

April 2021

WHARF SIDE



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Wine offer of the Month

Now the clocks have gone forward, Easter is in a few days' time and some people have seen the first Swallow returning from their winter holiday, this must only mean one thing its Spring!

So why not stock up your wine racks with this scrummy Spring Six Selection for **£55.00 per case inc delivery**



Dish and Drink



Over ten years ago I spent three months learning to cook at Ballymaloe Cookery school, being taught how to cook amazing dishes with outstanding ingredients by Darinna Allen and her daughter in law Rachel. Why not enjoy this lovely, butterflied leg of lamb this Easter, or with family and friends throughout the year? Enjoy this Californian Pinot noir with this tasty dish.

To view recipe please visit:
www.wharfsidewines.com

Pinot Noir Long Barn: £13.45 per bottle



Cheese & Wine Pairing



Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel.

The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. This cheese is

often called a 'five-mile Cheddar', as you're still tasting it five miles down the road.

Westcombe Cheddar is one of very few cheddars to be made by hand in the Westcountry by Tom Calver using the milk from the Friesian cows farmed by his father. It's made using traditional rennet, unpasteurised milk and pint starters - something that qualifies it as a Westcountry Farmhouse Cheddar which is Protected Designation of Origin (PDO).

Records show that unpasteurised cheddar was being made at the Westcombe Farm in the early 1900s and before by Edith Cannon in 1890.

(www.westcombedairy.com)

Nostros, Carmenere Reserva : £9.80 per bottle



Fact of the Month

Happy Easter!

The naming of the celebration 'Easter' seems to go back to the name of a pre-Christian goddess in England, Eostre, who was celebrated at the beginning of spring. The only reference to this goddess comes from the writings of the Venerable Bede, a British monk who lived in the late seventh and early eighth century.

Whispering Angel Rose: £17.95 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.

The Googly, Chardonnay £8.15 per bottle

A delicious, tangy white wine. Crisp, lively and bright, this citrus scented Chardonnay is well balanced, with tropical fruit and melon on the palate before presenting a vibrant, textured finish.



The Pugilist, Cabernet Sauvignon £10.70 per bottle

The nose shows an array of perfumed characters such as violets, oregano & thyme, along with glace cherry aromas. Sweet ripe cherry fruit dominates the front palate which then develops into a more savoury wine, showing earthiness, toasted spices and lovely dried herb characters.



The Courtesan, Riesling £11.85 per bottle

Capturing all the mouth-watering lime and elderflower character one expects from great Riesling, the Courtesan has a voluptuous palate hinting at grapefruit, ripe melon and quince.

Larger than life

Sometimes you need to go big but then there are those occasions you need to go even bigger. With the evenings getting longer and the weather getting warmer rose wine is a must for Alfresco dining. Enjoy this fresh and delicious Provence rose in Magnums. (Also available in 750ml).

B by La Grande Bauquiere, Cote de Provence Rose: £28.65 per bottle



World Wine Focus



The USA produces over 800 Million gallons of wine each year with California producing 84% of this, and the combined West Coast producers (California, Washington, and Oregon)

producing 90% of all the USA wine. The rest of the wine comes from the other states and there is at least one winery in each of the 50 states, and 12 % of the worlds wine is produced in the USA.

Cartlidge and Browne, Chardonnay: £16.25 per bottle



Champagne Cocktail

The French 75 was created during the First World War and was dubbed the 75 because it's so strong it feels like being shot with a French 75mm gun!

- 45ml Gin
- 15ml lemon juice
- 7.5ml sugar syrup
- Sparkling wine, chilled



Add gin, lemon juice and syrup to a cocktail shaker packed with ice. Shake. Strain into an empty glass. Top up with sparkling wine. Garnish with lemon peel.

Dopff Au Moulin, 'Cuvée Julien Brut', Crémant d'Alsace NV: £16.95 per bottle



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