

Dear Wine Enthusiast:

The next Victoria Wine Society tasting will focus on South Africa and some exciting wines were tasted last month at the Vancouver Winefest. Though the selection is still being put together we have purchased an outstanding sparkler, a super intense Sauvignon Blanc and wild yeast Chardonnay to come from Liberty plus a wide range of reds. One hour prior to the tasting will be the annual general meeting, which is open to all. Mark your calendars and look forward to seeing you there.

The lineup:

Twee Jonge Gezellen 1997 Krone Borealis Brut (Chard & P Noir) \$30

Forrester Vineyards 2003 Chenin Blanc \$29

Springfield 2004 Life from Stone Sauvignon Blanc \$31

Springfield 2002 Methode Ancienne Chardonnay \$49

Scali 2002 Pinotage \$37

Fairview 2003 Goat Rotie \$24

Morgenhof Estate 2000 Premiere Selection Cape Blend \$33

Raats 2002 Cabernet Franc \$45

Radford Dale 2003 Shiraz \$30

Speaker: Glenn Barlow

Location: Ambrosia Catering Centre, 638 Fisgard St.

Date: Monday, April 25, 2004

Time: The tasting commences at 7PM

Cost: \$40.00 Members, \$45 Member Guests and \$50 Non Members

Recap: A smaller crowd than usual but there were a few conflicts with the tasting date for members. Still, it was a great range of wines from this region and one to watch in the future with a high level of quality displayed across the board.

- 1) Twee Jonge Gezellen 1997 Krone Borealis Brut: *Crisp and bright with a hint of spice (cinnamon & apple) on the long finish*
- 2) Forrester Vineyards 2003 Chenin Blanc: *Vanilla and Pear on the nose with loads of honey like flavours on the palate, while staying bright on the finish*
- 3) Springfield 2004 Life from Stone Sauvignon Blanc: *Pronounced cut hay/grass & gooseberry nose with juicy melon and lime flavours that were persistent on the finish*
- 4) Springfield 2002 Methode Ancienne Chardonnay: *Lot's of butter, toasty smokiness and spice with a big rich texture and a sherry like nuttiness on the finish*
- 5) Scali 2002 Pinotage: *Black cherry, pepper, smoke and notes of barnyard but nice rich fruit on the palate with a long spicy finish*
- 6) Fairview 2003 Goat Rotie: *Lot's of flavour, bright rich fruit, lots of spice and super long finish*
- 7) Morgenhof Estate 2000 Premiere Selection Cape Blend: *Big Bordeaux nose of cassis, smoke and dark chocolate with an elegant structure while remaining powerful in flavour intensity*
- 8) Raats 2002 Cabernet Franc: *Dried fruit aromas of prunes and raisins, cigar tobacco plus a slight herbaceous note but with bright juicy fruit flavours. Second favourite of the night.*
- 9) Radford Dale 2003 Shiraz: *Very aromatic and perfumed on the nose with lots of spicy fruit flavours that were soft and supple on the palate. Overall favourite of the night!*