

# UNIVERSITY of LEICESTER WINE CLUB

BRAZILIAN WINE TASTING -12<sup>th</sup> JANUARY 2017

## ABBREVIATED TASTING NOTES

### 1. CAMPOS de CIMA EXTRA BRUT 2011 12.5% Abv.

Traditional Method, 70:30 Chardonnay/Pinot Noir blend, with 24 months lees ageing, produced by a young, family-owned boutique winery in the extreme southwest of Brazil, very close to border with Argentina. Deep gold colour with green highlights. 3.8gm/ltr. residual sugar. Persistent fine mousse with hint of tropical fruits on nose; palate is lean, dry and quite austere, with a marked mineral / saline character. Refreshing acidity, long finish, well made.

Drink well chilled as an aperitif or with oysters, grilled fish or seafood in general.



### 2. RIO SOL VIOGNIER / CHENIN BLANC 2013 13% Abv.

50:50 unoaked blend of Viognier and Chenin Blanc from Portuguese-owned vineyards bordering the river São Francisco in North East of Brazil, at approx. latitude 9° south of the Equator. Very pale green/yellow colour. Citrusy aromas - pineapple and melon - with a tiny floral hint. Soft on palate, well balanced with good acidity. Refreshing, easy-drinking.

Drink chilled on its own or with salads, risotto and lightly flavoured fish dishes.



### 3. SANJO NOBRESE MOSCATO NV 13% Abv.

100% Moscato Giallo from Sanjo, one of the new wave of high altitude wineries in Brazil's coldest region, Santa Catarina. Diurnal temperature differences are high, giving wine real freshness. Colour is very pale yellow with greenish highlights. On nose, intensely aromatic and floral – with guava, lychee, elderflower and even grapefruit all apparent. Palate is not sweet, as might be expected, instead dry to off-dry, grapey, perfumed, and with touch of spice. Medium bodied, with a marked, cleansing acidity.

Drink on its own or with oriental dishes – perhaps with Thai curries or similar.



#### 4. SANJO NUBIO MALBEC 2013 12% Abv.

Unusually light and fruity Malbec. Nose is youthful with aromas of blackberries, cherries and ripe plums, underscored by a restrained violet floral note, typical of this grape variety. The light, ripe and fruity theme continues on the palate, with red cherry flavours dominating. A short stint in used French oak results in traces of chocolate, mocha and vanilla showing through, giving added complexity. Wine is clean, with refreshing acidity and smooth tannins. Good long finish. An atypical Malbec, much more delicate and subtle than some Argentine examples! Serve with chicken dishes, pates & ham.



#### 5. PIZZATO FAUSTO TANNAT 2010 13% Abv.

From one of Brazil's leading boutique family wineries, renown for their red wines, this is a 100% varietal Tannat, made to be drunk relatively young. Wine is a deep purple-red, with concentration of dark perfumed fruit on nose and unusually fresh. More black berry fruit on palate - other notes of spice, coffee and leather may be discernible too. Soft, well integrated tannins ( wine is aged for approx. 7 months in 2<sup>nd</sup>/3<sup>rd</sup> use French oak ) with good, balanced acidity. Drinking very well now but will mature further. Recommended with lamb, cassoulet, stews or mature hard cheeses.



#### 6. LIDIO CARRARO GRAN VINDIMA MERLOT 14% Abv.

Full bodied and powerful 100% Merlot vinified from four separate blocs within single vineyard in Encruzilhada do Sul, Brazil's most southeasterly vine-growing region, then held in separate tanks for 1 year prior to bottling. Wine has evolved gradually, now showing earthy, minty, leather and spicy characteristics, but with plenty of ripe red fruit still noticeable. This family-run winery has maintained a strict 'no oak' policy for many years, meaning that all their wines are aged exclusively in stainless steel. The Gran Vindima or 'Great Harvest' range is produced only in exceptional vintages. Try with roast beef or lamb. Lidio Carraro was official wine supplier to Rio 2016 Olympics & 2014 World Cup.



#### 7. PIZZATO GRAN RESERVA CONCENTUS 2009 13.5% Abv.

Powerful yet elegant blend of Merlot (55%), Tannat (25%) and Cabernet Sauvignon (20%), with added complexity from both American & French barrel ageing. Dark berry fruit nose gives way to a rich concentrated palate, showing plums, mocha, and spices. Tannins initially firm but open up to show balance and suppleness. Touch of vanilla and caramel on a long, fresh finish. Great food wine: serve with steaks, roasts and strong cheeses. Already well-aged but will benefit from further cellaring. Ideally decant!





www.duncanmurraywines.co.uk

### Wine tasting 2<sup>nd</sup> February 2017

- **Prosecco la Delfina – Veneto, NE Italy**
  - Grape: Glera
  - Notes: An elegant Prosecco with a fragrant bouquet of green apple and white blossom. Refreshing and delicate with citrus fruit flavours on the palate balanced by a creamy mousse. An ideal aperitif or as an accompaniment to antipasti and canapés.
- **Guntrum Louis Dry Riesling – Rheinhessen, SW Germany**
  - Grape: Riesling
  - Notes: Dry Riesling. Delicate fragrance of white peaches, apricot and juicy pears. Impressive mouthfeel, lasting flavours. The classical Riesling in expression and elegance.
- **Muscadet Blason – Loire, W. France**
  - Grape: Melon
  - Notes: Once the most fashionable wine in the whole of the Loire, Muscadet Sevre et Maine Sur Lie has been rather neglected by the current generations of wine buyers. Located at the extreme western fringes of the region, the maritime influence of the climate not only dictates the saline quality but also determines the type of food with which this oyster-chaser of a wine should be consumed.
- **Chateau du Vieux Parc Cuvée Selection Rouge – Corbières, SE France**
  - Grapes : 40% Carignan, 40% Syrah, 10% Grenache, 10% Mourvèdre
  - Notes: The Carignan is made with Carbonic Maceration (like Beaujolais, to stave off some of its drier qualities). The final wine is aged for 12 months in French oak (25% of which are new) and this has lots of smooth dark berry fruit flavours with a note of spice.
- **Pipoli Bianco – Basilicata, S. Italy**
  - Grapes: 60% Greco, 40% Fiano
  - Notes: low trained vineyards at 800m above sea level on Monte Vulture ensure a long growing season which is useful as both grapes are late ripeners. The Fiano gives the Viognier-like tropical fruit and this is tempered by the Greco which has rich yet fresh citrus zest characters.
- **De Krans - Calitzdorp, W. Cape, S. Africa**
  - Started in 1890 when they were raising ostriches for their feathers which were used in the fashion industry. However, fashions changed around 1918 and by 1936 they'd swapped to making brandy, sweet wines and sundried grapes primarily for export to the UK.
  - **Muscat de Frontignan**
    - Grape : Muscat
    - Notes: The fresh ripe peach, lychee and spring blossom aromas lead to a flavour that explodes on the palate (Willy Wonka style)
  - **Premium Cape Ruby**
    - Grapes: Touriga Nacional, Tinta Barocca, Tinta Amarela, Sousao
    - Notes: Aromas of red and black berries with violet, cinnamon and spice and a mouthful of rich cherry, plum, spice and chocolate.

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## UNIVERSITY of LEICESTER WINE CLUB

Thursday 25<sup>th</sup> May 2017 @ 7:15pm

## Gin Tasting, Tasting Notes

**Plymouth gin 41.2% abv**

Plymouth gin is the grand old lady of this tasting. The Plymouth distillery is the oldest in the country still active in its original location (distilling in various forms since as early as the 1690's). Plymouth gin has a paper trail of documentation that goes back to 1815, (though there's no reason to doubt the 'established in 1793' date on the label) and an equally venerable relationship with the navy. Plymouth gin is also a recognised style, geographically protected since a court case in the 1880's when London producers tried to cash in on the name. To taste it's a slightly sweeter earthier style than a classic London gin. Currently bottled at 41.2% abv, there is a smooth juniper hit underpinned by coriander and citrus notes and a liquorice and Angelica finish. **Currently £20, Normally £25.50.**

**Hayman's Old Tom**

Old Tom is a specifically sweetened style of gin, a style that had fallen out of favour by the 1940's when tastes (and possibly rationing?) dictated drier drinks. The sugar would originally have been used to disguise the deficiencies in badly made Gin (especially back in the days when it was common to throw turpentine and sulphuric acid into the mix. Gin quality improved, but the taste for a sweeter drink remained. This is the kind of gin that fuelled the original golden age of cocktails (from the 1880's to the 1920's). Hayman's recreated this one from an original recipe in their archives in 2007 at the request of London cocktail community. Taste wise it's the sweetness, partially provided by liquorice root that really shines through here, and makes this a fantastic gin for recreating classic cocktails with. (Unfortunately we've just stopped selling it as a branch, but it's easily sourced online). **£20.00.**

**Sipsmith Gin 41.6% abv**

There are a number of brands that paved the way for the current Gin renaissance (Bombay Sapphire, Tanqueray 10, Martin Millers, and Hendricks are the obvious ones and I'd have loved to bring all of them) but nothing has changed the landscape in quite the way Sipsmiths has. It all started in 2007 when the founders, who had been working for the drinks trade in America, decided they'd like to make their own gin in London. The problem was that the size of still they proposed would make less than 300 litres at a time and according to HMRC would technically be moonshine. (Chase in Herefordshire Dealt with the same problem by getting a bigger still.) Two years and a change in the law later a licence was issued and Prudence (the still) went into production. It was the first copper pot based distillery to open in London for 189 years, the distillery started in a garage, but has since moved to what is basically a large shed, and they now have 3 stills. This is a gin that is dry, spicy, and full of character. It's a traditional London dry style, with plenty of juniper in the mix, along with coriander, liquorice, and Angelica all adding distinctive notes. There's also orris root, citrus peel, cassia bark, and cinnamon playing a supporting role. It's a benchmark Gin. **£28.50.**

**Gin Mare 42.7% abv**

We generally think of Gin and tonic as being a particularly British institution, but its appeal is far more widely spread than that. The Spanish not only take their gin very seriously, they also consume more of it than we do. The easiest Spanish Gin to find in the U.K. Is Gin Mare, it's also very good, and it pushes the boundaries of what we think of as gin. In this case it's the unusual list of botanicals which include olives, Rosemary, thyme, and basil. All sourced locally along with juniper. The citrus used is slightly less local, but still Spanish. The result is an herbaceous gin which reflects its Mediterranean heritage. **£39.50 (currently on offer at £31.60).**

### **Daffy's Gin 43.4% abv**

Scotland has thoroughly embraced Gin production at every level in the last few years (the base spirit for Gordon's has been made there for a long time). Whisky isn't whisky until it's been aged in barrels for 3 years. Gin can be in a bottle and on the shelf in a matter of days and easy to produce if you already have the stills (Bruichladdich's 'The Botanist' is a good example of this), but there's also an increasing number of small artisan producers, and also people going to big distilleries with their own recipes. That's what happens with Daffy's, it's a perfectly respectable thing to do (it certainly helps guarantee consistency if you can make very large batches at once). The premise for Daffy's was to have a gin that's smooth enough to drink neat, and that would be distinctive in the same way that a malt whisky is. In this case it's the use of Lebanese mint as a botanical that gives the gin its own particular twist. It's characterised by a combination of sweet citrus, mint and juniper, staying just this side of traditional. I've found it to be quite a divisive gin - some people really not liking the mint notes at all. **£35.99 (currently on offer at £28.79).**

### **Opihr Gin 40% abv**

Opihr is a Joanne Moore gin; she's the master distiller behind Greenall's, Bloom, Berkeley Square, and Thomas Dakin gin all of which are worth trying (the last is my personal favourite). I think it's fair to say that Moore starts with a point of inspiration and makes a gin to match it - Bloom, for example is aimed at women who don't think they like gin, Berkeley Square (badly marketed) at the sort of man who would like a bespoke suit. Regardless, the gins are really very good. Opihr takes its inspiration from the spice route, with both cardamom and cubeb peppers giving it a distinctive edge. It works very well in a gin buck (gin and ginger). **£22 (currently on offer at £17.60).**

### **Warner Edwards Rhubarb Gin 40% abv**

Warner Edwards are based in Harrington (not far away, and worth a visit). Again, this is a story of two friends who had been working in the edge of the industry and decided they'd rather be putting in all that effort on their own behalf. The Rhubarb Gin started as a limited edition but proved so popular it's become a permanent part of the range. (In the first year they bought 3 tons of rhubarb, the second year 12 tons, and last year around 100 tons). As the market place becomes increasingly crowded with new gins finding a usp means we'll probably see much more in the way of flavoured gins. This one is a perfect example of how to do it well. Bottled at 40% abv, the rhubarb is softened and then pressed, the resulting juice added to the Harrington dry gin (also excellent) with a little sugar. This approach preserves the rhubarb flavour as well as the underlying character of the Harrington gin. It also avoids becoming a sticky liqueur style drink, and makes an amazing martini. **£38 (currently on offer at £30.40).**

# 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.

