



**Bristol Wine & Food Fair  
South African Wine Tasting  
Glassboat, 22 June 2010, 7pm**

**Villiera Estate Chenin Blanc 2009 (£6.75)**

The delightful Grier family, from Stellenbosch, put a great deal of effort into this wine. Villiera was amongst the pioneers of wooded Chenin Blanc in the Cape, albeit only partial, which resulted in a very integrated wine. The aim was to produce a rich, ripe wine, which could handle a dimension of oak and would improve over an extended period. The new vintage is gently textured but very clean and fresh.

**Springfield Life from Stone Sauvignon Blanc 2009 (£8.95)**

Springfield Estate lies in the Robertson Valley in the Western Cape region of South Africa. Robertson Valley is ringed by mountains and the climate here is harsh, with soaring summer day temperatures and cool to very cold nights. 'Life from Stone' describes the soil on which the grapes are grown, which is approximately 70% quartz. The vines on this rocky soil produce grapes with very high fruit concentration and a flintiness, which is carried forward into the bouquet of the final wine.

**Klein Constantia Riesling 2007 (£8.95)**

Remarkably approachable young Riesling with fresh acidity and fine floral perfume.

Green gold in appearance, the nose bursts with citrus blossom aromas and a fine mineral note. The palate is fresh, with a firm acid backbone and good weight. The citrus flavours persist well into the finish and are supported by a broad, elegant mouth feel.

**Glen Carlou Pinot Noir 2009 (£9.95)**

Glen Carlou's worldwide reputation for quality wines has been built on the mission of delivering handcrafted wines reflecting our distinctive terroir. Over the past decades, our wines have harvested a rich bounty of accolades and today six sought-after wines are available in our classic range. Dark ruby in colour, with a spicy with bramble fruit aroma. Soft berry fruits flavours, mainly strawberry and raspberry. Easy drinking with a good balance between wood and fruit. Long lasting flavours showcase the fruit. The winemakers have made the most of the new clones of Pinot Noir now available in South Africa which deliver much cleaner fruit.

**The Wolfrap Syrah Mourvedre Viognier 2009 (£6.50)**

A blend of Syrah, Mourvèdre and Viognier. Full of black fruit flavours with hints of violet. Unpretentious easy drinking with smooth tannins and sweet berries on the palate, this is Boekenhoutskloof winemaker Marc Kent's speciality.

**Diemersfontein Carpe Diem Pinotage 2007 (£11.95)**

A velvety pinotage from a lovely estate in Wellington, Paarl, winner of numerous awards since their maiden vintage in 2001. Packed with rich flavours including coffee, chocolate, liquorice and tobacco. Would slip down effortlessly with a rare rib-eye steak. Now-2012.

**Hosted by Fiona Beckett**

Fiona Beckett, is a Bristol-based wine expert an award-winning food and drink writer, one of the UK's leading experts on food and drink matching, a contributing editor to Decanter magazine and the author of 20 books on food and wine, will host this wine and cheese matching. She has said 'The Bristol Wine and Food Fair is a unique event that puts Bristol back where it historically belongs, right in the heart of the wine trade. It is a fantastic opportunity to explore the world of wine and attend tastings given by some of the country's top wine writers. I love being part of it.'