



GEORGE HILL LIMITED OF LOUGHBOROUGH

Wine Merchants & Shippers

Summer 2007 Newsletter

www.georgehill.co.uk

ISSUE 3

CHANGES, CHANGES, CHANGES

The changes are well underway within the shop, and during the last year we have had the archway into the wine room widened and new shelving along one whole wall of the front shop area. Our next venture is to redevelop the other two walls and the till area in the front room, and this will start during the next few weeks. As always we will try to keep disruption to a minimum, but please bear with us as we try to adapt to our new surroundings!



BEFORE



AFTER

NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW



INTRODUCTORY SUMMER OFFER ON NIEPOORT PORTS



LATE BOTTLED VINTAGE

Late Bottled Vintage port is made from a single vintage. The wine ages 4-6 years in old oak casks (Vintage ages 2-3). The optimum drinking time for an LBV fills the gap between the rubys and the vintage ports, since a Ruby Port should be drunk quite young and a great Vintage Port may need 15 to 20 years to really open up and show its splendour, there was quite a gap to bridge. This led to the idea in the 1960s to age the wine 4 to 6 years in large casks before bottling it, thereby producing a wine with the style of a Vintage Port with its deep colour and concentration of fruit but with a more mature character caused by the longer ageing in wood.

Introductory price (no other discounts apply)

£11.99

JUNIOR TINTO & SENIOR TAWNY

The **Junior Tinto** under-goes an early filling, and spends the rest of its time in the bottle, where it is protected against outside influences. Through this, its youthfulness, dark colour, freshness and dark fruit aromas and flavours are optimally maintained. With its concentrated tannins, this is a full-bodied wine.



The **Senior Tawny**, however spends most of its time ageing in barrels. Through the pores of the wood, its contact with air is soft and light, which results in a slow oxidation process over the years. This is an elegant port with a subtle expression – a light colour and a range of flavours and aromas that are based on red fruit tones.

Introductory prices JUNIOR TINTO
SENIOR TAWNY

£9.49
£11.99

DRY WHITE

White port is made from white grapes (Malvasia, Viosinho and Gouveio). The juice is fermented as a white wine until the fermentation is stopped by the addition of pure grape brandy. After spending one year in large wood tanks the wine is transferred to Pipes (550 liter oak barrels). It is then aged in wood until at least 3 years before bottling.



Introductory price (no other discounts apply)

£8.40

IN THE KNOW!

Have you moved, changed your email address or are you about to?

Please make sure you let us know if you change your contact information so that we can keep our records up to date, and so that we don't lose touch!

Doing our bit for the Environment!

We are thrilled to have taken delivery of our specially designed 'combi bags' which are made from a strong non woven polypropylene material that looks and feels like cloth and is machine washable. The bag has sections to keep 4 bottles safe down one side, with a large section down the other side for all your other shopping (or more bottles!!!)

To celebrate the arrival of the combi bag we would like to offer all our customers a FREE bag. To claim your bag just pop into the shop and mention this newsletter.

SATURDAY TASTINGS

After last summer's success we are continuing our series of Saturday morning tastings during the summer of 2007. Each week will be a different selection to tempt your tastebuds. For more information of what we will be tasting each week, log on to our web-site:

www.georgehill.co.uk

TASTING DATES

21 July 2007

28 July 2007

11 August 2007

25 August 2007

1 Sept 2007

8 Sept 2007

15 Sept 2007

29 Sept 2007

CHILE 2007

Log on to our Website for Andrew's blog and photo's from his Chilean trip earlier this year.

www.georgehill.co.uk

CUSTOMER LOYALTY SCHEME

Have you got an account set up on our computer? By purchasing items through your 'account' you will qualify for the 'case discount' even on single bottles purchases. This discount is usually given for purchases of 12 or more bottles, but as a reward for our regular customers we have introduced this scheme to enable all your purchases to attract as much discount as possible. Unfortunately we can't afford to offer a discount on all our products, but where we can't offer discount we strive to keep the prices as low as possible.

Make sure you mention your account number on your next visit to the shop to ensure you get your discount - or ask us to set up an account for you so you can start saving!



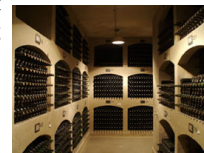
This wine has been made exclusively with Graciano grapes from Señorio de Sarria's Vineyard N° 7, a vineyard planted with goblet-pruned vines over 50 years old. The grapes are harvested manually when they reach just the right level of ripeness. Grape selection is carried out at the vines. Given the age of the vines, the resulting wine has an intense cherry-red colour with lively hints of garnet-red. The nose is typical for the grape variety with fresh-cut wood and underbrush, and hints of vanilla and coconut from its stay in the cask. Fruity on the mouth with gentle tannins and a persistent aftertaste. Soft and elegant. Serve at 16°C. Ideal for cold meats, stews and soft meats.

**SPECIAL
OFFER**

£5.99 per bottle + an extra 10% discount if you buy 6

Normal price £7.95 per bottle

www.senoriosarria.com



RECIPE MATCH

by Lee Costelow

Slut Red Raspberries in Chardonnay Jelly

Serves 6

You might think that no recipe could live up to this title!
WRONG - this is heaven on a plate (or a bowl!)

1 bottle good fruity Chardonnay
300g Raspberries
1 Vanilla pod split lengthways
5 Gelatine Leaves
250g Caster Sugar

Recipe taken from
Forever Summer
By Nigella Lawson

Place the wine and raspberries into a bowl and allow to steep for half an hour.

Strain the wine into a saucepan and keep the raspberries to one side. Heat the wine with the vanilla pod until nearly boiling and leave to cool for 15 mins.

Soak the gelatine leaves in cold water for 5 mins. After removing the vanilla pod, reheat the wine and stir in the sugar until it dissolves. Add a third of the hot wine to the wrung out gelatine leaves in a measuring jug and stir to dissolve, then add this mixture back into the rest of the wine and stir well.

Strain into a large jug. Place the raspberries equally into six clear glass serving bowls and pour the strained wine over the top. Allow to set in the fridge for at least 3 hours or overnight.

Take out of the fridge 15 mins before serving.



The perfect wine match for this dessert would be the delightful Italian 'Brachetto D'Acqui'. Pale red in colour with aromas of honey and rose petals. The palate is very sweet but with a clean, fresh finish. It is also fairly low in alcohol at only 5.5%. A great price too at only £5.99 per bottle.

An ideal Chardonnay to use for the jelly would be Bellefontaine Vin De Pays D'oc. It has a soft buttery nose with a clean citrus fruit finish. At £4.89 a bottle, why not buy two - one for the jelly and one to drink while you are making it!!!!!!



CONGRATULATIONS Sue & Andy - 9th June 2007



Congratulations to our very own Sue, who became Mrs Susan Laxton on 9th June 2007. Lots of you will know Sue from being your first point of contact on the phone, or one of the people who creates our gorgeous gift baskets and hampers.



They are just home from Thailand where they had the honeymoon of a life time, because as Sue said: 'we have to make the most of it - how often are we going to get babysitters for two children for 10 days!!!!!!'

GO MONTHLY

We are all creatures of habit and one of the worst habits we get into is to eat and drink those same old favorites too regularly and suddenly we find ourselves in a rut! Whilst safe in our familiar routines of today's busy lives, it's all too easy to allow ourselves to become very narrow minded in our choices.

Why not let us give you a helping hand to bring the challenge and excitement back to your taste buds with a monthly order?

We can deliver a tailor made selection for you each month based on your personal likes and dislikes and according to your personal budget.

None of our selections are 'standard'. Each customer's order will be created especially for them according to their own specification, and if you find there's something you don't like, then return any unopened bottles and we will credit you. For more information [email us](mailto:gillian@georgehill.co.uk) or give us a ring on 01509 212717.

Please let us know if you would like to be removed from our mailing list.

To contact us, please email gillian@georgehill.co.uk or call 01509 212717

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