

WINETALK

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WINE CONNOISSEURS CLUB OF HAMILTON

February 2020

Coming Functions

Mar 8	Bushmere Estate
Apr 19	Rachel Treloar– TBC
May 17	AGM – date to be confirmed
June 14	Askerne
July 19	

"I've said it before and I'll say it again, that a wine should be judged at the table; not by the grape; not by its age; and not by the name on the label." Anon.

THE FICKLE FASHION OF WINE

Bob Campbell in the Real Review talks about the fickle fashion of wine. The hot trend in recent years has been the growth of Prosecco, Rosé and craft beers. These have lost a bit of steam lately so what's next?

The next BIG THING? [Albarino](#). In the past four years the fastest growing grape variety in New Zealand is Albarino. This Spanish grape has grown quantity-wise a whopping 27.2% in that time. There are 27 hectares (and growing) of Albarino making a happy new home in New Zealand. It is now found throughout the country's vineyards mainly in Gisborne, Marlborough and Hawkes Bay.

WHERE DOES ALBARINO COME FROM?

Albarino grapes are indigenous to the Iberian Peninsula, mainly in north/west Spain and parts of Portugal. Known as the 'Wine of the Sea' because of the grape's derivation from coastal vineyards and its compatibility with seafood, the Rias Baixas region in Galicia where it originates is mostly surrounded by the Atlantic Ocean so it is much cooler and rainier than the rest of Spain. The vineyards closest to the sea are known to have the most salinity (from the ocean breezes) and highest minerality. Fishing villages line the Rias and ocean coasts where fishing is the major industry. It is loved there and around the world for its rich texture, crisp acidity, refreshing citrus flavours, dry taste and subtle saltiness, making it a great match for most seafood dishes. August 1st is Albarino Day in Spain and is celebrated at the Albarino Festival in Cambados Spain, such is its popularity.



Chris Barclay at the Hamilton Beer and Wine Company recommends the Albarinos made in New Zealand by [Sileni](#) (Advocate) and the Cru by [Smith and Sheith](#) in Hawkes Bay; The [Coopers Creek](#) Bellringer from Gisborne and the Marlborough Awatere [Stanley Estates](#). He also has a selection of Spanish Albarino from the Rias Baixas Region. I had a lovely Valtea 2016 Albarino and it is stunning, but it is in a big, heavy black bottle very tall (trouble fitting in fridge) and of course has a cork, as most European wines do, so spent ten minutes looking for a corkscrew before I could drink. It has texture and flavours an Albarino should have. At \$26.99 it is

reasonable but the Sileni was also delicious and no problems with the bottle or opening! Chris also stocks an Albarino Valtea sparkling made Metodo Tradicional. They range in price from \$20 up to \$40. Lovely white wine. I must research for a future WineTalk the use of corks or not in European wines.

NEW ZEALAND WINE PREDICTIONS FOR 2020

The world's love affair with New Zealand wines grows as wine lovers continue to explore our diverse range of wine varieties and styles. Central to the success of New Zealand wine is our temperate maritime climate, the unwavering passion of our wine growers and the highly distinctive nature of our wine styles. However wine drinkers often remain unaware of just how many other varieties are being grown throughout the country, adding to the depth and diversity of New Zealand wines. We have built a solid international reputation for our Sauvignon Blancs and Pinot Noirs while gaining increasing recognition for varieties such as Chardonnay, Syrah, Bordeaux Reds and aromatic whites. Our minority plantings are tended by dedicated producers who are passionate about the varieties and offer another dimension to wine drinkers to explore the countries regions, climates and products. New Zealand produces less than 1% of the world's wine yet offers an impressive range of quality styles and varieties. Whatever your preferred wine, we're sure to have something to suit your palate.

A RISE IN SUPER PREMIUM WINES

There has been a jump in the number of wines priced over \$100. In the last 18 months in New Zealand, the number of \$100+ wines has increased 28%. The trend has been fueled by the growing secondary market, particularly wine auctions which make wine a more viable investment. Many wine drinkers who would pay \$100 for a bottle of wine to drink with dinner, are forking out big time if they thought it might double in value over the next ten years. As they become scarcer with age, they could improve in quality.

LESS IS BETTER

Lighter in alcohol wines (wines with less than 10% alcohol by volume) are enjoying impressive growth. Many wine drinkers like the idea of wines with reduced alcohol and calories, but are not prepared to sacrifice taste and texture - now they can have it all - better taste and texture.

LINDAUER DOES IT AGAIN

[Lindauer](#) Special Reserve Blanc de Blancs has just won the Champion Sparkling Wine at the 2020 Sydney International Wine Show. Wines are judged by an international panel of judges collectively, to ensure they have adequate time to properly and fully judge and select the ultimate winner. Lindauer won the Gold Medal in the Category 'Judged with Food'.

Crafted from 100% Chardonnay grapes, this off-dry sparkling is elegant, refined and well balanced. With delicate aromas of biscuit, lemon sorbet and nuttiness, the palate has layers of creaminess with underlying flavours of honey, meringue and grapefruit notes, resulting in a fine persistent mousse. It is at present on special at Countdown for \$13 - normally \$15.99. What a bargain for an international award-winning wine.

WE'RE DRINKING OUR WINE ALL WRONG

I know it can seem hard to believe, given all the practice we have had but we're drinking our wine all wrong.

Every week the average person will sink four glasses of the grape juice. For me, that's a Friday night, but moving on.

Especially when it comes to red wine we're making a serious error in quaffing it at room temperature and given red is a favourite tippie over the holiday period, we are going to do all sorts of wrong things in the



weeks ahead. That's the view of Peter Nixon, Head of Australian liquor retailer Dan Murphy's wine panel. Peter has accumulated over 30 years of international experience in the wine industry since studying Wine Marketing at Adelaide University. And given his entire job is glugging a wider variety of wines than just about any other Aussie or Kiwi or anyone else on the planet, this guy should know what's right!

"I travel the world helping the team to buy wine and see my role simply as - sharing a passion for wine with industry and customers alike. I would say I have a fantastic job," said the lucky Mr Nixon (what a great career choice he has made). "We are always searching for the best quality wines at reasonable prices that we think will make the wine drinking experience as good as it gets for all palates."

But back to red wine. Peter Nixon said Sparkling Shiraz is rising rapidly in popularity and becoming more and more popular, now becoming a mainstream choice. "Of course we drink it chilled and love it but we don't always treat our non-sparkling red wine the right way in summer."

Ever since we've been drinking wine, most of us would store the white wine and Rosé in the fridge and the red wine in the cellar or bottom of the pantry. No, no, big mistake. Because the instructions say to drink the red at room temperature, we do as we are told, but this is based on European room temperatures where the temperatures may be 18 degrees, but in Australia and New Zealand it can rise to 30 degrees and that is just way too warm for red wines. Peter Nixon says put your red wine in the fridge for half an hour or in ice for 10 minutes before drinking. "It will look fresher, be more robust and taste better in the glass."

You see, it is comforting to know there are brilliant people out there looking for ways to make our drinking experiences way better.

PRESIDENT KAREN NIXEY DOES RIPPON

Attached is Karen's report on her experience at [Rippon](#). We are lucky to have members who wish to share their experiences in their wine journey. Anyone who wishes to contribute to WineTalk is welcome.

Happy summer

Cheers

Gay Main

P.S. Clicking on some of the images will via a prompt open a new link in your browser to take you to the original article