

## West Leicestershire u3a

### Wine appreciation group meeting 28 June 2023

I know we are not, as a charity, supposed to advertise but there is a wide spread belief in our group that every home should have a Karcher Window Vac (other window vacs are available). It is a game changing product!

On a less specific subject Roger avers that, when growing tomatoes, one should pinch out the side shoots and plant them in compost. The resultant crop is better than the parent plant! Who knew?

Joyce warned us of an impending increase in duty on wines in August. Duty is based on the strength of the wines. In order to keep prices 'down' producers are reducing the strength of some of their wares. You have been warned – perhaps time to stock up on full strength product before the deadline?



Jon verses "The Cork"

On the subject of lighter wines the Bordeaux region is experiencing a glut so the producers are seeking ways to boost sales. The perceived wisdom is that their red wines should be served at 'room temperature'. However the product, particularly the lighter, fruitier wines, often benefits from a period of chilling to 14 – 16 degrees – try it! Remember the age old wisdom is based on average 'room temperature' in the good old days of about 16 degrees rather than the more current 21 degrees. Hence the PR men advocating a spell in the fridge for some of their wines – obviously not the true vintage ones though.

The duty increase on wines sparked a more general conversation about the iniquities of taxation and government decision making and spending – HS2 anyone? It was evident confidence in the body politic – local, national, indeed international - is at a very low ebb. Many examples of perceived incompetence were cited, usually from direct experience rather than culled from the apparently biased press. I believe it will all be dealt with when I rule the world, possibly with help and advice from the rest of our wine group, a task which would get easier as the evening wears on.

Our subject this week was 'Your favourite wine'. We were not disappointed, the standard being universally excellent – one of our members, who sampled each offering (and by no means do we all take one for the team like this), stated all were very good. The back stories varied from “this is my favourite wine..... today” to “I really liked the bottle” – the Pinot Grigio blush it contained was actually very good. Our first sample was a rather nice Chablis, especially when a freshly picked raspberry – thank you Maureen - was added. We were impressed by an Australian rosé by Jam Shed which was, the label stated, not just Carbon Neutral Certified but in a bottle of recycled glass, doesn't get much better than that surely?



When considering serving temperature Paul's Côtes du Rhône was slightly over room temperature as he had been cuddling it lovingly so unwilling was he to see it opened. It really was special when we eventually wrestled it from him.

Joyce brought in a South African William Robertson Shiraz which she has been promising for some time now – very special we could see why it was her favourite – today. Roger brought the evening to a close with an Appassimento he had purchased specially! Excellent but he assured us this was from the very last case of it, shame.

Our conversations continued throughout the evening, I did hear football, weather, embarrassing things kids say, trade unions, Port, state of the roads, although when Morris Dancing was mentioned I did rather switch off. However, Joyce announced she was going to try an activity possibly suitable as a Grand Outing – she is going to the Penrhyn Quarry in Snowdonia to sample their zip wire!! Remember to ask her about it.

A note about the photos of our meeting – by no means were any of the bottles on display empty by the end of the evening – quite a scramble at the end to match corks to bottles so they could be taken home!

Next meeting Wednesday 26 July at Alan's Way. Subject 'Spanish Wines'.