

## Minted and skinned wine evening

### Introduction

1. Thanks to John Coates who has selected and purchased the wines and also prepared some tasting notes - unfortunately he cannot be here this evening so I have stepped in at the last moment - but the sections are uniquely chosen by him
2. Part of what we are about as a wine club - is to try and develop an appreciation of wines amongst our members - also to try and help them find out what they prefer and works for them - and hopefully somewhere down the line develop their senses to a point where they can appreciate a good wine - be it by taste, smell or whatever.
3. There is a fair amount of snobbery around wine - some of that is based on the price point at which the wine is sold - maybe tonight we will test the assumption that a more expensive wine is better - maybe also test your ability to determine which is the more expensive wine of a pair and whether it works for you.
4. Tonight we will be sampling eight wines - they are paired into two wines from the same genre - both at widely different price points on the shelves - so for each genre - for example - Cabernet Sauvignon - you will taste two wines of that genre - one minted (expensive) and one skinned (much cheaper). You will each have a scoring chart - this is an opportunity for you to try and identify which you prefer and also which you think is the expensive (minted) wine and the less expensive (skinned)
5. After tasting both of the wines from each genre we will see which you think is which and then declare the minted and skinned wine in that category - thanks to Julie for the crown and the flat cap will indicate the skinted wine. After the declaration I will tell you details of the wines you have just tasted and also the price, APV and other important information. I will not give this info prior to the tasting as it may colour your judgement - for example - you may be of the opinion that French wines are generally more expensive.

## Wines 1 and 2 - Chardonnay

Wine 1 = minted. Pouilly-Fuisse - French Burgundy - the place from which Chardonnay originated. This is an naked Chardonnay giving the wine a more acidic and buttery mouth feel. £17.00 from Sainsburys. 13% - peach and pineapple notes balanced by a hint of oak. Pokily Fuissenis the most distinctive wine from the Macconis sub region of Burgundy in central France - perfect with creamy chicken or goats cheese tart. Producer Antonin Rodet was founded in 1875 and is considered to be one of the great merchant houses of Burgundy.

Wine 2 = skinned. Trentino Chardonnay from Italy - the Dolomite region - here we find perfect growing conditions - cool nights and warm days. £7.50 from Sainsburys. Mouth - waveringly fruity - this Chardonnay is straw yellow in colour with citrus and yellow apple notes. Nestled against the Dolomites the vineyards on Trentino enjoy near perfect growing conditions with plenty of warm Italian sunshine during the day and cool temps at night. This results in crisp fruity wine - delicious with salmon, pasta or risotto. 12.5%

## Wines 3 and 4 - Sauvignon Blanc

Wine 3 - Touraine Sauvignon Blanc from the Loire Valley in France - more golden and weightier mouth feel. Fresh gooseberries and citrus flavours burst onto the palate. Skinted - Morrisons - £9.00 13% apv.

Wine 4 - Sancerre - lighter - clearer touch of effervescence. Minted - £17.00 Morrisons. 12.5% - -packed with crisp melon and fruity gooseberry flavours.

SB needs a relatively cool climate to allow it to express its trademark pungency - grassy = gooseberry freshness. Some say it tastes likes cats pee on a gooseberry bush !

## Wines 5 and 6 - Clarets

Bordeaux suffered from negative press but they think they have upped their game recently - what do you think ?

Wine 5 - La Croix d'art - superior entry level Bordeaux red - minted £9.99 - Waitress 2021 12.5% fruity, elegant, full bodies and well rounded - best appreciated between 16 and 18 degrees C - great with red and white meats and cheeses

Wine 6 - Pierre Jaurant - Merlot - Cabernet Sauvignon blend - highly recommended by the Daily Telegraph wine writers - skinned Aldi £4.79 2020 13% - an elegant red wine with garnet - red hues and purple tints. It boasts pure fruit aromas with notes of red fruit, redcurrant and raspberry. Clean and delicate on the palate it has powerful yet silky tannins. Pair with red meats and mature cheeses.

## Wines 7 and 8 - Cabernet Shiraz - both Australian

Wine 7 - Hardy's Nottage Hill - SE Australia - classic pub house wine - skinned - Morrisons £6.75 2020 14% - vibrant, full bodied and rich expressions of classic grape varietals - vibrant and full bodied wine with intense plum flavours and subtle oak - perfect with classic beef dishes

Wine 8 - mid range Aussie Cabernet/Shiraz - Wolf Blass House of the Dragon - South Australia. Minted - Morrisons £14.00 14.5% A formidably bold blend that brings to life the crimson majesty of a dragon's fire. Rich in dark fruity flavours with hints of leather and spice - the elegant structure of Cabernet Sauvignon combines with brooding Shiraz for a full bodied balance of intensity and character. Best enjoyed whilst watching dragon's soar !