



# Introduction to Tasting

9<sup>th</sup> Session



**Tuesday 8<sup>th</sup> January 2019**

**“Pick the odd one out!”**

**Speaker: Eric LAGRE**

**Head Sommelier**

**East India Club**



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**“Pick the odd one out!”**

## THE RULES OF THE BLIND TASTING GAME

*The players are going to be given a series of three flights of three wines each to taste blind.*

*The three wines in each flight share a common theme, but one wine should stand out for a variety of reasons:*

- *Condition* (e.g. it is corked or oxidised whereas the other two wines are clean...)
- *Grape variety* (e.g. it is made from a different grape or it is a blend as opposed to a varietal wine...)
- *Winemaking technique* (e.g. it is made in stainless-steel whereas the other two wines are aged in wood...)
- *Organoleptic quality* (e.g. it feels fuller-bodied, more aromatic, more fruit-driven, higher in acidity or alcohol...)
- *Quality level* (it is more entry-level, mid-range or premium...)
- *and so on and so forth... any reason.*

*Let's start a conversation around each flight, discuss the wines' similarities and differences then pick the odd one out in the flight!*

*That out-loud conversation will very much reflect the methodical assessment professionals make for themselves when tasting wine.*

### FIRST FLIGHT

1A

1B

1C

Assessment

### FIRST FLIGHT

2A

2B

2C

Assessment

### FIRST FLIGHT

3A

3B

3C

Assessment



# INTRODUCTION to TASTING

(9<sup>th</sup> Session)

## “Pick the odd one out!”

Speaker: Eric LAGRE, Head Sommelier

East India Club

Tuesday 8<sup>th</sup> January 2019

*Tasting notes by Eric LAGRE and Magda KOTLARCZYK, WSET Diploma Graduates*

### FIRST FLIGHT:

- 1A** 2015 Kilikanoon « Pearce Road Semillon » Clare Valley, South Australia, Australia
- 1B** 2015 Domaine du Monteillet « Les Grandes Chaillées » Condrieu, Northern Rhône, France
- 1C** 2014 Alpha Box & Dice « Golden Mullet Fury » McLaren Vale, South Australia, Australia

### SECOND FLIGHT:

- 2A** 2014 Catalina Sounds « Pinot Noir » Southern Valleys of Marlborough, New Zealand
- 2B** 2015 Churton « Pinot Noir » Waihopai Valley, Marlborough, New Zealand
- 2C** 2016 Spioenkop « Pinotage » Elgin, South Africa

### THIRD FLIGHT:

- 3A** 2012 Château Reynier « East India Club Claret » Bordeaux Supérieur
- 3B** 2015 Château Les Ormes Sorbet (Cru Bourgeois Supérieur in the 2003 Classification) Médoc
- 3C** 2003 Château Calon Ségur (3<sup>rd</sup> Growth in the 1855 Classification of the Médoc) Saint-Estèphe

# FIRST FLIGHT - Wine 1A

<b>Cuvée:</b>	Pearce Road Semillon
<b>Producer:</b>	Kilikanoon <a href="http://www.kilikanoon.com.au">www.kilikanoon.com.au</a>
<b>Winemaker:</b>	Kevin Mitchell
<b>Vintage:</b>	2015
<b>Origin:</b>	Single vineyard of Pearce Road, Clare Valley, South Australia, Australia
<b>Blend:</b>	100% Semillon
<b>Capacity:</b>	75cl
<b>Closure:</b>	screw cap with metallic seal
<b>Alcohol:</b>	13%abv
<b>Supplier:</b>	Mentzendorff <a href="http://www.mentzendorff.co.uk">www.mentzendorff.co.uk</a>

<b>UK retail price:</b>	£18.25 inc. VAT according to <a href="http://www.wine-searcher.com">www.wine-searcher.com</a> as of 28/12/18
<b>Dining Room Price:</b>	Bin 83 listed at £33.00



*The viticultural history of South Australia's picturesque Clare Valley dates back to 1851 when the first vines were planted by Jesuit settlers. As the son of Mort Mitchell, renowned as one of the Clare Valley's most experienced and meticulous grape growers, Kevin Mitchell spent his formative years amongst vines and it was almost inevitable that he would end up working alongside his father. Kevin purchased the Kilikanoon property in 1997. There, he grows black grapes like Shiraz, Cabernet Sauvignon and Grenache, as well as white grapes such as Riesling, Pinot Gris and Semillon. As a grape variety, Semillon is very well suited to the Clare Valley. Just like Riesling, Semillon benefits from the elevated landscapes, fertile soils and higher natural rainfall of the region. 2015 was another standout vintage. The early, drier than average start to the growing season was saved by substantial rainfall in January and three weeks of cool weather in the lead-up to the harvest in early February. This single-vineyard, varietal wine is one hundred percent barrel-fermented. It is then matured for 6 months in new and one-year-old French oak barrels. The treatment complements and enhances the fresh varietal character of the Semillon grape; citrus and cut grass. Twice weekly bâtonnage (lees stirring) has added to the wine's complexity and creamy texture.*

## **Appearance:**

This white wine looks clear and bright. It is medium lemon green in colour. Legs and tears appear along the side of the glass.

## **Nose:**

The wine smells clean, though one will have to forgive a hint of reductive taint (rubbery notes can appear when sulphur binds chemically with other compounds in the wine by lack of oxygen under the hermetical seal of a screw cap). The wine displays a medium intensity of developing aromas. The lemon and pear fruit with grassy undertones is slightly overwhelmed by the vanilla smoke derived from the wood treatment.

## **Palate:**

This medium-bodied wine is dry. There is a slight fizziness (some carbonic content is nothing unusual in wines that have undergone ageing on lees). The high acidity more than offsets the medium alcohol. The flavours of medium-plus intensity are in greater harmony than the aromas on the nose. The citrus character of lemon and grapefruit compliments the orchard-fruit character of pear and green apple. Some underlying grassiness adds more freshness. Vanilla oak and butterscotch are well integrated and bring a sense of complexity to the finish of medium-plus length.

## **Assessment of Quality:**

This wine is very good. The nose is a tad reductive and comes across as a bit simple. In contrast the palate is far more layered and complex. The wine strikes a perfect balance between the freshness of the fruit and the richness brought about by the wood treatment. The resulting hot-and-cold effect is very stimulating. This food wine will pair well with richer seafood dishes such as lobster and prawns in garlic butter.

# FIRST FLIGHT - Wine 1B

<b>Cuvée:</b>	Les Grandes Chaillées
<b>Producer:</b>	Domaine du Monteillet <a href="http://www.montez.fr">www.montez.fr</a>
<b>Winemaker:</b>	Stéphane Montez
<b>Vintage:</b>	2015
<b>Origin:</b>	Condrieu AC, Northern Rhône Valley, France
<b>Blend:</b>	100% Viognier
<b>Capacity:</b>	75cl
<b>Closure:</b>	Natural Cork
<b>Alcohol:</b>	14%abv
<b>Supplier:</b>	Boutinot <a href="http://www.boutinot.com">www.boutinot.com</a>

**UK retail price:** £40.00 inc. VAT according to [www.wine-searcher.com](http://www.wine-searcher.com) as of 28/12/18

**Dining Room Price:** Bin 4 listed at £56.75



*The Montez family has been growing grapes in Condrieu, Côte Rôtie and Saint-Joseph for ten generations. Trained oenologist Stéphane Montez, not content with simply growing grapes like his forefathers, travelled to South Africa, Australia, California and even England to explore winemaking techniques outside France. Strong of that experience, he returned to his homeland to make wines that truly express the various terroirs of the Northern Rhône Valley. In 1997, he took ownership of his family's vineyards and of a winery that was founded in 1732. The present wine is made from grapes grown in eight different parcels between the communes of Chavanay, Saint Michel Sur Rhône, Condrieu and Vérin (all within the Condrieu appellation). The "Les Chaillées" name refers to the dry stone walls that hold the terraced vineyards together along the steep granite slopes. The grapes are destemmed, cold-macerated on the skins for 9 hours then pressed gently. Alcoholic fermentation of the juice then malolactic fermentation of the wine takes place in French oak vats. The wine is aged on lees with no racking and careful bâtonnage for 10 months, 75% in reused barrels and 25% in new demi-muids. No sulphur is added prior to bottling. The style is very aromatic and fresh in its youth, but it develops a richer, more complex profile in the bottle after 5 to 10 years depending on the quality of the vintage.*

## **Appearance:**

This white wine looks clear and bright. It is medium gold in colour. Legs and tears appear along the side of the glass.

## **Nose:**

The wine smells clean. It displays a medium-plus intensity of developing aromas. Pungent notes of acacia, honeysuckle and yellow-flower honey combine into something very reminiscent of Turkish delight. The peach stone and apricot fruit is underpinned by aromas derived from the oak treatment such as wood smoke, vanilla yogurt and a hint of camomile.

## **Palate:**

This medium-plus-bodied wine is dry. That dryness comes as a surprise considering the richness of the nose. Now that the wine is starting to lose a bit of its primary character as it develops in the bottle, the medium-plus level of acidity alone does not seem to be able to offset the high potency of alcohol any longer. The wine feels a tad hot in the mouth as a result. The physalis, peach and apricot fruit is lifted by flowery notes of acacia, white lily and honeysuckle. Underlying saltiness enhances that freshness. However, the fruit soon tails off into autolytic notes of bread and camomile tea, thereby reaffirming a sense of warmth and dryness in the finish of medium-plus length.

## **Assessment of Quality:**

This wine is very good. It is going through an awkward phase of development when the wood treatment gradually takes over its flowery freshness. A degree of alcoholic unbalance seems to be emerging in the same movement. The wine feels rather austere as a result. The dry and salty finish can potentially prove quite challenging to the average palate. This complex wine is the ultimate food wine. Try it with a warm goat cheese salad, a spring vegetable risotto, pan-fried foie gras, smoked salmon, red mullet, grilled lobster or turbot with hollandaise sauce.

# FIRST FLIGHT - Wine 1C

<b>Cuvée:</b>	Golden Mullet Fury
<b>Producer:</b>	Alpha Box & Dice <a href="https://www.alphaboxdice.com">https://www.alphaboxdice.com</a>
<b>Winemaker:</b>	Sam Berketa
<b>Vintage:</b>	2014
<b>Origin:</b>	Connor's Farm, McLaren Vale, South Australia, Australia
<b>Blend:</b>	70% Semillon, 30% Viognier
<b>Capacity:</b>	75cl
<b>Closure:</b>	Agglomerated Cork
<b>Alcohol:</b>	14%abv
<b>Supplier:</b>	Boutinot <a href="http://www.boutinot.com">www.boutinot.com</a>
<b>UK retail price:</b>	£20.50 inc. VAT according to <a href="http://www.wine-searcher.com">www.wine-searcher.com</a> as of 28/12/18
<b>Dining Room Price:</b>	Bin 42 listed at £34.50



*Alpha Box and Dice (AB&D) was founded in McLaren Vale in 2008 by Dylan and Justin Fairweather together with winemaker Sam Berketa. The trio's unconventional approach has led to the production of cutting-edge wines. To them, there are no "regional, varietal or stylistic" boundaries, just great wines from great fruit. They never had any plan other than crafting a different wine for every letter of the alphabet (from the Shiraz/Durif blend **A**pocalypse to the crown-capped Prosecco **Z**aptung). Each wine is unique and has a story and eye-catching label to go with it. **G**olden Mullet Fury sees red winemaking techniques applied to white grapes, a process that has been around for millennia. Things never go out of fashion, they just get re-discovered. The inspiration for this wine comes from time spent working in Moldavia. Along with Georgia and Armenia, this corner of the Caucasus has been making orange wine for thousands of years. The deep-coloured wine is achieved by extendedly macerating the fermenting juice of white grapes on their skins and stalks in buried earthenware vats or qvevri. Here, Semillon and Viognier grapes are picked off the same plot at Connor's Farm. The vines are grown on sand overlaying clay, very close to the sea. The Semillon is left to ripen until it loses its green capsicum flavours whilst the Viognier is harvested before it gets a chance to develop any apricot character. Both white grapes are fermented together on their skins in the same vat for three weeks before spending 18 months in seasoned barrels (30% rejuvenated by the Phoenix method).*

## **Appearance:**

This white wine looks clear and bright. It is deep gold in colour with an orange tinge. Legs and tears appear along the side of the glass.

## **Nose:**

The wine smells clean. It displays a medium intensity of developing aromas. The scent is very citrusy, with plenty of orange peel and marmalade. The physalis, peach and apricot fruit is lifted by the perfume of yellow flowers and honeysuckle. Notes of herbal tea contribute an almost woody edge to the nose.

## **Palate:**

Contrary to what the richness of the nose leads one to expect, the medium-plus-bodied wine turns out to be dry. The medium-plus acidity perfectly offsets the medium-plus alcohol. Low levels of tannins contribute the textural quality of peach and apricot skin to the wine. The fruit of medium-plus intensity is dominated by the citrusy zing of lemon rind, orange peel and marmalade. The richness of the butterscotch and vanilla oak is lifted by saltiness and by the perfume of honeysuckle and yellow flowers. The fruit tails off into notes of herbal tea, hay and dry wood in the finish of medium-plus length.

## **Assessment of Quality:**

This wine is very good. The sommelier team always fear that this wine is an acquired taste. Consequently, they shy away from suggesting it as a food-pairing option, even though the wine never fails to seduce them each time they sit and taste it. It is far fresher and more delicate than its deep colour suggests. Try it with a spicy Thai fish curry. Members who were adventurous enough to order it last Christmas thought that it matched the turkey perfectly.

# FIRST FLIGHT

**Bin 83** 2015 Pearce Road Semillon, Kilikanoon  
Clare Valley, South Australia, Australia

**Bin 4** 2015 Les Grandes Chaillées, Domaine du Monteillet  
Condrieu, Northern Rhône, France

**Bin 42** 2014 Golden Mullet Fury, AB&D  
McLaren Vale, South Australia, Australia



## ASSESSMENT

All three wines have been aged, if not fermented in wood hence a so-called “tertiary” character in the shape of vanilla oak, wood smoke, herbal tea and so on and so forth.

Which is the odd one out in the flight? The orangey colour of the 3<sup>rd</sup> wine makes it stand out. That depth of colour comes from the fact that the white wine was vinified the way a red wine is made, with extended maceration on the skins. The style is actually known as “Orange Wine”.

A more subtle difference can be identified through the respective aromatic profiles of the wines.

Wine number one is a citrus-driven Semillon.

The stone-fruity wine number two is a flower-boosted Viognier.

Wine number three combines both aromatic profiles, which is perfectly understandable since it is made from Semillon and Viognier together.

In other words, the orange wine also stands out because it is a blend contrary to the first two wines, which are varietal wines.

# SECOND FLIGHT - Wine 2A

<b>Cuvée:</b>	Catalina Sounds, Pinot Noir
<b>Producer:</b>	Catalina Sounds <a href="http://www.catalinasounds.co.nz">www.catalinasounds.co.nz</a>
<b>Winemaker:</b>	Peter Jackson
<b>Vintage:</b>	2014
<b>Origin:</b>	100% southern valleys of Marlborough, New Zealand: 50% Sound of White vineyard in the Waihopai Valley (company home) 50% Clayridge vineyard in the Omaka Valley
<b>Blend:</b>	100% Pinot Noir
<b>Capacity:</b>	75cl
<b>Closure:</b>	Screw Cap with metal seal
<b>Alcohol:</b>	13.5%abv
<b>Supplier:</b>	Boutinot <a href="http://www.boutinot.com">www.boutinot.com</a>
<b>UK retail price:</b>	£18.25 inc. VAT according to <a href="http://www.wine-searcher.com">www.wine-searcher.com</a> as of 29/12/18
<b>Dining Room Price:</b>	Bin 47 listed at £31.50



*Peter Jackson grew up in Ipswich, Queensland, Australia. Wine was not something that he crossed paths with on a regular basis. His interest in wine developed serendipitously, French studies and a year off travelling around France leading him to embrace wine culture and eventually enrol in the Oenology course at Adelaide University. Following working throughout Australia, France, Italy and the United States, Marlborough eventually became his home in 2005. Peter Jackson's philosophy is simple – source outstanding fruit from exceptional vineyard sites. To him, the most critical decision a winemaker has to make is deciding when to pick. Once harvested, the role of the winemaker is to simply steer the fruit in the right direction in order to best express the vibrant fruit flavours that Marlborough is renowned for while respecting the subtle differences of each site. The fruit is 100% grown in the southern valleys of Marlborough. The various clones of Pinot Noir are planted along hillsides on clay-based soil. The fruit is hand-harvested and largely de-stemmed into open stainless steel fermenters, retaining approximately 7% whole bunches. All parcels are given a minimum of 4 days of cold soak prior to the initiation of fermentation, which occurs naturally with twice daily cap plunges. Part of the juice is drained off to new French oak barrels at the peak of fermentation to create an interesting, savoury char component to the blend. The rest remains in open fermenters to ferment to dryness and macerate on the skins for a minimum of 3 weeks before being drained off to French barrels (1/4 new). The wine undergoes malolactic fermentation before blending and bottling in March.*

## **Appearance:**

This red wine looks clear and bright. It is medium garnet in colour. Legs and tears appear along the side of the glass.

## **Nose:**

The wine smells clean. It displays a medium-plus intensity of developing aromas. It is a riot of raspberry, strawberry and other wild berries, plus some black cherry. The underlying forest-floor character together with some clove and cinnamon spice adds interest.

## **Palate:**

This medium-bodied wine is dry. The medium-plus acidity perfectly offsets the medium alcohol. The medium-minus tannins are hardly perceptible. The same fruit profile as on the nose is found on the palate again. However, the cherry has a more confected quality. In combination with notes of chocolate, that cherry sweet produces an effect reminiscent of Black Forest gâteau. The fruit tails off into clove and cinnamon spice in the finish of medium-plus length.

## **Assessment of Quality:**

This wine is very good. It is not the most complex wine but it is by no means simple. There is some degree of precision here and, despite being a bit of a fruit bomb, the wine remains quite elegant. Pinot Noir, even when it is that fruit-driven, always displays notes of fungus, moss, decomposing leaves and wet wood (the so-called “forest-floor” or “undergrowth” character) which makes it a natural pairing to earthy dishes. You can serve this wine in accompaniment to fresh pasta with wild mushrooms and truffle oil for instance.

# SECOND FLIGHT - Wine 2B

<b>Cuvée:</b>	Churton Pinot Noir
<b>Producer:</b>	Churton <a href="http://www.churtonwines.co.nz">www.churtonwines.co.nz</a>
<b>Winemaker:</b>	Sam and Ben Weaver
<b>Vintage:</b>	2015
<b>Origin:</b>	Between the Waihopai and Omaka valleys in the south of Marlborough, NZ
<b>Blend:</b>	100% Pinot Noir
<b>Capacity:</b>	75cl
<b>Closure:</b>	Natural cork
<b>Alcohol:</b>	13%abv
<b>Supplier:</b>	Berry Bros & Rudd <a href="http://www.bbr.com">www.bbr.com</a>

**UK retail price:** £25.50 inc. VAT according to [www.wine-searcher.com](http://www.wine-searcher.com) as of 29/12/18

**Dining Room Price:** Bin 66 listed at £45.00



*British-born Sam weaver established Churton in 1997 with his wife Mandy. Sam honed his skills for over two decades in the wine industry including the retail, production and technical arenas. As a consultant winemaker both overseas and in New Zealand, Sam developed a deep understanding and respect for the place. Coupled with a degree in microbiology, Sam's ability to coax the very best out of land and barrel is unparalleled. The company's distinctive hillside vineyard above the Waihopai Valley was planted in 2000 with a European approach (close vine spacing and high density of approximately 5,000 vines per hectare). The vineyard is managed according to principles of biodynamics and organics. 2015 was a good growing season with a great finale. Flowering took place in cool conditions with rain at the critical time for Pinot Noir fruit set. This led to low yields and a certain amount of unevenness that had to be balanced with a green harvest at veraison. Summer was very long and exceptionally dry. Harvest commenced on 24th March in sunny conditions. A full team of Weavers was working at Churton in 2015, with Jack managing the vineyard and Ben overseeing the winery. Each parcel of Pinot Noir is hand-picked and kept separate in the winery. The grape bunches are gently destemmed and the grapes tipped into fermenters. The fruit is handled very minimally until it starts fermenting. Fermentation is through indigenous yeast and the must is plunged only twice daily during the fermentation process. At the end of the fermentation process, the wine remains on the skins for up to another two weeks prior to pressing. Total time on skins is usually 28 days (a lunar month). The 2015 Pinot Noir was aged in used French oak barrels for 18 months, racked once then bottled in October 2016.*

## **Appearance:**

This red wine looks clear and bright. It is medium garnet in colour. Legs and tears appear along the side of the glass.

## **Nose:**

The wine smells clean. It displays a medium-plus intensity of developing aromas, though the focus is not on fruit expression here but on precision. The wild berry, strawberry, raspberry, cassis and cherry fruit is lifted by notes of blue flowers and eucalyptus that give the wine a medicinal edge. The fruit is underpinned by farmyard and undergrowth. The wood treatment results in sweet spices like vanilla and cinnamon.

## **Palate:**

This medium-bodied wine is dry. The medium-plus acidity perfectly offsets the medium alcohol. The medium tannins have a very fine and ripe quality to them. The flavours of medium-plus intensity are characterised by slightly bitter medicinal and fungal notes in the mid-palate. Those flavours soon turn more fruit-driven and sweet-spiced in the finish of medium-plus length.

## **Assessment of Quality:**

This wine is very good. It is nothing as fruit-driven as the more commercial example that is Catalina Sounds. Churton Pinot Noir displays a very similar aromatic profile but with far greater precision and complexity. The average consumer will be drawn to the appealing Catalina Sounds and might be put off by the seriousness of the Churton. The latter is more of a food wine. It will be a perfect accompaniment to roast lamb with rosemary and garlic.

# SECOND FLIGHT - Wine 2C

<b>Cuvée:</b>	Limited Edition Pinotage
<b>Producer:</b>	Spioenkop <a href="http://www.spioenkopwines.co.za">www.spioenkopwines.co.za</a>
<b>Winemaker:</b>	Koen Roose
<b>Vintage:</b>	2016
<b>Origin:</b>	Elgin, South Africa
<b>Blend:</b>	100% Pinotage
<b>Capacity:</b>	75cl
<b>Closure:</b>	Natural Cork
<b>Alcohol:</b>	12.5%abv
<b>Supplier:</b>	Boutinot <a href="http://www.boutinot.com">www.boutinot.com</a>

**UK retail price:** £29.00 inc. VAT according to [www.wine-searcher.com](http://www.wine-searcher.com) as of 29/12/18

**Dining Room Price:** Bin 30 listed at £46.00



*This is a gloriously precise, fresh and vibrant expression of Pinotage, one that is like no other in the Cape. Elgin is one of South Africa's buzz wine-growing regions. Traditionally a hot spot for apple farmers, Elgin is fast becoming the destination for premium, more terroir-driven Cape wines thanks in no small part to its unique terroir. Altitude and Atlantic influence offer vines a cooler and therefore longer growing season. The wind that constantly sweeps the valley helps the aromas in the berries to concentrate even more. Belgian-born Koen Roose pioneered the planting of Pinotage in the Elgin Valley back in 2008 and Spioenkop still remains the only producer of Pinotage in the coastal region. The initiative was driven by Koen's personal passion for the cultivar combined with a desire to pay respect to mentor François Naudé, who produced numerous award-winning examples in Stellenbosch, both at "L'Avenir" and under his own label. Koen Roose justifies his approach by saying that "Pinotage, which is a cross between the Pinot Noir of Burgundy and the Cinsault of the Rhône Valley, inherited 70% of its characteristics from Pinot Noir hence a certain elegance. The strong colour, spiciness and fuller structure comes from the Cinsault. One of the challenges is to manage the funky aromas that gave Pinotage such a bad reputation in certain quarters during the 1990s. Pinot Noir and Pinotage thrive on clayish soils but, in South Africa, both grapes have been grown in unsuitably warm climates, resulting in a confected, almost preserve-like character. Its Cinsault genes help Pinotage to deal with warmer conditions but only up to a point. Planting the cultivar in cooler areas certainly enables Pinotage to express its elusive sensual side." At Spioenkop, the bio-dynamically farmed fruit is 100% hand-harvested in small 18kg boxes in a series of three pickings, for the steep rocky slopes prove too treacherous for tractors. After one night at 8°C in a cool store, the grapes are destemmed and spontaneously fermented with wild yeasts. The skins are gently pressed in a stainless-steel basket press then the blend is matured on fine lees for nine months in French oak demi-muids, 40% new, at which stage malolactic fermentation takes place naturally. The wine is then racked and aged a further three months in 100% Seguin Moreau barrels. The wine is neither fined nor filtered prior to bottling.*

## Appearance:

This red wine looks clear and bright. It is medium ruby in colour. Legs and tears appear along the side of the glass.

## Nose:

The wine smells clean. It displays a medium-plus intensity of developing aromas. The first thing one picks on is the farmyard. Here, the ratio of dung to hay is quite high. Let's be frank, the wine smells of shit... in an attractive way that is. That farmyard combines together with a signature Pinotage scent that is quite difficult to describe. It could be a mixture of blackened banana skin, wood smoke, white pepper, tar and almost musty-like fungal growth. That funky smell verges on acrid. The acquired aromatic profile of this wine is underpinned by attractive notes of raspberry and strawberry fruit.

## Palate:

This medium-bodied wine is dry. The medium-plus acidity perfectly offsets the medium alcohol. The medium-plus tannins are very fine and ripe, yet they have a somewhat chalky quality to them. The wild forest-berry fruit has a floral/medicinal edge to it that is very reminiscent of hibiscus tea. The fruit is very juicy on attack before the tannins start drying the mouth in the mid-palate. The fruit comes back in the finish of medium-plus length in a cloud of smoke and Pinotage funk.

## Assessment of Quality:

This wine is very good. One has got to be in the mood for Pinotage, for the varietal wine is definitely an acquired taste. Here, the tannins need to soften with more maturation in the bottle so that the underlying Pinot-Noir-like fruit character becomes more expressive, bringing a feminine touch to this wine with strong personality. Pinotage is a perfect accompaniment to game served in a rich sauce. It will also pair well with grilled lamb and beef or spicy meatballs.

# SECOND FLIGHT

**Bin 47** 2014 Pinot Noir, Catalina Sounds  
Southern Valleys of Marlborough, New Zealand

**Bin 66** 2015 Pinot Noir, Churton  
Waihopai Valley, Marlborough, New Zealand

**Bin 30** 2016 Limited Edition Pinotage, Spioenkop  
Elgin, South Africa



## ASSESSMENT

All three wines display the same core aromatic profile. Bearing in mind that Pinotage is a cross between Pinot Noir and Cinsault, It is not surprising that these wines share the signature character of Pinot Noir, which one can describe as a combination between red-berry fruit and undergrowth/forest floor/farmyard.

The first wine is definitely more commercial in style. In that respect, it is far easier to approach and enjoy on its own. The other two wines are more serious and need food to shine.

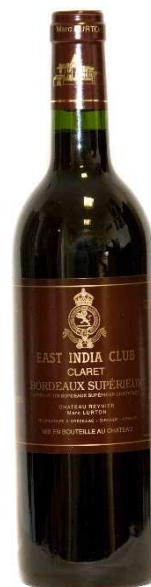
The level of tannins significantly increases from one wine to the next, which is a reflection of the difference in quality between the Catalina Sounds and the two following wines and in grape variety between the Spioenkop and the two previous wines. Pinotage notably displays a markedly different colour, seemingly far more youthful and deep.

# THIRD FLIGHT - Wine 3A

<b>Cuvée:</b>	East India Club Claret
<b>Producer:</b>	Château Reynier <a href="http://www.marc-agnes-lurton.com">www.marc-agnes-lurton.com</a>
<b>Winemaker:</b>	Marc Lurton
<b>Vintage:</b>	2012
<b>Origin:</b>	Grezillac, Entre-Deux-Mers, Bordeaux Supérieur AC
<b>Blend:</b>	50% Cabernet Sauvignon, 50% Merlot
<b>Capacity:</b>	75cl
<b>Closure:</b>	DIAM 5
<b>Alcohol:</b>	12.5%abv
<b>Supplier:</b>	Vignobles Marc Lurton

**UK retail price:** £11.58 inc. VAT via Davy's delivery service

**Dining Room Price:** Club wine listed at £19.00



*Four generations of Lurtons have been making wine at Château Reynier, a fortified farmhouse dating back to the 15th century, which was used as a stopover on the Santiago de Compostela pilgrim route. This stunning property is surrounded by 28 hectares of gentle slopes on the hillsides of Entre-Deux-Mers, across the river from Saint-Émilion. Since 1996, it is oenologist Marc Lurton who has been running the estate with the help of his wife Agnès. The 2012 Vintage was tricky across many of Europe's wine regions, none more so than in Bordeaux. Generally speaking, it was a wet, late year with a hot mid-summer. Bad weather in October compromised quality at the crucial moment, meaning that the early-ripening Merlot-based reds were less adversely affected. Making good Cabernet-based wine was achievable, but only by those who had the resources for micro-management in the vineyard. Top properties made small quantities of outstanding wines, though some could argue that they have a lack of depth and persistence. At Château Reynier, the vines are grown on gentle slopes of Limestone and clay with asteria limestone subsoil. Healthy grapes, the fruit of culture raisonnée and rigorous selection at harvest, are destemmed then made into wine according to traditional methods, though Marc Lurton is not averse to modern techniques when it comes to improving quality. The juice is fermented at temperatures varying between 25°C and 30°C. The wine is left to macerate on the skins for 3 to 4 weeks. This blend is matured for 12 months in French and American oak barrels (50% new) in a striking cellar dug into a seam of limestone under the vineyard.*

## **Appearance:**

This red wine looks clear and bright. It is medium garnet in colour. Legs and tears appear along the side of the glass.

## **Nose:**

The wine smells clean. It displays a medium intensity of developing aromas. The cassis, plum, and strawberry fruit is scented with white pepper and sweet vanilla oak.

## **Palate:**

This medium-bodied wine is dry. The medium-plus acidity offsets the medium alcohol. The medium tannins add some texture. The cassis leaf, plum and unripe strawberry fruit tails off into vanilla oak in the finish of medium length.

## **Assessment of Quality:**

This wine is good. It is well crafted and uncomplicated. It is a member's favourite. The wine is particularly enjoyed in accompaniment to the roast beef on the carving trolley.

# THIRD FLIGHT - Wine 3B

<b>Cuvée:</b>	Château Les Ormes Sorbet
<b>Producer:</b>	Château Les Ormes Sorbet <a href="http://www.ormes-sorbet.com">www.ormes-sorbet.com</a>
<b>Winemaker:</b>	Hélène Boivert
<b>Vintage:</b>	2015
<b>Origin:</b>	Conquèques, Médoc AC, Bordeaux, France Cru Bourgeois Supérieur in the 2003 Classification
<b>Blend:</b>	65% Cabernet Sauvignon, 30% Merlot, 5% Petit Verdot
<b>Capacity:</b>	75cl
<b>Closure:</b>	Natural cork
<b>Alcohol:</b>	12.5%abv
<b>Supplier:</b>	Château Les Ormes Sorbet
<b>UK retail price:</b>	£26.50 inc. VAT according to <a href="http://www.wine-searcher.com">www.wine-searcher.com</a> as of 29/12/18
<b>Dining Room Price:</b>	Bin 8 listed at £30.50



*Château Les Ormes Sorbet is situated at the heart of the Médoc. The Boivert Family owns the estate since 1764 and Hélène Boivert and her two sons, Vincent and François, are the 9<sup>th</sup> generation of winemakers. Will the 2015 vintage adhere to Jancis Robinson MW's rule of five, whereby any vintage divisible by five is of good quality? It seems so, with particularly healthy, uniform fruit at harvest. A generous flowering and hot, dry early summer was followed by a slightly cooler, damp August. Harvest was generally earlier than in 2014. Optimists are already calling 2015 the best vintage since 2010, with early reports favouring the right bank. At Château Les Ormes Sorbet, the vines are grown on sandy, gravelly soil with calcareous subsoil. They are planted very densely with 8500 vines per hectare. Harvest is mostly done by hand with selection on the vine and in the winery. The wine is grown and made according to traditional Bordelaise methods, including extended maceration on the skins, temperature-controlled alcoholic fermentation then malolactic fermentation at the beginning of the maturation process in wood. The production is 100% matured in French oak barrel (1/3 new) for 14 to 16 months.*

## **Appearance:**

This red wine looks clear and bright. It is medium ruby in colour. Legs and tears appear along the side of the glass.

## **Nose:**

The wine smells clean. It displays a medium-plus intensity of developing aromas. The cassis, plum and red-berry fruit is lifted by a classic pencil-shaving mineral character and underpinned by a hint of farmyard. The wood treatment translates into spiciness in the shape of clove, cinnamon and vanilla yogurt (the yogurt character resulting from the malolactic fermentation process).

## **Palate:**

This medium-bodied wine is dry. The medium-plus acidity perfectly offsets the medium alcohol. The medium tannins are fine and ripe, with some grip to them. The fruit flavours of medium-plus intensity are very tartaric and lively. The cassis, raspberry and strawberry fruit is freshened up by mint. At the present stage of development, the tannins of youth together with the vanilla oak, cinnamon and clove spice from the wood treatment bring a bit of bitterness to the finish of medium-plus length.

## **Assessment of Quality:**

This wine is very good. More time in the bottle is needed for it to mellow and for the fruit to become more expressive, layered and complex. The tannins are indeed slightly harsh and bitter in the finish at this stage of development. This wine has a real potential for ageing and displays far more concentration and aromatic precision than the Club Claret. Roast beef is a classic accompaniment to claret in general.

# THIRD FLIGHT - Wine 3C

<b>Cuvée:</b>	Château Calon Ségur
<b>Producer:</b>	Château Calon Ségur <a href="http://www.calon-segur.fr">www.calon-segur.fr</a>
<b>Winemaker:</b>	proprietor Denise Gasqueton
<b>Vintage:</b>	2003
<b>Origin:</b>	Saint-Estèphe AC, Haut-Médoc, Bordeaux, France 3 <sup>rd</sup> Growth in the 1855 Classification of the Médoc
<b>Blend:</b>	60% Cabernet Sauvignon, 40% Merlot
<b>Capacity:</b>	75cl
<b>Closure:</b>	Natural cork
<b>Alcohol:</b>	13%abv
<b>Supplier:</b>	Wilkinson Vintners <a href="http://www.wilkinsonvintners.com">www.wilkinsonvintners.com</a>
<b>UK retail price:</b>	£105 inc. VAT according to <a href="http://www.wine-searcher.com">www.wine-searcher.com</a> as of 29/12/18
<b>Dining Room Price:</b>	Bin 1 listed at £123.50



*Château Calon Ségur is the most northerly of all the classified growths. In the eighteenth century, Marquis Nicolas-Ségur, President of the parliament of Bordeaux and owner of Château Lafite and Château Latour, acquired Château Calon through marriage. He would later claim: "I make wine at Lafite and Latour but my heart belongs to Calon" hence the heart shape on the label. In 1894, the property was bought by Georges Capbern Gasqueton and remained in the family till the death of Denise Capbern Gasqueton in 2011. Her daughter Hélène de Baritault du Carpia eventually sold the 74ha vineyard to Suravenir Assurance in 2012. Laurent Dufau was appointed managing director whilst Vincent Millet (first hired in 2006) would continue as technical director, with oenologist Eric Boissenot as wine consultant. Robert Parker was all over the 2003 vintage, praising the almost New-World ripeness of fruit following an exceptional heat wave. British critics did not share his opinion. Jancis Robinson MW was not keen on the many raisined grapes and uncomfortably dry tannins. In her opinion, only a handful of stunning wines for the long term were made in 2003 in Bordeaux. The rest is probably best drunk while the bloom of youth can distract from that dryness. At Château Calon Ségur, 65% Cabernet Sauvignon, 20% Merlot and 15% Cabernet Franc is grown on up to 5 metre deep gravel beds mixed with sand and, in parts, limestone and clay. The wine is made according to traditional Bordelaise methods. It is fermented for 3 weeks in enamel-lined steel vats then matured in French oak barrels (40% new) for 18 months.*

## **Appearance:**

This red wine looks clear and bright. It is medium garnet in colour throughout. Legs and tears appear along the side of the glass.

## **Nose:**

The wine smells clean. The aromas are developing. Being worked with precision and elegance, those aromas appear to be no more than medium-plus in intensity but one could argue that they are pronounced. The cassis, strawberry and plum fruit is lifted by mint and eucalyptus. That herbal character compliments the perfume of cedar wood. The nose is a tad medicinal as a result. Thanks to balsamic notes and hints of bacon fat and leather, the wine smells quite meaty and savoury as well. The wood treatment also throws most of the spice box in the mix, with layers of dark bitter chocolate, coffee bean, clove and sweeter vanilla oak and cinnamon.

## **Palate:**

This medium-plus-bodied wine is dry. The medium-plus acidity perfectly offsets the medium alcohol. The tannins are fine and ripe but very high. That density indicates that the tannic structure still has some mellowing to do before the wine reaches its peak. The flavours of medium-plus intensity are full of ripe strawberry, cassis and plum. The black and red fruit is freshened up by mint, eucalyptus and the flowery perfume of cedar. The toasted oak gives a mineral edge to the mid-palate. As much as the vanilla oak brings sweetness, the dryness of mocha and clove enhances the bitter quality of the tannins. The dense tannic structure still muffles the fruit in the finish of long length at this stage of development.

## **Assessment of Quality:**

This wine is outstanding. It is a miracle of concentration, complexity and integration. The nose seems more developed than the palate. On the palate, the tannic structure still needs time to mellow. Roast beef is a classic accompaniment to claret in general.

# THIRD FLIGHT

**2012 East India Club Claret, Château Reynier  
(Grezillac, Entre-Deux-Mers) Bordeaux Supérieur AC**

**Bin 8 2015 Château Les Ormes Sorbet  
(Conquèques) Médoc AC**

**Bin 1 2003 Château Calon Ségur  
Saint-Estèphe AC (Haut-Médoc)**



## ASSESSMENT

All three wines have the same sort of aromatic profile, with plenty of cassis, plum and strawberry fruit spiced with vanilla oak. It is clear that they share a same origin and that they are made out of the same blend of grape varieties according to similar winemaking techniques. All three wines are indeed Bordeaux blends grown in Bordeaux and vinified the Bordelaise way.

This flight deals with the elusive question of wine quality. As we go from an entry level wine to a mid-range wine then a premium wine, the exponential increase in levels of fruit concentration, aromatic complexity, solidity of structure and ageing potential should read clearly. That arch is reinforced by the quality of the vintages selected here, for we go from the wet and thin 2012 to the balanced and fresh 2015 then the hot and ripe 2003.

Better terroir, lower yields, stricter selection by hand and longer maturation periods in newer oak barrels are behind those differences in quality. Greater quality comes hand in hand with higher investment. Add lower availability to that equation and you will understand the higher price tag.