

March 2023

A great night (hosted by Heather and Rose) at the March wine tasting albeit that there were only 11 members present.

We appreciate that some of you are on holiday or have other commitments but it would help if you are not attending that you email us and let us know.

Once again, we sampled three white wines:

- **Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy 2021 (12.5%) £6.59**
- **K Vine Chardonnay Evergreen Vineyard 2020 (14.0%) £11.99 discounted from £13.29**
- **Marlborough Ti Point Sauvignon Blanc 2022 (12.5%) £8.39**

The first was easy to drink and seemed lighter than its 12.5%; the second was from Washington State; it was silky, smooth with flavours of pear, apricot and mango (that's what the label said!). The final white was from New Zealand with many of its known traits – lemongrass, citrus and grapefruit. The voting was very interesting, the Pinot receiving zero points, the chardonnay 4 votes and the clear winner with 7 votes was the sauvignon. Once again demonstrating that price isn't always an indicator of taste.



Onto the reds:

- **Alazar - Malbec-Argentina -Year Unknown (12.5%) On offer 2 for £10**
- **Lyme Bay - Pinot Noir - English 2020 (12.5%) £24.33**
- **Piccini Memora - Italian - 2019 (13.5%) £7.00 normally £8.50**

The first red was well received and deemed to be very drinkable, the second was more popular although it is quite rare to find an English red. The final red was the favourite amongst us although not many found its tasting characteristics of cherry, chocolate covered raisins and a hint of tobacco!

Unusually where reds are concerned the most expensive was not the most popular.