

SWAS AGM Christmas tasting 2019

Nibbles wine		Wine Society Notes				Your Notes
1	The Society's Cava Reserva Brut NV	£8.95	Parellada, Macabeo and Xarel-lo with Chardonnay	12.0%	The Society's Cava is made by Sumarroca, a small family estate in Penedès, who use the traditional cava grapes (parellada, macabeo and xarel-lo) plus a touch of chardonnay to add finesse. It is made using the Champagne method whereby the second fermentation, which adds the sparkle to the wine, takes place in the bottle. What makes Sumarroca stand out from other cava producers is that they age the wine on its lees for an extended period	
Starters wines						
2	Wiltinger Riesling Dry, von Kesselstatt 2018	£14.95	Reisling	12.5%	With a bouquet evocative of Wiltinger's steely slate slopes and clean-cut, distinctive and refreshing flavour, this is classic dry riesling from Germany's Saar.	
3	Kumeu River Estate Auckland Chardonnay 2017	£18.50	Chardonnay	13.5%	Hand-picked and gently whole-bunch pressed, this lovely white is fermented and aged for 11 months in French oak giving a rounded full texture. With apple and lemon on the nose, and peach developing on the palate, this is a great New Zealand chardonnay	
Mains wines						
4	Château Canada, Bordeaux Supérieur 2017	£8.50	70% Merlot, 30% Cabernet	13.0%	Delicious, well-priced claret from a small area between Côtes de Bourg and Fronsac. Majority merlot with 30% cabernet sauvignon providing freshness and backbone.	
5	Susana Balbo Chacayes Single-Vineyard Mendoza Malbec 2017	£12.50	Malbec	14.0%	A delicious ambassador for the cooler-climate style of Argentine malbec, via the Chacayes region and the outstanding winemaker, Susana Balbo. Matured 11 months in 20% new and 80% second-use oak, this has a lovely freshness and energy, with floral and red-fruited aromas and flavours	
6	Muga Reserva, Rioja 2015	£16.00	Temperanillo	14.0%	This consistently excellent Rioja reserva has hit new heights in the 2015 vintage. Sometimes Mother Nature deals a helping hand at the right time during the ripening stages of the vine – enough water and enough warmth for an easy, gradual ripening where all the vine's efforts go into flavour and balance. 2015 is one such vintage. Pure, layered and beautifully textured	
7	Chianti Classico, Fontodi 2016	£19.00	Sangiovese	14.5%	A long growing season produced a beautifully balanced Chianti Classico for Fontodi, one of Italy's great estates. Full of ripe fruit yet fresh, long-lasting flavour and with a characteristic violet palate, this will evolve beautifully over the next decade	
8	Domaine Tollot-Beaut, Chorey-lès-Beaune 2008	£25.00	Pinot Noir	13.0%	Members in the know love this domaine for its accessible, unpretentious wines and attractive prices. This is a typically plump, fruity and altogether appealing red Burgundy from another excellent Beaune satellite for affordable drinking pleasure.	
9	Château Cantemerle, Haut-Médoc 2009	£34.00	Cabernet Merlot	13.0%	Classic, savoury left-bank Bordeaux: this is a hugely successful vintage for one of the most charming and affordable of all classed-growth clarets. As is always the case here, the accent is on providing a lovely well-balanced wine for seriously enjoyable drinking.	
Cheese & Pudding wines						
10	The Society's Exhibition Sauternes 2015	£20.00	93% Semillon, 7% Sauvignon	13.5%	Beautifully floral Sauternes from the kings of noble rot, the Dubourdieu at Château Cantegril. This fresh and zesty blend is 93% semillon and 7% sauvignon blanc, with notes of citrus, candied pineapple and tangerine in abundance with a background note of marmalade and hay enveloped by fresh acidity.	
11	Half bottle of Stanton and Killeen Rutherglen Muscat, 12 Years Old	£17.00	Muscat	18.0%	Voted a Wine Champion in our 2018 blind tastings to find the best of our best for drinking now, this is a gloriously rich, lusciously sweet fortified Australian muscat. Its deep colour and complex flavours are the result of lengthy maturation in barrel. It oozes raisins, treacle, grilled coffee beans and nuts, and would cap off any meal in style. A style that exists nowhere else in the world	

Dinner Wines