

1) Corte Alta Prosecco

A typical fun, uncomplicated Prosecco, this has a classic frothiness and sweet pear and apple fruit plus a cleansing citrus aftertaste.

Ideal as an aperitif or just for sipping in the sun.

2) La Tierra Rocosa Sauvignon Blanc

This Chilean wine is easy drinking, fresh and zesty with a ripe bouquet of grapefruit, lime and white peach. The light-bodied palate is smooth and refreshing with balanced acidity and a clean finish.

Will work well with all the starters and all but the beef bourguignon mains.

3) Mas Champart

The base of this intriguing white from St Chinian is from an exceptionally old and low yielding plot of terret blended with small amounts of grenache gris and bouboulenc. Aged in old oak barrels. A slightly nutty, herb infused flavour and very long clean dry finish.

Will be a lovely accompaniment to all the starters and mains but for some palates it may struggle with the beef.

4) Ciro Rosso

An unusual wine from Calabria in Italy made from the Gaglioppo grape which used to be sent north to 'help' Barolo! It may be a relative of the Sangiovese grape (think Chianti) and has that classic higher acidity with dusty tannins but more rose than sour cherry aromas and a longer finish than Chianti.

Will work well with the terrine and possibly the fishcakes starters and will certainly be a sound accompaniment to the beef bourguignon, chicken and crispy polenta and for some palates, will go with the sea bass.

5) Big Bombora Shiraz

A classic Australian Shiraz with ripe fruit and savoury earthy notes. Softer tannins and lashings of bramble fruit make it a very versatile wine.

Worth trying with any of tonight's menu but will really come into its own with the beef and chicken dishes. Like the other red, some may find that it does not work for them when eating the fish starter or main.

Halesworth U3A Wine Group

Dinner at the Queens Head Bramfield

Wednesday March 8th

Wine Notes