

WINETALK

367

WINE CONNOISSEURS CLUB OF HAMILTON

February 2022

Coming Functions

Feb 13	Clearview Estate
Mar 13	TBC
Apr 13	Mission Estate
May 10	AGM
Jun 8	TBC

WINETALK FEBRUARY 2022

Welcome back

Well, we have made it to 2022 after an up and down 2021 and now let's get on with what we are used to at Wine Club: Celebrating fine wines, meeting great wine people, good company and learning

exciting, endless stories of wine. Despite Red Traffic Lights, we will carry on within the rules.

BRILLIANT EVENING OF WINE, BOOKS AND THE FOUR TOP WINE WRITERS IN NEW ZEALAND



Yvonne Lorkin and Michael Cooper, had each chosen a white wine and a red wine, eight wines to talk about and taste.

Joelle Thompson was MC and each spoke about their journey through wine writing, their best and worst ever wines tasted, and their careers over many years bringing their wonderful stories and adventures with wine. Bob was actually an accountant for Montana after University and sensed there was more fun and

Initially organised as part of 2021 [Hamilton Book Month](#) held in August, however aborted by Covid, border closures and lockdowns, the occasion was finally held on 19th January and what a wonderful evening it was. Over 80 people attended in a beautiful setting in Wintec's Atrium at several tables with wine supplied by the Hamilton Beer and Wine Company and delicious platters provided by Hazel Hayes.

The four wine writers: Joelle Thompson, Bob Campbell,



adventure in the vineyard than in his office, so started his journey, becoming a Master of Wine after years of study and a wine writer. He also conducts Wine Certificate Courses in New Zealand. Same with Michael Cooper. His journey started with a holiday job in a vineyard and thought this is better than a career in commerce and actually did his Masters' Degree in Wine and Winemaking - the rest is history. His books written on wine are legendary in New Zealand and around the world. Joelle started as a journalist but had always been

interested in wine and moved to wine writing after years of looking around the world at wine and wine making and

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Yvonne was the same. Well known for her TV programme Thirsty Work and her wine columns in many publications she was brought up in wine country - Hawkes Bay - studied wine making at Adelaide University and so began her journey. (She was a wonderful guest at our wine club a couple of years ago and is happy to come back anytime and promote her wines and her business WineFriend.)

The eight wines tasted were:

[Pegasus Bay 2017 Riesling](#) and [Clos Henri 'Bell Echo' Pinot Noir 2016](#) (Joelles picks);

[Collaboration Wines Aurulent Chardonnay 2020](#) and [Akarua 'Rua' Pinot Noir 2020](#) (Bob's picks);

[Coxhead Creek Verdhelo 2019](#) and [Tironui 'Above and Beyond' Malbec Cabernet 2019](#) (Yvonne's picks);

[Redmetal Albarino 2020](#) and [Te Mata Estate Merlot Cabernet 2019](#) (Michael's picks).

They were all magnificent wines but the picks for me were the Riesling, the Chardonnay and the Merlot Cabernet, but all were stunning and the stories told with each wine were interesting and insightful.

Twelve Wine Club members attended and loved it all and enthusiastically want to repeat it. Our own club member Catherine Wallace, Book Month Director and fellow Co-Director Gail Pittaway are to be congratulated in bringing such high-quality people to wine loving Hamiltonians. Brilliant evening.

CLEARVIEW WINES

To start the year for the Club, we have Michelle Trevarton from [Clearview Estate](#) in Hawkes Bay for our opening act for 2022. And a rip-roaring opening act it will be with Michelle, who entertained us in a fast and furious way 2 years ago. Clearview wines are top quality, delicious wines and we all loved the evening we had with them.

Clearview Estate is located just outside Te Awanga on the Cape Coast Cycle Trail and the road to Cape Kidnappers. Grown and vinted on the Estate,

inspired by the terroir of Te Awanga Hawkes Bay, their grapes are pre-dominantly hand-harvested and bunch pressed. Estate grown and owner operated since 1986 when Tim Turvey with business partner Helma van den Berg took up the challenge of bringing the neglected but historic Vidals No. 2 vineyard back to life as Clearview Estate. Today the business proudly remains owner- operated with Tim overseeing the vineyards with Chief Winemaker Matt Kirby and assistant winemaker Rob Bregmen creating legendary much awarded wines. It is a beautiful place to visit with a stunning restaurant and Cellar Door. You will love this presentation of their delicious wines.



WHAT HAVE WE DRUNK OVER THIS VERY HOT JANUARY

Well, lots of bubbly of course and some delicious Roses. Not so hot on the reds in this heat but a Vilagrad sherry with an ice cube in is delicious in the nighttime to relax and finish off the day. However, the following whites were very enjoyable and a bit different from your Sav Blancs and your Chardonnays:

[LONE GOAT CANTERBURY EHRENFELSER 2015](#)

[Lone Goat](#) in Canterbury is a small boutique winery in Rolleston just south of Christchurch. Their Ehrenfelser wine won a gold medal in the New World Wine awards with 95 points. It is a distinctive German grape and has produced an off dry white wine worth a go as it is flavoursome and delicious. With sweet citrus, honey on toast and golden peach notes, it is beautifully complemented by subtle sweetness and bright acidity. It is similar to Riesling in taste but with more richness and body. Loved this wine and it is recommended to be matched with Onion Tart. At New World (if not sold out) and was under \$20.

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[PROSECCO VILLA MIAZZI, D.O.C.](#), extra dry from the Veneto Region of Italy. 11% alcohol, Millesimato (which means most of the grapes are picked in the year, in this case 2020). Sparking, fresh and youthful. About \$15 at Vetro in Hamilton.

[GODELLO, MARA MARTIN](#), Monterrei, Spain. 100% Godello grape, 2019. White fruit flavours bright, fresh and delicious long after taste. From Hamilton Beer and Wine Company about \$20.

HOW TO KEEP AN OPEN BOTTLE OF WINE FRESH

Open bottles aren't a big problem in our house or in the homes of most of you I suspect, mainly because they tend to get finished. But sometimes a bottle of wine just cannot be finished and needs care so is still drinkable the next day. This is especially true of left over bubbly or wines with corks, as many European wines are. But, storing leftover wine successfully can be tricky, and how long it will stay fresh will depend on where it is from, and how much liquid is left inside the bottle. Wine preservation is one area where most of us fall down. Matt Skinner, Australian wine writer has a few tips for us:

"The fear of finding a half-drunk bottle covered with tin-foil or cling film or worse still, nothing at all, is for me about as bad as it can get. However a few minor changes can keep your wine better for an extra day it is well worth it. So if you are scratching your head and wondering how to deal with half-empty bottles or half full bottles of wine, here's a few tips.

SPRING LOADED STOPPERS: These are commonly used in the preservation of Champagne and other sparkling wines. They are an effective device and a much better alternative to a spoon! **REFRIGERATION:** Refrigerating leftover wine will dramatically help to preserve the wine, whether it is white, red, sweet or fizzy. By chilling leftover wine, you are effectively slowing the chemical reactions that cause wine to oxidise. You can where possible try to reduce the amount of oxygen in the bottle prior to putting it in the refrigerator. Just decant into a smaller bottle and seal top.

DECANTING: Simply by decanting your wine into a smaller bottle will help to keep it fresh longer. By reducing the oxygen-to-wine ratio you will significantly slow the process of oxidation."

Just a few simple tips and no wine would be reduced to being undrinkable. That is if you have 'leftover wine.'

Many of you at the BBQ requested Mary-Lou's Carrot Recipe. Here it is.

MATUNUSKA CARROTS

12 large carrots cut into sticks, 2 and half cups of water, half cup cider vinegar, half cup of sugar, 2 whole cinnamon sticks.

Combine carrots and water, bring to boil and simmer for about 7 minutes (or till just cooked). Drain, saving liquid. Add rest of ingredients to liquid and pour back over carrots. Chill overnight.

Let's hope this year with will be lockdown free and we can enjoy continuous Wine Club meetings. We have a wonderful line up planned for you all to get excited about.

Cheers,
[Gay Main](#)