

Red Feet Wine Market
HANG TIME
“Southern Hemisphere Wines”
Thursday, May 20, 2010

PRICES ARE FOR:

1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing OK!)

Walnut Block *Collectables* Sauvignon Blanc 2008
(Marlborough, New Zealand)

100% Sauvignon Blanc

\$15 each - \$13.50 (6) - \$12.75 (12)

The nose is lively, with aromas of lime, gooseberry, grapefruit pith, and hay. The entry has herb, the finish has grapefruit; in the middle are green melon, green apple, and citrus flavors balancing the acidity. Very refreshing!

Tres Palacios Chardonnay Reserve 2009 (Maipo Valley, Chile)

100% Chardonnay

\$12 each - \$10.80 (6) - \$10.20 (12)

Aromas of tropical fruit—bananas, pineapple, mango—join Golden Delicious apples and ripe pears on the palate. This super-balanced wine has light toast and a buttery texture. Full bodied with a long finish.

MAN Vintners Pinotage 2008 (Coastal Region, South Africa)

86% Pinotage, 14% Shiraz

\$9 each - \$8.10 (6) - \$7.65 (12)

Smoke, tar, and leather lurk underneath the grilled plum and berry aromas. The palate shows good depth, with cooked black berries, spice, smoke, bramble and a bit of leather. Ripe and medium bodied, a great grilling wine.

Ichanka Bonarda 2007 (Famatina Valley, Argentina)

100% Bonarda

\$15 each - \$13.50 (6) - \$12.75 (12)

Tarragon, smoke, and leather aromas meet the underlying sweetness of mulberries. Refined flavors of black fruit, licorice, barrel char, olives, and more mulberries are supported by undetectable tannins and nice acidity.

Hesketh Usual Suspects Shiraz 2007 (McLaren Vale, Australia)

95% Shiraz, 5% Viognier

\$22 each - \$19.80 (6) - \$18.70 (12)

Fat, rich aromas of licorice, smoke, tobacco, mulberry, blackberry, and leather. Grilled black fruits spiced with cinnamon and clove, jammy but clean, lead to a long red-berry finish. Complex and full bodied.

See you next Thursday!

Our subject will be “Hermann J. Wiemer Winery”
EXPLORE THE WORLD IN YOUR GLASS.

Southern Hemisphere Wines 2010

The northern hemisphere has a wine tradition over three thousand years old, and has been the source of the world's vines, both Europe's *vitis vinifera* and North

America's *vitis labrusca*. European conquest and colonization beginning in the 16th century brought grapes to the Americas, initially for sacramental wine. Trading and colonial ventures in the 18th century saw the introduction of wine grape production to Australia and South Africa. By the 19th century, wine was part of the culture in Chile, Argentina, and Australia; distilled spirits made from grapes—brandies—were common in Australia and South Africa (though the latter remained a beer culture until recent times.) The 1980s saw the globalization of trade and consumption patterns, as well as technological advances in agriculture, vinification, and transportation. Together they have made it possible for the southern hemisphere to become a major player in the world wine market.

More mature entrants like Chile and Australia have a fairly “complete” array of wine, but still excel in certain varieties—Chilean Carmenère, Merlot, and Cabernet, Australian Shiraz. Younger players like Argentina, New Zealand, South Africa, and Uruguay, are also particularly strong in certain varieties. New Zealand is known for its racy Sauvignon Blanc and Pinot Noir, Uruguay for its Tannat. Argentina is famous for its Malbecs, as well as its spicy white Torrontés. South Africa, too, has its specialties—Pinotage and Chenin Blanc (Steen), although its sparkling wines, Syrahs, and blends are also noteworthy. The learning curve has been very steep in all these countries, and each is diversifying its production as enterprising young producers match grapes to the best sites.

Today's tasting offers five wines from the five major southern hemisphere countries. New Zealand's **Walnut Block *Collectables* Sauvignon Blanc 2008** is an example of the lively Marlborough style of this grape. Chile's **Tres Palacios Chardonnay Reserve 2009** is an example of a wine from a cool climate with mineral soils, producing great balance. The **MAN Pinotage 2008** is a blend of this locally developed grape with Shiraz; smoky and spicy, its sweet fruit and soft tannins invite pairing with curries. Last month we had a tasting dedicated to Malbecs, so for today's tasting we are choosing something different from Argentina—**Ichanka Bonarda 2007** is a great example of this lesser known varietal, great with lamb. Our Aussie wine is, predictably, a Shiraz: **Hesketh Usual Suspects 2007**, a generous, balanced, food-friendly version rather than a high-alcohol fruit bomb. Keep exploring!