

grapevine



CLUB MEETING

Wednesday 4 September 2019

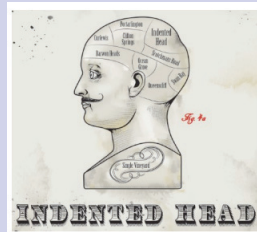
Commences 7.30pm* (please be punctual)

**Note new start time is 7.30pm.*

Guest Speaker

ROBIN BROCKETT
Bellarine Peninsula

Commencing his career at St Helena winery near Christchurch, native NZer Robin Brockett attended Charles Sturt Uni on scholarship to study viticulture, then wine science, and worked at the University winery. He joined Scotchmans Hill in 1988, staying for 30 years, before branching out to do his own thing. We are fortunate to enjoy his wines from collaborations on the Bellarine Peninsula. The Indented Head wines are all single vineyard wines, from vines planted in the 1990s on the black volcanic soils for which the Bellarine is known. Highly regarded, and distinctive wines letting the grapes tell the story,



Guests are most welcome, BUT please contact our Pres – James Taylor

Committee Meeting

This August committee meeting was held at the McEniry residence Regent st East Brighton.

Theme for the night: 6 degrees of Penfolds celebrating Penfolds 175 anniversary and the journey of their winemakers.

As usual the committee responded with there normal enthusiasm to the challenging theme.

1st Place: Penfolds Koonunga Hill Shiraz Cabernet 2008 – Graeme – 19 pts

2nd Place: Seppelt Chalambar Shiraz 2016 – Janne – 16 pts

3rd Place: Penfolds Bin 138 Shiraz. Grenache Mataro – Gerald –11 pts

4th Place: Penfolds Koonunga Hill Shiraz Cabernet – Tony – 10 pts

5th Pace: John Duval Entity Shiraz 2013 – James – 4 pts

Special mention to James for following the theme: Penfolds Chief winemaker Don Ditter handed over mantle to John Duval in 1986 - 2002.

Where John handed over position to Peter Gaga. John won International wine maker of the year on two occasions.

Committee thanked Susan for supper.

Wine Collection

Please remember that if you ordered wine at any club night, it is your responsibility to collect or arrange collection by another member if you can not attend.

Any queries regarding this, please contact Cellarmaster Chris Herbert

Calendar of Events 2019

- Casual Dinner 16 October
 - November – AGM
 - December – Christmas Dinner
- Some dates are to be advised.



The Shiraz Club of Victoria Inc.

President:	James Taylor	0418 538 039
Secretary:	Janne Williams	0432 536 770
Treasurer:	Andrew McFarlane	0412 229 712

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Shiraz Club of Victoria Inc.

Join us for the annual SCOV

Casual Dinner

**This year we are going Greek
with a share platter banquet at
Lemnos Taverna in Prahran.**

Date: Wed 16 October 2019

Time: 7.00pm

Venue: Lemnos Greek Taverna,
445 High Street Prahran

Cost: \$57 per head (inc tip; no corkage)

BYO wine.

A signup sheet will be at the next
Club meeting or email Graeme Wilson
gwilson@wilsonagents.com.au

Q: I love pinot noir, and have noticed the labels mention clones. What are they and why are they on pinot labels?

A. HEALEY, FIVE DOCK, NSW

A: I LOVE pinot noir, too, and if you're into the intricacies of wine, pinot is for you. The choices in viticulture, winemaking, maturation and, yes, clones, seem endless, and pinot makers are like kids playing with a paintbox.

A clone is a subtype of a grape variety. Pinot noir is genetically unstable and mutates more than most varieties. Over time, winemakers found some of these subtypes had useful features, such as higher or lower productivity, resistance to maladies, or a tendency to produce wine that has more or less colour, fragrance, body or tannin, or that ages better.

Some growers like to plant just a single clone for predictability; some the reverse, valuing the complexity of flavour and aroma that a mixture of clones can give to a wine. There are more clones of pinot noir than other varieties – something like 200 have been registered worldwide. Cabernet sauvignon, by comparison, has around 35 registered clones.

Australia's workhorse pinot clone is MV6, named after Mother Vine number 6 – a vine in the Mount Pleasant, Hunter Valley, vineyard from which the original cuttings were taken. All MV6 vines are descended from this one vine. MV6 tends to produce deeply coloured wines with plenty of body and structure. We also have the so-called Dijon clones, such as 114, 115, 667 and 777. According to Dalrymple winemaker Pete Caldwell, 115 is a good all-rounder, with medium yield and bunch-weight, ripens early and makes supple, well-balanced, aromatic wines that age well. Clone 114 has more red-fruit aromas; 115 tends to darker fruits. Because both these clones ripen early, they are more popular in colder climates such as Tasmania, according to Yabby Lake's Tom Carson. At his Mornington Peninsula vineyards, Carson favours MV6 and Pommard, a clone popular in Oregon in the US and, increasingly, Australia.

New Zealand's Abel (or Gumboot) clone is said to have been smuggled from Burgundy's revered Romanée-Conti vineyard to NZ, in somebody's gumboot. It's now grown widely in Australia and NZ. It produces dark-coloured, full-bodied, ageworthy pinots such as NZ's Ata Rangī. Another clone, Mariafeld, produces paler coloured, fragrant, very light wines, and is better suited to sparkling wine.

Pinot noir winemakers are fascinated by clones and the kaleidoscope of colour, aroma and flavour they provide. If they mention them on labels, it's probably because they're hoping drinkers will catch on, and be equally curious. ■

Got a drinks question for Huon Hooke?
thefullbottle@goodweekend.com.au