

The North Hampshire Wine Society Blog



'The proof of the Greek wine is in the tasting' Yamas Wines

27 June 2012

A welcome return for Nick Kontarines and Geoff Morris from Yamas Wines, who again brought a selection of 'real' Greek wines that aren't generally aimed at the export market.

Welcome aperitif

Garganega/Pinot Grigio blend

My notes don't identify the wine – 'very high acidity, fresh palate, reasonable fruit'.

The wines

Whites and Rose

Mylonas Aposi Savatiano 2010

12.5% £11.50

100% Savatiano. One of few wines tonight with a 'modern' label (and therefore export aimed?). A Silver in the Thessaloniki competition (prestigious). 8 months in old and new French oak - very restrained, softens the acidity. Oak more obvious on palate, fruit not particularly prominent. Nick suggested 'good with cheese, or scallops (sweetness from the oak)'.

Skouloudis Malagouzia 2010

12% £12.50

Malagouzia = Malvasia? Small production – 3200 bottles in 2010. Some bottle variation (bottle 1 a little musty). Greenish tinge. Chewy acidity. Not a fruity style, quite austere, badly needs the Greek salad or the meze! Genuinely 'local' – export wines are generally softer and less 'hard core'...

Kalogeropoulos Moschofilero 2010

12.2% £9.50

Peloponnese. Aromatic - 'gardenia'? Definite floral notes. Very grassy nose, nettly Sauvignon style with some hints of spice. A much more familiar style to palates used to Sauvignon. Easier to drink on its own, less food-dependent. Bottle 2 a little spritzzy – again some bottle variation.

Skouloudis Rose 2010

12.5% £11.50

We all thought possibly not a very clean nose? Very brown colour, showing age. But given that this is an idiosyncratic wine it's just possible that this oxidised style is intended. Over the top or deliberately oxidised? Who knows... Bottles were very similar. (A 2010 rose from most northern hemisphere wine regions drunk mid-2012 might raise just a few doubts about its freshness perhaps, since they are normally to be drunk as young as possible.)

Reds

INO Xinomavro 2008

12.5% £8.50

Macedonia. Another 'modern' label. A slightly perfumed nose with hints of violets - my notes say 'Nebbiolo lookalike with a medicinal edge'. Firm tannins, quite a smoky character initially. Very high acidity (due to the cool mountain climate). We were asked to try this with the pate, and what a transformation – the tannins softened up completely and the change was very pronounced. Good value.

INO Agiorgitiko 2010

12.5% £8.50

From Nemea, a red with no oak and consequently more forward fruit. High acidity again. Aromas of morello cherry. Not particularly complex but really nicely balanced on the palate with good lively fruit. Suggestion was that it might go well with lamb or hogget. Another good value red.

Kalogeropoulos Nemea 2008

13% £10.50

Another wine from Nemea, also the Agiorgitiko grape, but made in a different style to the previous wine. 8 months in oak, 2 years more age, and an altogether more serious red. My notes say 'powerful for 13%'. Judicious use of the oak – very nicely integrated – a rounded softer palate than the previous reds. Masses more going on on the nose – hints of eucalyptus. Acidity again high. Impressive.

Dessert

INO Samos NV

15% £12.00

100% Muscat 'sticky' from Samos – the island that specialises in sweet Muscats. Not as 'orangey' in character as some, and a rather 'lanolin' nose. Very very sweet, but with decent balancing acidity. The technique involves drying the grapes on straw mats to achieve concentration and sweetness. A decent introduction to the Samos style, albeit at a lowish price level for this type of wine.

Digestif

Vantana Amaretto

22% £12.00

A nice treat to finish – an Amaretto from Greece. 22% alcohol so on a par with DiSaronno in strength if in a rather different style – this is very sweet! Intense almond flavours wrapped up in an unctuous sticky liquid. Not perhaps as refined as DiSaronno but miles better than its many cheaper lookalikes.