

## BOOKHAM WINE CLUB MARCH 12 2018

### 'Best of Brazil'

Nicholas Corfe: Go Brazil Wines

[www.gobrazilwines.com](http://www.gobrazilwines.com)

## WHITES

### **Wine 1. Don Guerino Sinais Italice Riesling 2017 (13%)**

Pale yellow with green reflexes. A blend of floral notes and more tropical aromas of pineapple, mango and melon. Soft pineapple and peach flavours predominate; wine is dry to off-dry, light bodied with highish level of acidity and just a hint of spritz on palate ( nb. doesn't have the searing acidity and 'minerality' of a German Rhine Riesling! )Try with salads, hors d'oeuvres, cold meat plates or mildly spiced dishes. A versatile fresh and fruity wine, ideal for parties and informal occasions. £11.50

### **Wine 2. Sanjo Nobrese Moscato NV (13%)**

Very pale yellow with greenish highlights. Aromas involve an intriguing medley of elder flower, lychee, peach – even grapefruit and mint! Dry to off dry, grapey, perfumed and medium bodied with just a hint of spiciness. Especially recommended with oriental dishes, e.g. Thai curries. A highly aromatic and distinctive wine. £8.00

## REDS

### **Wine 3. The 2016 'Tres Bocas' (13%)**

A blend of unoaked Tannat/Cabernet Sauvignon/Ruby Cabernet, with grapes in proportion 55%/35%/10% respectively.

Not yet launched in the UK. Medium to full bodied with young but powerful fruit aromas and a good structure, with well-judged acidity. In short, quite 'Portuguese' in style – although made by a Frenchman! – and recommended as a food wine. £14.00

### **Wine 4. Sanjo Maestrale Cabernet Sauvignon 2007 (13%)**

Deep red-purple. Aromas of warm, ripe blackcurrant with vanilla, cedar and traces of mint and fine spices. Highly concentrated blackcurrant and plum fruit, with some gamey or yeasty notes starting to appear. Oak, tannins, fruit and acidity in harmony; full-bodied, smooth-drinking and with delicious long finish. Ideally decant. Serve with roast lamb, venison or duck. An impressive Cabernet Sauvignon with great structure and potential for further aging. £20.00

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**Wine 5. Don Guerino Teroldego 2016 (13%)**

Exceptional deep purple-red colour. Aromas of dense dark brambly fruit, with hints of raspberry or redcurrant. Lots of different flavours, with ripe black cherry, licorice, traces of vanilla and even some smokiness. Very soft tannins, good acidity and a hint of almond on the finish. A perfect match for roast lamb, pork and BBQ beef. Bold but not brash, this really is a delicious wine! Bestseller at BBC Winter Good Food Show 2017! £16.00

**Wine 6. Pizzato Reserva Concentus 2009 (13.5%) £26.00**

Deep garnet red. A blend of Merlot/Tannat/Cabernet Sauvignon. Aromas involve an enticing mix of mocha, spices and plum all apparent on nose. A concentration of red berry fruit with touch of vanilla or caramel on long, fresh finish. Elegant and supple, with tannins, acidity and fruit all very well balanced. Made in the best vintages only – just 3000 bottles produced in 2009! Decant, then serve with roast beef or lamb. A Superlative food wine – and still improving! £26.00

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