

The North Hampshire Wine Society Blog



'Wines from (Mostly) South America'

Presenter: David Flanders

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The wines

Whites

1. Faldeos Nevados Torrontes 2018, Argentina

Made by Susana Balbo – a socially responsible winemaking innovator and an influential figure in the Argentinian wine industry. This Torrontes is made from grapes grown at altitude in the Salta and Uco Valleys and bottled by Balbo's main label Dominio del Plata. Very pale lemon colour, nose ripe but not as 'heady' as some Torrontes, palate really zingy and taut with prominent acidity and a dry finish. Some thought grapefruit the overwhelming flavour, and all of us enjoyed this fine quaffable example. A bargain from The Wine Society.

14% £8.50
Wine Soc

2. The Second Fleet Tasmanian Riesling 2017

Colour very pale lemon with a touch of green. A hit of lime on the nose and a little Riesling oiliness as it warmed up in the glass. Clean palate, some decent fruit, high acidity as usual for southern hemisphere Riesling, reasonably well balanced - without offending non-Riesling lovers by showing too much overt Riesling character! Generally very much liked around the room.

11.5% £8.99
Lidl

3. Catena Chardonnay 2017, Argentina

High altitude Chardonnay from respected Argentinian winemaker Nicholas Catena. This is his one-step-up-from-entry level Chardonnay (entry level is the Alamos range). High altitude vineyards are responsible for the fresh acidity, balancing out the buttery richness and the lick of well-judged oak. I always get pineapple chunks on the nose of this Chardonnay - a hint of tropical fruit - but no-one else did... Widely available and a smart buy when on offer at around a tenner.

13% 11.95
various

Rose

4. Atlantico Sur Reserve Tannat Rose 2018, Uruguay

An unusual find from Uruguay - a big chunky rose made from the black Tannat grape, best known for tannic red Madiran from the south west of France. A robust pale red colour with a touch of orange, and significant viscosity in the glass. Light fruity nose but much bigger palate with real weight - definitely a wine for food. We all appreciated the chance to taste something a little different from fashionable ultra-pale Provencal-style roses.

14% £12.50
Wine Soc

Reds

5. Juanico Teru Teru Tannat Reserve 2018, Uruguay

More Uruguayan Tannat – this time in its more familiar guise of a 14% red! 85% Tannat/15% Merlot blend, and a great label with a lapwing illustration. Deep colour but not totally opaque. Upfront nose of blackberry and damson. Palate softer than expected, ripe with nice acidity but some harsh tannins on the finish. Light-textured for a 14% wine but structure needs food to round it out.

14% £7.95
Wine Soc

6. Atlantico Sur Garzon Vineyard Maldonado Marselan 2018, Uruguay

From the same winery as the rose, this Marselan is a Cabernet Sauvignon/Grenache cross from Garzon, a cool climate area. Fresh blackberry and menthol nose, colour quite deep. On the palate we thought the tannins were rather dry and got in the way of the dark cherry/plummy fruit – the finish was certainly very dry. Not universally enjoyed.

14% £10.50
Wine Soc

7. Las Piletas Santa Rosa Bonarda 2017, Argentina

From Santa Rosa east of Mendoza, so a warm climate wine. Aged partly in concrete tanks and unoaked. Very little rim, colour a deep plum right to the edge. Some sour cherry notes on the nose, and a palate of dark morello cherries but with considerable 'lift' – quite an Italian feel to this wine. Some thought a touch of oak might benefit, but we all liked this.

13% £8.75
Wine Soc

8. Irresistible Fairtrade Organic Malbec 2017, Argentina

Lovely deep colour, very little rim. Typical Malbec blackberry and plum nose, quite simple, and a soft user-friendly palate with plenty of easygoing fruit and negligible tannins. Soft and approachable - a fair price for a splendid easy-drinking crowd-pleaser.

13% £8.00
Co-op

Thanks to David for some unusual South American wines prompting plenty of talking points.

The North Hampshire Wine Society Blog is by **Julia Shaw**