

A Celebration of Autumn Food & Wines

16th October 2025

by Ormond Smith

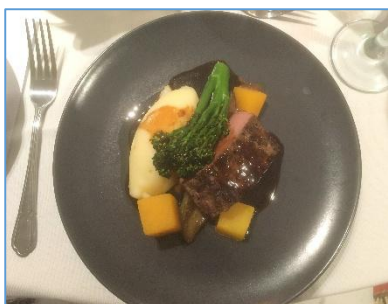
The New Drumossie Hotel was chosen as the venue for our latest tasting, an appropriate “Celebration of Autumn Food and Wines” and as expected, there was a good turnout of both members and guests, Connetable Nicol welcoming members from as far afield as Kirkwall in Orkney and from Glasgow & Lanarkshire in the south. After some opening words from Nicol and a reminder to all to be prudent when pouring the wines (sadly ignored by some present which denied some members from sampling at least one of the wines!), the evening kicked off with a **2025 “Men in White Coats” Viognier** from Western Cape in South Africa. With pronounced notes of stone fruit flavours (peach and apricot) on the nose, the wine showed a lovely freshness and decent acidity on the palate, a well received wine to start off the tasting and the wine was accompanied by canapés of Gougère (savoury choux pastry bun) with a Parsnip and Parmesan filling.

Our second offering was again a Viognier, also from South Africa, but.....with a difference! This was an Orange wine, a **2025 “Oranje” by Stormhoek** from Stellenbosch – by way of explanation orange wines have been around for centuries, particularly in Georgia, but they have become a “new” phenomenon in today’s wine world. They are made by crushing the white grapes and leaving the juice and skins together during fermentation. The result is a complex, robust wine which bridges the gap between white and red – a category of its own. The wine showed a slight tannic bitterness but with distinctive acidity, ripe and rounded with notes of cinnamon, dried apricots and passion fruit. Mixed reviews from the tasters but the writer “found in favour”.....it certainly stimulated conversation!

Our final white wine of the tasting was a somewhat unusual wine given that the wine comes from the Tempranillo grape which you will immediately recognise as a red wine grape – in 1988 a wine grower in Rioja discovered that one of his vines had undergone a mutation that produced yellow-green clusters. This mutation produces medium sized clusters with loose, average size berries which are yellow-green in colour, that bud late but go through verasion (basically berry growth to berry ripening) and ripen early. At harvest, the grapes usually have high malic acid content and high levels of compounds which helps to contribute floral, tropical and citrus notes to the wine. Botany lesson completed, the wine in question was a **2024 Tempranillo blanco** from Spain’s northern Rioja wine region, mouth filling with ripe peaches and cream, fermented and aged in French oak for six months. The lingering finish was gloriously rich yet not overpowering.....an unusual but really nice wine!

For our first red, we headed for the Southern Hemisphere and to New Zealand, sampling a **2023 “Clocktower” Taylor River Pinot Noir** from the Marlborough wine region and with this wine we enjoyed Truffled Wild Mushroom Quiche Canapés. This wine is from a high quality but low yielding vineyard, elegant and restrained, with flavours of wild berries and plums and touches of spice and smoke. This wine certainly “hit the spot” and was well received.

Before the repast was served we fitted in the final tasting red wine, a **2022 “Erythros” Domaine Papagiannakos** close to Athens in Attica region in south-east Greece. A blend of old vine Agiorgitiko grapes and Cabernet Sauvignon, matured for six months in new French oak barrels, this wine gave rich black fruit aromas, merged with cassis from the Cab Sauv and bramble flavours from the Agiorgitiko grape – medium bodied with soft tannins and pronounced savoury notes. A very approachable wine indeed.



We were then invited to take our places for the meal, **Loin of Venison with Pomme Puree, Port Glazed Chicory, Saffron Turnip and Wild Mushroom in a Rioja jus.** A most appetising main course but unfortunately a number of diners found this dish to be cold, a matter that has subsequently been taken up with the hotel. On a more positive note, the accompanying wine, a **2021 Calmel & Joseph Faugères** from Languedoc-Roussillon in the South of France was well received – a blend of Syrah, Carignan and Grenache Noir grapes, it displayed pronounced black fruit with

herbal notes and with a satisfying and lingering finish, accompanied the main course to perfection in the writer’s opinion.

The culmination of the supper was the dessert, a **Pumpkin Pie with Maple Syrup Parfait and Candied Pecan Nut**, tasty and imaginative and accompanied by a **Campbell’s Rutherglen Muscat** from Rutherglen in Australia’s Victoria wine region. The Muscat, made from the Muscat à Petit Grains varietal was intense, full bodied with aromas and flavours of orange blossom, coffee, nuts, toffee, dark chocolate and dried fruits. A very “moreish” wine, rich and mellow and without the cloying aspect of some Muscats – a perfect accompaniment to the Pumpkin Pie! Following coffee and further social intercourse, carriages were summoned and so ended a most enjoyable evening held in true Goustevin tradition!



Wines of the Evening:-

2025 “Men in White Coats” Viognier	(from Majestic Wines)	£ 9.50
2025 “Oranje” by Stormhoek	(from Majestic Wines)	£13.00
2024 Tempranillo blanco	(Great Grog, Edinburgh)	£14.95
2023 “Clocktower” Taylor River Pinot Noir	(from Marks & Spencer)	£14.00
2022 “Erythros” Domaine Papagiannakos	(Great Grog, Edinburgh)	£17.45
2021 Calmel & Joseph Faugères	(Waitrose)	£15.00
Campbell’s Rutherglen Muscat	(Waitrose) ½ bottle	£14.75



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