

WINETALK

410

WINE CONNOISSEURS CLUB OF HAMILTON
Since 1965

November 2025

Coming Functions

Nov 9	Volcanic Hills
Dec 6	Christmas – Note the Date !
Jan 10	January Summer BBQ
Feb 8	Askerne Wines
Mar 8	Bubbles tasting

WINETALK November 2025

Last month's JK14 tasting of their delicious Italian wines was one of the most interesting and attracted the biggest ever number of members.

Francesca and Luca's stories of their lives in

Italy and the stories of their wines was very entertaining.

Loved their wines and oils and the Balsamic glaze was one of the best I have tasted. It was the first time we have had an evening of top Italian wines from one Region and the members were so quiet and interested, I don't think we had to ring the bell for quiet except between wines.

Well done us.



RIESLING

This month's wine tasting in the 'other group' was a tasting of Rieslings from 3 countries. France, Australia and New Zealand.

The Riesling grape is a white grape that originates in the Rhine Region which runs through Germany, France, Austria and Switzerland. It is an aromatic wine displaying floral notes, citrus and stone fruit. The Riesling grape can be used to make dry, semi-sweet, sweet and even sparkling wines. We thought we would start with a Riesling from Alsace, north-east France, located on the west bank of the Upper Rhine region from where the grape originated, where the grape has been producing stunning white wines since the Middle Ages.

ARTHUR METZ, ANNE-LAURE 2022 Riesling, Alsace Region, France.

Gorgeous nose of lime and citrus. Lovely honey flavour which lingered on the tongue. Apple and white flower flavours, finishes with mineral notes. Beautiful Alsace Riesling. All we could think was it should be drunk as an aperitif or eaten with hot apple pie! Top, gorgeous wine.

SONS OF EDEN, 'FREYA', Riesling, Eden Valley, 2024, South Australia.

Aromas of lime and fragrant green apple. Zippy, more acidic dry Riesling. Quite different from the Alsace version. Many Germans settled in the Eden Valley and planted vines producing fine white wines. Good example of a dry Riesling.

Riesling

rese-ling

An aromatic white variety that can produce white wines ranging in style from bone-dry to very sweet. Germany is the world's most important producer of Riesling.

PRIMARY FLAVORS

Lime Green Apple Beeswax Jasmine Petroleum

TASTE PROFILE

Off-dry
Light Body
No Tannins
High Acidity
Under 10% ABV

HANDLING

SERVE 38-45°F / 3-7°C
GLASS TYPE White
DECANT No
CELLAR 10+ Years

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TE WHARE RA “M” , Renwick, Marlborough, New Zealand, 2022. Medium dry Riesling. White peach and apple flavours. Citrus with underlying slatey minerality. Great depth and bright aromatics. Delicious drink-now Riesling. Fine example of a stylish Riesling from New Zealand.

MAIN DIVIDE, Waipara, New Zealand, 2022 Riesling. Flavours of quince, citrus, lime. Spicy, honey luscious on the palate with slightly earthy undertones. Flinty, rich mouth-feel, lingering lusciousness. Grapes picked in stages and left to hang until later so they could be harvested with a portion of noble Botrytis. Beautiful wine from the Pegasus Bay stable.

Lovely, lovely tasting of all wines and the variety stunning. Alsace came out on top with the Waipara NZ Riesling a close second!! Since we are talking about Botrytis let's have a look at it.



BOTRYTIS

Botrytis in grapes, also known as grey mould or bunch rot, can lead to significant crop loss. It thrives in warm humid conditions and infects grapes through wounds, or natural openings. While damaging in most cases, it can be a beneficial “noble rot” for making sweet dessert wines by concentrating the grape sugars. Managing Botrytis involves a combination of preventative fungicide applications, careful vineyard management (pruning and thinning to improve air flow) and sanitisation to remove infected material.

NOBLE ROT: In drier conditions, a specific set of environmental conditions often involving fog and humidity in the morning followed by a dry sunny afternoon, allows the fungus to develop on grapes without destroying them. This is Noble Rot which causes grapes to dehydrate while maintaining the sugar levels.

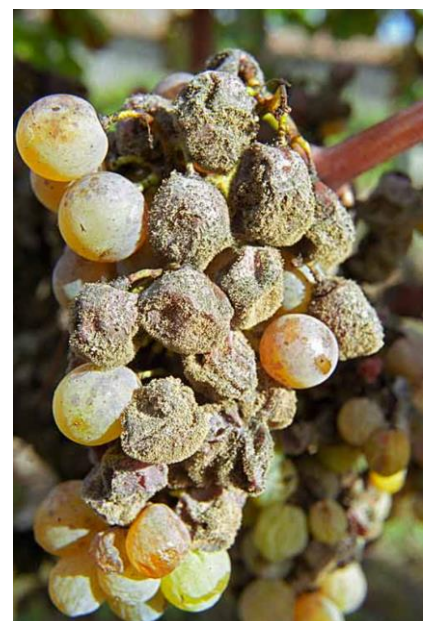


LATE HARVEST wines are made from grapes left on their vines even after reaching ripeness. Late harvest grapes are typically left to mature more – 1-2 months longer after the full harvest.

Dessert wines made from Noble Rot grapes are more viscous and sweeter, and some even have a higher alcohol content. Sommeliers often use the words honey, beeswax and ginger to describe the flavours that botrytis adds to wine.

The difference between late harvest and dry rot is only in the 2 methods of attaining a high sugar concentration in the grape to make sweeter wines.

I have in my “cellar”, Late Harvest dessert wines made from Semillon and Viognier. Delicious and enjoyable dessert wine or drunk by themselves with a beautiful blue cheese.





WINE CLUB CHRISTMAS PARTY

WHEN: SATURDAY 6th DECEMBER. 11am-4pm

HELD AT: KAREN NIXEY'S LIFESTYLE BLOCK, 93 MARYCHURCH ROAD MATANGI

COST: Members only - \$25. Members' Partners \$30

This includes all food, pre-lunch nibbles, Christmas Roasts with all the trimmings, scrumptious desserts and all wine.

SECRET SANTA: Please bring a wrapped bottle of wine to put in Santa's sack. No more than \$20 a bottle
Father Christmas will be there to hand out presents



- There will be a small number of quizzes and puzzles, and a little bit of singing!!!
- There is plenty of parking out there or it may be wise to be dropped off or Uber
- Because we need to know numbers earlier could you please let David know if you are coming and pay into the club account by Friday 28th November. This will give the committee time to buy and prepare the feast



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THIS MONTH'S CLUB MEETING SUNDAY 9TH NOVEMBER. VOLCANIC HILLS WINERY.



It is about 4 years since we visited Brent at the top of the Skyline in Rotorua on a day trip to his Volcanic Hills Winery Tasting room. It was a great day out and we were entertained and listened to his story (and his bad jokes) about how his business works from a non-wine-growing region. And tasted many of his delicious wines while overlooking the glorious view from the top of the Skyline. Our bus was almost scraping the road with the weight of the amount of wine we bought.

He is very entertaining, so strap yourselves in for a fun, entertaining ride and of course to taste his delicious wines from different regions of New Zealand AND his latest new surprising addition to his repertoire of wines – AND his latest visit to Spain (hope he is back safely before club night)!!

See you there,

Gay Main