

BOOKHAM WINE CLUB MONDAY JULY 09 2018

Michael Welford's South African Selection

Presented by Elliot Awin, ABS Wine Agencies and Ed Herzog, ExCellar Ashtead

... with occasional comments and anecdotes from Michael

White Wines

1. ZEVENWACHT TIN MINE WHITE 2016 (14%)

Ripe & exotic a distinctive spicy wine subtly oaked with an aroma of roasted almonds. The Chenin gives delicate fresh yellow-fruit flavours & the Chardonnay gives superb lime-citrus flavours, the Viognier lends a delicate perfume of dried peaches and apricots, while the Roussanne acst like salt & pepper - spicing things up!

2. Bon Courage Chardonnay 2015 (14%)

Rich, yet harmonious Chardonnay with ripe apple and melon flavours, coupled with a vanilla finish. If you don't know the wines of Bon Courage yet, this Chardonnay illustrates once again what an unfussy, quality producer they are.

3. JORDAN INSPECTOR PERINGUEY CHENIN BLANC 2015/16 (14%)

French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of white pear, quince and green pineapple interlaced with a spicy complexity. Perfect with mild Thai curries or grilled chicken.

Red Wines

4. Post House Mercury Pinotage 2016 (15.5%)

Very dark red in colour with aromas of mulberries, red currants, blackberries and cinnamon with hints of white pepper and aniseed. An aromatic, spicy red, with supple, soft tannins. Enjoy now or keep up to four years

5. Jordan Black Magic Merlot 2014 (14%)

Mature vineyards yield opulent fruit with plum, rich blackberry and mocha flavours. Framed by generously rounded tannins and spiciness from maturation in French oak, this wine is seductive from start to finish. Perfect with fillet or game meats.

6. Adoro Red Blend 2007 (14%)

A very clever and satisfying blend of Cabernet Sauvignon, Shiraz, Merlot and Mourvèdre; blends of different terrior, combining the special qualities and flavours of each grape variety to deliver a very fine wine indeed. Enjoy the wine now or within the next five years.

If you wish to purchase any of tonight's wines, Excellar are offering a generous discount - please see the separate order form for details, available at the end of the evening.

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