

November 2021

WHARF SIDE



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choice • value • service

Wine offer of the Month

NEW ARRIVALS! Here at Wharf Side Wines, we are always expanding our range and trying new and exciting wines from around the world. So, this month we have put together a selection for you to enjoy which includes wines from Australia, South Africa and Portugal.

£68.85 per case delivered (usually £73.85)



Dish and Drink

Wondering if there is any other reason to buy a pumpkin at this time of year apart from Halloween carvings? Then why not try this 'Chinese style pumpkin omelette' by author and food blogger Emma Tang.



A very quick and easy dish to make and the cooking process brings out the sweetness of the pumpkin which is delicious. A great brunch dish but as we don't recommend drinking too early in the day it's probably more of a dish to enjoy at lunch and can be enjoyed even more with a glass of Swiss Gamay.

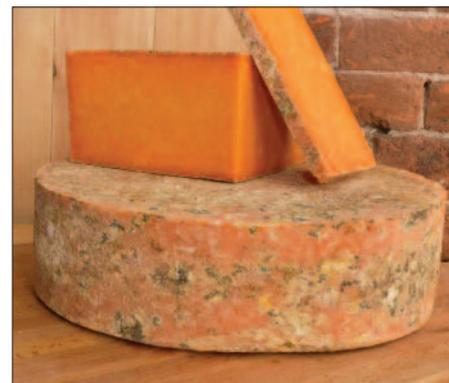
To view recipe please visit:
www.wharfsidewines.com

AOC Mont-sur-Rolle Grand Cru, Gamay:
£18.95 per bottle (Usually £19.30)



Cheese & Wine Pairing

The Leicestershire Handmade Cheese Co is located on a working farm in the Southwest of Leicestershire. David and Joe Clarke milk 150 pedigree Holstein Freisines and have farmed in the area for generations.



David and Joe started cheese making in 2005 and now have several different cheeses available, but the one that they started the journey with was 'Sparkenhoe red Leicester'. They wanted to recreate the creamy and mellow cheese that had been made on the farm between 1745 and 1875, using traditional methods and raw milk from their own cows.

Once made it is cloth bound and matured for six months on beech shelves, which in turn gives a nutty, sweet and citrus finish.

Chateau de la Coste Margaux: £27.55 per bottle



Fact of the Month

November's traditional birthstone is the topaz, usually a yellow to amber colour. The ancient Greeks believed that topaz could make a wearer invisible. A symbol of honour and strength, topaz was also believed to bring longevity and wisdom.

Domaine de Colette, Regnie, Beaujolais: £15.99 per bottle
(Usually £17.00 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.

Prosecco Spumante Millesimato Rosé: £11.95 per bottle

Salmon pink with a fine and persistent perlage. Intense and aromatic on the nose with hints of red currant, wild strawberry and also rose petal. This is elegant, smooth and velvety on the palate with a harmonious dry finish.



Pradio, Prosecco Spumante Passaparola: £12.35 per bottle

This classic from the North of Italy is a delicious sparkler overall. Aromatic pear flavours on the nose followed by a crisp palate of succulent apple and pear. Gently foamy, with a crisp and also delicate finish. Drink on its own or, in true Venetian style, as a Bellini.



Giavi, Prosecco Superiore Brut: £16.25 per bottle

Fragrant with aromas of green apple and also pear enriched by delicate floral notes. Balanced and round on the palate together with a very pleasant acidity. Creamy and elegant perlage with long aftertaste.



Larger than life

Chablis is a great partner to Oysters and this time of year is ideal to enjoy such luxuries, so if you are looking to impress your guests with a perfect pairing or looking to get some large formats in stock ahead of the Christmas rush then this Chablis will not disappoint.

Chablis Dom. Alain Gautheron, Magnum: £39.99 per bottle (Usually £42.95)



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World Wine Focus



Much like the Fertile Crescent in the Middle East is called the 'cradle of civilisation', GEORGIA is known as the 'cradle of wine'. Archaeologists have traced the world's first known wine creation back to the people of the South Caucasus in 6,000 BC. They discovered grape juice could be turned into wine by burying it in vessels underground over winter

where it would then ferment. Despite being invaded many times over the centuries and, more recently, being under Soviet rule for nearly 70 years until their independence in 1991, Georgia has an unbroken history of winemaking.

Georgia has more than 525 indigenous grape varieties with Rkatsiteli, Mtsvane, Khikhvi and Kisi being key to the white wines and Saperavi being the key to the red wines. They mainly produce white wines with the split being 75% white and 25% red.

The main wine region, which is called Kakheti, and sits at a latitude of 42degrees North and covers an area of 22, 227ha. The whole vine growing area of Georgia is 37, 419ha and they export to over 50 countries, with the total export volume in 2019 was 93.4 million bottles.

Alazani Kakhuri Rkatsiteli White 2018: £9.95 per bottle



Champagne Cocktail

Autumn Sparkler (Recipe by Cooking with Curls)

As England's countryside changes colours from greens, pinks and pastel whites of a country garden to the oranges, browns and yellows of the Autumn season, why not raise a glass of this Autumn sparkler using some of the finest English cider and award winning Nytimber Classic Cuvee.

- 45ml Brandy
- 60ml English apple cider
- 75ml Sparkling wine/Champagne
- Sugar for dipping rim of glass into

1. Dip the rim of each champagne flute in apple cider. Let the excess drip off, then dip in raw sugar.
2. Add 45ml of Brandy to the glass.
3. Add 60ml of English apple cider.
4. Top with 75ml of Prosecco/Champagne. Serve immediately.

Nytimber Classic Cuvee NV: £31.50 per bottle



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