## word on wine

Hello again! I hope you all enjoyed last months recommended wine. We enjoyed it with a very nice casserole of beef bourguignonne. It really went down very well! Now don't for a minute think I used the Buckingham Estate in the cooking pot, I always keep a box of wine in the cupboard for cooking, as it keeps for longer.

Have any of you begun to notice a change in the seasons? There are blackberries in the fields, the rose hips are ripening and of course the Horse Chestnut leaves are beginning to change colour. They are always the first to go! These changes have made me start thinking about Christmas and all the nice things we have at that time of year. So I thought this month I would write about my favourite sparking wine. That way you can plan ahead ready for the time of celebration.

Over the years I have tried many different Champagnes and sparking wines and have a firm favourite, which comes out the top of my list every time. This is a Lindauer Sparkling from New Zealand. I wrote about a New Zealand wine in July, so you will already know that I am impressed with their consistency and quality.

You might ask... Why aren't all wines that sparkle called Champagne? In order for a wine to be called Champagne it has to come from that region of France. This generally means that although many of the same grapes are used to make sparkling wine in other countries, it's the soil, sun and climate that give the Champagne region it's uniqueness. Champagne generally also comes with a higher price.

There are many countries producing quality sparkling wine and in my view many are on a par with Champagne, but they often sell at a more realistic price.

The Lindauer Special Reserve is my firm favourite. It has everything I enjoy in a sparkling wine. It is nutty, with the most delightful light blush colour to it and it looks a little bit special when in the glass. When you taste the wine it has small bubbles and

a wonderful honeyed texture on the palate.

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Anne Kennedy Chair of Kilburn Wine Circle Brand: Lindauer Type: Special Reserve Region: Hawke's Bay and Marlborough, New Zegland Grape: Pinot Noir and Chardonnay Alcohol Strength: 12 %

The colour - Bright gold with coppery tones The bouquet -Toasted nuts Flavour - Pineapple, strawberry

Available from Majestic Price: € 9.99, although the wines at Majestic are frequently discounted



"I enjoyed an excellent Sunday Carvery at Lumb Farm - the Roast Beef was beautifully tender and the vegetables were freshly prepared, I hadn't been here for a few years and was pleasantly surprised by how much this venue had

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