

Havant U3A Wine Appreciation Group

1st Lockdown Newsletter 17th April 2020

Welcome

Hello Wine Appreciation members,

This is the first of our regular emails during the Coronavirus lockdown period. We hope that you are well and coping with this enforced social distancing. We hope that your social distancing has not prevented you increasing your experience of wine!

Attached is a short video to help you exercise and 'study' wine at the same time! (click the attached file called Video Wine Yoga to view - you may find it at the bottom of this email)

Members News

If you have wine-related news or information to share, please let us have that and we will try to include that in the next newsletter.

Also, if you are able to offer help to or if you need help from any members, please let us know and we'll share that as necessary. Thanks.

I'd like to share some information about local suppliers who might welcome some new business in our current circumstances.

Emsworth based [Ivy Wines](#) have a wide selection of wines from all countries. They are established suppliers to the restaurant trade and so would probably welcome any orders.

[Majestic Wine's](#) shop in Havant is closed but they are taking orders by email and also operating online as normal.

Additionally Waitrose, Tesco and other supermarkets have online sales although I'm not sure about delivery availability since all supermarkets are reserving slots for the more vulnerable.

Slightly further afield [Fareham Wine Cellar](#) has closed their shop but will take orders for shipment by phone. [Henning Wine](#) in Chichester are still selling online through their web shop. Other local sellers Vin Wines, Camber Wines and Hermitage Cellars, do not appear to currently have online shops or offer telephone sales.

Study topic

We are a learning organisation so each newsletter will cover one wine learning subject each time. Your suggestions for future subjects and the way that the subject is covered will be gratefully received.

This time the topic is the Malbec grape.

This is a grape which has increased in popularity in recent years due to Argentina making very affordable and approachable wines they go well with food and are fresh and fruity enough to drink on their own. This popularity has prompted many other countries to start to also plant the grape and make similar approachable wines, notably Australia, USA and South Africa, but it is Argentina and France, its original home, which produces the vast bulk of Malbec based wines. If you've not tried them then, they are firmly recommended.

An introduction to the grape and its flavour is [here](#)

A video about the grape and some of the wines it is used in is [here](#)

The tasting referred to in the above video is [here](#)

There are many other sources for Malbec information, here's a selection which you may like to browse: [Wikipedia](#), [Jancis Robinson](#), [The Wine Society](#), [Wine Searcher](#),

Finally, here's a [Quiz about Malbec and Malbec wines](#)

Members Cellar

In this section we'll share information about your current favourite bottle or something you're saving for a special occasion, please let us have that and we'll include in future newsletters.

Here's my 'something for a special occasion'!

Many years back I bought in a sale 5 bottles of Bailey's [Liqueur Muscat](#). This is a delicious Australian sweet fortified wine made from Muscat grapes (no connection to Bailey's Irish Cream !). Being a sweet wine and a full 75cl bottle rather than the half bottle size they are now typically sold, I needed a very special occasion to justify opening each one and such occasions have come over the years but I now only have one bottle left. This is a wine that is meant to keep for very many years and so I've not worried about it going off, but it is approaching 35 years old now and I think I really need to drink up. I'm still waiting for the special occasion; perhaps it will be next Christmas!



Feedback

We would be grateful if members could give us some email feedback on this e-newsletter, including suggestions for new content areas and content, and of course topics for the Members News section.

Happy Drinking. Keep safe!

Cheers, Nick

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