



Wine Tasting Dinner

Samuel Fox Country Inn, Thursday 3rd December

each is wine presented by Master of Wine, David Bird

Wine Tasting Notes

Chenin Blanc / Viognier, Private Collection, Du Plevaux, Wellington, South Africa, 2014

Match: Seared Scallop

This zesty Chenin Blanc (95%) / Viognier (5%) wine is brimming with tropical flavours and golden delicious apple whiffs. It is refreshing with a nice crisp finish and lingering aftertaste.

Sauvignon Reserva, Casas del Bosque, Casablanca Valley, Chile, 2014

Match: Goats Cheese Cannelloni

Luminous silvery yellow with a light green tinge in colour, this wine has aromas of passion fruit and zesty limes. It has delicious citrus and lychee notes on the palate with a perfectly balanced natural freshness.

Tamaral Crianza, Ribera del Duero, Spain, 2000

Match: Roasted Venison

This wine is dark brilliant in colour with a nose of black morello cherries and massive red berry fruit with toffee tones and a well integrated oak, velvety finish.

Dornfelder, Gau-Orderzheimer, Debus, Petersberg, Germany, 2008

Match: Cabrales

This German red wine from Rheinhessen, is a delicious soft, sweet red wine with plenty flavour medium body with a light strawberry colour; perfect for a starter or light meal.

Bel-Sit Moscato d'Asti DOCG, Italy, 2012

Match: Toffee Apple

Pale yellow in colour with a slight green hue, on the nose this wine is intense and persistent with hints of flowers and honey. The peach and grapey aromas show characteristics of the moscato grape. The taste is sweet, fragrant and fresh,

aromatic, elegant and delicate. This is a very easy drinking and refreshing wine for any occasion.