

WINETALK

373

WINE CONNOISSEURS CLUB OF HAMILTON

August 2022

Coming Functions

| | |
|---------|---------------------------------|
| Aug 14 | Stonecroft Wines |
| Sept 14 | Viognier & Cellar reds..... |
| Oct 9 | Johanneshof (delayed from 2021) |
| Nov 13 | Petane Station & Wairiki |
| Dec 3 | Xmas party (Note the date !) |

WINETALK AUGUST 2022

MIKE'S BIG SHIRAZ TASTING

What a great night our Big Red Shiraz tasting to remember our friend Mike Todd was. Large crowd of members plus Jan and Mike's family welcomed. All enjoyed the delicious food and the beautiful wines chosen and presented by Cellarmaster Karen Nixey with the atmosphere warm and friendly. Thank you Jan for making this possible.

Part II of Mike's Celebration takes place later in the year replacing the event cancelled by Covid - this from Jan.....

The new date for the celebration of Mike's life is scheduled for **Sunday 30th October @ Tree Church & Gardens at Ohaupo -**

A Celebration of Mike - We will be holding a celebration at the beautiful Tree Church & Gardens at Ohaupo and would love for you to join us

Arrivals from 4pm with a start at 4.30pm

Please bring a drinking vessel (glass). Tipple will be provided!

We look forward to seeing you all there

Location details can be found here [A Tree Church](#)

Jan and whanau

These are the wines presented at Mike's Tasting:

STONECROFT Hawkes Bay, New Zealand, 2018 Syrah.

BROOKFIELDS Hawkes Bay, New Zealand, 2019 Syrah.

PIRRAMIMMA 2020 Sparkling Shiraz, McLaren Vale, South Australia.

THOMAS GOSS 2020 Shiraz, McLaren Vale South Australia.

RANDELL WINE GROUP, 2020 Shiraz, "Don't Tell Gary", Victoria, Australia.

YALUMBA, 2018 Paradox Shiraz, Barossa Valley, South Australia.

There are some outstanding bargains around of Australian red wines at the moment because of the trade problems Australia is having with their exports to China and Russia. New Zealand is getting the benefits of the overflow of Australian wines. They' re everywhere so check out these truly special and brilliant wines

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Content - Gay Main, Graphical layout - Grumpy

which you can purchase at really reasonable prices at nearly every wine outlet and Supermarket. One wine seller was telling me that in Australia these wines would be selling at twice the price. They are top quality wines from the Barossa, McLaren Vale and Victoria.

VIOGNIER - RICH AND AROMATIC

The Club has several Viogniers in the cellar, and we intend to have a Viognier tasting shortly, so thought a few notes might help us determine what we know about the grape.

Viognier is a white wine grape variety originating from the Rhone Valley in France and Croatia. The grape declined with the disastrous phylloxera outbreak in the 19th century and then with 2 World Wars causing abandoned vineyards and war damage, it has only since about 1990 that the growth and plantings of Viognier in many areas of France has risen dramatically. It is now also grown extensively in USA, South Africa, Australia and New Zealand, with Viognier enjoying a huge following.

Like Chardonnay, Viognier has the potential to produce full-bodied wines with a soft lush character, in contrast to Chardonnay, the Viognier varietal has more natural aromatics that include notes of peach, pears, violets and minerality. However, these aromatic notes can be easily destroyed by too much exposure to oxygen, which makes the barrel fermentation winemaking technique needing a high level of skill on the part of the winemaker working with the variety. The potential quality of Viognier is also highly dependent on climate and viticultural practices with the grape requiring a long, warm growing season in order to fully ripen, but not a climate that is so hot that the grapes develop high levels of sugars and potential alcohol content before its aromatic notes can develop. The grape is also a low yielding variety which can make it less economically viable planting for some vineyards.

Although I am not keen on the variation in what you buy, or what Viognier can produce, I like it blended with Marsanne. The 2017 Gisborne Marsanne/Viognier we had from The Hunting Lodge Winery in West Auckland, which Yvonne Lorkin brought to a tasting at the Club a couple of years ago was delicious.

Talk about smokey, with aromas of pine, marzipan and apricot followed by the flavours of the Viognier, mandarin and lemon and ginger, pear and peach. It is a crazy mixture but beautifully complex. Just loved it. The Marsanne is another Northern Rhone grown grape. Viognier blends well with other white varieties as well. The Marsanne grape seems to bring out the aromatics in the Viognier. I have recently tasted a beautiful d'Arenberg The Hermit Crab Viognier/Marsanne from McLaren Vale in South Australia and it was surprisingly delicious. Small batches of grapes are crushed gently, chilled and then basket pressed, then matured in French oak for eight months.



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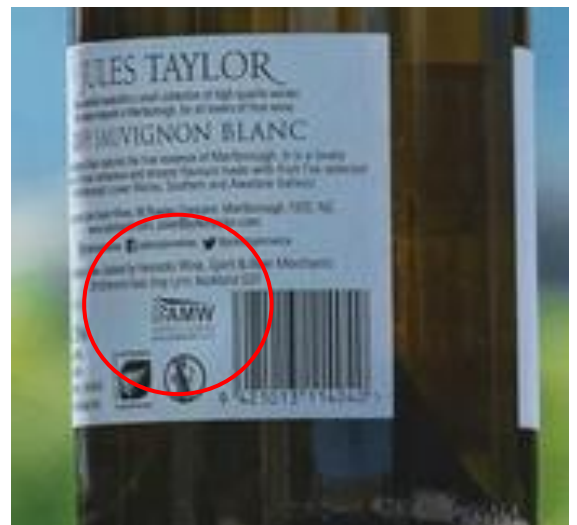
Delicious almost "Gerwurtzy" and very aromatic. This beautiful wine is only \$18.99 at Primo Vino, opposite Founders Theatre.

Club Member Freya Shaw loves her Viogniers and has recommended a few labels she thinks are brilliant. She has about 8 different varieties of Viognier in her cellar. She liked the Mission Estate Reserve bought when tried at the Wine Club. A Stonecroft 2019 Viognier which we will be able to try at next month's tasting. Also, a Trinity Hill bought on a wine trip a couple of years ago and a Late Harvest Viognier from Hawkesridge. So as a lover of Viognier she recommends these for you to try. See what you think - Viognier by itself or with Marsanne!

MARLBOROUGH APPELLATION STRENGTHENED

Spot an Appellation Marlborough Wine sticker on a bottle of Marlborough Sauvignon Blanc and you can confidently assume that the wine is made from 100% Marlborough grown grapes, that the wine has been bottled in New Zealand and that the grapes were grown in a vineyard that is certified by a recognised viticulture scheme.

Appellation Marlborough Wine (AMW) is an initiative by a group of quality conscious Marlborough wine producers to protect and brand Marlborough by establishing standards and criteria that provide re-assurance to the consumer and enhance the credibility of members' wine. To date AMW have focused its attention on the region's most important grape variety, Sauvignon Blanc. Every Marlborough Sauvignon Blanc wearing an AMW sticker from 2022 onwards plus a few older vintages will have been reviewed by a tasting panel. AMW committee member and co-owner of Blank Canvas Wine, Sophie Parker-Thomson, MW, says we have established a robust, independent tasting panel, blind tasting and this will ensue that all AMW certified Sauvignon Blanc will be representative of Marlborough.



" AMW stands for quality, integrity and authenticity", she said. " At the moment only Sauvignon Blanc is reviewed by the tasting panel, however because Marlborough is not all about Sauvignon Blanc it makes sense for AMW to extend to other varieties as well in the future."

THE WINE SHOW

This is a fabulous programme on Prime on Thursdays at 7.30. It has been running for several seasons in the UK. They have spent the last few weeks touring Portugal and doing the Douro and other beautiful wine regions which some of you may have visited. It will make you green with envy and you should have a glass of wine in your hand while watching. Try and catch it on Thursdays.

RESULTS OF SURVEY RE WINE TOURS.

David has the results in for the tours that members were interested in - all types of trips in varying

numbers. Day Trips were particularly popular, so the committee are looking at a Day Trip to Volcanic Hills in Rotorua. to kick off the tours.

Hopefully, no cancellation because of Covid!

DAY TRIP TO VOLCANIC HILLS WINES, ROTORUA

DATE: Tentatively Saturday 17TH SEPTEMBER, or 24 or 25th September (if more than 25 want to go we can also do another date). The wine tasting and meal people would prefer only 25 people at most.

TIME: Leaving 9.30am from Leisure Time Tours in Kahikatea Drive (we can leave our cars there for the day).

COST: 20 people \$160pp, 25 people \$150pp. I am pretty certain we will get at least 25 people so if we get more we will do another day as well.

WHAT THE COST WILL GIVE YOU: Return bus trip Hamilton/Rotorua, Skyline Gondola Rotorua, Wine tastings at Volcanic Hills 5-6 wines, lunch at Stratosphere Restaurant, Coffee (own cost if want) and Blueberry wine tasting at Mamaku Blueberry Farm on way home. Still waiting to see if they charge for tasting their Blueberry wines and 2-3 fruit liqueurs. Will let know when I know! Home by 4.30.

Kathy (our financial person) will be asking for a \$100 deposit to confirm your place by 30th August. Non-refundable when booked. Please pay into the Travel Account for the Club: 03 0306 0208963 026. Please also reference your name when depositing.



NEXT TASTING ON 14th AUGUST

Stonecroft Wines from Hawkes Bay are visiting to present their wines so should be a great tasting. Stonecroft are an organic producer from the Gimblett Gravels wine region just outside Hastings. This will be their 3rd visit to the Club and will be presenting Syrah and Cab Sauv's in the reds and Viognier, Chardonnay and Gewurztraminer for the whites.

See you there.....

Wine Trail Survey

Thanks to all who have responded to the survey with approximately 2/3rds of the Club now replying. We will leave the survey open until after the next function when the committee will meet and study the results before we come back with some possible suggestions.....

The trip to Tasmania still has support though based on this survey its probably lost a few numbers wise and there would seem to be some support for a change in format.

As for where you, the members would like to do a wine trail too New Zealand comes out a clear winner at present with a combination of trips with these being at the top of the list –

A short trip to - a long weekend on Waiheke

A longer trip to the popular wine growing areas of NZ -

In 1st place - Marlborough or Marlborough / Nelson.

2nd - Gisborne / Hawkes Bay or Wairarapa / Hawkes Bay (or maybe a combination of all three).

3rd - Central Otago & with a small possibility of including the area surrounding Canterbury.

As for the when - 2023 comes out first with the trail being in either March / April or October / November

Australia – popular as always but with lower numbers than New Zealand with Melbourne / South Australia coming first. Interesting the choice of year is either 2023 or 2024 and is spread evenly throughout the year compared to New Zealand with its two distinct peaks during the year.

Duration of the trail - the preferred duration is a trip of around 4 days.

Cheers,

Gay Main

Attached – The new home for the Clubs wine cellar