

WINETALK

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WINE CONNOISSEURS CLUB OF HAMILTON

May 2023

Coming Functions

May 14	AGM / Options (Mother's Day)
Jun 11	Cellar - Chardonnays
Jul 9	US and French Wines
Aug 13	

WINETALK MAY 2023

Interesting tasting last month from Forrest Wines and Lily was a good presenter. Some unusual wines, only one red which was disappointing, but that's Marlborough. Thought the Grüner Veltliner was the pick of the bunch. A good aromatic. We were surprised about having to pay

for delivery which I think would have affected sales. I think it is the first time we have had to pay for delivery for a long time.

AROMATIC WINES

Aromatic wine styles have intense floral aromas resulting from unique aromatic compounds found in white wine grapes. These aromatic compounds are called monoterpenes (a sub-group of terpenes). These compounds are found in many aromatic plants like roses, geranium, pine, lavender and more. The monoterpenes compound produces the rich distinct aroma of orange blossom, rose petals and honeysuckle in whites.

The aromatic qualities of the grape varieties can also be enhanced during vinification.



NATIVE YEASTS: The use of native yeasts during the fermentation process is standard practice but it is crucial in the making of aromatic wines. That's because the native yeasts release esters, which naturally enhance the wine aroma.

COOL TEMPERATURE FERMENTATION: The cool temperatures help preserve the aroma's freshness and unlock even more aromatics.

AVOID MALOLACTIC FERMENTATION: Malolactic fermentation can decrease the acidity and dull aroma notes, so it's usually avoided in the making of aromatic wines.

AVOID OAK BARREL AGING: Ensuring the juice doesn't come in contact with oak is essential since the oak flavours can mask the floral scents.

AROMATIC WINE GRAPE VARIETIES:

RIESLING: Honey, green apple and lime aromas. Flavours of apricot and nectarines.

SAUVIGNON BLANC: A popular varietal that produces crisp and refreshing white wine with opulent aromas. Aromas of gooseberry, lemongrass and basil. Flavours of gooseberry, citrus and herbs.

www.hamiltonwineclub.co.nz

Content - Gay Main, Graphical layout - Grumpy

GERWURZTRAMINER: This grape produces aromatic white wine styles with high alcohol content (about 14%) and low acidity levels. Aromas of lychee, pink grapefruit, rose and tangerine with flavour notes of grapefruit and ginger. This in my opinion is the top aromatic.

VIOGNIER: Heady scents, rich delicious aromatic varietal. Aromas of pine, thyme, chamomile and lavender and flavours of honeysuckle, tangerine and peach.

PINOT GRIS: Produces a wine style famous for its refreshing, creamy and acidic qualities. Aromas of white nectarine, green apple, lemon and lime with flavours of honey and spice.

BLACK GLASS BLIND TASTING

My "OTHER TASTING GROUP" recently held a blind tasting with black glasses. Four wines were tasted, all delicious. Unknowingly, all four that were brought were different however as it turned out they were all white wines. They were well wrapped in newspaper so we could not see the shapes of the bottles or labels (or anything) to help us. The results were:

FIRST BOTTLE: **PETANE 2020 Gewurztraminer.** One of the bottles dug out from the silt of the Hawkes Bay floods. Beautiful aromatic flavours, fruity and full. Lovely finish. Wonderful example of an aromatic.

SECOND BOTTLE: **ST CLAIRS Pioneer Range, Marlborough, 2019 Pinot Blanc.**

Unusual grape contains no tannins with medium acidity. Aromas of almond, apple and a light touch of minerality. Delicious and refreshing.

THIRD BOTTLE: **TOI TOI 2022 Gisborne Chardonnay.** Elegant, peach and vanilla flavours, long lingering after taste. Creamy Chardonnay.

FOURTH BOTTLE: **GREENHOUGH 2019 Riesling** from Apple Valley, Nelson. Green apple, apple blossom. Zesty, fruity lemon and lime and utterly delicious. Ginger, pineapple. Best Riesling tasted for a long time.

The interesting and surprising thing about the tasting was that it was four different white wines from four different regions and we did not know what each had brought. Isn't wine wonderful? So many things you can do with it. So many ways you can enjoy a tasting and great fellowship.



NEXT MEETING AGM

This will consist of a very short AGM and then an options tasting. We will also be studying heavily about wine in every way, shape or form for David's extremely enthralling and damned hard wine quiz. This annual event is only \$5 and we can all sound very knowledgeable (probably not) and fail hopelessly in the quiz. So, get studying.... and we will see you there.

If anyone is interested in going on the committee or helping in any way e.g. helping clean up afterwards, let Secretary Judy Fitness know on 0212767331.

Constitution

Finally - as part of the AGM there will be a vote on changes to the Club's Constitution – we are bringing it into the 21st century by removing extinct items like cheques and adding the introduction of new technology such as electronic meetings. The lockdowns that came along with Covid in the past few years showed us how far behind the times our Constitution was so we are taking the opportunity to update it. This shouldn't stop the tasting of wine by more than a minute or two !!!

You will have received with WineTalk a copy of the current Constitution, the changes we plan to make and what will be the Constitution after the meeting. A quick look at these items, particularly the "changes pages" prior to the meeting will bring the wine so much closer...

See you at the AGM,

Cheers,

Gay Main

WHAT TYPE OF WINE ARE YOU?

