

WINETALK

342

WINE CONNOISSEURS CLUB OF HAMILTON

November 2019

Coming Functions

Nov 10	Maison Noire tasting
Dec 07	Xmas Function
Jan 11	January BBQ (casual format)
Feb 09	TBC
Mar 14	Bushmere Estate – TBC

THE COLERAINE TASTING AND THE RESULTS

At last month's tasting of the Coleraines, one of the 2011 vintage was found to be corked - much to the horror of the few who had tastings from this bottle. The other 2011 was no problem which fortunately I tasted. I have

communicated with [Te Mata Estate](#) and sent the two 2011 corks back to them. The other Coleraines were smooth and delicious and I particularly liked the 2013.

Te Mata Estate were very apologetic and the very latest update (like today) is that they had the winemaker test the cork and it was definitely faulty. Therefore, they have replaced the offending bottle with a 2017 Coleraine and also sent a bottle of their beautiful Syrah. So great result and everyone is happy. Te Mata Estate is a beautiful Estate in Havelock North and well worth a visit. They produce some stunning wines and would welcome anyone from the Club to their Hawkes Bay vineyards.

SO WHAT EXACTLY IS CORKED WINE AND WHAT DOES IT TASTE LIKE?

Most wine drinkers are familiar with the term 'corked wine' but not so many wine drinkers know what corked wine tastes like, how a wine becomes corked in the first place, or how to detect corked wine.

You can't tell if wine is corked just by looking at it - you'll need to have a smell. At its most obvious, a corked wine will have an unmistakable aroma of wet carpet and mould.

A corked wine does not mean a wine that has tiny particles of cork floating around in the glass. Corked wine is a term for a wine that has become contaminated with cork taint. Cork taint is not simply the taste of a cork - rather it is caused by the presence of a chemical compound TCA. TCA is formed when natural fungi which may reside in the cork come in contact with certain chlorides found in sterilisation/sanitation products used in a cellar or winery or in some other way.

There is also random oxidation (oxidised wine). Oxidation is the effect of excessive oxygen in wine. Sometimes, due to an imperfect seal, small amounts of oxygen will seep into the wine causing it to prematurely age or 'oxidise'.

Unlike corked wine, it is possible to see the effects of oxidation on wine - particularly on white wine, where at worst the liquid will turn a deep gold/copper colour while red wine will generally begin to brown. But the most obvious way to spot an oxidised wine is by smell. Having lost all that lovely fruit character, you will be left with a wine that smells and tastes like vinegar.

WHAT TO DO IF A WINE IS FAULTY: Take it back no matter where you are - in a restaurant, at home or away - take it back. Any restaurant or retailer will want to know and will have an agreement with their suppliers.



Luckily with the advent of screw tops, corked and oxidised wines are becoming more and more rare.

THE 2019 SIX NATIONS WINE CHALLENGE

New Zealand has again pipped Australia for the title of the most successful nation at the [2019 Six Nations Wine Challenge](#) for the sixth straight year in a row.

This year the rankings were: New Zealand First place followed by Australia, USA, South Africa, Canada and Chile. Each country selects up to 100 wines that are judged and assessed in a blind competition by a judge from each country.

New Zealand won (on points): Aromatic whites, Chardonnay and Shiraz/Syrah classes. Significantly, we lost the Sauvignon Blanc class to South Africa and the Pinot Noir class to the USA. This is disappointing as New Zealand has owned both classes in the past. A "challenging" 2018 Marlborough vintage may help explain the slump in form but it was a disappointing result for Pinot Noir.



The New Zealand wines that received trophies which are awarded for the top wine in each of the 16 classes are:

Aromatic whites: Forrest Wines Botrytised Reisling 2018

Chardonnay: Church Road Reserve Chardonnay 2018

Shiraz/Syrah: Church Road Grand Reserve Syrah 2017

Overall, however, New Zealand won on points: New Zealand 470, Australia 415, USA 375, South Africa 306, Canada 269 and Chile 82.7

NEW WORLD WINE AWARDS



An independent panel of 17 internationally renowned wine experts with Chair Jim Harre and Deputy Chair Sam Kim judged this year's New World Supermarket Wine Awards. There are many independent wine awards around but the difference between [New World Wine Awards](#) and other awards is there is a \$NZ25 cap on entries and the fact that all winning wines can be purchased at a New World Supermarket.

They use the same internationally recognised 100-point system as other leading wine shows, which benchmarks entries against what a perfect wine should be like. The integrity of the competition is maintained by Chief Steward, Shona White, who ensures that no judge tastes their own wine entered into the competition.

Another aspect of this show is that New World wine department staff are enlisted to act as associate judges. Their scores don't count but the experience they gain from tasting wines with professional judges fires their enthusiasm for wine and builds a greater product knowledge. These are very important awards in New Zealand as they are for everybody to enjoy. There is a pamphlet at all New Worlds which lists the gold medal winners and the finalists. I will try to track some down for the next meeting. There are some great wines and bargains to be had - all for under \$25.

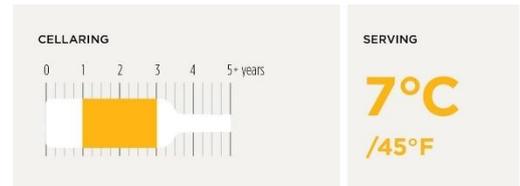
The best one I tasted was the Champion Aromatic, a Coopers Creek Select Vineyards 'Bell Ringer' Albarino 2019. A grape originally from the Spanish coast and now grown in Gisborne. It was soooo delicious I've stocked up. It has more grunt than a Pinot Gris, is fresh and more balanced and at only \$18.99 what a bargain. I think it will be taking over from Pinot Gris for summer drinking.

GEWURTZTRAMINER

Club Member Bev Wood talks about one of her favourite tipples.

Gewürztraminer is an aromatic with almost instant recognition because of its floral perfumed nose. A good example will have a hint of spice and a touch of fruit.

Some New Zealand varieties fall into this category and need a bit more acid to balance it out. They can be on the 'flabby' side - overpowering and hard to match with food - but a more restrained, slightly drier style delivering spices and fruit on the nose and palate can be a good foil for Indian food or Thai cuisine.



A sweeter style matches well with dried fruit and nuts, but I enjoy it as an aperitif with cheese.

Gewurtz often has a slightly pinkish hue and grows best in cooler climates. This variety grows well in New Zealand and is producing some delicious examples with good balance and a lingering finish.

The grapes are grown quite widely in France and Germany and the Alsace style is justifiably highly regarded.

It is well worth seeking out and I did just that and shared it with friends - and cheese and nibbles. This Domain Sainte Marguerite 2015 by Arthur Metz was all an Alsace aromatic should be and I shall be off to buy more.

WINESPEAK:

ACIDITY: This is needed in wine as a natural preservative and to balance flavor, adding a crisp mouthwatering character.

CLEAN: What a wine should be, with no hint of a fault and/or bad aroma or taste.

VARIETAL: Relates to a wine made from a specific grape variety.

Summer is here and the wines are out there to get us through the heat. Next month we will be looking at our Christmas drinking and preparing for the Club Christmas Party. President Karen Nixey's already working on her grueling Christmas Quiz. So happy drinking - so much to look forward to.

Cheers

Gay Main

P.S. Clicking on an image will via a prompt open a link in your browser and take you to the original article