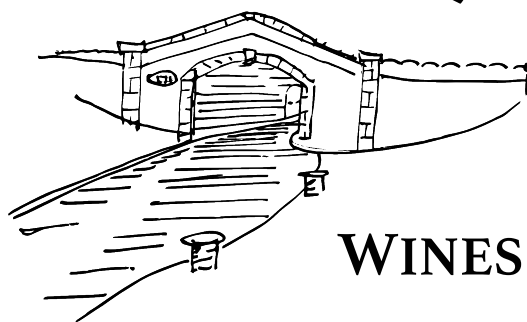


March 2021

WHARF SIDE



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choice • value • service

Wine offer of the Month

At Wharf Side Wines we have 240 delicious wines available for you to enjoy, and over 50 of them from the Southern Hemisphere. This month we have put together a twelve-bottle mixed case of red, white & rose wines from countries such as New Zealand, Australia, Chile, and South Africa. **This is usually £115.00 but for March it is priced at £105.00 per case delivered**



Dish and Drink

This month's recipe is Thai sweet potato and has been created by Susie who is the owner of Cobble Kitchen. To view the full recipe please visit wharfsidewines.com. Susie and Marcel (her 1950's Citroen H Van) provide amazing lunches to local business parks as well as creating delicious afternoon teas, birthday boxes and other tasty goodies direct to your door. They also when we are allowed provide coffee and cakes at events, such as weddings, fairs, and garden parties.



www.cobblekitchen.com

Pinot Grigio Blush Venezia: £9.50 per bottle

Cheese & Wine Pairing



Edmund Tew is produced at Commonwork Organic Farm by David Holton and Tim Jarvis in Chiddingstone, Kent. They use organic milk from a mixed breed of 240 cattle

comprising Friesians, Swedish Reds and Montbeliarde. The Swedish Reds help to increase the butterfat concentration in the milk, while the milk from the Montbeliarde cows has a high level of protein and is famed for its cheese-making qualities.

Their latest cheese creation, Edmund Tew, is based on the washed-rind, lactic cheeses of France, such as Langres. Hand-ladled and acidic-set, it has a sharp core and an orange-yeasty rind that breaks down around the rim to give a meaty-savoury flavour.

The cheese is named after a man called Edmund Tew who was from Leicestershire and convicted of stealing cheese in the 1800s and sentenced to seven years in Australia: "The prisoner heard his sentence with the most perfect indifference" – Leicester Chronicle, 1829.

(Available to buy from The Courtyard Dairy)



Thistledown, Cunning Plan Shiraz: £15.15 per bottle

Fact of the Month

March is the third month of the year and named after Mars in both the Julian and Gregorian calendars. It is the second of seven months to have a length of 31 days. In the Northern Hemisphere, the meteorological beginning of spring occurs on the first day of March.

Graciano, Garnacha, El Primero: £7.15 per bottle





Mr Cooper's cellar suggestions

A cooper is someone who makes wine barrels for wine and other drinks to be stored in. Mr Cooper has been involved

with wine all his life and loves to suggest wines he has had the pleasure of enjoying himself.

Lembranzas Albariño £11.85 per bottle

Lemon yellow in colour with hints of gold. Citrus fruit hits the nose followed by apple, pear and dried candied fruits with a mineral note. Full and plentiful on the palate, with fresh acidity from the pear and apple fruits and a lovely mineral finish



Pazo do Mar, 'Coral do Mar', Rías Baixas, Albariño £13.45 per bottle

This estate grown and bottled Albariño shows stone fruit characters with delicate spicy notes on the nose, which are echoed on the palate along with citrus characters. This poised wine is all held together by a crisp backbone of refreshing and zesty acidity.

Albarino, Upper Hemel-en-Aarade, Newton Johnson £17.85 per bottle

An opulent vintage with fascinating floral perfumes. A dense base of white peach and quince fruit juxtaposed with a beeswax/lees character. Airy scents of apple blossom and honeydew exhilarate the senses with an austere edge of apple skin. The waxy texture envelops the palate, succulent in the middle, and the flavour protracted by delicate acidity and the grip of mealy grape tannin.



Larger than life

Sometimes you need to go big but then there are those occasions you need to go even bigger. Stock up your cellar with a magnum or two of this fantastic Rully, it will never fail to impress at a dinner party....When we are allowed to socialise again.

Rully Blanc, En Bas de Vauvry, Domaine Jean-Baptiste Ponsot: £49.00 per bottle

World Wine Focus



Austria is not the biggest wine producer in the world but the wines it does produced are delicious. The area used for growing vines only covers 46,500 HA which makes less than 1% of all the

wine produced in the world, which is roughly speaking 28 million cases or 2.3 million hectolitres per year. It has 35 regulated grape varieties and most of them are grown to produce white wine, in fact 67% of wine produced is white and 33% is red. Even though there is so many grape varieties the two main grapes used for white are Grüner Veltliner & Riesling and for the red wine production Blaufränkisch & Zweigelt are used. They do export their wines around the world but the Austrians consume 75% of the wine produced themselves.

Gruner Veltliner, Rabl: £11.95 per bottle



Champagne Cocktail

Sometimes the simple things in life are all we need. Enjoy this classic champagne cocktail made in the traditional way.

- 1 sugar cube
- 2-3 dashes Angostura bitters
- Champagne or Prosecco

Place a sugar cube in a chilled champagne flute, lash it with 2 or 3 dashes of bitters, fill the glass with brut champagne/prosecco, and squeeze a lemon twist on top.



Pradio, Prosecco Spumante Passaparola: £12.35 per bottle

Just a note... to help us save paper and do our bit for the environment, if you would prefer to receive this newsletter via email then please do let us know by dropping us a line at: sales@wharfsidewines.com



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WHARF SIDE



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