

WINETALK

368

WINE CONNOISSEURS CLUB OF HAMILTON

March 2022

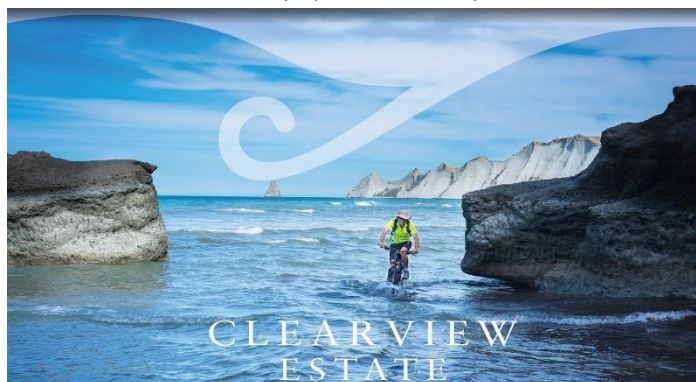
Coming Functions

Mar 13	Tasting from the Cellar
Apr 10	Mission Estate
May 8	AGM
Jun 12	Junction Wines
Jul 10	TBC

WINETALK March 2022

What a great tasting with Michelle from Clearview Estate and their wonderful Te Awanga Hawkes Bay wines. Well managed meeting under Covid rules and everyone was happy to be together for a meeting and tasting. Loved Clearview Chardonnays which they are justifiably famous

for and my favourite of the evening was the 2019 Merlot Cabernet. After drinking whites and rosés throughout the hot summer, it was a pleasure to have a red wine, Merlot combined with Cabernet Sauvignon with red fruit flavours, floral notes and savoury spiciness. The palate was rich and balanced with classic Cabernet length and soft tannins. At



home I chilled it slightly at this time of the year and it was even better. Room temperature often means a European room temperature not '30 degrees in my kitchen' room temperature. Besides tasting their award-winning wines, if you are visiting Te Awanga, Clearview has a relaxing restaurant with sea breezes cooling the air and there is also accommodation available. Thank you so much Michelle and keep in touch with your emails to members.

VERDELHO - PORTUGAL'S FAMOUS GRAPE FROM MADEIRA

Have been drinking a beautiful Coxhead Creek 2019 Verdelho from Matakana, recommended by Yvonne Lorkin at the Wine Writers' event. Bursting with citrus flavours of mandarin and passionfruit, the fruit reflects the clay loam soils in which the grapes are grown, giving the wine a dry and crisp minerality. Straw coloured, both aromatic and full bodied. Only \$17 at the Hamilton Beer and Wine Company this is top value for a delicious summer white wine. Highly recommended.

Verdelho is a white wine grape grown throughout Portugal, though most associated with the island of Madeira and also is one of the four noble grapes of Madeira wine. Although most famous for their Ports from the Duoro region, this Portuguese white wine is the popular white wine to go to in the country.



www.hamiltonwineclub.co.nz

Content - Gay Main, Graphical layout - Grumpy

Coxshead Creek family-owned vineyard is situated on elevated slopes above the Matakana Coast. The vineyard enjoys free-draining soils and a climate likened to Bordeaux. For owner Michael Lorimer the 5-acre vineyard is an acknowledged labour of love with most of his free time employed tending the vineyard which is planted in Cabernet Franc, Verdelho and Chardonnay. Give their wines a try. They are quite different and interesting.

SUNFLOWERS IN A MARLBOROUGH VINEYARD

Sunflowers planted as a cover crop at an organic vineyard in Marlborough have brought beauty, onlookers, and environmental benefits. The flowers were planted at Wai-iti Vineyard, the largest organic vineyard in New Zealand, which is managed by Dog Point Winery. Wai-iti Vineyard technician Elisa Cigui says that apart from being beautiful to look at, planting flowers on vineyards is very good for the soil and the environment. Originally from Italy where she studied viticulture and winemaking, she says that cover crops are common in vineyards around the world. "Planted between the rows, cover crops like sunflowers add nitrogen and nutrients to the vines".



Wai-iti co-owner Anna Dunne said "members of the public have been stopping to get a glimpse of the flowers." Sunflowers add diversity and provide good shelter for the young plants and attracted insects into the property. - and they just look really pretty. The 4-hectare property specialises in the Graywacke variety of grapes and uses a mix of other cover crops including poppies. However Dunne reckoned " the sunflowers have won" in terms of popularity!

LADYBIRD PROBLEMS WITH GRAPES

An invasive predatory ladybird has firmly established itself in the Marlborough Region after being blown across Cook Strait during Cyclone Gita says a leading bio-protection expert, Dr Dave Bellamy. "The presence of the Harlequin ladybird in the area posed a real risk to the region's vineyards and apiaries. Right now, we need all growers to be on alert. For wine and honey producers, it is a serious threat." Harlequin ladybirds, originally from Asia, were known to aggregate or cluster on grapevines and had the potential to contaminate wine production as they released toxic and unpleasant odours when threatened or crushed.



They appear to congregate in vineyards around Harvest time, as they sought sweet fruits and to prey on honeydew producing insects. "When they are present in vineyards during Harvest, they risk being processed along with the grapes and if this happens, then they (the producers) will have to get rid of all the wine." Although not as bad as in Asia and Europe "The New Zealand Winegrowers Association" is keeping an eye on developments with bio-security experts in the field."

WINESPEAK - TANNINS

Tannins are naturally occurring compounds derived from the skins, stems and seeds of the grapes used to produce the wine. During fermentation both juice, skin and pips macerate together. The longer they soak in the juice, the more tannin characteristics they will impart. Tannins in wine add both bitterness and astringency as well as complexity. They are most commonly found in red wine, although some white wines have tannins too from ageing in wooden barrels or fermentation on skins. Tannins are a key ingredient towards a wines' ability to age well. The most widely planted grape in the world, Cabernet Sauvignon is known for velvety tannins and high ageing potential. Winemaking style greatly affects how much tannin is in a wine. Winemakers love tannins because they work as a natural antioxidant to protect the wine. In general, high production wines are deliberately created to have rounder, softer feeling tannins. The astringency of tannins is a perfect partner for rich, fatty foods. A big juicy rare steak or meaty casseroles are your ideal food match for a Cabernet Sauvignon. It's the tannins in the red wine that make it so.



MARCH TASTING

The March tasting is a dive into the Club's wine cellar. You will be tasting wines from different countries, picked up or tasted by members in their travels, when we used to be able to travel around. The Club has an excellent cellar looked after by our very competent Cellarmaster, Dave Edson, so it will be great to taste some of the wines resting in there. Club members will present sparkling, whites and reds so it should be a very good evening. There will be Tasting Notes sheets on the tables for you to take notes and comment on the wines presented.

Look forward to seeing you there.

Cheers,
Gay Main

P.S. Belatedly the Club's 2021 Mid-Winter Xmas Dinner took place last Thursday – more than 6 months late !
Covid has a lot to answer for.....

From the comments received so far a great time was had by all with requests for another "food & wine function" being received already. It also brought back memories for some members of past events where this style of function was held more often than today

It's on the agenda for discussion at the next committee meeting but as the AGM is only a month away it's likely we will task the next committee to consider a event along the same lines..... Watch this space

