garnet colour with a strong violet hue. Pronounced, clean, youthful, fresh aromas of red fruits, blackberries, blueberries, cranberries, cocoa, coffee and floral notes of jasmine. Rounded and silky body with refreshing acidity and integrated sweet tannins (micro-oxygenation) packed with red berry and ripe cherry fruits, chunky and rich, mineral flavours, with a slightly dark bitter chocolate but fruity long aftertaste. Very limited production in 2017 - 5000 bottles.

5. 2016 Rego do Sol Albariño, Rias Baixas

“Rego do Sol” wine is based on a reasoned and natural viticulture in which monitoring and work of the vineyard, from pruning to harvest, are of utmost importance. Within the cellar, labour is done with the maximum respect for identity and values of our grapes, applying an intuitive oenology that is scarcely interventionist. After the harvest and bunches selection, both of them done by hand, a cold skin maceration takes place to boost the primary scents found in the grape’s skin. Subsequent fermentation is natural, due to the use of native and owned yeasts.

Our Albariño has an ageing over lees of about ten months, depending on the evolution of the wine of each vintage and its specific characteristics. When reaching its optimum peak, the process of bottling begins, being extremely careful to avoid oxidation. Once bottled it is kept in the bottle for the exact time, always pursuing the Excellence of its quality until market placement.

Tasting: Long-standing Albariño; it is clean, with a pale yellow colour and steely border that denotes youth. It has lime, citrus fruit, apricot background and fresh peach notes on the nose. Almond flower notes. The call to sea is present, with slight iodized marks that resemble pickle. It has a soft entry in the mouth, but with pronounced minerality; citrus are back...grapefruit, lime; with persistency of bone white fruits. **Pairing:** It pairs very well with all kinds of fish, seafood, soft rice, and non-greasy dishes; very specially with Asian food, and specifically Japanese. It has to be served at an approximate temperature of 11°.

6. Mystery wine

Dinner Wines

White

2016 Castillo del Rey Airén/Verdejo

Airén which surprisingly is Spain's most widely planted varieties, grown in La Mancha, where it accounts for 90% of grape production. Here blended with Verdejo, one of Spain's best white grape varieties grown mostly in Rueda.

This combination gives a wine which has a light and quite delicate style.

Red

2014 Las Carlinas Old Vine Garnacha

This old vine Garnacha is produced in Campo de Borja in Aragon to the south east of Rioja. The vineyards lie at around 500/600m above sea-level on red ferrous soils. The bush trained vines are over 25 years old giving top quality grapes. The resulting wine has strong flavours with a tannic edge, a good combination with food.

Is it worth paying more May 31st 2018 (Dai Davies)

Wines	Price £
Oyster bay Sauvignon Blanc	8.00
Cloudy Bay Sauvignon Blanc	21.00
Society's Exhibition Rioja Reserva	15.50
Rioja Crianza CVNE	9.99
Societys Chilean Cab Sauv	6.95
Societys Exhibition Chilean Cab Sauv	13.50
Marcelo Pelleriti Malbec	12.99
Bodega Noemia A Lisa Malbec	28.00

Wines with **ALTITUDE** – Thursday 28th June, 2018

1. **Vinalba Seleccion Torrontes 2017, Lujan de Cuyo 3200 ft.**

Origin: The aromatic Torrontes grape is a distant relation of Muscat, and has become Argentina's signature white variety, as it produces bright and perfumed white wines in the sunny yet cool high-altitude vineyards of Argentina.

Grape: Torrontes

Taste: Bursting with ripeness, the nose is a cascade of tropical fruit and blossom aromas. Lively flavours of white peach, melon, pear and pineapple provide a refreshing and involving palate sensation.

Price: £8.99 (incl. case discount) Majestic Wines.

2. **Vina Mayu Dry Pedro Ximenez 2015, Elqui Valley 6500 ft.**

Origin: Pedro Ximenez is known worldwide primarily as the grape of Spain's rich dessert Sherries, and in Chile as the basis of Pisco, the local brandy. However it is also capable of being crafted into this intriguingly aromatic and crisp dry white.

Grape: Pedro Ximenez

Taste: The wine has an appealing citrus backbone combining aromas of lemon and lime zest with subtle floral and mineral hints. Crisply acidic and refreshing on the palate.

Price: £7.99 (incl. case discount) Majestic Wines.

3. **Catena Barrel Fermented Chardonnay 2016, Mendoza 3100 ft.**

Origin: A blend of grapes from three high altitude vineyard sites, La Pyramide, Domingo and Adriana, creating a wine of unique character that has balance, concentration and a strong identity.

Grape: Chardonnay

Taste: Showing notes of mango, banana and apple with a hint of sweet spice and wet stone minerality. Full yet clean on palate, with pear and fig fruit flavours rounded off with fresh, crisp acidity.

Price: £11.99 (incl. case discount) Majestic Wines.

4. **Tetramythos (Black of Kalavryta.) 2016**

Origin: From an altitude above 2700ft in the Peloponnese the grapes are harvested by hand in September, fermentation takes place in stainless steel tanks using wild yeast (yes they do use feet to press the grapes).

Grape: 100% Mavro Kalavritino.

Taste: Ripe cherry aromas with hints of fresh herbs. Notes of gooseberries and plums. Peppery aftertaste. Light but with a fine tannin texture reminiscent of Pinot Noir.

Price: £11.89 (incl. 15% discount) from Duncan Murray Wines.

5. **Mystery Wine.**

6. **La Flor Pulenta Wine 2017**

Origin: With an altitude of 3000/3500ft in the sub regions of Lujan de Cuyo and the Uco Valley, the Mendoza heat is tempered and being irrigated from natural melted Andes snow water makes for a more refined and balanced wine.

Grape: 100% Malbec hand harvested throughout the middle of March. After a short pre-fermentation cold soak (24hrs), then aged for 6 months in oak barrels.

Taste: The wine is bright purple in appearance with a nose of strawberries, cherries, lavender and violets with hints of vanilla in the background. On the palate, it is ripe and juicy with soft tannins and lively acidity.

Price: £12.75 (incl. 15% discount) from Duncan Murray Wines.

Wines with **ALTITUDE** – Thursday 28th June, 2018

Table Wines

1. **Jack Rabbit Merlot**

A Californian easy drinking wine.

76% Merlot 10% Syrah with 5% Cabernet

Medium ruby purple in colour with red berry and plum aromas, medium bodied with a smooth finish.

Price: Around £7.50 from various internet sources.

2. **Yalumba Y Series Viognier 2017, South Australia**

Origin: The Barossa Valley has some of the oldest vines in the world and is home to Yalumba, founded in 1849. Yalumba has had considerable success with the rare and aromatic Viognier grape.

Grape: Viognier.

Taste: This is a full bodied dry white, with a gorgeously perfumed floral scent and a ripe, peach and apricot fruit, with a silky palate-feel.

Price: £8.49 (incl. 25% discount) Majestic Wines.

Dessert Wine

1. **Royal Tokaji Late Harvest 2016**

Origin: Royal Tokaji was founded in 1990 when a small group of investors brought together 62 small growers in Hungary and created a high quality range of traditional style wines. This wine's sweetness is achieved by allowing the grapes extended ripening time on the vine.

Grape: Furmint, Yellow Muscat, Harslevelu.

Taste: Pale green-gold colour. The nose is more delicate than many Tokaji, with aromas of ripe peach exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift.

Price: £9.99 (incl. 20% discount) Majestic Wines.