

WINETALK

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WINE CONNOISSEURS CLUB OF HAMILTON

January 2021

Coming Functions

Jan 9	New Year BBQ
Feb 14	Sparkling Wines
Mar 14	Hawkes Ridge Winery
Apr 11	
May 9	AGM & Options Tasting

WINETALK JANUARY 2021

Once again, the Wine Club Christmas party was a roaring success and a relaxed, fun, friendly day was enjoyed by everyone there. No-one argued over the quiz answers with Karen, delicious gourmet full Christmas lunch and Father Christmas arriving and distributing the presents. What a lot of work the Committee put into this and they should be thoroughly commended for the day. AND another first for the Wine Club: members Jenny Rae and Peter Middleton came to the party via The Orbiter! Don't know if this beats coming to Wine Club on Lime scooters though. Great idea - the bus goes past their door, they got to Chartwell Square and walked to David's from there. They could relax and drink with no worries about driving home or getting someone to pick them up and cheaper than Uber. Perhaps we could ask to change the course of the Orbiter on the second Sundays of the month to get to Wine Club.

WINES TASTED OVER CHRISTMAS AND NEW YEAR

Hope you had some fabulous wines over Christmas. We certainly did and some wines we had never heard of. Club Member Aimee Burness had won the Club raffle way back and the wine prize was from [Aurum Wines](#) (Aurum is the Latin for gold) in Cromwell, Central Otago. It was a strange pink, lemon colour and was called Amber Wine 2016 so Aimee and Dan brought it round to try and give our opinion. Apparently Amber is a unique wine made by ancient techniques. Pinot Gris grapes underwent a prolonged maceration and a wild yeast fermentation with their skins. They were then hand pressed and aged for 12 months. Unfined and unfiltered. Only 55 cases were made. Reception was mixed. It was dry to taste with a crisp acidity with special honey, dried apricots (this is Central Otago) and melons with a minerality and tannins. The only problem after enthusiastically saying what a beautiful dry wine, was the finish. It was too much honey flavour and texture by the end. We all decided it was more of a Mead. The next day the empty bottle had a sediment of sugar up the bottle. Interesting promising dry start and very sweet honey at the end. Found the honey remained in the mouth and took a bit to go away.



Another fine wine drunk was the [Trinity Hill Marsanne Viognier 2016 Gimbett Gravels](#). Marsanne and Viognier are the traditional white varieties found in the Rhone Valley of France. The juice was fermented and aged in a mixture of new and older French oak barrels for 12 months prior to bottling. Marsanne provides palate, weight and structure with flavours of citrus blossom and honey. Viognier is a white variety displaying apricot, musk and jasmine. This wine was a touch of heaven, divine and delicious. At \$54 it was expensive but had the rapturous reception it received and deserved.

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Content - Gay Main, Graphical layout - Grumpy

OPENING A BOTTLE OF BUBBLY CAN BE A RISKY BUSINESS

As we are drinking a lot of bubbly at the moment, here are a few tips for opening a bottle. The standard pressure in a bottle of Champagne or Methode is 5-6 atmospheres - nearly twice the pressure in a car tyre, which explains why the wealthiest people in the Champagne region are reported to be eye surgeons.

1. Ensure the bottle is well chilled and has not been agitated.
2. Remove the top of the foil - most foils have a tear tab.
3. Drape a napkin or towel over the cork to catch it if it shoots off unexpectedly.
4. Tilt the bottle to a 45 degrees angle to maximise the surface area and to reduce the risk of froth over.
5. Lift the bottle away from a hard surface such as the tabletop to reduce the risk of froth over.
6. Make sure the bottle is not pointing at anyone or anything - someone could lose an eye with wayward corks.
7. Loosen the wire on the muzzle.
8. Hold the wine and cork through the napkin and twist the bottle away from the cork. Then it should flow beautifully into a glass.

If you are feeling adventurous and have a sword or a sabre lying around, perform a Sabrage - the technique of opening a sparkling wine with a sabre.

Find the bottom seam, loosen the wire muzzle and lift it slightly away from the bottle so the sabre hits the glass and not the wire. Strike the bottle with the sabre at a shallow angle striking where the seam meets the neck lip. Try a few relatively soft taps first and increase the power to get an idea of the force needed.

It is impressive when you get it right - potentially painful if you screw up!



Happy New Year and welcome to 2021. Look forward to seeing you all at the BBQ.

Cheers,
Gay Main

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

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