

WHITEWATER VALLEY WINE SOCIETY
February 2024 Tasting
A Presentation of Wines chosen by Society Members

We have many wine enthusiasts within our Society and it's always good to taste wines which are recommended by them. That's why this month we opened the floor to eight of our Members, who each introduced a wine of their choice. Together they created an excellent tasting which included two white, one rosé and five red wines, with vintages going back to 2009.

After a brief, efficiently run AGM our first wine of the evening was introduced by our Chairperson, Keith C. Fond of exploring American wines, he introduced us to an **Elk Cove Willamette Valley Estate Pinot Blanc 2021 Oregon USA** [13%, £18.50, The Wine Society], from one of Oregon's oldest and most respected producers. This unoaked wine was pale straw in colour with green hues and had aromas of stone fruit. On the palate it was precise and pure with flavours of peach and apple with mineral elements - a bone dry, elegant and enjoyable wine!

This was followed by a **Bodegas Muga Blanco 2022 Rioja Spain** [13%, £12.99, Majestic] chosen by Paul W. It was again pale straw in colour but with aromas of white fruits and had floral notes with hints of citrus. The palate had a citric freshness with balanced acidity giving it an elegant and persistence finish.

Next Bob J took us north for an **Esprit Be Buganay Rosé Côtes de Provence France** [13%, £14.99, Waitrose] that was a blend of Cinsault, Syrah and Grenache. Very pale pink in colour, this wine had more texture and fruity flavour than many other rosés from the region - an elegant and crisp aperitif!

Nesta D took us much further afield, to the country where the oldest vine press in the world was discovered, for our first red wine - an **Areni/Karmrahyut Winemaker's Blend Red 2022 Armenis Wine Company Yerevan Armenia** [13%, £11.76, Tanners], a blend of 65/35% A/K. This red cherry coloured wine had fresh aromas of red fruits and cherries with elements of pepper on the palate - a round and well balanced wine.

We returned to Europe with Ruth D for our second red, a **Cascina Vengore Mompirone Barbera D'Asti Piemonte Superiore 2021 Italy** [14.5%, £22.00, Caviste] that had a dense red cherry colour. This wine had aromas of winter spice with subtle gamey notes; there was texture and flavour in the mouth. Delicate tannins with berry flavours developed in the glass and hints of spice added complexity to this pleasant and interesting wine.

Andy S then took us further east again - this time for an **Eddy Naïm Mago 2018 Bekaa Valley Lebanon** [14%, £15.99, Naked Wines], a Silver Medal winner from Decanter Magazine. This wine had the benefit of being decanted earlier and was as described by Andy - 'big, bold and brash' and an affordable alternative to Musar! Most enjoyable too!

For our final two reds we ventured 'Down Under', first for Chris J's **Redheads Coco Rôtie 2020 McLaren Vale Australia** [14.5%, £16.99, Laithwaites]. This was a trophy winning 'take-on' on the French Syrah co-fermenting on Viognier skins. Sourcing grapes from premium old vines and following traditional wine-making methods with 14 months in barrel, this dense black cherry red wine had aromas of vanilla and black berry fruits. On the palate it was silky, full of dark fruits, had hints of dark chocolate and lavish oak complexity. Another enjoyable wine!

And to finish we tasted Nigel D's **Mitchell McNichol Shiraz 2009** [14.5%, £25.00, Tanners]. This 100% Shiraz was aged in 500 litre barrels for 24 months and then in bottle for 9 years before release. It had a dark red/black colour, a fragrant complex nose and was wonderful on the palate - full of dark fruit flavours, dark chocolate and smoky oak with a long, dry finish.

Our Members certainly know their wines! Those present extend their thanks and appreciation to all those brave enough to take the floor and for sharing their knowledge and expertise of their chosen wines. It was a most interesting and enjoyable experience. Many thanks!