

## TASTING REPORTS

Diwali Selection - October 2008  
KARNATAKA

*Our Diwali Wine Selections - bring joy to your holiday table!*



Knowing how important holiday joy is at Diwali time, The Wine Society of India has chosen its wine selections for this festive season as carefully as possible to reward you with wonderful wine discoveries - with which to entertain your family and friends.

After much tasting of many hundreds of wines, (in order to ensure wines recommended are reliable choices), our Board of Wine Advisors has made a selection for both our Discovery and

Connoisseur selections, of imported wines as well as a wonderful discovery from India. Our retail partners and distribution system stand ready to ship out these wines direct to your door.

If you like what you read in this newsletter, you need do nothing - your shipment will be automatically shipped, and your chosen method of payment will be charged. Please contact our Member Services team who will work with you to modify or cancel your shipment, if you prefer.

### DIWALI SHIPMENT NEWS

**Discovery Selection**  
6-bottle option - An easy drinking selection of 3 whites and 3 red wines for your enjoyment at a price of **INR 7,050** (All inclusive)

**Connoisseur Selection**  
3-bottle option - For members who want something more; 3 select wines to please at a price of **INR 11,500** (All inclusive). The Connoisseur Selection will **ONLY BE DELIVERED TO YOU** if you contact Member Services on (022) 6628 2200 and request to receive the Connoisseur's Selection.

The cost to members will be automatically billed to your credit card unless we hear from you to the contrary by **October 14, 2008**.

It is also important to advise us of any change of address, telephone number, credit card details including expiry date or delivery preferences.



"The Four Seasons Wine Discoveries programme is an automatic shipment programme that takes the hassle out of wine buying. Four times a year our Board of Wine Advisors scours the vineyard areas of the world (including India) to track down the best possible quality wines at the lowest possible cost; these wines are then imported, distributed and sold to members through licensed retailers, with convenient home delivery in temperature-controlled conditions.

To continue enjoying all membership benefits of The Wine Society of India, including access to our informational and educational programmes, our schedule of wine tasting events etc, members are required to take 2 shipments per year. All wines are unconditionally guaranteed to please, or a refund will be provided - and will always be priced at less than MRP."

### THE PINK ELEPHANT COMES TO TOWN!

With its racy packaging, its modern screwtop and its natty name - we know of no other wine that is as suitable for the Indian market as this one! Rosé, wines can be great refreshers, but they need enough body and acidity to balance the food with which they are served. And they must be served cool enough (10°C) to contain alcohol and sweetness levels. This pink stunner hails from Estremadura Portugal, and has been very well received in the UK, with many awards from food and wine shows as well as glowing reviews from wine writers. Pink Elephant is the perfect match for spicy Indian food - for which it was expressly designed and is a perfect year round choice. We showcased this wine at our Taj West End wine tasting, and it is no exaggeration to say that it was the hit of the show - perhaps not least because one of the pourers was wearing pink underwear that he was quite happy to display!

It is the custom at The Wine Society of India to host frequent wine tasting events at our premises, in order to track down 'exceptional wines at modest prices' for recommendation to members of The Wine Society of India and for inclusion in future shipments. These tastings focus on wines from all over the world, and occasionally India. Imagine our surprise, then, when a wine from India had all our staff members and our guests buzzing with compliments about a wine from Nasik.

### WINE AND HEALTH - ANOTHER IN OUR CONTINUING SERIES!

In ancient Greek mythology, nectar was the drink of the gods. The root of the word nectar means 'that which overcomes death'. So when the Greeks compared wine to nectar, were they already aware of its health benefits? Around 4000 BC the Greek physician Hippocrates was using wine as an antiseptic, a diuretic and a sedative. Later, Louis Pasteur, the French chemist and microbiologist



said 'Wine is the healthiest and most hygienic of drinks', and certainly you were much less likely to get any digestive disorders by drinking wine than water in the 19th and early 20th centuries!

The idea that regular wine drinking could account

for the relatively low rates of coronary heart disease despite high consumption of saturated fat in Mediterranean areas became known as the 'French paradox'. This was aired on the CBS 60 minutes Show in 1991 and 1995, which showed there to be a causal connection between red wine drinking and longevity; this coincided with a rapid increase in wine consumption in the US, especially red wine where procyanidins, (the most abundant polyphenol in young red wine) are available in plenty. It is important to understand that as Paracelsus, the Swiss physician wisely comments, wine is a food, a medicine and a poison - it is just a question of dose. So 2-3 glasses of red wine per day with food for men, and rather less for women is the advisable maximum. Women have less ability to metabolise alcohol than men, so they draw the short straw, and should drink less. Please note these guidelines are for total alcohol consumption, and should not be on top of other alcohol consumed!

Moderate drinking of wine raises the high-density lipoproteins (HDL's) in the blood, and lowers the harmful low-density lipoproteins (LDL's) and reduces platelet aggression.

But as our members frequently tell us, why focus on the health benefits of wine, as long as the pleasures of wine are compensated for by the knowledge that, in moderation, wine is a healthy choice!

## TASTING NOTES FOR DIWALI SELECTIONS 2008

### THE DISCOVERY SELECTION

#### Pink Elephant Rosé 2006 - Portugal

If ever a wine was created to perfectly complement spicy Indian food, the Pink Elephant is it! Born in the minds of a panel of British wine experts and nurtured in the hearts of the world's top winemakers, this remarkable wine brings us the very soul of Portugal, a country normally renowned for its robust reds and fragrant whites (Vinho Verde).

The Pink Elephant, with its intense fruity aromas of strawberry and raspberry, is a blend of four varieties (Touriga Nacional, Alfrocheiro, Castelao and Cabernet Sauvignon in equal measure). The extraordinary decision to use free-run juice instead of the watery runoffs of these varieties (as is usually the case) can be attributed to winemakers David Baverstock and José Neiva, on whose Estremadura estate the Pink Elephant is delicately crafted.

With its mouth-watering juiciness and crisp fresh flavours, the Pink Elephant is one of the very best examples of a food specific wine. Serve very cold.



wine, with its delicate aroma of red fruit, goes extremely well with food that is staunchly Italian, be it pasta, red meat or cheese. Serve slightly chilled.

#### Peppoli Chianti Classico 2005 - Italy

With a winemaking tradition dating back to 1186, Antinori has woven its credentials into the very fabric of Italian society. It is renowned for dedicating itself equally to not only its Super Tuscans (Tignanello and Solaia) but also to the other beauties in its stable. This dark horse from the Peppoli estate in the Classico Region of Chianti is no different; with subtle aromas of oak and distinct notes of spice and coffee, this 90% Sangiovese with 10% Merlot and Syrah would go extremely well with pizza and risotto!



### THE CONNOISSEUR SELECTION

#### Laroche Chablis Saint Martin 2006 - France

It would be unfair to bring you an offering from the King of Chablis but not bring you one of his Crown jewels. This Michel Laroche Premier Cru Chablis is dedicated to Saint-Martin, whose Obédiencerie monastery (now the headquarters of Domaine Laroche) is thought to be the birthplace of Chablis. This 100% Chardonnay has a beautiful transparency to it, with just the slightest tinge of green. Even though its subtle and creamy nose betrays its mildly buttery palate, its citrus and mineral notes and long lasting finish elicit surprise and delight.



#### Chateau Parenchère Rouge 2005 - France

As the cradle of the red wine civilization, Bordeaux is revered the world over. Despite every connoisseur beating a path to its doorstep, the task of sifting through over 10,000 labels to find the best wines at the most competitive prices becomes challenging, to say the least. By tracking down this beauty, The Wine Society of India has done the legwork for you. Situated on the Eastern edge of the Bordeaux wine-growing region, Chateau de Parenchère is fast building a loyal fan base worldwide. Renovated in 1958 by Raphael Gazaniol and now run by son Jean Gazaniol. Chateau Paranchère produces a remarkable Bordeaux Superior, in a blend of 45% Merlot, 40% Cabernet Sauvignon, 10% Cabernet Franc and 5% Malbec. Like most Bordeaux, this wine partners lighter dishes like pasta and pulau very well.



#### Le Riche Cabernet Sauvignon, Merlot & Shiraz 2004 - South Africa

After spending twenty years crafting a host of spectacular wines for the Rustenburg Estate in South Africa, Etienne le Riche decided to set up his own boutique winery at Leef-op-Hoop (which means "Living on Hope") that allowed him to pay personal attention to each step of the winemaking process. Despite not having his own vineyards, Etienne le Riche contracted the best viticulturists to use the best soil possible to produce grapes that he could dote upon, right from being handpicked to being bottled. This 2004 blend contains a certain amount of Shiraz (6%), which is evident on its peppery nose. With rich black fruit and dark chocolate on the palate, this is an incredibly enjoyable wine, whose lingering finish makes it particularly memorable. Since this wine is quite powerful it matches steaks and grilled dishes admirably.



#### Mannara Grillo Pinot Grigio - 2007 - Italy

Beyond its Mafia connotations, Sicily has traditionally been known for its raffia covered wine bottles, whose fearsome content might be responsible for the disposition of its inhabitants. Nowadays, a new generation of winemaker has been crafting - upon the slopes of Mount Etna - a lighter and more balanced style of wine that is finding wider acceptance. By blending the Sicilian Grillo with the mainland's Pinot Grigio, Mannara has produced a white wine that everybody loves! What's not to love? The zesty citrus notes of one variety are delightfully combined with the velvety almond and vanilla notes of the other. And true to its heritage, this Grillo Pinot Grigio goes extremely well with Italian food.



#### Sula Dindori Reserve Shiraz 2007 - India

The Dindori Reserve established itself as a household name long before Sula did. Many a wine lover fondly recollects his first enthralling encounter with this voluptuous beauty. Lovingly raised on the foothills of Dindori (just outside Nasik) before being nurtured in oak for a year, this seductive charmer has a powerful style, yet with enough balancing acidity and restrained tannins to complement robust and spicy dishes. Deservedly one of India's most famous wines.



#### Mon Roc Chardonnay 2006 - France

For over two generations, Georges DuBoeuf's name has been synonymous with his range of Beaujolais wines, even earning him the title of le roi du Beaujolais (the King of Beaujolais). His foray into the world of white wines brings us this outstanding Chardonnay with delightful aromas of acacia and lime blossom. Its full and smooth palate is accentuated by subtle notes of honey and lemon. The natural richness of this Chardonnay from the South of France lends itself completely to food cooked in butter, especially seafood.



#### Soledoro Sangiovese Rubicone - 2006 - Italy

Typically, the region of Emilia Romagna has been known for its contribution to racing, for it is home to Ferrari, Ducati, Lamborghini and Maserati. It is also known for its excellent Sangiovese wines, which no doubt fan the passion of its people. Soledoro brings us this 100% Sangiovese from the sun-kissed shores of the river Rubicone. This delightful red

