



UNCORKED BY THE SEA

Everyday Club July 2021



2019 Cederberg Citrusdal Mountain Bukettraube- South Africa

The farm itself lies in the Cederberg Wilderness Area and only 66 ha are under vine. Today, this award-winning winery is owned by David Nieuwoudt –fifth generation. It is generally accepted that Bukettraube was cultivated in Alsace, Germany in the 19th century. It is said that Bukettraube is the oldest new variety in the world and the name has many synonyms: Bukettrebe, Buket, Bouquettraube, Bocksbeutel, Bouquet blanc (Portuguese), Buketriesling and Würzburger. Today only a few farms still make Bukettraube in South Africa. This is a beautiful & uncomplicated wine with delicate Muscat aromas of honeysuckle & peach, hints of cumin spice & Turkish delight undertones that follow through while coating the palate with a silky texture. The sweetness & acidity are balanced beautifully, with a spectacular finish. A sweet fruitiness dominates from the nose to finish, but is tempered by a crisp acidity.

Pairings: The wine is a great partner for curries, spiced poultry and blue cheese, or can be enjoyed chilled on its own. "Bukettraube is the spicy fusion food partner, "BUT" not hot food. Raisin and Thai sauces go well with Bukettraube. We cannot stress it enough that this is NOT a dessert wine. The wine does not like chocolate or dairy (the latter - if infused with orange peel, or sweet fruit flavours – can work). "from winery notes"

Attems Pinot Grigio 2019 Friuli-Venezia Giulia, Italy

The source of some of Italy's best and most distinctive white wines, Friuli-Venezia Giulia is where Italian, Germanic and Slavic cultures converge. The styles of wines produced in this region of Italy's far north-east reflect this merging of cultures. Often shortened to just "Friuli," the area is divided into many distinct subzones, including Friuli Grave, Colli Orientali del Friuli, Collio Goriziano and Carso. Attems is a historical producer from Friuli, with a long tradition in wine making and a deep knowledge of the territory. The estate has one of the best positions in the area, with several microclimates that allow the winery to enhance the character of each wine, and highlight the unique varieties they cultivate. The wine's bouquet is marked by an impressive fruitiness, and the palate demonstrates all of the amazing qualities of the Collio: it has superb weight and texture and a notable minerality and is savory, tangy, and vibrant. The nose expresses great personality with fresh aromas of white peach, citrus peel and wildflowers as well as definite scents of sap, thyme and toasted bread. In its structured body we find a wine with a balanced, complex flavor and a persistent finish of white pepper, avocado and walnut.

Pairings: Pinot Grigio pairs best with light, fresh flavors. Think summery dishes like salads, chicken and seafood, as well as light pasta dishes and risottos, and avoid heavy sauces in favor of creams and vinaigrettes.