

North Hampshire Wine Society



Wines from my cellar garage - to age or not to age?

28 October 2015

Presented by Julia Shaw



Grüner Veltliner Kamptaler Terrassen 2011, Willi Bründlmayer



Region: Kamptal, Austria
Grape: Gruner Veltliner
ABV: 12.5%
Drinking: to 2017



Willi Bründlmayer

Notes from www.bruendlmayer.at

This Grüner Veltliner is a blend of wines sourced from different terraced vineyards. The elevated terraces consist of stonier soils that bring fruit driven wines with mineral nuances and good aging potential. The vines from lower sited terraces grow partly on layered fertile loess and bring earlier maturing wines that are very expressive in their youth. By combining those two characteristics, Veltliners that show both finesse and a certain vigor are attained.

Tasting note

Flowery, delicate lime fruit, apple and pine apple with a hint of herbs, spice and yeast, soft at first taste, despite its lively acidity, then straightforward, fresh on the palate, sappy fruit, mineral nuances, good structure and balance, medium body and fine minerals in the spicy finish. Classic for Kamptal Veltliner.

Food pairing

A perfect companion to many starters such as smoked trout, ham, cold vegetables, tapas, or fresh marinated goat cheese with herbs; also very good with fish barbecue, sea food, or roasted chicken.

Notes from www.bbr.com

Grüner Veltliner is a late ripening variety that typically produces wines that are pale green in colour and display fruit notes of grapefruits, limes, pears, and sometimes hints of white pepper. They normally possess a steely backbone of acidity which enables the best bottles to age gracefully. The grape's natural acidity accompanied by its restrained and understated fruit characters makes its wines ideal partners for food. A marvellous alternative to the more mainstream white grape varieties.

Bought for: **12.00** (BBR Warehouse Shop)

Current price: **16.00** from BBR (2013 vintage) **2011 not currently available UK**

Pauletts Polish Hill River Riesling 2009, Clare Valley



Region: Clare Valley, S Australia
Grape: Riesling
ABV: 12.5%
Drinking: to 2020



Paulett family

Notes from www.lasttrywines.co.uk (stockists of the 2012 vintage)

The name Polish River comes from the Polish settlers who came to the area in the early 1850s escaping religious persecution. Pauletts has a reputation for producing wines of finesse, elegance and intensity. Neil Paulett graduated from the Roseworthy oenology course in the early 1970s and spent a further ten years honing his winemaking skills at Penfolds before buying his own property in the Clare Valley. Located some 90 minutes north of Adelaide, this lovely property now extends to 150 hectares with 47 planted with vines. Since the first vintage in 1983 there have been many accolades both at home and internationally. These wines are a true reflection of the region and are of outstanding quality.

Notes from www.paulettwines.com.au

About 1½ hours drive north from Adelaide is the beautiful Polish Hill River sub-region of the Clare Valley, home to Neil and Alison Paulett and their winery. The area is blessed with a climate ideal for premium grape growing and the combination of consistently good winter rains, hot summers tempered by cool nights and a long ripening period produces grapes of exceptional flavours and balance.

Since the first vintage in 1983 there have been many accolades received from within Australia and internationally including the great 1995 vintage winning both the Top Riesling at the Hyatt/Advertiser awards and Best Riesling in the Penguin Good Australian Wine Guide. The 2003 was included in Phillip White's Top 100 Australian Wines scoring 93 points. When asked about these accolades Neil said "This kind of recognition against all-comers is particularly rewarding however there is just as much of a thrill walking into a restaurant seeing people enjoying a bottle of our wine".

Bought for: **9.99** (Majestic)

Current price: **16.99** from www.lasttrywines.co.uk (2012 vintage) **2009 not currently available UK**

Tabali 'Talinay' Coastal Limestone Vineyard Chardonnay 2012, Limarí Valley



Region: Limari Valley, Northern Chile
Grape: Chardonnay
ABV: 13.5%
Drinking: to 2018



Limari Valley

Notes from www.tabali.com

Tabali Winery and the Limari Valley

Tabalí was one of the first wineries to settle in the Limarí Valley. It's one of the most promising valleys of the country, located in the North of Chile. The proximity to the Atacama Desert and to the Pacific Ocean, as well as the presence of limestone soils, brings an exceptional and unique terroir, ideal for the production of high quality wines.

Talinay Vineyard

Located in a small hidden valley almost touching the sea, this area belongs to a World Biosphere Reserve by UNESCO: Fray Jorge National Park. The 'Camanchaca' morning mist covers the hills of Talinay every day. This vineyard is the only place in Chile planted over pure **limestone** soils.

The wine has a pale yellow colour, very clean and brilliant. Astonishing purity and precision on nose and palate - the unique mineral character of the Talinay terroir balanced by a rich, creamy bouquet with fullness, freshness, vibrancy and a lingering elegant finish.

Decanter panel tasting Oct 2015 - South American Chardonnay. Highly recommended (90+/100)

A mineral Chardonnay with refreshing fruit, soft herbal notes, a hint of sweet spices and lovely minerality. Clean, fresh and restrained. Brave, hands-off winemaking giving nice purity.

On the slopes of a coastal range, the Talinay vineyard is bathed by Pacific breezes, its soils chalky and poor in nutrients. All this is expressed in its freshness, an almost saline minerality and with a strong presence on the palate. A Chardonnay that seems to be made of rocks instead of grapes.

Decanter Oct 2015 - Patricio Tapia's Top 15 South American Whites (95/100)

The new Talinay vineyard is on the coastal slopes of Limari, rich in chalk, so the soil looks almost white. This wine seems to absorb all that minerality, turning it into stone and citrus flavours and seductive acid freshness – just asking to be paired with ceviche on a summer's day.

Bought for: **12.99** (Stone Vine & Sun)

Current price: **13.00-16.00** from a few online independents (2013 vintage) **2012 not currently available UK**

Bourgogne Blanc Cuvée Oligocène 2012, Domaine Patrick Javillier



Region: Meursault, Burgundy
Grape: Chardonnay
ABV: 13%
Drinking: to 2018



Patrick Javillier

Notes from Jasper Morris MW www.bbr.com

Patrick Javillier is one of Meursault's best growers. An electrical engineer by training, he later studied oenology in Dijon before taking over his father's small **Meursault** estate. He gradually expanded the vineyard holdings to over 9 hectares and has been estate bottling his wines since 1990.

Patrick is one of the most reflective of white wine makers, the walls of his cellars and the sides of his barrels being covered in chalk where he has been developing one or another of his theories. He is absolutely persuaded that long *élevage* on the lees is essential for the future development of the wine in bottle, so he uses a Vaslin press for his whites because it keeps more of the solids than a pneumatic press. Most of the wines are taken out of barrel after a year, then matured further in tank on their fine lees.

It would be difficult to find another winemaker with quite such a perfectionist attitude as Javillier, a man who approaches winemaking with the precision of a research scientist, yet is always ready to question his own success. The results are startling, more so given that he has only one tiny Premier Cru holding. Not only does he vinify parcel by parcel but also cask by cask before making the final assemblages. The **Bourgogne Blancs** are vinified as crus and have all the character of real Meursaults.

Notes from Jancis Robinson MW www.jancisrobinson.co.uk

Patrick Javillier is a thoughtful Meursault producer who makes some of the most consistent white burgundies, always refining what he does with the fruit of his well-kept vineyards. He is also lucky enough to have at least one of his two daughters, Marion, already working at the family domaine.

One of his best-value wines is **Cuvée Oligocène Bourgogne Blanc**, made from 30-year-old vines in Les Pellans lieu-dit to the west of Meursault village towards Puligny which, unusually, is classified partly in the Meursault appellation and partly as Bourgogne Blanc. He is lucky enough to have 0.75 ha of Les Pellans, enough to make this wine in reasonable quantity, and the mineral-infused wine is so called because the vineyard is based on ancient Oligocene deposits under brown limestone.

Although it carries the humble Bourgogne appellation, it continues to evolve for many a year in bottle. Think of it as a particularly well-priced Meursault. It has the most wonderful combination of richness and tension with great lusciousness. It benefits from both racy acidity and the structure to last.

Bought for: **17.60** DP (en primeur from Lay & Wheeler)
Current price: **25.00** DP from Fine & Rare Wines

Chateau Monbrison 2002, Margaux



Region: Margaux, Bordeaux
Grapes: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot
ABV: 13%
Drinking: to 2020



Laurent Vonderheyden

Notes from www.bbr.com

Chateau Monbrison is a family-owned cru bourgeois Margaux property located in the commune of Arzac. It was bought by an American, Robert Davis in 1921 and after the war was run by his daughter Elizabeth. It is now run by her son Laurent Vonderheyden.

There are 13.2 hectares of vineyards located in one single plot and planted with Cabernet Sauvignon (50%), Merlot (30%), Cabernet Franc (15%) and Petit Verdot (5%). The grapes are hand-harvested and then fermented in a combination of concrete, enamel-lined steel, and stainless steel tanks. The wine is then aged in oak barriques (40-65% new, depending on the vintage) for 18 months. It is bottled unfiltered.

These are classic Margaux clarets – seductive and perfumed on the nose and displaying a firm but supple structure with excellent depth of fruit on the palate. In any reassessment of the 1855 Classification, Monbrison would be a definite candidate for promotion.

Margaux

If Pauillac can be seen as the bastion of ‘traditional’ Red Bordeaux, then Margaux represents its other facet in producing wines that are among Bordeaux’s most sensual and alluring. The soils in Margaux are the lightest and most gravelly of the Médoc, with some also containing a high percentage of sand. Vineyards located in Cantenac and Margaux make up the core of the appellation with the best vineyard sites being located on well-drained slopes, whose lighter soils give Margaux its deft touch and silky perfumes.

The finest Margaux are exquisitely perfumed and models of refinement and subtlety.

Bought for: **13.00** DP (en primeur, Fine & Rare Wines)

Current price: about **23.00** DP from FRW

La Petite Eglise 2002, Pomerol



Region: Pomerol, Bordeaux
Grape: Merlot
ABV: 13%
Drinking: up to 15 years



Denis Durantou

Notes from **Justerini & Brooks** www.justerinis.com (who stock several vintages of this wine)

La Petite Eglise

La Petite Eglise, the second wine from Denis Durantou's high flying Pomerol Estate, Eglise Clinet, is usually over-subscribed en primeur and rarely finds its way back onto the secondary market. Collectors know that this is a serious wine that offers excellent value for money. Produced from the sandier, gravelly soils at the domaine and produced from 100% Merlot, it is not intended to be a baby Grand Vin; the character is completely different.

Chateau L'Eglise Clinet

Since 1983, Denis Durantou has been at the helm of this historic estate. He has quietly performed something of a revolution, introducing a host of innovations and bringing his wine-making philosophy to one of the greatest terroirs in Bordeaux. The 4.5 hectares used for the grand vin are situated next to the church in Pomerol on gravel and clay soils. A further 1.5 hectares of on sandy soils account for the excellent Petite Eglise.

Denis' wines receive many accolades, all richly deserved. The grand vin is consistently amongst the best wines of the vintage; they are typically perfumed, nuanced and possess the structure to age gracefully for many decades.

Pomerol

Pomerol's Merlot-dominated wines at their best are rich, seductive and silky. For many years Pomerol was considered just a satellite district of neighbouring St-Émilion to the east, and it was not really until the 1950s that Pomerol started its meteoric rise led by Château Petrus.

Pomerol's finest wines originate from the highest parts of the plateau, predominantly gravel and clay with an iron rich subsoil.

Notes from **Jancis Robinson MW** www.jancisrobinson.co.uk

[writing in May 2015] **L'Eglise Clinet** is Pomerol at its best: rich and powerful but subtle too, with a gentle hand on the oak and clearly some fine viticulture and soils as dominant ingredients in the recipe.

[writing in 2003 about the 2002 vintage] Some telling final words on **2002** from Denis Durantou of Ch L'Eglise Clinet: 'This is a vintage for people who really love Bordeaux. After all, riper Bordeaux vintages aren't really Bordeaux.'

Bought for: **13.50** DP (en primeur from FRW)

Current price: around **25.00** DP from Farr Vintners (for the 2014 en primeur) **2002 not currently available UK**

'El Chaparral de Vega Sindoa' Old Vine Garnacha 2012, Navarra



Region: Navarra, Spain
Grape: Garnacha
ABV: 14%
Drinking: to 2018



Concha Vecino

Notes from the producer's website www.nekeas.com

- 100% Garnacha from vines more than 70 years old
- Separate cuvée and fermentation of each plot
- Malolactic fermentation and 5/6 months light ageing in barrels
- The plots are selected for final assemblage, meaning that the number of bottles varies from year to year

Notes from **Quentin Sadler** <https://quentinsadler.wordpress.com/?s=chaparral>

Bodegas Nekeas claim to farm the most northerly olive groves in Spain, from which they make some superb olive oil. Once it was a cooperative for the Nekeas Valley, but is now a privately owned winery.

The vineyard is at the highest point of the valley – the high plain or chaparral – and the vines are between 70 and 100 years old. The vines form a single block, interspersed with olives, growing at between 450 and 650m above sea level. These local conditions make the wines feel fresher and more elegant. **Concha Vecino** is the winemaker at Nekeas. She described these Garnachas as the 'Pinot Noir of Garnachas' and explains that Navarra produces the only Atlantic Grenache in the world.

The wine has a short time in French oak for a touch of complexity. Rich aromas of vibrant red fruit with caramel, vanilla, black fruit and spice. The palate is smooth, supple, savoury and a little liquorice-like. The tannins are gentle but firm. There's a lively mix of intense rich sweet red and black fruit, with lovely freshness, balance, purity and a cut of clean acidity.

Review in *The Wine Advocate* (Robert Parker)

The 2012 El Chaparral de Vega Sindoa Old Vine Garnacha is pure, young, herbal Garnacha, with aromas of thyme and lavender. It is aged in French oak for six months, and comes through as balsamic and fruity, with aromas of licorice and spices, red berries and enough complexity for a young wine. It's an easy-to-drink, pleasant version of Garnacha, highly recommended, and at great price. (RP 90/100)

Bought for: **7.99** (Majestic)

Current price: **10.49** from Majestic (but often on offer)

Kyperounda Winery Commandaria 2005, Pitsilia Mountains, Cyprus



Region: Pitsilia Mountains, Cyprus
Grapes: Xynisteri, Mavro
ABV: 13%
Drinking: to 2023



Notes from **Demetri Walters MW**, Hellenic Wines Specialist www.bbr.com

Commandaria represents an ancient wine style, possibly the most ancient wine still in production, and is documented in Cyprus as far back as 800 BC and mentioned by writers such as Hesiod. Until the appellation of Commandaria was created in the late 12th century, this style of wine was referred to as Nama and was considered a holy wine. During the 3rd crusade Commandaria was served at the wedding of King Richard the Lionheart of England to Berengaria of Navarre.

Traditionally Commandaria was unfortified. 20th century examples of mass-market quality were (and still are) fortified. There exists a resurgent **unfortified** style amongst those smaller growers intent on raising wine quality. It is obligatory for the grapes destined for Commandaria (Xynisteri and Mavro) to be grown in the PDO Commandaria region in the foothills of the Troodos mountains.

Kyperounda Winery

This producer not only boasts the highest winery in Europe at 1140 metres, but also the highest altitude vineyards at over 1400 metres. The views from their estate are correspondingly spectacular. Owing to their high altitude, Kyperounda invariably harvests at least a month later than vineyards at half their elevation.

This is an exceptional example of an **unfortified** Commandaria from 85% Xynisteri (white) and 15% Mavro (black). Fully mature grapes (with a potential alcohol of 25% abv) are dried in the sun for 12 days. This shrivels them, reducing the aqueous content of the grapes. It also markedly concentrates sugars, flavour compounds and acids. A slow, cool fermentation follows in stainless steel tanks. The wine is matured in used 225 litre French oak barrels (formerly used to mature their Chardonnay and Petritis Xynisteri) for eight years.

Bought for: **13.50** (BBR Warehouse Shop's Mediterranean tasting, June 2015)
Current price: **17.95** from BBR (50cl). It's a bargain...