

WINETALK

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WINE CONNOISSEURS CLUB OF HAMILTON

May 2019

Coming Functions

May 12	AGM (Mother's Day)
June 9	3 Miners Tasting
July 14	RED wines from the Cellar
Aug 11	Linden Estate tasting
Sept 8	Pask tasting

CELEBRATING MIGHTY MALBEC

April 17th saw World Malbec Day. The famous inky, dark grape originating in Bordeaux in the south-west

Cahors region of France is now much more glorious in Argentina which is now considered the modern home of Malbec.

You can trace the rise of Malbec in Argentina back to an Italian migrant in the late 1800's by the name of Don Fioravante Sottano who saw the massive potential for winemaking in the soils of Mendoza and set about planting vineyards and making his own wine. These days his descendants, the Sottano brothers, are still producing Malbec there.

CAHORS WINE REGION:



Argentina now has 27,000 hectares of Malbec growing, mainly in the Mendoza Region, making it the world's largest producer of Malbec. Located in the western expanse of Argentina in the eastern foothills of the Andes, vineyards are planted at some of the highest altitudes in the world. Argentina is the 5th largest producer of wine in the world. Many South American wine producing countries have their roots in Spain with the Spanish Conquistadors who bought vines with them from Spain when they colonised the continent in the 16th century. But Argentina is the largest producer of wine on the continent and it's the massive amounts produced by the French grape, the Italian Sottano Brothers and the Mendoza soils that have got them there.

In comparison, Malbec represents just 1.5% of New Zealand's red wine hectareage and an even more minute third of a percentage of the national vineyards. We do however use ours for blending. We are well known here in NZ as a friendly lot and able to mix easily!

AROUND THE WORLD WITH MALBEC

The Hamilton Wine and Beer Company had an 'AROUND THE WORLD' with Malbec tasting to celebrate World Malbec Day to show that even though Argentina is seen as the iconic home of the grape, we were taken on a journey around the world to test our taste buds with Malbec produced in other countries. We tasted Argentinian, Chilean, French, New Zealand and Australian Malbecs and it showed how varied the wines can be from this grape variety. Six wines, five countries - all delicious!

Starting in Argentina and straight from Mendoza, Septima Rosado del Malbec 2018 is an Italian inspired Rose with a host of accompanying fruit flavours. You might argue that with daylight saving over that this is the last

of the summer wine, but it was refreshing and lively and quite seductive. A new favourite even over the winter? And only \$15.99.



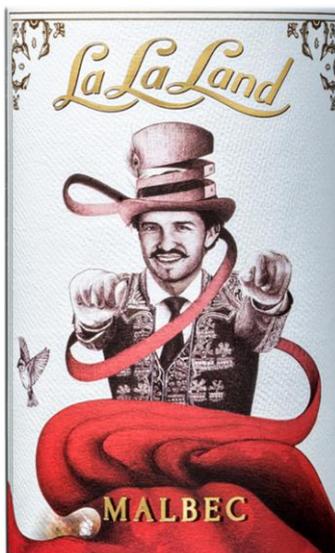
Still in Mendoza in Argentina, the Sottano Brothers have produced this big, bold Sottano Reserva Malbec 2014. This Reserva has spent 12 months in oak and is as NZ Master of Wine Bob Campbell puts it "A step up from the basic Malbec in both quality and price..... Juicy plum, berry and cherry flavours that more effectively smother oak influence. Delicious red." Sottano Brothers recommend busting out a bottle of their prized Reserve with a big slab of meat! This wine was absolutely delicious. Drink now or cellar for up to eight years. Price \$26.99.

Now we were off over the Andes to Chile's Curico Valley for Montes Classic Malbec 2013. It is ruby-red dark intense in colour with powerful flavours of raspberry and blueberry, accompanied by butterscotch and spiciness. It has been aged for six months in Oak. This was my favourite of the night so I had to buy a few. Only \$16.99 it is great value for the money. Not screw top but worth searching for a bottle opener. Delicious. Chile has a large wine industry and they are growing great reds at the high altitudes and similar soils to Argentina. Chile is the 7th largest producer of wines in the world which I found surprising. Their wine industry is growing rapidly with quality wines being produced.

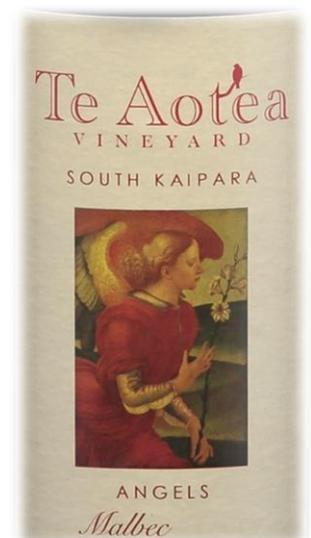
Back to France and back to the roots of the Malbec grape and Bordeaux. Cedre 'Marcel' Malbec 2017 Chateau du Cedre in the heart of the Cahors appellation must be considered the region's leading light. This Malbec reaches new heights here. Deep, dark and elegant, Pascala and Jean-Marie Verhaeghe's wines reveal the superb terroir of the estate. No hint of wood in this fruity lightly tannic wine. Blackcurrant fruit, a touch of dryness and juicy acidity. A simple wine priced at \$16.99. What good value.



OK mate we are in La La Land - that is La La Land Malbec 2016 from the Murray Darling, Victoria, area of Australia. For the dream weavers and believers, the go-getters and jet-setters. That sounds like our Wine Club. Big bold flavours (it is Australian). Forest fruits and spices. Fermented in American Oak. Should be drunk out on the deck with pork sliders and BBQ ribs, it is just great cobber. Just to sit and talk, relax and enjoy. Price \$15.99.



Back over the ditch to New Zealand and this was very, very special. Te Aotea 'Angels' Malbec 2014 from the South Kaipara. Made from a single barrel of Malbec by Stephen Nobilo this is an incredible wine. Dark red and purple hues. Full-bodied lingering finish. Flavours of cherry, blackberry and plum with mocha and toasted oak quality. 100% bio-dynamically grown and absolutely outstanding. What a treat. Price \$54.99. You could go to war for this beauty.



What a way to celebrate the National Day of Malbec here in New Zealand and what a choice of wines. They were all excellent and well-chosen to showcase how the grape can relate to different soils in different countries yet still retain the distinctive Malbec flavours.

FOOD PAIRINGS WITH MALBEC

Try roasting red peppers or mushrooms with Malbec, or wild rice and mushroom stuffed peppers with rosemary and Malbec. It seems to take on the herbs and add a richness. Little bit of oil as well. Delicious.

Paired with mint, Malbec tastes more complex so is a tasty option for adding to traditional lamb chops and mint jelly.

Of course, Malbec and blue cheeses and crackers or a soft pungent cheese like Gorgonzola are a match made in heaven. Use a Malbec Wine Jelly here with the cheeses as well.

A wine jelly added to a chicken or turkey sandwich instead of Cranberry is a new taste sensation.

Use Malbec as your wine reduction with slow cooking lamb shanks. Adds delicious fruity flavours and a deep colour to the gravy.



A two-day celebration of New Zealand wine returns to Auckland for the fourth year running on 14th and 15th June 2019.

It provides a chance to taste the wines of up to 60 wine producers from around the country and taste and talk wine with other enthusiasts. (Sounds like our Wine Club). Many people use Winetopia to taste and buy their annual wine needs (who would know really what they need each year but that's what the promo says). However, it is great to follow the Golden Rule, try before you buy. You will have a chance to listen to experts like Nick Stock, Australian wine writer and wine judge, and our own Master of Wine, Bob Campbell.

'It is a fun day out and good value particularly if you buy the ridiculously low-priced early bird tickets on the website'. This also from the promo.

WHEN: 14TH AND 15TH June

WHERE: Shed 10, 89 Quay Street, Auckland.

Check out and book on the [website](#).

As if that is not enough, Auckland Wine Week starts on 13th June at different locations around Auckland. That and Winetopia are focusing on West Auckland, Waiheke Island and Matakana wines, so should be very interesting if you can stand the pace! Check it all out online.

Next month we will possibly be getting into the bigger reds, but still can't say goodbye to the whites and that Spade Oak Chardonnay.

Gay Main