

# WINETALK

334

WINE CONNOISSEURS CLUB OF HAMILTON

Feb 2019

## Coming Functions

Feb 10	Bubbles
Mar 10	Proposed winery tasting
Apr 14	
May 12	AGM
June 9	

## EVERYTHING'S COMING UP ROSÉS

New Zealanders are rapidly developing a taste and thirst for Rosé. It is reported to be one of the fastest growing beverages, alongside craft beer and Prosecco. So what can you put the rise in drinking this wine down to?

How has it become more 'mainstream' and we now want to drink it whereas we were happy enough to have a Chardonnay, a Sav Blanc or a Pinot Gris or bubbles for mainly summer drinking.

Chris Barclay at the Hamilton Beer and Wine Company suggests that the enormous rise in sales of Rosés is that more and more Kiwis are enjoying European holidays. They are getting the taste for European wines and having a couple of Rosé wines during the day. In France the locals drink more Rosé than white wine in most areas, however the growth of Rosé is even more pronounced here and growers and winemakers are taking heed. "Before the rise in popularity of Rosé, it was thought of as an after-thought, a by-product to use up a few red grapes to make a pink drink. Now, however, they are seriously dedicating blocks of land on their vineyards to grapes exclusively grown and harvested to make this wine," said Chris. "You only need to look around the shelves in wine shops and at cellar doors to see the much larger amount of space allocated to Rosés. They used to be on a few shelves away from the main wines. Now, due to the popularity of Rosé it is a large part of their sales so has a higher profile in-store."



Chris said while Rosé sales are driven by female drinkers, more and more men are learning to enjoy it.



Although they do tend to drink it a bit like beer forgetting that it typically has twice the alcohol content. And of course the New Zealand Rosé has become paler, drier (used to be a bit too sweet), silkier, and fruitier than ever before. In a word "better". That's why we are drinking more of it.

I think pink wine happily spans the colour space between red and white wine so you could say it is actually a state of mind. It is not made with a special grape and the pink can vary in shades yet somehow at certain times it is the only drink you want. Specially in the summer when you are looking for a wine that is not too heavy, not too light but as Goldilocks said 'Just right'. Do I want a Chardonnay? - no too heavy, do I want a Sav Blanc? - no too acidic. Perhaps a Pinot Gris or a bubbles? - no just not what I want. It is very hot today and I think what I NEED is a cold Rosé! It is not too complex, sits lightly, has strawberry summer flavours and hits the spot - a state of mind. However it is so easy to drink, dry, delicious and refreshing and we often believe it is low in alcohol, which it seldom is!

Attractive packaging is also a key factor in the rise in popularity. The labels sing of summer and even the most conservative of vineyard's labels 'break-out' into a

summery, light artistic floral vision for their Rosé labels. Astrolabe who have a very up-market traditional label for their wines have the most gorgeous floral garland on an oval label for their Rosé. This is a huge marketing factor for them and they have realised the worth of it. Rosé labels used to replicate their range of wines. Now they are bursting with summer, colour and in some cases completely different to their traditional labels for their wines. And this marketing skill is paying off with punters being drawn to the happy kind of party labels.

## HOW DO YOU 'MAKE' A ROSÉ?

To make Rosé wines, red grapes are lightly crushed and left to macerate with their red skins for a little while (anywhere from a few hours to a few days), after which the juice is strained out from the solid stuff (called 'must') and fermented in tanks. The longer the grapes' skins are left sitting in the wine the darker the colour of



the finished Rosé and the more it will take on the deeper more tannic characteristics you find in red wine. The aromas and flavours are primarily influenced by the particular variety used and the many methods of production. Some Rosés are a mixture of grape varieties.

As it happens, red wine is made in a similar way. Red grapes have white insides and produce clear juice so you can make any colour wine with them. It's the length of the time that the juice is left to hang out with the dark skins that determines whether it will be white, pink or red.

[Click this link to read the original article from "Wine Folly" - https://winefolly.com/review/many-different-shades-of-rose-wine/](https://winefolly.com/review/many-different-shades-of-rose-wine/)

## FOOD MATCHES

As food friendly wine styles go, Rosé ranks up there with the best of them. With the advantage of being anything from light to heavy, sweet to dry or somewhere in between, Rosé can handle pretty much everything from a straight forward tomato salad right through to charred and sticky things the BBQ can produce. The freshest Mozzarella, a few little fresh tomatoes, a drizzle of olive oil and a glass of light Rosé - what could be better? And we are drinking more of the pink wine in winter as well. Apparently Central Otago wine drinkers are really into the Pinot Noir Rosés with their winter meats. This I heard on an Annabel Langbein cooking programme.

You can eat just about anything with a Rosé - fish, vegetarian dishes, chicken, through to a good hearty steak. It is good beach wine, picnic wine, as well as BBQ wine, or just sitting around watching TV with nibbles wine.

How about mixing a cocktail with a bottle of Rosé (The wine is not expensive so you don't feel guilty about adulterating a good wine)!

## STRAWBERRY SPRITZER:

- o a punnet of strawberries, sliced
- o 1 Bottle of Rosé
- o 2 cups of soda water
- o Squeeze of large lemon
- o Mint leaves to decorate and lots of ice

## WHAT IS OUT THERE

Terrace Edge 2018 Rosé recommended by Chris at Hamilton Beer and Wine Company - has won all sorts of awards - \$22

Astrolabe Rosé also recommended by Chris \$22

Thornbury (*a lower tier wine from Villa Maria*) are putting out a pleasant Merlot Rosé for \$14 at Pak'nSave and this goes down very nicely. It is wrapped in a gorgeous strawberry floral packaging as well. Good summer present.

There are many Rosés around both still and sparkling. They range in price from \$12-\$44 and some will be on special of course. Countdown has the little bottles containing one glass in the refrigerated area, all looking bright and pink and these are only \$8.

We will be tasting the Hawkes Ridge C'Est Beau at the next meeting and it is just beautiful. Not your ordinary Rosé. Made from late harvest Tempranillo, Semillon and Viognier grapes, the Hawkes Ridge is full of the flavour of summer fruits, cherries, strawberries and apricots dominating the palate. It also has a refreshing spritz from start to finish which accounts for these flavours and gives a fresh clean finish. This can be bought online for \$20 a bottle or \$100 for a dozen.

So enjoy the many Rosés out there still or sparkling throughout the year. You don't need to limit it to only a summer drink. We are drinking them more because they are 'better'.

## Gay Main



**THE ANSWER  
MAY NOT LIE  
AT THE  
BOTTOM OF  
A BOTTLE  
OF WINE.  
BUT YOU SHOULD  
AT LEAST CHECK.**