

**Red Feet Wine Market**  
**HANG TIME “Southern Hemisphere”**  
**Thursday, March 6, 2008**

**PRICES ARE FOR:**

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

**Bob’s African Chardonnay 2007 (Western Cape, South Africa)**

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

**Nose of fresh cut grass, green apples, citrus, and bit of peach. Melon joins the apple, with tropical fruit in the background. Crisp with a creamy touch.**

**Jardin Sauvignon Blanc 2006 (Stellenbosch, South Africa)**

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

**Classic cut grass, wet stone, and green fig on the nose. Minerality, chives, green pepper, lemon, melon on the palate; bracing acidity.**

**Cairnbrae Sauvignon Blanc “The Stones” 2007 (Marlborough, New Zealand)**

**\$14 each - \$12.60 (6) - \$11.90 (12)**

**Wild tropical fruit, pink grapefruit, kiwi, star fruit, passion fruit on nose; these flavors explode on the round palate, joined by an underlying stoniness leading to the long finish.**

**Cuma Malbec 2007 (Cafayete Valley, Argentina)—organic grapes**

**\$14 each - \$12.60 (6) - \$11.90 (12)**

**Smoky, spicy nose with herbs and red berries. Blackberry chimes in on the palate, joined by rosemary, in a full-bodied, silky wine. Open early.**

**Terra Noble Carmenere “Vineyard Selection,” 2005 (Colchagua Valley, Chile)90% Carmenere, 10% Merlot**

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

**Smoke on the nose, with a touch of black fruit and pepper. Black currants join char on the palate; plush texture.**

**Marquis Philips “Roogle Red,” 2004 (South Eastern Australia) – 80% Shiraz, 20% Cabernet Sauvignon)**

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

**Ripe nose with licorice, cherry, plum, and eucalyptus. Palate shows sweet cherry and blackberry with soft tannins leading to a juicy finish. Well-balanced.**

**See you next Thursday for HANG TIME!**

**Our subject will be “Wild Card Wines #5.”**

**EXPLORE THE WORLD IN YOUR GLASS.**

**Wines of the Southern Hemisphere**

As we shiver in the Ithaca cold, the wines of the 2008 vintage in the southern hemisphere are happily fermenting and wines labeled 2007 vintage are already one year old! Grapes there are harvested from the end of January to early March, about seven months ahead of ours. Argentina, Chile, New Zealand, Australia, and South Africa are the main producers on the bottom half of the globe.

We offer two South African whites, **Bob’s African Chardonnay** and **Jardin Sauvignon Blanc**. The cooler western Cape area is home to most of the country’s “wine farms,” as they’re called. Bob Lynde, who went to South Africa shortly after Nelson Mandela became president (1994), founded **Bob’s African**; his belief in the importance of giving back has led him to donate most of his profit to non-profit agencies fighting HIV/AIDS, AFRICARE, and African-focused relief organizations in local US communities. The Chardonnay is made from Swartland fruit grown on 10-12-year-old vines 80 km from the Atlantic. Grapes are destemmed; free-run and pressed juices are kept separate; and 15% of the wine is fermented on wood to provide structure. The **Jardin** winery, in Stellenbosch, is owned by husband-and-wife team Gary and Kathy Jordan, who studied winemaking at UC Davis. The motto here is “Farming for Flavour,” reflecting the owners’ belief that good vineyard work makes for easier winemaking. The Sauvignon Blanc is grown high up south- and east-facing slopes—they’re the cool ones in the southern hemisphere (opposite of our situation!).

New Zealand is home to **Cairnbrae “The Stones” Sauvignon Blanc**. Located in the Rapaura District of Marlborough, on the northeast corner of the South Island, Cairnbrae began as a grape producer in 1980. Founders Murray and Daphne Brown made their first wine in 1992. Christie Brown is now the winemaker, and the **Cairnbrae Sauv Blanc** is typical of the New Zealand style—wild and zingy, with lime, gooseberry, and minerals.

Just as Sauvignon Blanc takes on a unique identity in New Zealand, Carmenère is special in Chile. **Terra Noble** is located in the Maule Valley, home to winemaking since the 17<sup>th</sup> century. The first vintage of **Carmenère** was released in 2004 and produced from densely-planted vines. All of this company’s Vineyard Selection wines express their grapes, and this one is smoky and peppery with rich black fruit. Part (25%) was aged in American oak.

Argentina also has a signature grape—Malbec. **Cuma Malbec** is organically produced by Michel Torino in the Cafayete Valley in the north. “Cuma” means clean and pure in Aymara, the language of the pre-Inca inhabitants. This wine smells of fresh plums, rosemary, and eucalyptus, with blueberry tarragon, rosemary, and mint on the palate.

No southern hemisphere tasting would be complete without an Aussie wine. **Marquis Philips Roogle Red** is a collaboration between American Dan Philips, owner of the Grateful Palate, and Australians Sarah and Sparky Marquis (who now make their own wines under the Molly-Dooker label). The roogle, with a bald eagle’s head and the body of a red kangaroo, has graced the label of many a bottle. This Shiraz-Cabernet blend smells of cassis, smoke, and graphite; blackberry, earth, and spice lead into a long finish. This 4-year old wine is now very softly tanned.