

WINETALK

390

WINE CONNOISSEURS CLUB OF HAMILTON

February 2024

Coming Functions

Feb 11	Invivo Tasting
Mar 10	Ancient Wines - TBC
Apr 14	
May 12	AGM & Options Tasting

WINETALK FEBRUARY 2024

Welcome to the new year for the Wine Club.

The big Christmas party went well and many thanks to all the

helpers, particularly Diane and Ted Willson (AKA Father Christmas) and Jason and Sharlene Dawson along with the Committee and many other willing helpers. We are all grateful for the help and the work involved in this large event. Thanks also to Karen and Dean for hosting us all.

The New Year BBQ was held in January despite the heat, thanks to Helen Sutton for hosting. Now we are starting a new year with lots of exciting and a few different events planned. Hope you are succeeding in keeping cool in this brilliant weather. Australian Wine Writer Huon Hooke is doing his best to enjoy wine more in the heat. Huan writes about this in The Real Review:



ICE IN YOUR WINE

Contrary to popular belief, ice is not the enemy of wine. You put ice in your whiskey (or at least some people do), not to mention your Campari and soda, so why not wine?

Settling in for a Spanish lunch in warm, sub-tropical Brisbane I ordered a couple of glasses of Rioja Crianza to accompany the salt and pepper Calamari, the Scallops with Marcilla, the meat balls and grilled broccoli.

Two tepid glasses of a red fluid arrived at the table. Not wanting to kick up a fuss I went to the bar and asked the barman for two ice blocks. He gave me two tumblers filled with ice blocks. I put one in each glass and within a couple of minutes the wine was drinking beautifully. Before all the wine was drunk I put another ice block in each and still no detrimental change. The ice had restored freshness in what before was tired wine. The Rioja had the weight and concentration to cope with a touch of dilution.



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There was a time before refrigeration became commonplace in wineries when throwing large chunks of ice into the fermenting vat was standard practice. Fermentation needs to be controlled and in a warm country like Australia that usually causes cooling. When wine ferments it creates heat and excessive heat can turn to volatile off-characters as well as cooked fruit flavours, neither of these desirable.

In horse and cart days, large blocks of ice would be brought to the winery from the nearest ice works. They restarted the vigour of the ferment and the water slightly diluted the wine. This could be a negative if your wine was already a bit thin. A positive if your wine was a blockbuster of 15% or more potential alcohol.

ROSÉ FOR SUMMER

Our family and visitors must have consumed many litres of Rosé over the holiday and summer season. It was the only drink everyone seemed to want for the get-together 5 o'clock drinks.

So what was it that attracted us all to Rosé when we were normally Chardonnay, Sauvignon Blanc or bubbles drinkers in the summer? I think it was just that we wanted this lovely light but tasty pink drink to perk us all up after the heat of the day.

We found a French Rose which we all loved the best. A beautiful Vin d'Anjou from the Loire. A Pierre Brevin 2022 La Planchelière Cabernet d'Anjou. Made from a Cabernet Franc grape this medium dry rosé with attractive floral aromas and delicate berry flavours was a delight and easy drinking, with a long finish. It went so well with the accompanying cheeses, olives and fine pastes. This was a gem of a find at Countdown which we bought on special for \$14. Unbelievable price (normally \$18) for such a high-quality wine. So we cleared the shelves of this fine Rosé.

So interesting to try this with the different Cabernet Franc flavours of berries and floral. What's not to love about Cabernet Franc? It is dark, it is velvety, and it is smooth. Used mainly as a blend for wines made in the Bordeaux style, it creates a rock star Rosé. See if you can find some (probably we have bought it out). Wonderful summer drinking. Apparently they put out a sparkling Rosé as well so I am on the lookout for this.



THANK YOU, FROM HAWKES BAY



Thank you

The Trustees of the Hawke's Bay Winegrowers Charitable Trust would like to thank you for your generous donation this year helping to support our members and enabling them to plan their way forward.

The Trust received over \$407,000 in donations from a wide range of supporters - both nationally and internationally. The Trust made grants of \$434,575 (including funds from its reserves) to those members who were in need of support and assistance.

Whilst Hawke's Bay Winegrowers Association will continue to support flood affected members, the Cyclone Gabrielle Relief Fund is now closed.

The donations have been a huge help towards the vast expenses and the mammoth cleanup faced by our members. Click [here](#) to see the thank you notes we received - you can see how much your generosity has meant to members.

You can see the impact of Cyclone Gabrielle on Alison Prin's property [here](#).

Once again, thank you for your support this year.

On behalf of the Trustees:

Alwyn Corban, Chair

Brent Linn, Secretary

Neal Cave

Emma Lowe

Emma Taylor, Advisor

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WINESPEAK

BIODYNAMIC WINE: Wine that is produced by Biodynamic guidelines which follows holistic, ecological and ethical pathways. No synthetic products are used.

CLOSED: A term describing underdeveloped and young wines where flavours are not displaying well.

COMPLEX: A wine exhibiting numerous odours, nuances and flavours.

DEMI-SEC: French term meaning 'half-dry'. Likely to describe a sweet sparkling wine.

EARTHY: A flavour or odour reminiscent of damp soil.

CRUSH: The English term for the harvest.

NEXT MEETING - INVIVO WINES:

This will be an interesting tasting from a Waikato based Winery at Te Kauwhata. Invivo have unique marketing and original thinking in their strategy for the wine industry. Their winemaker is coming to present, so this should be a great occasion with some beautiful wines to taste. I have invited Graham Norton and Sarah Jessica Parker to the meeting but don't think they will make it.

See you there.



Cheers

Gay Main

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