

grapevine



CLUB MEETING

Wednesday 2 August 2017

Commences 8pm (please be punctual)

Guest Presenter

Peter Yeoman

**Imports Director, The Wine Co.
Ole Ole – All Things Spanish!!**



From Fino to PX, and all things Espagnol in between, this will be a really FAB night. I know some of you are wary of Sherry (Jerez), but put in it's proper context and married with the right food, from aperitif to dessert style these are truly delicious beverages with genuine differences in preparation, aging and flavour spectrums. For those who want to look at great Riojas and white blends, you are catered for as well.

Peter is a most entertaining speaker, so we can look forward to a great night – as always PLEASE be punctual, so we can keep the evening flowing.

Guests are most welcome

Please contact our Pres.

Committee meeting

Wines

The July Committee meeting was held at Janne Williams home. The wine theme was Tempranillo as this Spanish varietal seems to be entering the Australian market increasingly as home grown.

Some background – Its name is a diminutive of “temprano” which means “early” due to the fact that it ripens several weeks earlier than most Spanish grapes. It has been planted around the world including in Mexico, New Zealand, California, Washington State, Oregon, South Africa, Texas, Australia, Portugal, Turkey, Canada, and Israel.

To get elegance and acidity out of Tempranillo you need a cool climate. But to get high sugar levels and the thick skins that give deep colour you need heat. In Spain this is reconciled in the continental climate but high altitude of the Ribera del Duero region, one of the notable regions for its production. Rioja is the other very well known region.

These wines are typically ruby red in colour while aromas and flavours can include berries, plum, tobacco, vanilla, leather and herb. They are commonly blended with other varieties or aged for extended periods in oak to elevate the flavour profile.

We tasted and evaluated five wines, presented in order of tasting.

- Sentano Tempranillo 2013 – Spain – 7 points
- Herederos Del Marques de Riscal 2012 – Spain – 8 points
- 919 Tempranillo 2013 – Riverland South Australia – 17.5 points
- Knights Granite Hills Tempranillo 2013 – Macedon Ranges – 2 points
- Bar Gori Crianza Tempranillo 2008 – Spain – 7.5 points

Our overall impression was the wines had fruit, but tended to be towards the savoury side. They were mid weight, medium tannins and acidity. We were surprised that a wine from the Riverland area was judged best on the night, none of us could remember this happening before, but maybe it is a suitable growing region for this varietal. The bottle prices were generally around the mid twenty to thirty dollar mark.

New Members

This month we welcome four new members. They are Alastair Johnson, Adriana D'Amico. Bill Papapetrou and Hari Papapetrou. Please introduce yourselves to them and make them very welcome.

We continue to be open to more new members so please invite friends and family to a club night so they can experience what we do first hand .

You will also find printed information regarding applying for membership, and the club activities are available each club night, so please use these as introduction if you wish.

If you have any questions about the processes of new membership check with me .

Janne Williams

Membership Secretary

janne_williams@hotmail.com

Calendar of Events 2017

- Casual Dinner – Wed 11 October
- November – AGM
- December – Christmas Dinner

Note that some dates are to be confirmed.

The Shiraz Club of Victoria Inc.

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Secretary:	Janne Williams	9819 2373
Treasurer:	Andrew McFarlane	9580 9591

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