

September 2021

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Wine offer of the Month

With the seasons beginning to change and the leaves starting to fall, enjoy watching the bubbles rise in your glass with this sparkling September selection of fizz. **£93.00 per case delivered (usually £97.04)**



Dish and Drink

September is a fantastic month for locally grown produce, from either your own allotment, garden or farm shop. The fruit trees are aching at the weight of the fruit and the ground is smothered with crops bursting up from the root or plunging deeper further into the ground as they grow bigger. As an alternative to a chicken curry, enjoy this Butter Cauliflower and I know you won't be disappointed.



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Recipe by: *Jamie Vespa MS, RD*

To view recipe please visit: www.wharfsidewines.com

The Courtesan, Riesling: £9.95 per bottle (Usually £11.85)

Cheese & Wine Pairing

Barkham Blue has a very distinctive appearance. Made in an ammonite shaped round, it is covered in an attractive natural mould-ripened rustic rind. The deep yellow moist interior is spread with dark blue-green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.



Barkham Blue is produced by the Two Hoots Cheese Company and was set up in the early 2000s by Sandy and Andy. After setting up a Smallholding, they progressed from making a small batch of cheese at home in their kitchen in 1999 to winning Supreme champion at the British Cheese Makers awards and then again in 2015, along with Best Blue at the Great British Cheese Awards.

Barkham Blue pairs really well with sweet dessert wines such as Tokaji from Hungary and Sauternes from France



Sauternes Ch. Les Mingets: £12.95 per half bottle

Fact of the Month

September's name is totally inaccurate these days. It was originally the seventh month of the ancient Roman calendar, and as such is was named Septem, which translates into "the seventh month". It wasn't until 451 BC that the months of January and February were added to the calendar, making September the ninth month.

Finca Bacara, Time Waits For No One, 'Black Skull': £15.50 per bottle (Usually £16.30 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.

Cape Heights Cabernet Sauvignon: £7.30 per bottle

Nicely expressive Cabernet from the Western Cape. Taut and leafy but also brambly, ripe and succulent.



Cape Heights Chardonnay: £7.30 per bottle

Fresh, tangy stone fruit and pear on the nose. All this fruit follows through on the palate, just with more intensity and length. There is breadth and character in this wine that follows through to a refreshing finish.

Cape Heights Rosé: £7.30 per bottle

As you would expect of proper Cinsault rosé from any part of the world, this is pale shallot skin in hue, with a nose of fresh cranberries and mountain fynbos. There's then a super bright palate of cranberries again, pink grapefruit and mandarin. It finishes clean, gently textural with the vivid vibrancy you would expect of Atlantic Cinsault.



Larger than life

Looking forward to inviting friends for autumnal dinner parties over the coming months but not quite ready to open the heavy reds such as Cabernet Sauvignon or Shiraz, then a magnum of New Zealand Pinot Noir is a delicious option to be enjoyed with friends and family.

Pinot Noir Mt Difficulty Estate, Magnum: £56.00 per bottle

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WINES

World Wine Focus



Who knows but this year we may be lucky enough to enjoy an Indian Summer, when the autumn weather is warm and calm, so with this in mind what better than to discuss the fantastic wine produced in India itself.

The Indian subcontinent is a vast stretch of land in South-East Asia with varied climatic conditions from Jammu and Kashmir in the north to

Tamil Nadu and Kerala in the south. Most of the wine production, however, is concentrated in two south Indian states: Maharashtra and Karnataka. As such, most of the 2,500 hectares (6,178 acres) of vineyards, circa 2% of Bordeaux's, fall within the subtropical climate, with two distinct seasons: the wet summer months and the cooler dry winter period.

Nashik is located 190km North of the Capital Mumbai, and this is where over half of the vineyards and wineries are in India, the other four major regions are Pune, Bangalore, Hampi Hills, Bijapur and Northern Karnataka

The four most produced varieties are Sauvignon Blanc, Chenin Blanc, Cabernet Sauvignon and Shiraz, and the estimated total of all wine produced in India is 17.5 million liters or 1.9 million cases of twelve bottles.



Sula Vineyards, Maharashtra, Sauvignon Blanc: £9.60 per bottle

Champagne Cocktail

Old Cuban (Recipe by Jamie Oliver)

Autumn is upon us with the Summer days drifting away and the mornings getting cooler and the evening getting darker, what better way than to liven up your evening than with an 'Old Cuban' that takes you back to the white sandy beaches and the steel bands playing under neath the palm tree.

- 40 g caster sugar
- ½ a lime , juice from
- 70 ml Hooting Owl Rum
- 1 sprig of fresh mint, leaves picked
- Angostura bitters
- a handful of ice cubes
- 50 ml Prosecco

1. Chill the cocktail glass in the freezer. Meanwhile, heat the sugar and 25ml of water in a small pan until the sugar dissolves to a syrupy consistency, swirling the pan occasionally.
2. Add the sugar syrup, lime juice and rum to a cocktail shaker. Lightly bash the mint leaves in a pestle and mortar, then add to the mixture with a couple of dashes of Angostura bitters and the ice cubes. Pop the lid on and give it a good shake, then sieve into the chilled glass. Top up with Prosecco and enjoy.

Hooting Owl 'Botanical Dark Rum': £29.95 per bottle (Usually £33.00 per bottle)



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