



## Wine Flight Notes

Thank you for choosing to come aboard our Wine Flight, it is a pleasure to have your company and I truly hope you find it a rewarding experience.

Unlike aviation though there is no science to matching food and wine, some say it is a dark art, maybe not but, it is indeed a challenge. We all have the same tasting 'kit' but how we perceive flavour and texture is as individual as each of us. My task, working and tasting closely with Kevin was to come up with 5 interesting and unusual wines to carry you through the Menu and add something to your R27 experience at each resting point.

The aim is that each wine adds another dimension to the dish, sometimes mirroring flavours other times contrasting them, your thoughts and feedback will be very welcome.

I do not profess to have got it spot on for each and every one of our fellow travellers but hopefully, we'll all have some fun along the way.

Santé,

*Russell*



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### Jansz Premium Cuvee nv

Jansz was born in Tasmania, a beautiful, lush green island off Australia's south coast. The 'terroir' makes it particularly special for growing the classic Champagne varieties of Chardonnay, Pinot Noir & Pinot Meunier that thrive in Jansz's Tamar Valley vineyard. A cool climate moderated by the nearby Bass Strait and long growing period allow the development of rich, ripe fruit flavours whilst retaining a lingering acidity. Jansz only make sparkling wine and they were the 1<sup>st</sup> to create a wine in Tasmania utilising the traditional method which they now call, Méthode Tasmanoise.

### Barbadillo Fino, Jerez

Made from a single grape variety, Palomino Fino grown in the 20yr old Gibalbín and Santa Lucía vineyards in Jerez Superior, this delicate white wine is created by a fascinating process. Once the fermentation of the Palomino must has finished, the most delicate of the wines are chosen and are fortified with a wine-based distilled spirit to bring the alcohol content up to 15% vol. The result is known as *sobretablas*, and this wine is destined for ageing in typical Jerez casks of 500 litres where it will develop a cream, or veil, on the surface called the *flor*. Over time, this veil, formed by yeast of the *Saccharomyces Cerevisiae* genus, transforms the *sobretablas* into Fino. Aged in total for approx. 3 years the wine develops a delicate straw yellow colour. The classic fino aromas are revealed on the nose; nuts, olives & cured meat. In the mouth it is crisp, tangily dry yet exhibits a full body and perfect balance.

### Lake Chalice 'The Falcon' Riesling

Every bottle of Lake Chalice wine proudly displays New Zealand's native falcon, the 'Kārearea'. These elegant birds favour the remote mountains and foothills of the upper Awatere and Wairau valleys in Marlborough, home to the single vineyard, Walsh Block, that provides the fruit for this wine. They keep the vineyards rodent free thus preserving the grapes from attack. The vineyard's stony, sandy soil results in low yields of intensely flavoured grapes. A refreshing Riesling with enticing aromas of apple and pear layered with ripe and juicy citrus notes. Balanced with great structure and a long, lingering off-dry finish.

### Casalforte Valpolicella Ripasso

In the Spring following its production the young Valpolicella is passed over (Ripasso) the skins left from that seasons Amarone production. These dried, concentrated skins add depth, complexity and structure to the wine. 12 months ageing then follows in a mix of stainless steel tanks and oak casks further developing the wine's perfume and flavours of cherry, red fruits and spice so associated with the classic Valpolicella blend of Corvina, Rondinella and Corvinone.

### Vin Santo del Chianti

Translating as 'Saints Wine' perhaps in thanks to the Heavens for this delicious ancient Italian dessert wine, Vin Santo is a true Tuscan treasure. Made from Trebbiano & Malvasia grapes that have been dried for 2 months in airy barns, when eventually pressed the juice from these concentrated grapes is of diminished quantity but full of intense, ripe fruit flavours. This nectar is then filled into small oak barrels and allowed to gently oxidise before being sealed tightly and fermentation encouraged. Post-fermentation the barrels are then left to age for around 5 years before being filtered and bottled. Sweet but complex with flavours of candied fruit, caramel and a luscious finish.