

## **March 2015 Wines tasted at The White Horse Baddingfield**

### 1) Cava

Spanish sparkling wine made usually from a blend of local grape varieties Macabeo, Parellada and Xarel-lo using the traditional method (e.g. Champagne method).

### 2) Altoritas Sauvignon Blanc

A Chilean Sauvignon with typical 'new world' notes of gooseberry and lemon fruit

### 3) Kleine Zallze Bush Vines Chenin Blanc

From South Africa, the 'home' of Chenin Blanc, outside France. This is soft and creamy with hints of ripe exotic fruits and vanilla from some time in barrel.

### 4) Rare Vineyards Pinot Noir.

A Pinot Noir from S.W. Languedoc Roussillon with some 30% oak aged to give the typical fresh, lightly oaked cherry and blueberry notes expected from this grape.

### 5) Passori Rosso

This is a rich smooth red from the vineyards of Veneto with plum and dried fruit notes. The grapes, 60% Merlot and 40% Corvina (think Valpolicella) were late harvested, partially cut from the vine and left to dry a little in the warm air before finally picking. This concentrates the juice. Some spice & vanilla comes through from the short period of oak ageing.