

The North Hampshire Wine Society Blog



'Fairtrade Wines' Presenter: David Flanders

25 October 2017

The wines

Whites

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| 1. Sparkling Moscato Rose 2017, Western Cape, SA | 5.5% | £5.00 |
| <p>Deepish rose pink, persistent bubbles. Muscatty, floral, some candied strawberry, deliberately sweet in a similar style to Moscato d'Asti but with a little more Cinsault 'bite'. Muscat & Cinsault blend, partially fermented to retain plenty of residual sugar.</p> | | |
| 2. Fairtrade Torrontes 2016, Famatina Valley, Argentina | 12% | £5.19 |
| <p>Another Co-op wine. Torrontes with some Chardonnay. Colour bright and clear, pale lemon, very pure. Nose not overly floral, with some slight development or perhaps a hint of autolysis (yeasty notes, not usually associated with Torrontes). A pretty dry palate, not as aromatic as some Torrontes, fairly basic and lacking some mid-palate substance. Much as you might expect for around a fiver.</p> | | |
| 3. Wild Valley Fairtrade Chenin Blanc 2017, Wellington, SA | 12.5% | £7.00 |
| <p>Sainsbury's Taste The Difference. A very correct pale lemon colour, and the first impression on the nose was 'you can smell the zinginess' – very lively with a hint of pear. On the palate, mouthwateringly acidic but not aggressively so; no great length but nicely balanced with just enough weight and fruit to carry the acidity. Clean with a pretty dry finish. Most of us really enjoyed this – even those for whom Chenin wouldn't normally be a first choice for everyday drinking. Decent value.</p> | | |
| 4. Fairtrade Sauvignon Blanc 2017, Western Cape, SA | 13% | £5.99 |
| <p>The Co-op's Irresistable range. Pale, very bright in the glass. Definitely not a gooseberry bomb, but the aromatics came out very nicely in the glass as it warmed up. A simple straight up and down sauvignon palate that was generally enjoyed – this is very much the group's preferred restrained style of Sauvignon.</p> | | |
| Reds | | |
| 5. Fairtrade Carmenere 2015, Central Valley, Chile | 13% | £5.99 |
| <p>From the Co-op, 85% Carmenere with a little Syrah and Cabernet Sauvignon. Rim starting to show some development. Jam and yet more jam on the lightweight palate, a little spice (some of us thought), gluggable fruity simple easy-drinking, no real complexity and none expected at this price.</p> | | |

6. Leopard's Leap Fairtrade Cabernet Sauvignon/Merlot 2017, SA 13% £7.49

Co-op again. Quite a light colour for this particular blend of grapes. Nose showing some blackberry - perhaps a little 'stewed' - and some thought there was some harshness on the finish with alcohol dominant, but at only 13% perhaps this was a more general 'balance' deficiency. The stewed nature of the blackberry fruit prompted someone to comment 'just needs a bit of crumble and custard...'

7. Fish Hoek Shiraz 2016, Western Cape, SA 14% £7.99

Waitrose. Again the colour here perhaps not quite a deep as you might expect from a Shiraz, but still a good healthy bright garnet. On the nose some interesting menthol hints and reasonable spicy pepperiness. A bit of oak on the palate, and although there was some debate about its perceived lightness, fair body on the mid-palate was also noted. The comment 'antiseptic plaster' was overheard however – a little harsh perhaps! Maybe expectations of 'Shiraz' can sometimes be based on the bigger Barossa styles.

8. Irresistable Fairtrade Malbec 2015, Famatina Valley, Argentina 12.5% £7.49

Co-op again. High altitude vines. A deep inky opaque colour, and a nose of black cherries and 'blackberry jam'. More substance here - some proper rich Malbec character with dark fruit, a robust palate and a pleasant finish. Much liked around the room, proving it's possible (at least in South America) to get some decent concentration at just 12.5% and just £7.50!

Much appreciation for David's selection and presentation, especially for his knowledge of the Fairtrade Foundation's work with wine initiatives in South Africa and South America

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