



# screwtop wine & cheese club

Wine Club Tasting Notes

Sunday March 13th, 2011

## Small Production, Unique Wines from South Africa

### **Graham Beck Vintage Rose Sparkling 2008**

*Western Cape, South Africa*

The Graham Beck Winery's Brut Rose was produced using the *Cap Classique* method (aka traditional method). It is made with fruit grown at the Robertson vineyards. It is made from 80% Pinot Noir and 20% Chardonnay.

The enjoyment of this wine starts with the pale pink color and tiny bubbles. On the palate this wine is full of fresh raspberry and strawberry characteristics with hints of smokiness.

### **Seven Sisters Odelia Bukettraube**

*Western Cape, South  
Africa*

The Seven Brutus sisters grew up in a small fishing village on the western coast of South Africa. Unfortunate circumstances separated them but twenty years later they came back together and began producing fine wines.

Odelia is a semi-sweet wine made from the Bukettrabe grape, which is indigenous to Germany. It has rich honeysuckle and floral aromas along with ripe peach and apricot. This makes a great aperitif or dessert wine.

### **Saint Nectaire**

*Auvergne, France*

Saint Nectaire has been produced in Central France since the 17<sup>th</sup> Century. It is a pressed, un-cooked cheese made from cow's milk cheese. It is considered France's first "farmer" AOC cheese.

This dense cheese has a silky texture with a soft acidity. It is nutty with slight mushroom, hazelnut and floral flavors.

