

A Mano Bianco 2014

Alc 12%

Wine Society £7,50

Made by the Amercon Mark Shannon and the Italian Elvezia Sbalchiero from the Fiano, Falanghina and Verdeca grapes. Fiano gives the A Mano Bianco white peach and floral perfumes, Falanghina adds citrus blossom aromas and Verdeca lends a grapefruit character. The palate is complex and zesty, with well balanced acidity and lovely body. Citrus notes continue on the finish.

Punto 8, Sicilia Ottoventi 2014

Alc.13%

Wine Society £7,25

"This beautifully designed bottle could only be Italian and the wine inside is made from the often boring and grumpy Grillo grape. In Punto 8 is it transformed into a shimmering diva with a sexy, faintly tropical nose and a raspingly dry, palate-electrifying finish. - **Matthew Jukes**"

Etna Bianco, Fondo Filara, Nicosia 2014,

Alc 13%

Wine Society £10,50

Fresh, full, crisp with good 'finish' to the flavour. This is made predominantly from the elegant Carricante grape native to Etna with some Catarratto to add structure and balance.

Cusumano Nero D'Avola Terre Siciliane 2013

Alc. 14%

Wine Society £7,25

The aromas are so real and focused with dried dark fruit, mineral and hints of chocolate. Full body, plenty of fruit, and firm tannins. One of the great values from Italy. (Oct-2014) James Suckling

Archidamo Primitivo di Manduria Peruini 2013

Alc14%

Wine Society £8,95

Lovely fresh primitivo with naturally sweet blackberry fruit given extra roundness by subtle and nicely judged oak aging. Winemaker Gregory Perucci is a Primitivo specialist in the heart of Primitivo country.

Alovini Aglianico del Vulture Alvolò 2010

Alc. 14%

Wine Society £14,95

Forest floor/barnyard aroma. Loads of sweet black fruit, particularly black cherry and a bit of liquorice on the palate. Mouthwatering acidity and really, really delicious volcanic minerality with a gentle crunch of bitterness at the end. Superb example of how great Aglianico often is such great value.

Tenuta delle Terre Nere Etna Rosso Santo Spirito 2012;

Alc 14.5%

Justerini & Brooks £24.45

Complex and elegant wine. Aromas of tangerines, strawberries and blueberries with hints of volcanic ash. Full body, round and velvety tannins and a fresh finish.

Mystery wine: Vina Tabali, Chile; Limari Valley 2011 Syrah

Alc 14%

Wine Society £9,95

**'Variety is the Spice of Life' – Wines from Around the World, Tasting and Dinner
Thursday, 25th February 2016
Tasting Notes**

1. Cuvée Royale Brut NV Crémant de Limoux - France - ABV 12% - Waitrose - £8.99 Reduced from £11.99

Rich, dry and biscuity, this is an excellent sparkling wine with a refreshing citrus character. Sparkling wines from Limoux, nestling in the foothills of the Pyrenees are said to pre-date Champagne. Made from 70% Chardonnay, 20% Chenin Blanc and 10% Pinot Noir grapes, it's perfect as an apéritif and superb with baked goat's cheese.

2. Mystery Wine - Waitrose

3. Massey Dacta Sauvignon Blanc 2015 – Marlborough, New Zealand - ABV 13% - Majestic Wine Warehouse - £8.99

Winemaker Ben Glover has been involved in the Marlborough wine industry since the 1980's, and today makes this wine from the fruit of the Keresley Estate, which was planted by his parents on the site of what was previously their own working dairy farm. The unusual name derives from the difficulty in referring to his father's Massey Ferguson tractor which became known affectionately as the Massey Dacta! The wine is mouth-watering and juicy and is typical of Marlborough Sauvignon, with its explosive mix of tropical and citrus fruit on the palate, accompanied by intense nettle and tomato vine aromas. It is a great match for the Zesty, spicy flavours of south-east Asian cookery.

4. Bosman Adama Red Fairtrade 2014 – Wellington, South Africa – ABV 14.5% - Majestic Wine Warehouse - £9.99

The winery situated in the shadow of the Limiet Mountains in the Western Cape has been in the Bosman family for eight generations. The aim here at their family home is to make wines of exceptional quality often using unusual blends, here using Shiraz and Mourvèdre. Raspberry and prune predominate on the nose with hints of white pepper. The palate has rich plum and dark cherry with a long lingering sweetly spicy finish. The wine is a great match for roast meat, baked pasta dishes and even a good pizza.

5. Chateau Musar Hochar Père et Fils 2011 – Bekaa Valley, Lebanon – ABV 14% - Majestic Wine Warehouse - £11.69

Thought of as the second wine of the famed Musar Estate, Hochar comes from a separate vineyard site and is a lighter, more easy-going style. Partially aged in oak vats for 6-9 months, the wine undergoes a further 2 years' cellaring prior to bottling. It is made from a blend of Cinsault, Carignan, Cabernet Sauvignon and Grenache grapes and has an intense burgundy colour with a complex nose of black fruits backed up by figs, dates and spices. The palate is well integrated with good acidity, fine tannins and a good length. This wine's great structure bestows it with excellent aging potential and partners well with saddle of lamb or Moroccan cuisine.

6. Santa Rita Medalla Real Cabernet Sauvignon 2011 – Maipo Valley, Chile – ABV 14% - Majestic Wine Warehouse - £9.89

Santa Rita was founded in 1880, by Domingo Fernández Concha. Each lot is individually vinified at its peak of ripeness and aged in French oak barrels. The wine is deep, ripe ruby red in colour with a nose of blackcurrant, menthol and toasty vanilla notes. It has rich, ripe almost sweet tannins and a long length and should be enjoyed with spicy red meats, venison and goose.

7. Passimento 2013 Famiglia Pasqua 2013 – Italy – ABV 14% - Majestic Wine Warehouse – £8.99

The name of this wine is derived from “appassimento”, the traditional Valpolicella method of partially drying grapes before fermentation. In one month the grapes lose around 30% of their water content concentrating the juice and intensifying the win’s flavour. The Merlot, Corvina and Croatina grapes produce a dense and deeply coloured wine, full of concentrated black and red cherry flavour, and hints of leather and spice. The palate has a layered texture, with muscular tannins providing a long finish. The wine is a fine match for Osso Bucco or other slow-cooked red meat dishes. The label on the bottle derives from the 3,000 love messages a day from every corner of the world, any religion and any culture forever trapped on a single frame: Romeo and Juliet’s wall in Verona. This unique spot in the city inspired Passione e Sentimento.

Dinner Wines

8. Domaine Begude ‘Le Bel Ange’ Chardonnay 2014 – Limoux, France – ABV 12% - Majestic Wine Warehouse - £7.99

Situated in the high foothills of the Limoux and Pyrenees mountains, the English Kingslake family produce excellent cool climate unoaked Chardonnay. All grapes are grown organically in sustainable methods in order to allow the terroir to express itself in the wine. This Chardonnay is enhanced by a splash of Chenin Blanc for extra zesty freshness. The nose shows crisp, citrus fruit aromas that develop into a more honeyed, peach and pear. A fresh and clean body of acidity complements the fruit on the flavoured palate with a clean and fresh finish. The wine should be drunk early as an aperitif or with seafood and white meat dishes.

9. Porta 6 2013 – Lisbon, Portugal – ABV 13.5% - Majestic Wine Warehouse - £7.49

The area around Lisbon is a hive of winemaking activity, making uniquely styled wines primarily from blends of native Portuguese grapes, in this case Tinta Roriz, Castelão and Touriga Nacional. This wine comes from the vineyard in the Alenquer and Cadaval regions, in the mountains to the north of Lisbon. Quintessentially Portuguese red, offering plenty of warm, jammy forest fruit flavours combined with heady aromas of violets and touches of spice. Supple, Chewy tannins provide texture and strength to this wine which is perfect served alongside minted lamb chops. See the note about the interesting label on the bottle.

10. Clos St. Jacques Gewürztraminer 2013 – Alsace, France – ABV 13% - Majestic Wine Warehouse - £11.99

The vineyard of Clos Saint Jacques near Colmar was first planted in 1895, and is one of the greatest in Alsace, able to support a range of grape varieties owing to its uniquely accommodating microclimate, which is amongst the driest in France. An explosive and exotic nose full of tropical fruit, fresh ginger and honeysuckle notes is followed by flavours of lychee and stone fruits on a long, intriguingly complex palate. It is suggested that it is an interesting partner for smoked salmon, ripe soft cheeses or as in this case as a dessert wine.

N.B. All Majestic prices are those for their “mixed 6” offer, not single bottle prices.

University of Leicester Wine Club - Portuguese Tasting - Nelio Pinto - 17 March 2016

- 1 Bairrada Sao Domingos Extra Reserva Bruto



- 2 Bucelas DOC. Arinto 2013



- 3 Vinho regional Minho Quinta da Covela 2013



- 4 Douro. Dorna Velha 2007. Tinta Roriz



5 Bairrada Sao Domingos 2012



6 Tejo Bridao Classico 2012



7 Alentejo Dom Rafael 2012



8 Port Quinta do Crasto 2011



**Tasting and Dinner – So You Think You Know Rioja?
Thursday 28th April 2016
Tasting Notes**

Tasting Wines

1. Marques De Montino Rioja Rosado, 2014 Sainsbury's

This fresh fruity rose is made using 100 % Garnacha. It has a lovely soft structure underpinned by crisp acidity. The bouquet is reminiscent of red fruits with a hint of melon and the overall taste is refreshing, just off-dry, finishing with a mouth-watering citrusy note. Excellent with summer salads, light dishes and spicy foods. £6.50 (Discounts may apply) 12% ABV

2. Vinedos Barrihuelo Rioja Blanco, 2014, Sainsbury's (Taste the Difference range)

Intense, fruit driven and refreshing, this stunning modern white wine made from 100% Viura is full of fresh floral notes with hints of citrus and tropical fruit flavours. Founded in 1926, today Bodegas Muriel is one of the largest family-owned and managed wine companies in Rioja. Muriel create white wines which are crisp, clean and refreshing which is in contrast to the more traditional, drier style of white Rioja. £7.00 (Discounts may apply) 12.5% ABV

3. Castillo De Albai Rioja Blanco, 2015, Sainsbury's

The second of our vertical tastings of Viura, this wine is golden yellow in colour with green tones. A fresh fruity nose with lively tropical fruit aromas, this is a fresh rounded dry white, silky on the palate with every good length. Recommended with all kind of fish and seafood. £8.00 (Discounts may apply) 12.5% ABV

4. Bodegas Benito Urbina Rioja Blanco 2013, George Hill, Loughborough

Think of Rioja and you immediately think red, but the whites of the region are becoming deservedly popular. This again is made from the refreshing Viura grape and this time is unoaked crisp and pure and very different in style to the traditional oaky white Rioja. An aromatic, citrus, floral nose with good body and peach fruit on the palate. Well-balance acidity and a lingering hint of apricots and lemons. It is delicious served chilled with grilled sardines and calamari. £10.39, 12.5% ABV

5. Rioja Urbina Crianza, 2008, George Hill, Loughborough

A family-run estate that practises organic methods (not certified). The bodega is situated in Cuzcurrita de Río Tirón, on the north-western edge of Rioja, an area that produces wines with a great capacity for ageing. Four generations of the family have dedicated themselves to the cultivation of their vineyards and the production of wine. In 1975 the bodega began to age and bottle their own wine in order to retain the special characteristics of a smaller single estate. The Urbina Crianza (12 months in American oak, 6 months in bottle) is a blend of Tempranillo with a little Graziano and is deliciously smooth with ripe damson fruit and a touch of mint from the oak. All the wines are unfiltered. Cherry red in colour with ripe cassis and black currant aroma, this is an excellent example of a classic style Rioja. Great depth and structure on the palate with a long lasting finish. £12.95 (Discounts may apply) 13% ABV

6. Mystery Wine

7. Campo Viejo Rioja Gran Reserva, 2009, Tesco

Aged for 24 months in French oak barrels (80%) and American casks (20%) Ruby red with a gold-tinged rim. Deep, vibrant colour. Complex nose. It retains the ripe red-berry fruit aromas of blackberries, blueberries, and plums extraordinarily well. Gradually it opens up to reveal smoky, toasted wood nuances, with spices and hints of minerals and tobacco. Smooth mouth-feel, with sweet, polished tannins. A long, elegant, perfumed finish with final hints of coffee with chocolate. 85% Tempranillo, 10% Graziano, 5% Mazuelo. £12.00 (Discounts may apply). 13.5% ABV

Dinner Wines

1. El Coto Blanco, Bodegas El Coto, Bodegas El Oyón, 2014,

Clean and bright, with a pale yellow colour with green hues. On the nose the wine delivers beautiful intensity, with flavours of tropical fruit and citrus. In the mouth, a powerful fresh attack gives way to a round texture balanced with a good acidity, releasing the fruit aromas. A very well balanced wine. This wine is made from Viura grapes partly from Rioja Alavesa and partly from the Rioja Alta district. In both areas the harvest delivered healthy Viura grapes with great acidity and freshness. Ideal as an aperitif or to be matched with fish, seafood or vegetables. £8.98 (Discounts may apply) 12% ABV

2. Faustino 1 Gran Reserva Rioja, 2004, Tesco

Made with 86% Tempranillo, 9% Graziano and 5% Mazuelo from local vineyards of Oyón and Laguardia (Rioja Alavesa). Aged for 26 months in barrels of French and American oak, and a further 8 years in the bottle. Complex and elegant, with a ruby red to garnet evolution. The nose shows a wide expression of ripe fruit. Memories of spicy notes and subtle hints of cedar and snuff. It has an elegant palate with excellent balance between acidity and tannins. Silky finish. "The nose is as classical as it gets, with tertiary aromas of bonfire, paprika, cured meat, leather and spices, highly recognizable as Rioja, clean and balanced. The palate is medium-bodied and polished with a fine texture, good acidity and persistence. This is subtle, with well-integrated oak. It is a textbook Rioja Gran Reserva." *Luis Gutierrez, Wine Advocate Edition #218, April 2015.* Faustino I Gran Reserva 2004 has been rated with 90 points in the American publication *The Wine Advocate*, published by Robert Parker. Faustino I Gran Reserva 2004 continues to garner awards. £13.00 (£9.75 with discount) 12.5% ABV

WINES FOR CHEESE AND DESSERT TASTING MAY 2016

CHEESE	SCORE	WINE	SCORE	COMMENTS Is it a good match?
Capricorn Goats Cheese Lubborn Creamery, Somerset Locally sourced goat's milk, vegetarian rennet.		Welland Valley Steeplechase Sparkling (Waitrose). Bottle fermented brut.		
Somerset Brie Lubborn Creamery, Somerset Locally sourced milk, vegetarian rennet.		Trimbach Pinot Gris 2013 (Wine Society) This is elegant pinot gris on the dry side full flavoured with hints of butter.		
Sparkenhoe Red Leicester Handmade using unpasteurised milk from pedigree Holstein Friesian cows.		Dominum QP Reserva, Rioja 2008 (Wine Society). Cedary, smoky Rioja made in the traditional style with tempranillo, graciano and garnacha, and aged for two years in oak barrels.		
Charnwood Smoked (Long Clawson Dairy) Smoky cheddar, dusted with paprika, firm and creamy texture with a superb balance of flavours.		The Liberator 'Blood Brothers' Red Label, Stellenbosch 2011 South Africa (Wine Society) A new world take on Châteauneuf , a blend of 70% syrah, 14% grenache, 12% mourvèdre, and just a splash (4%) of zinfandel.		
Blue Monday (Shepherds Purse Cheeses, Thirsk). Complex, rich creamy gorgonzola-style blue.		Sichel Sauternes 2012 (Wine Society) A classic blend of 80% semillon and 20% sauvignon from vines averaging 50 years old.		
DESSERT				
Lemon Tart		Brown Brothers Orange Muscat & Flora 2013 (Waitrose) Aromas of lemon, honey, spice and musk, it has a crisp acidity which balances the sweetness.		
Chocolate Brownies		Taylors 2010/11 Late-bottled Vintage Port (Tesco) Flavours of redcurrant, raspberry and blueberry with a hint of black liquorice.		

Tasting and Dinner - Chilean Wines Thursday 16th June 2016**Dinner Wine Notes****Los Rosales Chapel Vineyard Chardonnay 2014**

ABV 14.5%; £8.20 reduced to £7.19

This elegant, unoaked peach and lemony fresh Chardonnay is from Chile's Viña La Rosa Cornellana estate in the Rapel Valley. Cool fermenting of the grapes is used to bring out the juicy fruit flavour, creamy texture and freshness. The wine is a delight on its own or with chicken, prawn and vegetable stir-fry, or a tasty salad.

Polkura Syrah 2012

ABV 14.5%; £15.59 reduced to £14.39

Polkura is a little hill at the western edge of the Colchagua Valley. The name means 'yellow stone' – a reference to the yellow granite that mingles with the clay soils there. It is on these cooler, south facing slopes that the Syrah is grown. The microclimate lends a lovely pepper complexity to sublime blackberry, fig and liquorice notes. It is a wine to decant and enjoy with roast shoulder of lamb or rib of beef.

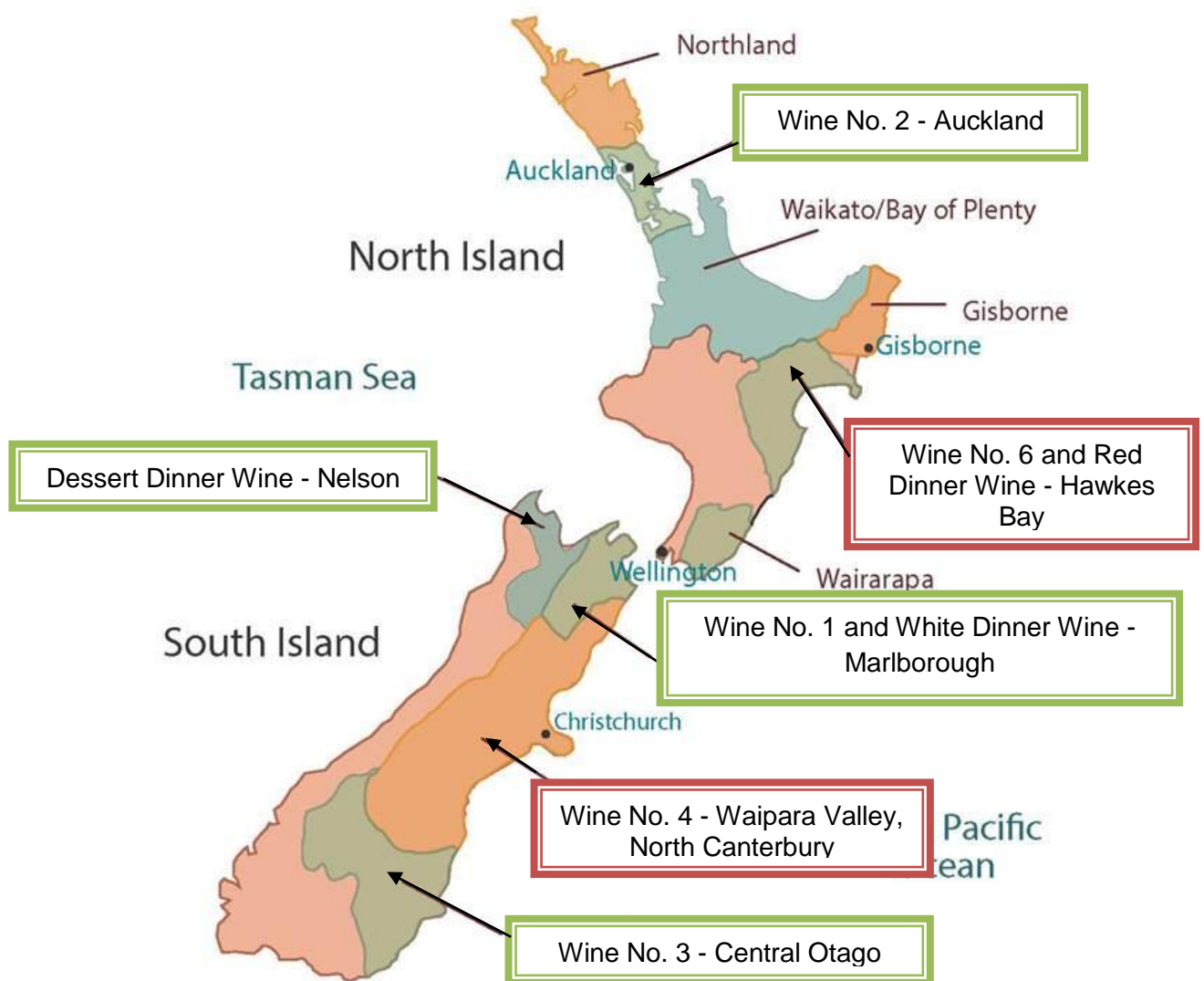
The makers of this wine, Sven Bruchfeld and Gonzalo Muñoz, vowed to craft the finest, boldest Chilean Syrah possible and the Times Wine Club believes that they have! They do so on a tiny scale, so it is still only known to insiders. However, having been awarded 90 points by the likes of Wine Spectator, they won't be able to hide this Syrah under a bushel for long. I hope this finishes your evening on a high note.

John Holloway

UNIVERSITY of LEICESTER WINE CLUB
A DIFFERENT TASTE OF NEW ZEALAND WINES 6 October 2016

Many wine lovers are already familiar with the freshness, palatability and body of New Zealand Sauvignon Blanc and Pinot Noir, however tonight we will explore some of the different amazing wines made from other grape varieties from 6 of the country's 10 wine producing regions.

Major Wine Regions of New Zealand



- 1. Freeman's Bay Sparkling Sauvignon Blanc, Brut, Marlborough, 2013, Aldi, £7.99**

This lovely sparkling example of the grape for which New Zealand is probably most famous, was unanimously chosen in a blind tasting against wines at twice the price. Typically aromatic with fresh notes of lime, gooseberry and passionfruit. Elegant bubbles lift the fruit to create a wine perfect for special occasions or equally as rewarding with flavoursome fish dishes. 13.0 % ABV
- 2. Kumeu Village Chardonnay, Auckland, 2013, The Wine Society, £9.95**

Made by Master of Wine, Michael Brajkovich, from sustainably grown Chardonnay grapes that are hand-harvested and sorted in Kumeu vineyards, then gently whole-bunch pressed. Fermented using local wild yeast with extended maturation on the yeast lees. Has intense apple and lemon notes with subtle toasted flavours developing in the glass. This is perfect on its own or paired with roast chicken. Drink now to 2018.
"One of The Times Top 50 Winter Whites, 2013 Very lively and jewel-like. So precise and appetising. Good value. 16/20" Jancis Robinson.com (22 Nov 2013).
13.5 % ABV
- 3. Prophets Rock Dry Riesling, Central Otago, 2010, The Wine Society, £19.00**

Wonderfully aromatic Riesling from Paul Pujol at Prophet's Rock, previously winemaker at Kuentz-Bas of Alsace. The 2010 vintage was cool through the early season then enjoyed even, warm temperatures through autumn, allowing extended ripening and full aromatic expression with great concentration. Lime and wet-stone flavours are intense but balanced by the mouth-watering acidity and oily texture. Drink now to 2018.
12.0 % ABV
- 4. Greystone Pinot Noir, Waipara Valley, North Canterbury, 2013, Majestic Wines, £19.80**

"Greystone was planted in 2004 on the clay and limestone hills of North Canterbury. 2013 started with a frost and followed with our best summer on record and the best grapes we've seen. Wild fermented, with a portion doing so in the vineyard itself. Finished in barriques of which a quarter were new and aged for 10 months. Expressing the spice, weight and aromatics we expect from our home estate". A superb example of pinot noir with aromas of dark cherry and sweet spices. Well integrated tannins give luscious mouth feel with flavours of ripe dark cherry and plum. The finish is long and clean. Drink now to 2030. 13.5 % ABV
- 5. Mystery Wine**

Bilancia La Collina, Hawkes Bay, Syrah, 2008, The Wine Society, £39.50
"One of Hawke's Bay's most sought-after wines, this is produced only in tiny quantities and we have stored our allocation until ready for drinking (although there is no hurry). Eight years on this shows all the complexity and quality that can be achieved with syrah in Hawke's Bay. It includes 3% viognier which lifts the aromatics of violets and blackcurrant. The flavours on the palate are now showing some development with leather and spice balancing the core of darkberry fruit on the long finish". Drink now to 2018. 14.5% ABV
- 6. Te Mata Estate Coleraine, Hawkes Bay, 2007, The Wine Society, £30.00**

Te Mata are a Hawke's Bay original, founded in the 1890s. Coleraine was first made in 1982, and is a classic Bordeaux blend of cabernet sauvignon, merlot and cabernet franc. It is Te Mata's flagship wine, aged in French oak barrels before bottling, and has a great ability to age. This 2007, at nearly 10 years old, is now showing good savoury development and the tannins have softened. Complex and delicious now, this wine is best decanted an hour before drinking. Drink now to 2022. 14.0 % ABV

Dinner Wines:

Oyster Bay Sauvignon Blanc, Marlborough, 2015, Sainsbury's, £10.00*

Enticing tropical flavours, scented with fragrant passionfruit and a zesty freshness. Pale straw green in colour with brilliant clarity, Oyster Bay Marlborough Sauvignon Blanc is zesty and aromatic with lots of lively, penetrating fruit characters. A concentration of tropical and gooseberry flavours with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.

Marlborough is New Zealand's largest and most renowned wine growing region. Characterised by a temperate, maritime climate, it produces intense, aromatic wines with trademark acidity. 13.0% ABV

Oyster Bay Merlot, Hawkes Bay, 2014, Sainsbury's, £8.00*

Fragrant violet, fresh blackberry and plum with soft alluring spice. Oyster Bay Merlot is about elegance and intensity of fruit. The hero is always the freshness of ripe fruit, with spice and soft tannins on the palate.

The Hawke's Bay wine region is arguably the most exciting find for the cultivation of Merlot in New Zealand. Ancient alluvial soils, an abundance of pure river water for irrigation and a temperate maritime climate create the unique environment in which Merlot produces vibrant, fully ripened varietal flavours. 13.5% ABV

Seifried Sweet Agnes Riesling, Nelson, 2014, Waitrose, £13.99 (37.5cl)*

Luscious honeyed Riesling named after Agnes – mother of winemaker Heidi and winery manager Chris. The family's pride and joy displays complex flavours of ripe lime, passion fruit and rosy apple with a swirl of light honey. Simply gorgeous! "The 2014 Sweet Agnes Riesling is just a delight to sip away on and enjoy. The nose is brimming with intensity and very seductive. The wine has generous palate entry with luscious concentration and weight, alongside gorgeous fruit intensity. Mandarin and candied peel flavours are complimented by a perfectly balanced backbone of fine natural acidity. Using 100% Riesling fruit, the grapes were hand selected at the peak of ripeness with a large portion of the fruit shrivelled and raisined, caused by natural dehydration. The fermentation was initiated immediately and continued for about three weeks. During this time, the wine parcels were monitored and tasted regularly. The young wine was then blended and stabilised before bottling late in July 2014. The residual sugar in the wine is 190g/L". Winner of 7 awards, including 4 golds!
10.0% ABV

* - Discounts may apply.



**Tasting and Dinner – Wines of Northwest Iberia
Thursday 3rd November 2016**

Dinner Wines

7. Gaba do Xil, Godello, 2015, Valdeorras - Wine Society

Valdeorras lies at the eastern end of Galicia and has steep inhospitable vineyards. The local grape, Godello –“in the running for the title of Spain’s most interesting white grape” (Oz Clarke) – is native to the valley of the Sil (or Xil). Its character has been compared to Viognier, and like Viognier almost became extinct before its quality was recognised in the 1970s. This wine exhibits an aroma of apricots, soft citrus and is slightly mineral on the palate.

13.5%ABV - £8.75

8. Quinta de la Rosa Reserva, 2013, Douro - Waitrose

The deeply incised Douro valley, for long dedicated to port production, is now a significant producer of characterful red and white table wines. Over the past 30 years the Berqvists family’s Quinta de la Rosa has played a leading role in this transformation. The wine is Touriga Nacional (60%), Aragonez (20%) and Trincadeira (20%). It is medium to full bodied with powerful with hints of rosemary and rich berry flavours.

14.5%ABV - £10.79

9. Niepoort Tawny Port , Douro - Duncan Murray Wines

This wine originates from the heart of the port country in the Alto Douro. The grapes, predominantly Touriga Nacional supported by six local grapes, are trodden in lagares prior to ageing in small oak casks for three and a half years at Niepoort’s lodges in Oporto. The key elements of this port are its balance, freshness and lightness. It has a shiny bright colour and soft sweet tannins.

15.5% ABV - £8.82 (half bottle)

Tasting – Wines for Chocolate

Thursday 15th December 2016 @ 7:15pm

1. Lindt Caramel with Sea salt / La Gioiosa Prosecco Superiore

Fruity dark chocolate with crisp caramel crunch and subtle undertone of sea salt. Pairs dramatically with the off dry citrus and pear fruit of the prosecco – also works with demi-sec champagne.

From its attractive white flower and peach aromas to its fine mousse and delicate touch of balanced sweetness, this is classic Prosecco at its very best. Incredibly harmonious and a delight to drink.

£13.49, abv 11%

2. Lindt Excellence 70% cocoa / MontGras Reserva Carmenère

Complex character – honey and caramel, roses and red fruits on the nose. Rich combination of flavours on the palate. The chocolate emphasised the coffee aromas of the wine. Quite a dry tannic combo.

The elegant toasty oak gives this wine the perfect frame for a charming and lingering finish. A plummy red from a medium-sized winery that displays meticulous care in every aspect of its activities.

2015 vintage. £8.99, abv 13.5%

3. Lindt Dark with sea salt / Brazin Old Vine Zinfandel

Nice warm cocoa aromas with a whiff of vanilla. An initial honeyed taste is followed by a citrus freshness and finally a little sea salt crystal bite. The bold berry flavours of the Zinfandel are a pleasing contrast to the chocolate leading to new flavours in combination.

Big, bold aromas of spice and mocha fill your nose, while intense flavours of plum and chocolate, rich tannins and vanilla mocha notes rock your palate. Serve with saucy ribs or spicy, meaty pizza.

2013 vintage. £12.99, Abv 14.5%

4. Lindt chilli and dark chocolate / WR Ripasso

As the chocolate melts in the mouth there is a subtle sweetness and a dark fruity taste followed by the controlled warmth of the chilli. The depth and intensity of Ripasso or Amarone works well with dark chocolate and the dark fruits in the wine highlight and emphasise the fruit in the chocolate. The alcohol REALLY emphasises the chilli!

Often overlooked for Amarone, Ripasso offers a very drinkable, balanced alternative. Enjoy this rich wine with roast beef. Part of a delicious range made exclusively for Waitrose by some of the world's best producers. **2014 vintage £11.99, abv 14.5%**

5. Lindt Extra Creamy Milk / Waitrose Reserve Tawny Port

Silky mouthfeel for which Swiss chocolate is famous.

Honeyed melt, gentle floral/caramel flavour.

Complex nutty aromas combined with hints of honey and figs. The palate is rich mature fruit flavours, beautifully mellowed with a luscious long finished. Perfect for the festive period. **£12.99, abv 20%.**

6. Lindt Orange Intense / Henriques & Henriques Full Rich Madeira

Candied orange with a crunch of almond, highlighted by the fresh lime acidity (which draws out the candied orange) and dried fruit notes of the madeira (a warming background to the dark chocolate).

Henriques & Henriques 3-Year-Old Full Rich Madeira is a dark, full-bodied, luscious and fragrant sipping wine which is best enjoyed as a partner for desserts. It pairs well with most rich foods, especially chocolate. **£12.99. on offer at £10.39 Abv 19%**