

Croughton Wine Appreciation Group
“Is it all about the Riesling?”

TASTING NOTES

381. Wittmann, Estate Silvaner dry, 12.5%, 2012

Fresh aroma with a vegetal note; fresh grass and herbs, juicy green apple and shades of yellow fruits. Refreshing, juicy start; citrus fruits, harmoniously integrated acidity; fresh mineral note in the finish.

General comments:

Colour:

Nose:

Taste:

Score: 2.63/5 (5 is highest) Price: £14.99

382. Schloss Reinhartshausen, Estate Riesling dry, 11.5%, 2010

The character of the bouquet is rich with gentle hints of fresh, green apples and apricots. On the palate it shows strength, refinement and marvellous aromas. A refreshing, hearty Riesling with a long finish.

General comments:

Colour:

Nose:

Taste:

Score: 2.42 /5 (5 is highest) Price: £9.99

383. Goettelmann, Red Slate Riesling dry, 12.5%, 2013,

Made in stainless steel with four to five months in oak casks. Smoke and linseed aromas – almost toasty! Tastes very dry, herbal and reedy. A little stern although it has plenty of character. Would work very well with Japanese cuisine. (Tamlyn Currin – JancisRobinson.com)

General comments:

Colour:

Nose:

Taste:

Score: 2.58/5 (5 is highest) Price: £13.60

384. Bercher, Pinot Blanc Kabinett dry 13.5%, 2011

Aroma of apple, hazelnut and some citrus fruit. Light flowery tones and gentle acidity in combination with fruity notes. Food recommendation: Terrine of rabbit or partridge, white asparagus with orange sabayon.

General comments:

Colour:

Nose:

Taste:

Score: 2.40/5 (5 is highest) Price: £12.00

Please drink responsibly especially if driving

www.croughton.org.uk/village-life/societies-and-clubs/wine-club/

Contact: croughtonwag@gmail.com

385. Aldinger, Lemberger dry 12.5%. 2014

A Lemberger with an aroma of dark wood berries and a slight spicy note grants this wine its typicity. Velvety tannin agents in combination with the maturation in large wood barrels gives a smooth taste.

General comments:

Colour:

Taste:

Nose:

Score: 2.42 /5 (5 is highest) Price: £12.30

386. Becker, Estate Pinot Noir dry 13.5%, 2011/ 2012

Mash fermentation in open oak vats. Maturing in Barrique and big oak casks for 12 months. Chalky vineyards on German and Alsatian side of the border. Vines are between 9 and 37 years old.

Subtle aroma of dark berries, cherries and raspberries. Fresh fruity start up with pleasant texture and juicy elegance. Soft tannins and good length. (2012).

General comments:

Colour:

Taste:

Nose:

Score: 2.16 /5 (5 is highest) Price: £ 15.85

387. Franz Keller, Rulaender Auslese 12.5%, 2011

A unique taste, aromas of apricot and apple, and nuts. Food recommendation: Chocolate desserts, tiramisu.

General comments:

Colour:

Nose:

Score: 2.79/5 (5 is highest) Price: £24.99

Please make a note on your calendars of the following dates for CWAG events in 2016-2017:

10th June 2016

4th November 2016

3rd March 2017

30th September 2016

9th December 2016

5th May 2017 AGM