

ORIGINAL WINE CLUB

October 2021



2020 Curator White Blend Swartland, South Africa

With an important wine renaissance in full swing, impressive red and white bargains abound in South Africa. The country has a particularly long and rich history with winemaking, especially considering its status as part of the “New World.” Today South Africa is increasingly responsible for high-demand, high-quality wines. Wine production is mainly situated around Cape Town, where the climate is generally warm to hot. But the Benguela Current from Antarctica provides brisk ocean breezes necessary for the steady ripening of grapes. Similarly, cooler, high-elevation vineyard sites throughout South Africa offer similar, favorable growing conditions.

AA Badenhorst Family Wines are grown, made, and matured in the Swartland appellation of South Africa. The 28 hectares of old bush vines grow in the Siebritskloof part of the Paardeberg mountain. The property is owned by the dynamic cousins Hein and Adi Badenhorst. Together these two have restored a neglected cellar on the farm that was last used in the 1930s to make natural wines in the traditional manner.

Adi Badenhorst has the unique ability to fashion spectacular wines at all levels of the price spectrum. The Curator was assembled as a unique blend from the fantastic library of wine parcels at Adi’s disposal. At 51% Chenin Blanc is the backbone and structure of this blend. 22% Chardonnay was naturally and slowly fermented resulting in great texture and aromas of dried peaches, apricots, and ripe citrus. The 22% Viognier, from one of Badenhorst’s favorite growers and vineyards, brings some spice and palate length to the wine. There is a small amount of Semillon (4%) and Colombard (1%) bringing crisp, floral flavors to the finished wine. This is a fun and easy-drinking white and great food-pairing wine as well. Because of Chenin Blanc’s awesome acidity and inherently sweet flavor, it pairs well with foods that have a sweet and sour element. Try it with Southeast Asian cuisine or pork chops with apples. Drink now.

Notes from www.thehouseofglunz.com and www.wine.com

“Aromas of juicy apricots, pineapples, bananas, nectarines and wild strawberry hints too. The palate is rich, intense and flavour-some with ripe stone – and some tropical – fruit, bound in a creamy mouthfeel, like a mouthful of peach yoghurt. A little jasmine freshness tickles the finish.” **Decanter 91 points.**



\$9.99/btl

Member discount on additional btls **\$8.99/btl**

We apologize for typographical or price errors. Prices subject to change without notice.

Quick Apple-Glazed Pork Chops

You probably have all of the spices you need for these succulent pork chops laying around in your pantry or spice rack. The rub is versatile; give it a try on any meat, chicken or fish.

Ingredients:

4 boneless pork loin chops (1 inch thick and 6 ounces each)
2 tablespoons apple jelly

Rub:

2 tablespoons brown sugar
2 teaspoons paprika
1 teaspoon salt
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon ground mustard
1 teaspoon dried thyme
1/2 teaspoon pepper

Directions:

Combine the first eight ingredients; rub over both sides of pork chops. Cook in batches on an indoor grill coated with cooking spray until a thermometer inserted in chops reads 145°, 3-4 minutes on each side. Let chops stand for 5 minutes before serving.

In a microwave-safe bowl, heat jelly until warmed; brush over pork chops.

Serves 4 | Recipe <https://www.tasteofhome.com/recipes/quick-apple-glazed-pork-chops/>

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2015 Chateau Viella Madiran l'Original Gascony, France



Madiran is a village in the gently rolling countryside of Gascony, in the far southwest of France. The Pyrenees are clearly visible from many Madiran vineyards. They provide a constant reminder of Gascony's southern location, far from Paris and the rest of France. The area is famous for its indulgent gastronomy and rich, concentrated, robust red wines. These are made mainly from the Tannat grape variety. By law, Tannat grapes must make up between 60 and 80 percent of any wine bearing the Madiran appellation. The remainder can be made up with any combination of the Bordeaux varieties Cabernet Sauvignon and Cabernet Franc (also known as Bouchy) and a little-known Gascon variety, Fer Servadou (known here as Pinenc). The Cabernet grapes – themselves relatively robust and tannic – are used to soften the Tannat out, providing a clue to exactly how astringent pure Tannat is. The wine is typically very concentrated, high in tannin and traditionally requires several years of aging to be at its best. The style of really good Madiran is not unlike that of high-end Cabernet Sauvignon-dominated Bordeaux wines. However, recently some of the younger generations of winemakers, like Chateau Viella, have been experimenting with and producing wines which are softer and more approachable in their youth, mirroring a similar tendency in Bordeaux and elsewhere.

Château Viella is located in Madiran in the village of Viella. The Bortolussi family has owned the estate since 1952. Alain Bortolussi is the third generation of the family to be in charge, and recently both his daughters have joined him as fourth-generation winemakers. The Domaine consists of 25 hectares of vines split into 20 hectares of red grapes to make Madiran and 5 hectares of white grapes for the production of Pacherenc du Vic Bilh. The vineyards are located on slopes covered with pebble and clay.

The Château Viella L'Original is blend of 60% Tannat, 30% Cabernet Sauvignon, and 10% Cabernet Franc grown in Madiran. The wine pours a deep red in the glass, emitting aromas of red fruit and spices. On the palate, elegant tannins coat the mouth and frame the deep fruit flavors. The addition of Cabernet Franc softens the Tannat a little and adds an extra fruit component to the wine. It pairs well with the local cuisine; Gascon culinary specialties include magret de canard (duck breast) and cassoulet – rich, gamey foods that demand a wine match of serious character and structure. We recommend decanting this as it will soften the tannins and bring out the fruit. Drink now - 2025.

Notes from www.chateauviella.fr & www.wine-searcher.com



Reg: **\$19.99/btl**

Wine Club members get first opportunity to purchase before this goes on sale to the public! **\$14.99/btl**

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Magret de Canard (Duck Breast)

Magret de Canard makes for classic French feast that is sure to impress. Serve with a cherry or fruit sauce and duck fat potatoes.

Ingredients:

2 duck breasts
Coarse sea salt
Ground black pepper

Directions:

Preheat the oven to 400°F.

With the duck breasts skin side down on a cutting board, trim off any fat that extends beyond the edges of the meat. Turn the breasts over and, using a sharp knife, score them on the fatty side, cutting about 1/8-inch into the skin in a crisscross pattern. Be careful not to cut into the meat. Season the duck breasts on both sides with sea salt and freshly ground black pepper.

The first thing to do is to melt away most of the fat, and brown the breasts on both side. Place the duck breasts, skin side down, in a skillet and cook over a low heat to render most of the fat. Pour off the excess fat one or two times during cooking. (Save the fat in a container in the refrigerator for future use, hopefully something to do with potatoes.) The fat from the duck will take 10 to 15 minutes to melt down.

Drain off the last of the duck fat, then turn up the heat to medium or medium-high and cook the breasts for an additional 1 or 2 minutes to get the skin more crispy. Turn the breasts over (if needed, add a splash of olive oil) and cook the flesh side for one minute.

Transfer the breasts to a baking dish, skin side up, and roast in the oven for eight minutes for a nice medium-cooked duck with a bit of red inside. When it's ready, rest the duck on a warm plate for a few minutes. Slice the duck breasts thickly on the diagonal and fan out over serving plates, dividing each breast between two people. Slice to your preferred thickness.

Serves 2 | Recipe <https://www.parisinsidersguide.com/duck-recipes.html>