



# UNCORKED BY THE SEA

Everyday Club July 2021



## 2019 Lubanzi Red Blend- Swartland, South Africa

Born in Cape Town and named for a wandering dog who led two young travelers backpacking across South Africa's Wild Coast, Lubanzi is a true start-up, sustainable, and socially-conscious wine co. that focuses on crafting fairly produced wines that punch above their weight and create a difference in the lives of the laborers who work on South Africa's wine farms. Swartland takes its name from the endangered, indigenous "renosterbos" (rhino bush), which had been plentiful enough to turn the entire landscape a dark color. The district, attracts some of the most adventurous and least interventionist winemakers, excels in robust and full-bodied reds. Crafted from vineyards dotted throughout South Africa's Coastal Region, it's a genuine attempt to encapsulate the depth and diversity of South Africa's wine country while showcasing its champion, Shiraz. Large oak barrels (foudres) are used to help round the wine without giving a marked oak influence. It's quite dark in color with spicy, ripe dark fruit, a twist of demerara sugar and a hint of smoke. Fresh and fruity with some dark earthy char on the finish. D 90 PTS, TP 90 PTS

Pairings: This wine pairs well with grilled meats as well as with kabobs, barbecue and braised spareribs, chicken, and vegetables. Try hamburgers, duck, lamb especially roast leg of lamb, and cheese, especially aged hard cheeses like Gouda.

## 2018 Scaia Corvina- Veneto, Italy

In the 1980s, four brothers opened their own winery when they had inherited 50 acres of vineyards in the eastern section of Valpolicella from their father. In naming this new brand Scaia, they referenced the chalky, granular soil that broke apart easily. Scaia is a word in Veronese dialect for crumbs. Veneto's appellation called Valpolicella (meaning "valley of cellars" in Italian) is a series of north to south valleys and is the source of the region's best red wine with that name. Corvina makes up the backbone of the Valpolicella blend with others playing supporting roles. Because of the dark and almost black coloring of its grape berries, Corvina takes its name from the Italian word, corvo, a local, jet-black raven. This wine is ruby red with purple reflections and a floral aroma of red roses and pansies, with a fruity aroma of cherries, sour cherries, plums, greengages, woodland berries such as blackberries, redcurrants and blackcurrants, raspberries. It is well balanced, tangy and fresh. It is intense and has good body despite its young lightness.

Pairings: Ideal pairings include risottos, red meats, roasts, mixed boiled meats of chicken, beef, white meats and poultry in general, toasted polenta with herrings, and mature cheeses.