

THE OLD WORLD AND THE NEW WORLD

Demetri Walters - Master of Wine

Wednesday 14 March 2018

Demetri Walters is returning to The George with an exciting tasting of 9 delicious wines. The fascinating topic of Old versus New World wines serves to identify the relative merits of a wine style and region. During this specially 'designed' dinner we take two different regions sharing the same grape or similar blend - and almost identical winemaking - and reflect on how different the resulting wines taste. This best illustrates the effects of 'terroir' - equating to a 'some-where-ness' - of a wine. The climate, soil, topography, aspect to the sun (and much more besides), as well as the hand of the wine producer will all influence the finished wine. It therefore goes without saying that a region's collective psyche will exaggerate these influences still further. This evening will be a light-hearted comparison of some like-for-like wines from different parts of the world, but you will be amazed how different they taste.

There will be a number of pairings, each designed to compliment The George's excellent cuisine, but also arranged to impart the variety of character that exists in the world of wine. We believe that part of the delight of our Wine Dinners is to increase and compound your personal wine knowledge and palate. Demetri wishes this also, and is delighted to answer questions.



Paul Reseigh
 Chef Patron



Demetri Walters
 Master of Wine

The evening will commence with Demetri introducing "Canapés and Fizz" in The Walter Scott.

Hambledon, Classic Cuvée, Sparkling, Hampshire, England

Anthonij Rupert, L'Ormarins Brut Classique, South Africa

Then on into The Oak Panelled Restaurant for the following delicious and beautifully constructed dinner, with the corresponding wines which run through the courses

A light salad of English goat's cheese, Tuscan ham, marinated candy beetroot and apple

Roasted fillet of line caught wild cod,
 smooth parsnip purée, shellfish and parsley sauce

2016 Pouilly-Fuisse, Soufrandise, Vieilles Vignes, Domaine de La Soufrandise, France

2016 Neudorf Rosie's Block Chardonnay, New Zealand

Fillet of Hereford beef, braised short rib, marrow
2013 Barbaresco, Sori Paolin, Cascina Luisin, Piedmont, Italy
2015 Au Bon Climat Pinot Noir, Santa Maria Valley, California

Colston Basset Stilton, Lincolnshire Poacher
2005 Viña Tondonia Tinto Reserva, Bodegas R. López de Heredia, Rioja, Spain

Dark chocolate tart, caramalised pistachios, marmalade ice-cream
2011 Berry Bros. & Rudd Tokaji Aszú, 5 Puttonyos, Oremus, Hungary
2016 Elderton Golden Semillon, Barossa Valley, South Australia

Coffee and Truffles

£99 per person

Please call the team for further information and to reserve your place, which are limited