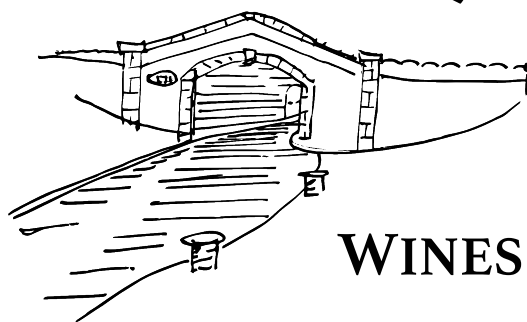


August 2021

WHARF SIDE



WINES



Tel: 01756 748855
Mob: 07545 957860
www.wharfsidewines.com
sales@wharfsidewines.com

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Wine offer of the Month

With people still embracing the staycation and most people have decided to stay on British shores and enjoy their summer holidays exploring the fantastic locations, food, and scenery that the UK has to offer, we felt it was a great opportunity to put together a selection of sparkling, rose and white wine produced in Kent by Simpsons vineyard for you to enjoy either at home or to take with you on your travels.

£123.50 per case delivered (usually £130.20)



Dish and Drink

Looking for a great and tasty alternative to chicken to eat, then August is a great month to try something healthier, tastier, and slightly different. The reason



being is that it's the start of the game season, and from August the 12th game dealers and some butchers especially in the North of England will have grouse in stock. So enjoy this delicious 'Grouse & Fig summer salad' which is perfectly paired with the Flor Penalva Reserva Dao Tinto wine. Compared with chicken, wild game is far higher in protein and selenium and lower in calories.

Recipe by: Philippa Davis who is an international private chef and food writer

To view recipe please visit:
www.wharfsidewines.com

Flor Penalva Reserva Dao Tinto: £10.70 per bottle



Cheese & Wine Pairing

Sussex Charmer is the marriage of two very separate cheese production methods, each one ancient and prestigious in its own right.



Combining the creaminess of a mature farmhouse cheddar with the zing of an Italian Style Hard Cheese, this versatile cheese represents a stunning addition to the cheese board. In 2008, it won Best New Dairy Product at the largest cheese awards in the world, hosted in Nantwich, Cheshire.

It has since picked up a further seven gold medals, claiming Best Catering Cheese in Show in 2014. In 2017, it was awarded Best British Cheddar at the prestigious Quality Food Awards.

Sussex Charmer has the perfect taste credentials to complement fruit of any description. Its long taste profile in the kitchen soon becomes a chef's best friend. Endowed with great meltability, it adds a sublimely creamy taste when grated over pasta. Our famous, signature dish 'Charmer on Toast' has no rivals, as many will vouch!

(www.bookhamharrison.co.uk)

GENETIE Bourgogne Chardonnay 'Illuminé' 2019: £13.00 per bottle



Fact of the Month

On August 6, 1762, the first-ever sandwich was created, at least with such a name. It was named after the Earl of Sandwich when he requested a dish involving meat between two pieces of bread. As the story goes, he requested it as he was in the middle of a gambling game and didn't want to interrupt it.

Bastion de La Cite Rose: £10.95 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.

Pinot Noir 1620 Lorgeril: £11.95 per bottle

The wines from Pays d' Oc around Carcassonne in Southern France originate from a unique terroir. Ruby red in colour, this Pinot Noir is bursting with fresh red fruits on the nose. Smooth on the palate with flavours of red cherries, raspberries, violets and blackcurrant leaf. Well structured with light tannins, a restrained acidity and a long, fresh finish.

Pinot Noir Suisse: £13.50 per bottle

Well-structured fine tannins with aromas of fresh raspberries and a hint of blackcurrant, juicy and quaffable.

Larry Cherubino 'AdHoc Cruel Mistress',

Pinot Noir: £15.80 per bottle

The nose shows graphite, minerals, and also juicy black cherries. A hint of spicy oak plays a supporting role. The palate is softly textured, fresh and vibrant, together with the flavours of black cherry and earthy beetroot carried along by a soft, silky finish.



Larger than life

August is officially the last month of Summer and with the weather being kind and allowing us all to enjoy alfresco dining and BBQ's, it's a great excuse to grill some locally reared beef or take a visit to your local game dealer and try some delicious venison which is in season. Either way this magnum of Châteauneuf-du-Pape will be a great partner to the meat and to your meal.

Domaine de la Solitude, Châteauneuf-du-Pape Rouge: £55.00 per magnum

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

WHARF SIDE



World Wine Focus



Known as the Garden of England and famous for its food and drink production its no surprise that Kent has now become a serious player in the world of wine making.

With a mild climate, chalky soil and South facing hill sides you could be mistaken for being in Champagne, but with over 50

vineyards now producing wine in Kent there is no need to go across the Channel as you can sit back and enjoy a glass of chilled English wine amongst the vines right here on English soil.

Kent is gaining interest from wine producers in France as they broaden the production and look to producing fantastic English wine themselves, even the likes of Tattinger invested into the UK a number of years ago, along with Ruth and Charles Simpson who own Simpson's Vineyards in Kent and Domaine de Sainte Rose in the Languedoc.

In 2014 they planted 10 hectares of Chardonnay, Pinot Meunier and Pinot Noir, then in 2016 & 2017 another 20 hectares were planted with the same three grapes and now Simpson's vineyards are able to produce upwards of 250,000 of delicious English Sparkling wine.

Simpsons Wine Estate, 'Flint Fields' Blanc de Noirs : £29.99 per bottle (usually £34.95)



Champagne Cocktail

The Roaring' 20s



The sun is shining, skies are blue and the scent of roses on the soft breeze set the scene for the perfect garden party. But it wasn't just garden parties, croquet, and badminton that the 20s was famous for, it was the parties, jazz clubs and of course cocktails. So put on your dancing shoes and mix up a 'Roaring 20s' and dance the night away.

- 1.5 oz Courvoisier VSOP
- 1 oz Dry Vermouth
- .75 oz Campari
- Top with Champagne

Combine all ingredients except champagne with ice and stir to combine. Top with champagne.

Pierre Mignon, Grande Reserve 1er Cru: £23.55 per bottle (Usually £25.50)



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Canal Wharf, Eshton Road, Gargrave, BD23 3PN

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Tel: 01756 748855 | Mob: 07545 957860