



Rochester Chapter AWS Tasting Report

Name of Tasting: African Safari

Date: 4/20/2013

Committee Chair: Judy Kelly

Committee Members: Teresa Nowlan, Shaggy Stoltz, Ketura Kelly, and Nancy Stabins

Number of Members Attending Tasting: 29 members & guests

Names of Guests: ?

Names of New Members: ?

Notes on the tasting: (briefly describe the topic, any discussion that occurred, points of interest, etc...) entry wine, Mulderbosch Rose, Judy had a slide show and gave a great presentation on South African wine along with many interesting comments about African food and wine from the committee and attendees.

We had 6 pairings, 8 wines total, top 3 wines were:

Barista Pinotage, 2011 \$12

Porcupine Ridge Syrah, 2010, \$8.50

Hamilton Russell Vineyard Pinot Noir, 2010, \$35.

top 3 pairings were:

2010 Excelsior Cabernet Sauvignon, and 2010 Neil Ellis, The Left Bank both paired with Grand Marnier Marinated Pork Tenderloin with Chutney

then: the Hamilton Russell Pinot paired with Stuffed baby Bella mushrooms,

and the 2011 Man Chenin Blanc(Steen) paired with Ginger apricot Compote and white goat cheddar cheese.

Food: (i.e. Types of Bread, Types of Cheeses, include any recipes of food presented)

Send completed report, pictures, recipes, etc. To pvh12@frontiernet.net

Tasting Order	Wines – Name & Year	Price/ Purchased From	Voting Results
E			
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			