

Bookham Wine Club Monday April 08 2019  
'Current Trends in the World of Wine'  
Presented by Angela Bawtree

*During our tastings, please respect the Presenter. Talk less and listen more!*

## White Wines

### **Graham Beck The Rhona Rosé NV (12.0%) Western Cape South Africa**

From its elegant pale salmon hue to its fine mousse and luscious flavours of creamy red berries, this is a notably stylish and highly appealing sparkling rosé. The wine is a blend of nearly equal parts Chardonnay and Pinot Noir. The Chardonnay ensures finesse and vibrancy, while Pinot Noir adds intense berry fruit flavours.

### **Stopham Estate Pinot Blanc 2015 (11.5%) West Sussex England**

A Pinot Blanc that is the driest wine Stopham do. Pear and primrose on the nose with pink grapefruit, melon and sweet fennel on the palate. It has zippy acidity balanced by a touch of sweetness which lasts well into the lengthy finish. Excellent with smoked fish.

### **Alphabox & Dice Golden Mullet Semillon Viognier (13.7%) 2015 McLaren Vale Australia**

A blend of Semillon and Viognier... percentages don't matter, but the end result does. Blond with aromas of fresh hay, orange marmalade, marzipan. Rich, full bodied texture, almond and vanilla savoury notes with a gentle acidity. Goes with pork belly, salmon fillets (skin on), poultry. Cellar for up to 10 years.

## Red Wines

### **Xinomavro Jeunes Vignes Thymiopoulos 2017 (13%) Naossa Greece**

Bright, pure and elegant Greek red with a wonderful perfume which bursts with red fruits and a twist of fresh mint. Wonderfully friendly, yet deceptively complex and reminiscent of a cross between Pinot Noir and Nebbiolo; made by the master of Xinomavro and superstar of Greek wine, Apostolos Thymiopoulos.

### **De Martino Old Vine Cinsault 2016 (12.5%) Itata Valley Chile**

In a world packed with technology and modern advances, it seems slightly odd to bring back almost pre-historic methods of winemaking. However, that's exactly what De Martino have done. Vineyards are ploughed by horse, and dry-farmed 'cabeza' vines are pruned by axe. Unlike in many wine regions, the vines don't need root stocks. Using traditional methods including amphorae, this wine is sustainably produced, and delicious.

### **Mas del Perié Les Escures 2017 (12.5%) Cahors France**

Aromas of ripe plum and other ripe fruits and a certain lightness and elegance in taste. Good freshness. Fermentation and aging in concrete tank, long skin contact, for 30 days. Aging on fine lees for ten months and bottled without fining or filtration.