

## The North Hampshire Wine Society Blog



### 'A Peep Show Tasting! Or how good is YOUR memory?'

Presenter: Derek Avery

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A welcome return for Derek's now traditional quiz show format where we taste the wines twice - the second time 'blind' in a more often than not futile attempt to correctly identify them. Given our dismal showing on previous occasions Derek relented and made it 'easy' for us this time, letting us blind taste the whites before going on to the reds. Simple, no...?

#### The wines

##### Whites

- 1. Telegraph Station Semillon 2011, SE Australia** 12% £10.99  
Tesco  
Greenish tinge, obviously young but even so this seems like fairly mass market Semillon. Lemony citrus nose and palate as expected. Marginally bitter finish, no real length, some tropical notes. A little alcohol on the finish. Not as creamy as you'd like, and may not be quite classy enough initially to develop those desirable mature Semillon characteristics. Pleasant enough for early drinking.
- 2. Tesco Finest Torrontes 2011, Mendoza, Argentina** 13.5% £8.99  
Tesco  
But here we're in a different league. Whether or not you like Torrontes, this is a stonking example for the money, and no surprise since its pedigree is the O.Fournier estate, one of the most innovative outfits in Argentina. Quite a restrained Torrontes nose - the lychees are there but they're more obvious on the palate, which is quite full. Floral character and minerality very nicely balanced with piercing lemony acidity cutting through the perfume. Much more length on the finish here. Very nice!
- 3. Brown Brothers Dry Muscat 2010, SE Australia** 13% £7.99  
Tesco  
A wine many of us might be familiar with since it's widely available. Grapey on the nose but not massively so - more so on the palate. Not a lot of muscatty vibrancy here - perhaps dulled a little by bottle age since this was a 2010? But still reasonably fresh and floral, just no great length or body. Tastes lighter than 13%. Probably needs drinking *really* young to show at its best. But pleasant enough.
- 4. Fie Gris Merieau Sauvignon Rose 2008, Loire Valley, France** 13.5% £20.00  
Caviste  
A real curiosity that's only made every 3 vintages or so. Deepish colour with a distinctive slightly musky nose. Definite 'legs' on the glass, and some oak evident. A really *savoury* flavour! Rich, and quite atypical of anything Sauvignon related. Seems to have lasted quite well - you'd think 2008 might be pushing it a bit - but it's hard to know quite what to expect given that you don't really have any known point of reference...

## Reds

- 5. Cheveau Beaujolais Villages Naissance 2010, Burgundy, France** 13% £14.95  
Caviste  
How nice to see a Beaujolais from one of the two recent 'wonder' vintages. 2009 and 2010 may well help to rescue this region from the doldrums caused in part by the ill-fated marketing madness that was Beaujolais Nouveau. Decent Beaujolais is a world apart - lovely wines - and the 10 Crus have the capacity in good ripe vintages to age and improve for several years. Go grab some 2010s while they're still around... Here's a village wine showing nice minerality, freshness and just a hint of 'animal' development. Juicy Gamay fruit paired with depth and minerality - very 'Burgundian'!
- 6. Cent Visage Merieau Malbec 2009, Loire Valley, France** 12% £14.95  
Caviste  
Another curiosity - a Malbec from cool climate Loire. Attractive 'pretty' nose of blackcurrants and perfumed violets - lovely! Purple 'legs' even though lowish alcohol for a Malbec (that's the cool climate). Seemed quite tannic, although the previous very low tannic Gamay may have accentuated this. My notes say 'will it develop any further? - not sure cool climate quite works for Malbec?' But the prettiest nose of the evening, which came in very handy when we blind tasted later on!
- 7. INO Agiorgitiko 2010, Menea, Greece** 12.5% £8.50  
(Nick's price)  
Fresh and beautifully *clean* nose. Smooth, very restrained (or very ripe!) tannins. Pretty lightweight but that's not a criticism here. A slightly astringent finish - again, not a fault given the style. Easy-going food friendly wine. Decent value at Nick's price.
- 8. M & S CM Carmenere 2011, Elqui Valley, Chile** 14.5% £7.99  
M&S  
The Elqui Valley in Chile is having a 'moment'. It's basically a desert and there are high hopes for several varieties, especially Syrah. Here's a Carmenere, Chile's signature red wine grape, deep and dark as you'd expect, with those smoky notes - very typical! Big purple 'legs'. Real ripeness on the palate which immediately distinguishes this from tonight's other reds - or should do! It's *big*. That smoky bacon characteristic coupled with oodles of sweet ripeness is very obvious in comparison to the previous reds. For early drinking, very good value from M&S.

So how did we do? Well, better than usual given Derek's leniency in allowing us to 'do' the whites before we 'did' the reds - our 'white' palates consequently not having been wholly shot to pieces by the reds! (Some of us even got a full house this time!)

A very well-chosen selection that gave us every chance to shine, but with a few curve-balls thrown in to confuse our jaded palates...