

WINETALK

349

WINE CONNOISSEURS CLUB OF HAMILTON

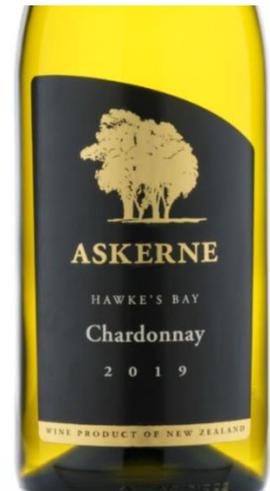
July 2020

Coming Functions

July 12 Options Tasting
August 9 Georges Rd
Sept 13 Stonecroft
Oct 11 Bushmere Estate
Nov 8

What a great tasting from Askerne. John was very knowledgeable and clearly has had a life of experiences with wine, which is how life should be. I really liked his Viognier and his Syrah, which I thought was amazing value for a special price of \$16. Already looking to re-order both. What I wanted to

investigate was the difference between Syrah/Shiraz. I like the 'lighter' Syrah's from Hawkes Bay but can't cope with the big, bold meal of a Barossa, Australian Shiraz. Depending on taste of course but the cooler (or to me appear to be cooler and thinner) but with all the characteristics of Syrah/Shiraz. Syrah's from Hawkes Bay suit me fine especially in the colder weather. Askerne's Syrah 2014 has suggestions of Cranberry and Blueberry along with savoury complexity from extended barrel aging on full lees. This savouriness contributes to the weight on the palate and the textural edge comes from the skin tannins. It is so how I like my Syrah/Shiraz but others may like a meatier Shiraz. AND I love Askerne's labels - gold and black - classy.



SYRAH/SHIRAZ

SYRAH also known as Shiraz is a popular red wine. Though the spiritual home of this red grape is France, Syrah is planted throughout the world to great success. Thought to be named after

Syracuse
Siracusa (Italian)
Sarusa (Sicilian)

the city of Syracuse in Sicily and used as a blending grape by the Greeks and French in earlier times, it expresses

itself differently, depending on the climate, soil and regional style, though certain characteristics remain the same.



Shiraz

شیراز



Syrah is typically bold and full bodied, with aromatic notes of smoke, black fruit and pepper spice. Stylistically it can be

forward and fruity, or dense and tannic, and a warmer New World region like Australia, Syrah might be called Shiraz. Shiraz takes its name from the wine producing area around the city of Shiraz in Iran. The name Shiraz was used as a marketing term by Australia and South Africa for this red grape. Whatever the name Syrah/Shiraz offers a style for everyone. Technically they are the same grape. the difference between the two stems from regional expressions and climatic conditions and styles. Winemakers who work in cooler climate growing regions both in the Old World and the New World, tend to call their wines Syrah.

SO WHAT'S THE DIFFERENCE?

SYRAH is dry full bodied wine with brisk acidity. Moderate-high alcohol levels (13-14.5%). Has a range of flavours from smoke, bacon, herbs, red and black fruits with hints of black pepper and violets. In general, Syrah will be more elegant, lean and savoury than its more powerful fruit-driven cousin Shiraz.

SHIRAZ: Wine drinkers that look for bold, full-bodied wines should reach for a Shiraz. The wines are opaque, ruby purple in hue, and offer jammy aromas. Flavour of black and red berries, along with big, ripe tannins. Has a slightly higher alcohol content to Syrah (14-15.5%). Benchmark examples are Barossa in Australia.



Both perfect for winter drinking pairing so well with winter foods. Rich meat recipes, mushrooms, dark chocolate puddings with a glass of Syrah/Shiraz - heaven in the winter!

NEW ZEALAND WINE AND THE UNITED KINGDOM - POST BREXIT



The wine sector in New Zealand has welcomed the announcement that New Zealand and the United Kingdom are to begin negotiations for a high quality, comprehensive and inclusive trade agreement.

"This is a great opportunity for both countries", said Jeffrey Clarke, New Zealand Winegrowers Association. "UK customers were among the first to fall in love with our distinctive wines, and our wineries have worked hard to keep that enthusiasm alive." As a result, wine is now the most valuable Kiwi export to the UK - accounting for over 30% of the value of all NZ exports to the UK, providing high quality jobs and over \$440 million of income for our wine regions in 2019. "With independence from the European Union the UK can sweep away pointless and crippling EU barriers and enhance its status as a global wine trade hub." One only has to look at the hundreds of rules that the French wine industry impose on their wine growers, to realise that this can only be a good thing for our wine industry to have the UK out of the EU. Let's hope they will be able to consider a modern approach to simplify trade with mutual advantages for us all.

WINETOPIA NOW IN OCTOBER

Get up close and personal with our unique wine regions, the winemakers and their lovingly crafted wines at [WINETOPIA](#), an important wine event in both Auckland and Wellington. This event had to be re-scheduled because of 'the bug' but they are back and better in October.

Over 50 wineries will be present at both events with 100's of different wines for you to taste and buy. Dozens of talks, Master Classes with some New Zealand Masters of Wine, live music and pop-up restaurants. Bob Campbell will be conducting Master classes in Auckland and would love us to drop in for a chat between sessions.

TICKETS: General Admission \$35. For that you get:

- Entry into one session of WINETOPIA
- Total of 5 wine tasting tokens (valued at \$10)

www.hamiltonwineclub.co.nz

-Spiegelau wine glass (value \$20)

-Loads of free 'share a glass' talks, some with complimentary tastings

-Hear from Masters of Wine, meet famous faces and enjoy the Winetopia live band

WELLINGTON: 9-10TH OCTOBER @ TSB Arena or **AUCKLAND: 30-31ST OCTOBER @ SHED 10**

Go to their [website](#) for session times or click [here](#) for further information.

WINESPEAK:

TANNIN: A 'polyphenol' that breaks down wine as it ages. Found mainly in red wine. Adds a drying, 'grippy' character.

SUGAR: contained naturally in grapes and fermented into alcohol. Any left in wine is called 'residual sugar'.

ULLAGE: The space between the top of the wine and its container, usually a bottle, which increases as wine ages.

DIP RECIPE

Everyone loved the dip on the platters at the last meeting. Ann Lewis had organised the delicious platters and made the dip. Here is her recipe:

250gram tub of spreadable cream cheese and same size tub of sour cream

4 tablespoons Mango or favourite Chutney (whole small jar)

3 tablespoons of chopped parsley.

Mix well together and chill. Also add Chilli flakes for extra kick.

Looking forward to our Options Night at July meeting. We usually have this as part of the AGM but 'The Bug' forced us to change things around a bit. So put your brain into gear and get ready to show your enormous knowledge of wine, wine regions, viticulture, winemaking, terroir and everything in the world there is to know about wine for the brown paper bag options questions.

In other words if you know a red wine from a white wine, you are in with a chance.

Cheers,
Gay Main

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