

T H E  
W I N E R Y

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# The Winery & Postcard Teas

## A Tasting *for* Shuktara 11.08.15

Welcome! Tonight's tasting is different in a number of ways. Not only is there a larger than usual line-up of wines but there are also two of Postcard Teas' exquisite teas to taste. By buying your ticket tonight, you have already donated to Shuktara, a charity that Tim d'Offay of Postcard Teas and David Motion of The Winery both support. Thank-you!

Shuktara is a charity which provides a loving home for life for children and young people with disabilities who have no family of their own in Kolkata, India. Many of the children were found abandoned at Howrah Station, Kolkata's main railway station. Joining us tonight is Shuktara's Founder, David Earp, who ran a stall for many years in Portobello Road and found himself travelling ever increasingly to India and to Kolkata in particular. Shuktara began, almost by accident, in 1999 when David heard of two 16 year-old boys with learning difficulties who could no longer be cared for in the institution where they lived. David took them in and word soon spread that he would take children with disabilities and behavioural issues. Two years ago they were also able to open a home for girls.

The Winery's David Motion and his wife Vera (who will also be here) visited Shuktara last year and were deeply impressed. Shuktara, the boys home, and Lula Bari, the girls home, are amazing, uplifting places.

Emma Johnstone, one of Shuktara's Trustees, will also be here tonight. If you'd like to hear more of the story, please collar David Earp or Emma during the evening. If you'd like to support Shuktara, make a donation, we have included more details in the contact details after the tasting notes.



### TONIGHT'S TEAS

#### **COLD BREW FIRST FLUSH DARJEELING 2015**

An exceptional high-grown First Flush Darjeeling grown by the Subarna Tea Co-Operative, a group of just under 100 small farmers near Kalimpong in the east of the Darjeeling district, and processed by the factory at Samabeong Estate.

This is the third first flush we have bought from Subarna and as usual we have chosen a style we think they excel at, namely a very large leafed tea made with the aromatic AV2 cultivar and hard-withered to produce a lightly oxidised first flush. Although the tropical fruitiness of this tea is less intense than last year, the flavours are more elegant and complex with notes of cassis and hops and a gentle herbal/floral sweetness that lingers in the mouth. As well as first flush lovers this tea would suit anyone who enjoys white tea.

ORIGIN: 93 Small Farmers, Subarna Tea Cooperative (av. ~1 acre, 1100-1400m altitude), Kalimpong, Darjeeling, India

PLANTS AND PROCESSING: Camellia Sinensis Sinensis, Clonal AV2 cultivars. Spring Blossom 02 (40kg)

#### **MASTER LIN'S HEAVEN SCENT 2015 SINGLE TREE TEA**

Also known as Ginger Blossom Fragrance, this Gold medal winning tea comes from a 300 year old tree that grows above 1200 meters on Mount Wu Dong – the Phoenix Mountains' most celebrated peak. In April 2014 it produced less than 5 kilos.

This tea has a wonderful balance between fruit and floral flavours with an incredible, sweet jam-like aroma from the wet leaf. Many infusions are possible.

ORIGIN: Master Lin, Single Tree (0 acres), Wudong Mountain (1200m altitude), China

PLANTS AND PROCESSING: Single 300 year old tree – Camellia Sinensis Sinensis, Tong Tian Xiang cultivar. Light charcoal roast. Harvested Spring 2014.

## TONIGHT'S WINES

### SPARKLING

#### **Champagne Blanc de Blancs Brut NV, Amyot (Champagne/France)**

Champagne is vast. The northern sections fan out from Epernay; north across the chalky Montagne de Reims towards the city of Reims, west along the Marne Valley towards Paris, then due southwards, the Chardonnay slopes called the Côte des Blancs. Way further south there is Montgueux, just to the west of Troyes. Finally, in the bottom right hand corner, there is the Aube, also known as the Côtes des Bars. Here, off the beaten track, the tiny village of Loches-sur-Ource is the very rural home of Champagne Amyot. They speak an impenetrable, heavily-accented local dialect. Their entry-level champagne (a Blanc de Noirs - 100% Pinot Noir, grown on sandy soil) has been the biggest selling item in The Winery for the past decade and a half. Tonight we climb the Amyot ladder with their Blanc de Blancs, 100% Chardonnay.

### WHITE

#### **Chablis 2013, Mosnier (Burgundy/France)**

Stéphanie Mosnier gave up her job in logistics to come home and take over her father Sylvain's domaine in the small village of Beine when he retired. Her husband, Christophe, who works with a dynamite company, is a keen gastronome and was happy to support the move. Stéphanie makes top-class Chablis – tightly-wound, concentrated and crystal clear, a wonderful balance of fruit and fresh acidity.

#### **Lison Juti 2013, Bosco del Merlo (Veneto/Italy) ORGANIC**

Visitors to The Winery with long memories may remember our Hungarian colleague Kristian Kielmayer and how worked-up he used to get that the Italians called their delicious white wine from Friuli in the north-eastern corner of the country "Tocai Friulano". How dare they use the word Tocai?! They are trying to piggy-back on the reputation of Hungary's famous dessert wine, Tokaji! Never mind that Tocai Friulano is dry - or that the Italians had used the name for almost a century. Under enormous pressure from the Hungarians, the European Wine Police forced the Italians to drop the word Tocai in 2007. Some growers are now calling it Tai, a name that hasn't entirely caught on. Whatever it says on the label, it has a beautiful honeysuckle nose and a creamy, rich texture. Milly and Carlo went further and decided to call the wine something completely different - Lison Juti. Lison is the area. What's Juti? That's their own name for the wine.



#### **Riesling Spätlese trocken 2010, Andrzej Greszta (Mosel/Germany)**

Why are we opening two Mosel Rieslings tonight? Because we just got back from the Mosel a week ago!

Andrzej Greszta came from his home town of Lublin in southeast Poland to Germany in 1996 to help with a harvest. He was 26 and never moved back. He makes the 1,500km journey twice a year, once to pick up his family and friends to help with his harvest. He was an apprentice at Daniel Vollenweider's and then worked at Staffelter Hof and still does two days a week at Immich-Batterieberg. He did a three year course on Vines and Winemaking and made his first wine in 2006. He was half thinking of heading to Australia, but his course professor was so complimentary about his first wine that he felt encouraged to stay. He has now accumulated two hectares of vines in Kröv – in the vineyards of Letterlay, Paradies and Steffensberg (where tonight's wine is from). His wines are pure and crystal clear. Very Mosel. Clear expressions of each vintage.

#### **Bremmer Calmont Riesling trocken 2014, Franzen (Mosel/Germany)**

The breathtaking Calmont vineyard in Bremm on the Lower Mosel is the steepest vineyard in Europe, steeper even than Hermitage, Côte Rôtie and Priorat. The Franzens have a tiny mono-rack rail that climbs up the almost vertical slope. The Calmont is full south-facing, towering over a loop in the Mosel, with a ruined convent on the other bank which Turner painted. This is modern dry Riesling, quivering with smoky minerals from the slate, picked very late (at the end of October) for full ripeness.

25 year-old Kilian Franzen and his wife Angelina have a new addition to their line-up - a baby girl, Emilia, who was born last Thursday.

## ROSE

### **Rosé trocken 2014, Riffel (Rheinhessen/Germany) ORGANIC**

Bingen is on a massive corner on the Rhine, opposite Rudesheim. Carolin and Erik Riffel have vines in the full south-facing Bingen Scharlachberg vineyard. Millions of years ago the Rhine looped below it, which may explain why their wines have an element of Rheingau opulence. The Riffels make a spread of excellent modern wines including some of our favourite electric, dry Rheingau Rieslings and this dry summery Rosé made from equal thirds of Portugieser, Dornfelder and Spätburgunder (Pinot Noir). They have been fully organic since 2012 and Erik was telling us about their aim to become biodynamic (the extreme end of organic viticulture where decisions are aligned with the Lunar Calendar). He showed us the Camomile and Yarrow which are used to make infusions to spray in the vineyard in homeopathic concentrations. How can such small concentrations have any effect? Somewhat incredulously, he says, they seem to work.

## RED

### **Dolcetto d'Alba 2013, Veglio (Piedmont/Italy)**

From the hilltop township of La Morra in the rippled Piedmontese landscape just southwest of Alba, an hour's drive south of Turin. There are two houses on the Cascina Nuova outcrop overlooking the "Arborina" vineyard. One belongs to the chief revolutionary (recently retired) Barolista Elio Altare, the other to his protégé Mauro Veglio and wife Daniela. With help and guidance from Elio in the early years, Mauro and Daniela started producing wine in 1992 and have built up a formidable reputation with their basket of Barolo "Crus".

Dolcetto is the first wine in their range. Although the word Dolcetto means "the little sweet one", it has no sweetness and is simply a term of endearment. The vines have distinctive purple leaves, are early ripening and deliver light, charming, breezy wines. Mauro has coaxed surprising complexity from his "little sweet one".



### **Spätburgunder trocken 2011, Adolf Schreiner (Ahr/Germany)**

Pinot Noir from the Ahr Valley while highly-prized in Germany, is seldom seen abroad. The Ahr is a sheltered, meandering valley near Bonn, short and narrow, which locals say has an almost Mediterranean micro-climate. We wouldn't go quite that far, but certainly the Romans were the first to spot its potential 2000 years ago. Today it is the most highly-regarded Spätburgunder region in Germany - its wines display the haunting autumnal layers of flavour and texture that Pinot fanatics crave. Adolf Schreiner makes unreconstructed, old-school Ahr Spätburgunder in the teeny-weeny village of Rech. Musky, smoky, Pinot Noir reeking of Autumn.

### **Chateau Martinet Saint-Émilion Grand Cru 2011 (Bordeaux/France)**

The de Lavaux family co-own several Chateaux on the Merlot-heavy Right Bank in various appellations centred around Saint-Émilion. This all sounds very grand, with offices on the Quai in Libourne and yet what we found was a very down-to-earth family, driving beaten-up cars and making classic, traditional Bordeaux - a welcome relief after days of tasting Saint-Émilions that were so oaky it was like licking timber.

François de Lavaux's daughter Inez and son Axel took over the portfolio a few years ago. The dashing Axel has moved into, and is concentrating on, Chateau Martinet. Martinet is physically in the town of Libourne, the western edge of the Saint-Émilion appellation. Over the past century the town has expanded and gobbled up everything around the estate. It's amazing to peel off the main road, go up the rather grand tree-lined driveway and see an 18<sup>th</sup> century Chateau. The vineyard is behind the Chateau and you can see the town of Libourne pressed against every edge - the school, La Poste's sorting office and some low-rise apartment blocks. The soil the vines sits on is Grand Cru. We shouldn't be so surprised to see the juxtaposition - after all, Chateau Haut-Brion, one of Bordeaux's most famous estates is also ring-fenced by city.

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**RED (cont)**

**Carmignano 2012, Terre a Mano (Tuscany/Italy) BIODYNAMIC**

Carmignano is the original “*Super-Tuscan*”. It comes from the hills and villages around the small town of Carmignano, 24kms south-west of Florence, and was the first to officially allow some Cabernet to be blended with Sangiovese. Cabernet has been grown in the zone as Uva Francesca since the early 1700s. Rossella Bencini runs the family farm with its vineyards and holiday apartments. Her blend is 75% Sangiovese with a 15% splash of sunshine-soaked Cabernet Sauvignon and 10% Canaiolo (along with Sangiovese, one of the grapes used for Chianti). Supple, high-class, high-toned, juice-saturated Tuscan red.

**TONIGHT’S WINES**

<b>Champagne Blanc de Blancs Brut NV, Amyot (Champagne/France)</b>	<b>27.99</b>
<b>Chablis 2013, Mosnier (Burgundy/France)</b>	<b>16.99</b>
<b>Lison Juti 2013, Bosco del Merlo (Veneto/Italy)</b>	<b>13.99</b>
<b>Riesling Spätlese trocken 2010, Andrzej Greszta (Mosel/Germany)</b>	<b>16.99</b>
<b>Bremmer Calmont Riesling trocken 2014, Franzen (Mosel/Germany)</b>	<b>18.99</b>
<b>Rosé trocken 2014, Riffel (Rheinhessen/Germany)</b>	<b>11.99</b>
<b>Dolcetto d'Alba 2013, Veglio (Piedmont/Italy)</b>	<b>12.99</b>
<b>Spätburgunder trocken 2011, Adolf Schreiner (Ahr/Germany)</b>	<b>15.99</b>
<b>Chateau Martinet Saint-Émilion Grand Cru 2011 (Bordeaux/France)</b>	<b>24.99</b>
<b>Carmignano 2012, Terre a Mano (Tuscany/Italy)</b>	<b>26.99</b>



**SHUKTARA**

If you'd like to **find out more** about Shuktara, you can talk with David Earp or Emma Johnstone who are joining us tonight. You can visit <http://shuktara.org> and their Facebook page <https://www.facebook.com/shuktarahomes>.

If you'd like to **make a donation** there are a multitude of ways; directly into their account or via JustGiving or PayPal. You can donate up to £10 using your mobile phone by **texting SHUK02 to 70070**. Shuktara is a place where a small **monthly contribution** can go a longer way and make more of a meaningful difference. Please ask Emma for a Standing Order form and remember, if you are a UK tax payer, you can fill out a **Gift Aid** form and Shuktara will receive an extra 25% for every donation.

All details can be found on <http://shuktara.org/donate/>

**LUNAR CALENDAR OBSERVERS** – today is a **Flower Day**.

**Join us for our Monthly Tastings**

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