

The Hide Bar Newsletter

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Cocktails Made Easy



Mr Difford is a Bermondsey resident and jolly nice chap. Not only that, but he writes some excellent cocktail books. The

Aperitif

Dear Paul,

Welcome to our March newsletter.

Hopefully this month will mark a return to slightly warmer times, along with the first hints of green starting to hit the parks. Always a good time to be in London.

Whether it actually gets warm or not, the green is guaranteed by St Patrick's Day on the 17th. If you're lucky, we'll have all our Irish whiskies on special that day!

March also pays host to St David's Day on the 1st. Quite why Patrick gets all the fun on the international stage, while David is generally stuck at home in Wales is a mystery, but sadly we're not going to be able to pay him our respects, the 1st falling on a Sunday when we are (for the meantime) closed. We need our one day of rest!

This month sees a few changes to the wine list, with a new-look bin end list coming shortly as well. A few changes will include the Klevner Reserve Pinot Blanc from Alsace, a dry, minerally wine with great herby notes from an excellent co-operative; the Liveli 'Orion' Primitivo from Puglia, a fantastic grape (genetically thought to be the same as Zinfandel) with jammy red fruits and that great Italian spicy earthiness. We also have the refined and special Ayala Zero Dosage Champagne for you to try. If you haven't already got a space on our Champagne tasting on the 10th, then I'm afraid you're too late, but you can try the Zero whenever you like - it's the same price as our house Ayala, but something quite interesting. Most Champagne has a 'dose' of sugar added to finish the wine prior to bottling. This is done to adjust the sweetness of the Champagne, but can also be used to mask poor grapes or faults in the production. Ayala consequently uses on the best grapes for the Zero, which has no added sugar at all. It's incredibly dry as a result (other houses call the style 'Ultra Brut'), and works brilliantly as an aperitif or with seafood. Hopefully you can give it a try.

Cheers!

Tuesday Tastings

We hold our tastings every other Tuesday, with a charge of £10 per person.

Tastings start at 7pm and last around 2 hours. They are a mixture of tasting, talk from one of us, a winemaker, spirit producer or expert of some kind, general chat, plus a little bit of food to pair with the tastings.

most recent of these is the one above, and we'd like to shamelessly promote it! It's a great concept. With only 14 bottles in your drinks cabinet, this gives you more than 500 different recipes. With Simon involved, you know they're going to be good drinks too. All that for less than a tenner on Amazon!



Should you be the proud owner of an iTouch or iPhone (you lucky things), you can also download said concept as an iApplication or whatever these things are called. Click the ingredients you have in your cupboard, and it will show you what drinks you can make, guide you through the process, and even let you add your own comments afterwards.

Just don't sit at the bar and try to correct us while we're making your drink.... Available for £1.79 on the iTunes store. We think it's so good, we didn't even get paid to tell you about it

Spirit Special



To those that haven't yet been converted, tequila is often regarded as student fuel and something to be grown out of. Obviously we know you're better informed than that. You know that the agave take at least 7 years to grow to maturity before harvest. You know to stick to 100% agave, certified by the Consejo Regulador del Tequila (CRT), and you can tell your Reposado (aged for 2-11

They are held in our back room, so we are limited to 25 participants on a first-come basis. We can take reservations for the tasting, but due to no-show bookings, we need to take payment in advance. Please let us know if you would like a table in the bar afterwards as well.

[Click here to reserve space at a tasting](#)

Tuesday 10th March Ayala & Bollinger Champagne

The most popular tasting we have ever held is back with a vengeance! Not only will we be tasting some of the fantastic products offered by Champagne Ayala, we will also be tasting some of their parent company's fabulous Bollinger. **SOLD OUT**



Tuesday 24th March Jean-Luc Colombo wines



Jean-Luc Colombo is well known for producing some fantastic Rhone wines. We will have a few reds and a few whites for you to try, from Roussanne-Viognier blends, to great Rhone Syrahs. There will be a little food on the side to cleanse the palate and soften the reds, and a knowledgeable chap named Will to show them off to you.

Digestive

Pinot Gris / Pinot Grigio

Some say that Pinot Grigio has had its day. Perhaps, when said with that delightful 'Pino Greegeo' SE English twang, that could be right, but the grape still has a lot to offer.

Pinot Grigio in the UK is synonymous with pretty cheap, quite tasteless dry whites, best served (very) chilled. As a grape, it has lent itself to mass-produced wines as it can be turned around from pressing to a bottle on your shelf in as little as a month. However, it can make a fantastic array of wines, from the light, dry Pinot Grigios of North-Eastern Italy, that are generally drunk quite young, to the rich, floral, spicy Alsatian Pinot Gris that can actually age very well (if you're that way inclined).



In between those two differing regions and styles, the grape is widely grown, from New Zealand where it is found all over from North to South Islands (see our Southbank example on the special, below), to Oregon, California, most of the cooler areas of Europe (particularly Alsace and Germany), and back again to Australia.

In Oregon, the wine is famously darker in colour, almost having a pinkish hue. In fact, the vines are almost identical to Pinot Noir aside from the lighter skin with a grey-ish tinge. It was even a popular grape in Champagne until the late 19th Century. Historically, it was also known as 'Tokay d'Alsace', as the wines produced there were sweet and aromatic, in a similar way to the Tokaji wines of Hungary. Enterprising French traders presumably saw this as a way of cashing in on the market as Tokaji was so popular. This was only banned by the EU in the last few years (though most had phased out earlier), but you might still be able to find a bottle of French Tokay knocking about in an old cellar somewhere. We've not tried any old Alsace Pinot Gris at The Hide, so if you do happen across a bottle, you'd be welcome to drink it at ours (without the corkage!) in exchange for a little taster... We'll be on the lookout for some as well, and hope to get some Alsace Pinot Gris with a little age on the Bin End list sometime this month.

Australia and New Zealand produce a range of styles, from those that are more Italian, designed to be drunk young, displaying the crisp apple and

months) from your Anejo (12 months+) on nose alone.

Partida is a relative newcomer to the tequila world, arriving within the last 10 years, but the production methods are pretty traditional and all the agave is estate-grown.

We have all three on the back shelf, but we'd recommend the Reposado. 6 months in barrel is just enough to give a sweetness and richness, without losing that wonderful peppery, grassy agave character. Brilliant in a margarita, but possibly even better sipped straight up in a tasting glass.

Sadly it doesn't come cheap at £5 a measure, but we will be offering double-measure Partida cocktails for £8 and taking 20% off by the measure for March only, should you wish to try.

pear characters, to those that have a little more residual sugar and can be richer and aged. The former are definitely in the majority for the time being though. The Southbank on our list is dry, but does show some of the richer characters, with some peach and apricot coming through as well.

The other example on our wine list is one that has been there since we opened. We wanted an Italian Pinot Grigio that went against all those bland, quick-to-market products. After much tasting, we went for the Elena Walch example, produced in the Alto Adige region in the North of Italy on the border with Austria.



She is one of the region's most respected producers, and the wine we sell has all of the good varietal character that the grape displays when grown in Italy - citrus and crisp pear, with a lovely length and structure without that watery quality found in cheaper wines. We hope you'll enjoy them both depending on your mood.

Links

[Champagne Ayala](#)
[Bollinger](#)
[Jean-Luc Colombo](#)
[Partida Tequila](#)
[Southbank Wines](#)
[Elena Walch Wines](#)

[The Hide Bar website](#)
[Our Drinks Lists](#)

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Featured Drink



Southbank Estate Pinot Grigio

£20 bottle / £5 glass

Given it's the subject of our little discourse above, we thought it only proper to stick a Pinot Gris on our specials this month.

The Southbank Estate wines are well known, but that's no bad thing. They produce some fantastic wines at a reasonable price.

The Pinot Grigio is no exception. Made in the Fernhill area of Hawkes Bay, the wine is rich and lush, with peach, pear and citrus on the nose, and a creamy apricot note on the palate as well. We hope you like.