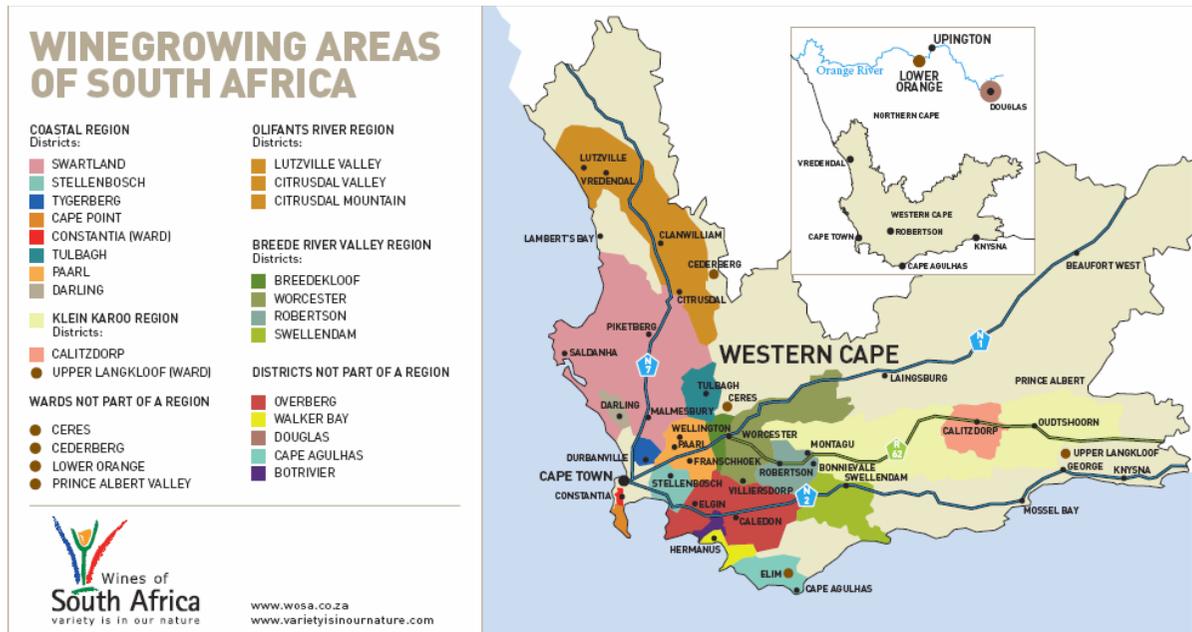


SOUTH AFRICAN 2015 CHENIN BLANC

All the wines tonight are made using grapes from the Stellenbosch, Paarl and False Bay areas which have a wide variety of soil types (20 in Stellenbosch alone) but climate conditions are generally similar. Any variation here is due to the age of vines, the soils, how the grapes are handled, yields and wine making techniques. 2015 was a particularly good year for Chenin Blanc in this area with early flowering, cool to begin with but very warm days and cool nights close to harvest, preserving acidity.



White Wines (Grape: Chenin Blanc and Year: 2015)					
Wine	Region	Alc	Retailer	Notes	Price
Hazy View	Paarl	12.0%	Fred Fisher	Unoaked off dry wine with touches of the classic honey/apple/straw/peach typical of many South African Chenin wines.	
False Bay	False Bay	13.0%	Russell & Newnes	Long wild yeast fermentation mainly in stainless steel with a small proportion in 600l new French barrels. Fennel and aniseed aromas complimented by a creamy lemon taste.	
Vinum	Stellenbosch	13.0%	Oddbins	Made from unirrigated old bush vines on the dry granite subsoil slopes facing False Bay. 70% fermented in stainless steel, the remainder in a mix of new and older French oak barrels and all in contact with lees throughout the ferment. Peach & lemon on the nose, while the palate adds quince and pineapple flavours.	
DeMorgenzon Reserve	Stellenbosch	13.5%	Adnams	From one of S. Africa's top producers of Chenin this has been made from exceptionally old bush vines where the grapes were picked in 3 passes in early mornings to obtain optimum ripeness and balance. Whole bush fermentation took place in French oak barrels (30% new) using wild yeasts and left for 11 months on the lees. Aromas of white flower, stone fruits, honey and toast with flavours of pear, orange blossom, caramel and spice.	

Halesworth U3A Wine Appreciation Group – January 2017

BODEGAS MUGA, RIOJA

Founded in 1932, this vineyard is still in the hands of the Muga family who continue produce a range of Riojas in the traditional ways as well as embracing more modern styles. Some of their wines sell at well over £100 a bottle.

All the wines tonight are their top traditional Reservas made from **70% tempranillo, 20% garnacha with varying amounts of mazuelo and graciano.**

All the grapes are harvested from their higher altitude vineyards. The variations in tasting these will be due to a combination of the differing weather during growing/harvest of each vintage plus the impact of ageing on the wines. The wines were aged for over 2 years in mainly new and some older American and French oak barrels.

RED WINES of RIOJA						
Wine	Year	Region	Alc	Retailer	Notes	Price
Muga Seleccion Especial Reserva	2011	Rioja DOC	14.0%	Wine Society	As noted above: Young for a reserva but “approachable” now with ageing potential to 2024. Spicy and rich with aromas of red berries and plums with mint, liquorice, spices and vanilla on the palate.	
Muga Seleccion Especial Reserva	2009	Rioja DOC	14.0%	Wine Society	As above but deeper concentration with more blackberry fruit and earthy notes.	
Muga Seleccion Especial Reserva	2005	Rioja DOC	14.0%	Wine Society	As noted above: One of the best of recent vintages and now at its best for drinking with velvety tannins and the well-known Rioja cedar and vanilla showing well.	
Muga Seleccion Especial Reserva	2004	Rioja DOC	14.0%	Wine Society	As noted above: Like 2005, 2004 was an excellent vintage producing a more velvety round wine with perhaps less fruit on the palate than 2005.	