

2008 Calendar of Wine Dinner Events

THURSDAY 27TH MARCH DOMINIO DE VALDEPUSA, SPAIN

The wines are powerful and structured, carrying deep fruit flavours, with soft tannins and persistent notes. Ageing varies: eighteen months to two years for **Cabernet Sauvignon**, eight months for **Petit Verdot**, eleven months for **Syrah**. These wines may be laid down for upwards of five years for the best drinking. **Emeritus**, the bodega's star wine, uses 50% Syrah with Cabernet Sauvignon and Petit Verdot, and is left on wood for thirteen months to give a wine with intense but elegant aromas. **Gran Reservas** spend an additional six months in the bottle.



THURSDAY 24TH APRIL BISCEGLIA, ITALY

The Bisceglia wines are all about the concentration and intensity of flavour that you can find in South Italy. Based in the Lavello area known for its fine Aglianico, they have 30ha of prime Basilicata real estate planted on the region's famous, dark volcanic soils.

The focus is on local grapes such as Falanghina, Fiano and Aglianico, all of which pack a hefty punch of fruit. With a state of the art cellar at his disposal, winemaker Sergio Pateroster wants for nothing in his quest to create world class wines, the current flagship of which is Italy's only Aglianico del Vulture Riserva.

WINE DINNER RESERVATIONS

Please call MU on 020 7201 6330
or email mu@millenniumhotels.co.uk

A credit card guarantee is required.



THURSDAY 22ND MAY KATNOOK, AUSTRALIA

Katnook Estate is one of the heroes of Coonawarra—a small, cool climate area in South Australia famed for its exceptional Cabernet and Merlot. The name Katnook is taken from a local Aboriginal word meaning “fat land” and vines have been planted on the site since the 19th Century. It took until 1980, however, and the arrival of Wayne Stehbens for the wines to be launched under the Katnook label. 27 vintages on, Wayne is still in charge and has built the winery up into Australia's most respected, twice winning the Jimmy Watson trophy for best Aussie red. As well as Bordeaux grapes, Wayne is a master of white wine too and the Sauvignon Blancs are particularly good with a dry, zesty, mineral style quite unique in Oz.

THURSDAY 26TH JUNE CERRETO, ITALY

The Ceretto family is as Italian as Ferrari, Parmesan and Serie A. It is a true family operation, where the offspring of founding brothers Bruno and Marcello now run the show with both exquisite style and plenty of humour. You couldn't wish to meet a more vivacious, more Italian bunch. With the family owning plots in some of Piedmont's best vineyards including Brunate in La Morra, Bricco Rocche in Castiglione Falletto and most recently of all, an acre or so of the world-class Cannubi vineyard, Ceretto is the very top tier of Piedmont winemaking.

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