

September 2026

A warm pleasant evening when 18 members of the wine group gathered at 'The Kitchen' to be entertained by Angie and Heather. A rather different start to the evening as Heather, fulfilling our educational needs, outlined the origins of wine making and viniculture – which was well received.

We started with three white wines:

1. EDNA Valley Chardonnay, California, 13.5% RRP £18.50 we paid £14.50
2. Luis Felipe Edwards (LFE) Chardonnay, Chile, 13.5%, RRP £12 we paid £9.50
3. MAYU Chardonnay, Chile, 13.5%, RRP £15.50 we paid £12.50

A slight improvement in counting this month, as it only took a couple of attempts, the final result being 1, 13, 4.



Onto the reds:

1. INTACTO Gran Reserve Cabernet Sauvignon, Chile, 13.5%, RRP £12.50 we paid £10.50
2. Bread & Butter Cabernet Sauvignon, California, 13.5%, RRP £16.25 we paid £10
3. Catena Cabernet Sauvignon, Argentina, 13.5%, RRP £15 we paid £14

A nice touch to the evening as the Catena was paired with some warm haggis which went down very well and showed what a combination of wine/food can do.

Voting was 0, 11, 7.

The theme of the evening was threefold:

All of the wines were from the Americas

All were 13.5%

All the whites were of the same grape variety as were the three reds

Once again, a very enjoyable evening was had by one and all.

Comprehensive tasting notes can be found on the Wine Group page, with the origins of wine making and viniculture as mentioned above.