

UNIVERSITY of LEICESTER WINE CLUB
Wines of Eastern Europe and Eastern Mediterranean 4 October 2018

Tasting Notes - Tasting Wines

1. The Society's Slovenian White 2017 (Wine Society) £8.95

"Evergreen, mountainous, forested and largely untouched, Slovenia is a stunningly beautiful country capable of provoking feelings of discovery for those who visit."

"The 2017 vintage of our flagship Slovenian wine is generous and fruit-forward with good, spot-hitting concentration. This is a dry, fresh and elegant blend of grapes typical of the country, including furmint (known as šipon), Riesling, pinot gris and laski rizling, this blend (slightly tweaked from last year's) is deliciously aromatic and admirably complex." Drink Dates Now to 2021. ABV 12.5%

2. Fetească Regală, Château Vartely, Moldova, 2017 (Wine Society) £6.25

"Fetească Regală is a fresh wine, of clear straw-yellow hue. Produced exclusively from the Fetească Regală grape, has a slightly mineral flavour, vibrant with a pleasant acidity, ennobled by subtle aromas of wild flowers, combined with hints of apricot. This wine is an unbeatable companion for seafood, fish or cheese. Grapes are carefully harvested in vineyards in the centre of Moldova, in the area Codru." "Proving in style that there is excellent value to be found in Moldova, this is a fragrant, crisp dry white with lots of charm and generosity." Drink Dates Now to 2019. ABV 13%

3. Doluca Kav Narince, Turkey, 2015 (Duncan Murray Wines) £13.94*

Kav Narince is the perfect expression of Turkish local grape varietal Narince, one of the most invaluable, indigenous aromatic varieties of Central Anatolia. Kav Narince is an elegant and refined wine emphasizing the fruity characteristics of the varietal. Suitable for aging, the fruit structure of Kav Narince invokes the aromas of bay-tree, lemon and pine. Notes of quince, nice acidity, freshness and roundness are characteristics of this grape variety. Enjoy served with seafood, sushi, chicken, grilled or steamed fish, with Comté or Emmental, walnut and fig desserts. ABV 13%

4. Mystery Wine (Notes not included in original tasting notes, but subsequently appended below).

5. Black of Kalavryta, Tetramythos, Greece, 2017 (Wine Society) £8.95

"Black of Kalavryta" or "Black Kalavrytino" is a rare red grape variety indigenous to the area around the town of Kalavryta in the north Peloponnese. This rarity from organically cultivated grapes has a fragrant cherry-scented bouquet and a gentle, spicy, elegant palate. "Red clear colour in a wine with complex spicy aromas, with hints of fresh herbs, and notes of ripe cherries, gooseberries and plums. Medium mouth volume, with a characteristic acidity and peppery aftertaste." Drink now to 2021 ABV 12.5%

6. Sendiäna Rouge, Lebanon, 2014 (Wine Society) £17.00

This delicious new red from Lebanon - a blend of mostly cabernet and merlot with a dash of syrah, grenache and mourvèdre - is beautifully crafted. All grown bush vine fashion in the rocky soils of vineyards located at 1000m altitude in the Bekaa Valley region. The result is a very dark and intense wine with delightful aromas of Morello cherry and a hint of rosemary. On taste it is smooth with hints of black fruits, a touch of mint and overtones of tobacco from the oak ageing. With rich yet vibrant black fruit and cedary complexity, this is well worth trying. Perfect with beef, lamb and spicy stews. Drink now to 2021. ABV 13.5%

* - Discounted price

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Tasting Notes - Dinner Wines:

Vina Istria Malvazija, Croatia, 2017, (Wine Society) £7.50

The gentle aromatic, fruity but dry Malvazija is definitely *the* wine to enjoy when visiting Istria, the beautiful peninsula in the north of Croatia on the Adriatic, but it is not often seen here. With its lemony-yellow brightness and wildflower freshness, its balance of fruit and minerality makes it perfectly dry for fish dishes, yet subtle enough for cheese and cold meats. ABV 12.0%

Young and Crazy Broadleaf Melnik, Villa Melnik, Bulgaria, 2017 (Wine Society) £8.50

“The broad-leaved Bulgarian Melnik grape has made a succulent, red-fruited and gloriously pluggable wine from it. This wine has a vibrant, fresh and juicy character, with ripe luscious fruit. Great with a pizza or simply on its own.” Drink now to 2021
ABV 13.5%

Royal Tokaji Late Harvest, Hungary, 2016, Majestic Wines, £9.99 (50cl)*

“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. Pale green-gold colour. The nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift. Pair with sweet fruit tarts, baklava, or ripe blue cheese.”
11% ABV

* - Discounted price

4. Mystery Tasting Wine - Thymiopoulos Naoussa Jeunes Vignes 2016 (Wine Society)

A particularly fragrant vintage with a great deal of charm. Apostolos Thymiopoulos's modern approach to the xinomavro grape, cultivated organically, brings out its natural fragrance, and gives a silky palate, like a cross between pinot noir and nebbiolo in style.

Product Code GR1251 Dominant Grape Xynomavro

Product Type Red Wine Drink Dates Now to 2022

Origin Greece Alcohol Level 13.0%

Style Medium Bodied Closure type Cork, natural

Vintage 2016 vintage Price £ 10.95 / Bottle

Rosé tinted glasses – University of Leicester Wine Club - Thursday 17th January 2019

Wine	Grape/country	Purchased From	Price	/10 drinkability	/10 value for money	Your ranking
A) Mlle Ladubay Crémant de Loire Rosé (Sparkling)	Chenin and Chardonnay grapes, France (Loire Valley)	Sainsbury's	£11.00			
B) Rod Easthope Hawke's Bay Pinot Gris, 2017	Pinot Grigio, Pinot Gris, New Zealand (Hawke's Bay)	Naked Wines	£13.99			
C) The Ned Pinot Rosé, 2017	Pinot Gris and Pinot Noir, New Zealand (Marlborough)	Majestic Wines	£12.99			
D) Porcupine Ridge Rosé, 2018	Cinsault and Syrah grapes, South Africa (Boekenhoutskloof)	Waitrose	£7.99			
E) Muga Rioja Rosado, 2017	Garnacha, Viura and Tempranillo grapes, Spain.	Waitrose or Majestic Wines	£9.99 £12.99			
F) Santa Julia Malbec Rosé, 2018	Malbec, Argentina (Mendoza)	Sainsbury's	£9.00			
G) Ocaso Gran Malbec, 2016	Malbec, Argentina (Mendoza)	Naked Wines	£15.99			

Tasting Notes:

- A) Mlle Ladubay Crémant de Loire Rosé (Sparkling): A sparkling dry rosé made for summer. This delicious pink fizz bursts with vibrant redcurrant flavours and notes of melon. Great for celebrations - serve with smoked salmon canapés or mini pavlovas.
- B) Rod Easthope Hawkes's Bay Pinot Gris, 2017: Classic pear layers, apple and a touch of rose and nutmeg all contribute aromatic purity and intensity. The palate is fresh yet svelte and finishes with a rose petal flourish. Thai noodle soups go well but this is a versatile wine with food.
- C) The Ned Pinot Rosé, 2017: On the nose and the palate this wine is all about summer berries matched with a creamy texture. The acidity is well balanced with just the slightest hint of structure from the Pinot Noir. A perfect match for seafood based rice dishes such as risotto or paella.
- D) Porcupine Ridge Rosé, 2018: Dark berry fruit, perfume and spice. Dry, with a soft, peach melba finish.
- E) Muga Rioja Rosé, 2017: A deep salmon colour, with intensely fresh, strawberry, raspberry and orange peel aromas. The domination of the Garnacha grape provides plenty of warm, spicy fruit with crisp acidity. An ideal aperitif, this wine can be enjoyed on its own and can also complement prawns in sweet chilli or garden salads.
- F) Santa Julia Malbec Rosé, 2018: Beautiful strawberries aroma, with sweet red fruits and blackberries notes. Unctuous, delicate and great balance. Pair with beef, spicy food, mature and hard cheese, poultry.
- G) Ocaso Gran Malbec, 2016: Soft and flavourful with expressive notes of espresso, nutmeg, charred toast and black/blue fruit, in a medium bodied, smoothly structured package that leads to a long, savoury finish. Try it with meats such as beef, lamb and pork. Also great with pasta dishes.

Tasting Notes

Remember:

"Never apologise for, or be ashamed of, your own taste in wine. Preferences for wines vary just as much as those for art or music." - Hubrecht Duijker, *vinpressionist*.

and

"To enjoy wine ... what is needed is a sense of smell, a sense of taste and an eye for colour. All else is experience and personal preference" - Cyril Ray (1908-1991) from "Ray on Wine".

Tasting Wines:

1. Cave de Lugny Sparkling Burgundy Blanc de Blancs, France 11.5% vol

Waitrose - £13.99

Made in the Méthode Traditionelle this is a rich and slightly creamy sparkling wine with a biscuity flavour showing notes of citrus and apple with a fresh and crisp finish. It is crafted from 100% Chardonnay grapes by the highly acclaimed co-operative Cave de Lugny in the Mâconnais region of Southern Burgundy. Serve well chilled as a delicious apéritif or with smoked salmon nibbles - perfect for parties!

2. Puklavec & friends Furmint 2016, Slovenia 12.5% vol

Waitrose - £8.99

Made from wines grown in the hills of Jeruzalem in Eastern Slovenia where the climate is ideal and the terraced vineyard are unique the hand-picked grapes produce a fresh and fruity Furmint with delightful floral aromatics of white blossom & herbal notes, balanced with exotic citrus fruit flavours. Excellent with seafood, white meat, salads or dried ham.

3. Royal Tokaji Dry Tokaji, Hungary 13% vol

Majestic Wine Warehouse - £9.99 (Mix six deal)

Produced from the Furmint grape with a small proportion of the equally weird and wonderful Hárslevelü, this is a wine that is in perfect balance, with fine green fruit and herbal flavours complimented by a touch of oak. The finish is long and complex with a crisp cleansing acidity. Makes a great apéritif but will also compliment seafood and white meats.

4. Lisbon Regional Wine Porta 6 2017, Portugal 13.5% vol

Majestic Wine Warehouse - £7.99 (Mix six deal)

A wine from vineyards in the Alenquer and Cadaval regions in the mountains to the north of Lisbon. This red is dominated by soft ripe berries, with a full rich mid palate, competed by a balance of acidity to soften the finish. It is produced from 50% Tinta Roriz, 40% Castelão and 10% Touriga Nacional grapes. For art lovers, check out the label on the bottle and the explanation on the back. Perfect with minted lamb chops.

5. Cantina Valpantena Valpolicella Ripasso 2016, Italy 13.5% vol

Marks & Spencer - £10.50

Produced in the Valpantena Valley of Italy's Valpolicella region, this gorgeous oak-aged red is made in the "ripasso" style, where a Valpolicella wine is refermented with the skins of the dried grapes used for making Amarone wine. This "re-passing" gives the Valpolicella extra layers of depth and body. It is a complex wine, rich and fruity with a taste of dark cherries, plums and spice. Good with hearty ragùs and steaks.

6. **Beronia Rioja Reserva 2014, Spain 14% vol**
Majestic Wine Warehouse - £14.99 (Mix six deal)

Bodegas Beronia is named after the Berones, a Celtic tribe who lived during the 3rd Century BC, in the area now known as Rioja Alta where the winery is based. Deep rub-maroon in colour, with plenty of density, this wine is matured in French and American oak barrels, and in bottle, for a minimum of three years, It has intense flavours of black fruits, liquorice, chocolate, cinnamon and cloves with a touch of minerality and hints of toasted bread. It has plenty of sweet tannins and a velvety texture. Goes well with tapas of hard cheeses, Iberico ham or embuchados.

7. **Mystery Wine??**

Table Wines

8. **Three Choirs Vineyard Stone Brook 2017, England 11% vol**
Majestic Wine Warehouse - £9.99 (Mix six deal)

From deep in the Gloucestershire countryside, this off-dry English Regional Wine is produced through gentle pressing and precise temperature control. It is mainly made from Siegerrebe, Solaris and Phoenix grapes and has aromatic aromas, hints of lychee and grapefruit and a rich fruit character on the palate and a long, rounded finish. It is ideal to accompany lightly spiced dishes.

9. **Halfpenny Green Vineyards Penny Red, England 12% vol**
Duncan Murray Wines - £11.99 less 10% discount for quantity

This medium dry wine, produced in the West Midlands, is made from Pinot Noir, Rondo and Regent grapes giving a medium bodied wine with a silky structure and a taste of lively ripe red berry fruits. It has a powerful lingering aftertaste making it ideal to serve with game and red meats it is also particularly good with strong cheese.

Richard Green

**UNIVERSITY of LEICESTER WINE CLUB
WINES FROM THE WEST COAST OF THE USA 28th March 2019**

1. **Chateau Ste. Michelle, Riesling, The Wine Society**
2. **Edna Valley, Chardonnay, , The Wine Society, £**
3. **Black Ridge, Pinot Noir, Majestic Wines, £**
4. **Lemelson Thea's Selection, Pinot Noir The Wine Society, £19.50**
There is a wealth of dried lavender on the nose of this pinot noir as well as herbs, vanilla and red plums. The palate is nicely fresh but with plenty of red apple fruit, grainy tannins and a fruity, chewy finish. Drink in 2020." - James Suckling (93 points).
5. **Seven Falls, Wahluke Slope Washington Cabernet Sauvignon 14.5%The Wine Society, £0.00**
Washington has an ideal climate for cabernet sauvignon. With longer days than California but cooler nights, the fruit grown here makes wines of great precision. This is a ripe and rich, full-bodied mocha-inflected cabernet.
6. **Brazin Lodi, Old Vine Zinfandel The Wine Society (& other suppliers), £0.00**

UNIVERSITY OF LEICESTER WINE CLUB

TASTING & DINNER – ‘SUPERMARKET WINES’ Thurs; 2nd May 2019

1. Freixenet Prosecco – Italy. 11% Sainsbury’s (& others) £9- £12.

Made from the premium grapes of Northern Italy this Prosecco is a delight for the palate. Fresh and fruity with aromas of flowers, citrus and apple, it is perfect for celebrating big and small moments. Enjoy !!!

2. Fiano Benevento – Italy 2017. 12.5%, Co-op (Irresistible range) £ 7

From Campania on the ‘shin’ of Italy this enticing white is full of peach, nectarine and gentle honeyed notes. A perfect aperitif wine but equally great with baked fish and salads. This wine was chosen by Olly Smith on BBC’s Saturday Morning Kitchen.

3. Luis Felipe Edwards, Bin 13.- Pinot Grigio – Chile 2018. 12% Waitrose £8.99

The family’s estate with its historic farmhouse, lies in Chile’s idyllic Central Valley produces top quality wines from vines up to 80 years old. This refreshing Pinot Grigio displays aromas of green apple, pear and hints of citrus fruit on the palate, a medium body with hints of orange peel and honey balanced by a sharp, acidity with a long finish. Serve with fish & salads.

4. Torrontes – Argentina 2017. 13% Tesco (Finest range) £ 8

From Argentina’s renowned Catena winery comes this highly individual white, displaying flavours of lychee, orange peel and citrus. The grapes have been cultivated in Salta, the highest wine-growing region on the planet, and processed under cool conditions to create a crisp and zingy wine that is deliciously unique. A spicy wine that compliments Asian food perfectly.

5. Calvet Cahors Malbec – France 2016. 13% Morrisons £8.25

Inky dark, bags of fruit but balanced with lovely earthy warmth. This Malbec is old school in the 18th C it was nicknamed ‘Black Wine of Cahors’, packed with blackcurrant and redcurrant aroma with a whiff of black olive. Pair with rare roast beef and hearty beef stews.

6. Zalze – Shiraz, Mourvedre, Vigonier, South Africa 2017 . 14.5% Morrisons £7.25

A rich spicy blend from the Klein Zalze vineyard on the Western Cape with red fruit flavours. Well integrated French oak supports elements of mulberry and rosemary and the palate providing a long velvety finish. Enjoy with red meat, venison, game, lamb and rich flavoured cheeses.

7. Barossa – Merlot – Australia 2017. 14.5% Marks & Spencer’s £8

This supple and refined Merlot was blended from quality grapes harvested across Southern Australia’s historic Barossa region. Rich bold flavours of berries and vanilla. Try with steaks and hearty stews.

DINNER WINES.

8. Silver Moki. Sauvignon Blanc 2018 – New Zealand 12.5% Sainsbury's £6.95.

A true reflection of Marlborough style from the Isabel estate, with it's crisp tropical fruit and gooseberry flavours. A good balance and acidity.

9. McGuigan Reserve. Cabernet Sauvignon 2017 – Australia 13.5% Sainsbury's £6.25

A vibrant, well-rounded South Australian wine with blackcurrant aromas. Gentle oak aging adds subtle vanilla hints and gives a smooth, rich finish. Perfect with lamb shanks. Award winning winemakers, can be kept up to 2 Years.

10. Dessert Wine. Hermit's Hill – Botrytis Semillon – Australia 12% Marks & Spencer £8.

A wonderfully luscious, rich dessert wine, bursting with peach & pineapple fruit – notes of marmalade, dried citrus peel and beeswax. A premium wine made by the renowned winery of De Botoli from 100% Semillon grapes in the Riverina region of New South Wales. Pair with fruit tarts, profiteroles or Blue cheeses.

Piedmont Wines – Erol Gaillard May 30th 2019

- 1 Moscato d’Asti by Elio Perrone**
- 2 Roero Arneis 2016**
- 3 Dolcetto d’Alba 2016 by Elio Altare**
- 4 Barbera d’Alba 2017 by Paolo Scavino**
- 5 Roero Matteo Correggia 2016 (Nebbiolo)**
- 6 Langhe Freisa 499 Agricola 2015**
- 7 Mystery Wine Barbaresco Castello di Verduno 2015**