

WINE Talk: November 2019

The newsletter of Living Wines: Edition 87

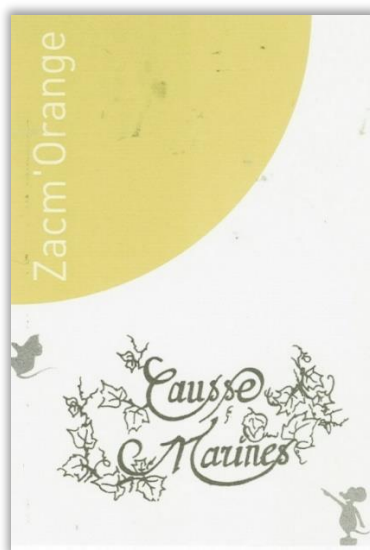
We hope you enjoy this newsletter and remember that all past newsletters are available to read on our Living Wines Web site.

For a full list of wines currently in stock and their prices see:

<http://www.livingwines.com.au/Catalogue/Catalogue.htm>

There is a link to our order form for these packs and any other wines at the end of this newsletter. But there's no need to use the order form. Just send us an email listing the wines and/or packs you would like to order if that suits you better. We'll confirm the price by return email before processing your order. If you're not personally known to us or haven't already, please also provide your date of birth so we stay legal (a requirement of Tasmanian legislation.)

Recent arrivals



We have three wines from Causse Marines. 2018 Sy Rose is a rosé made from Syrah and Mauzac Rose, 2018 Zacm'Orange is an orange wine made with Mauzac, and Les Greilles is a blend mainly of Mauzac and Loin-de-l'Oeil with a little Muscadelle, Chenin Blanc and Semillon. Les Greilles is actually a second shipment of the 2017 vintage which we had recently sold out of. The price for the Les Greilles stays the same at a very reasonable \$36.

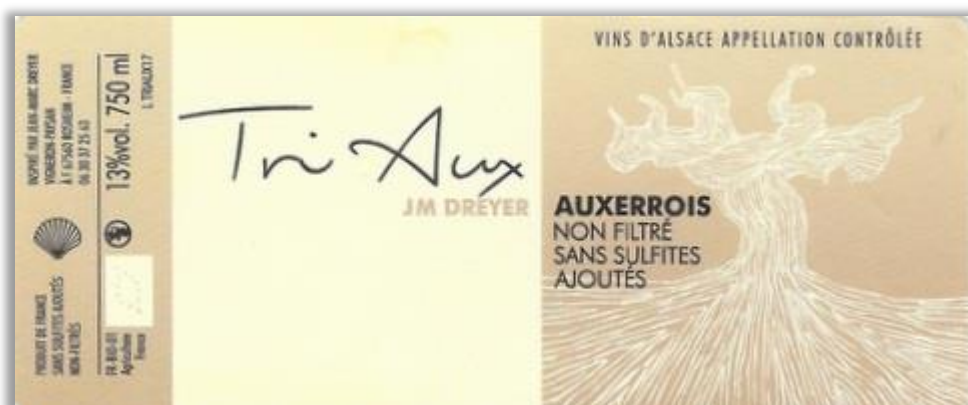
What's coming next

We'll have lots of new arrivals towards the end of January or early February. We're still finalising the container but at the moment we're hoping to receive Jura wines from Philippe Bornard, Bruyère/Houillon, Arnaud Greiner, a little more l'Octavin, including additional supplies of some

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of the wines that disappeared so quickly earlier this year, and a small shipment from a new producer, Eric Thill, which will give us some Vin Jaune and Crémant du Jura again. Some, of course, are very limited but at least Le Ginglet 2018 from Bornard is a very good allocation and we're hoping that it might remain for sale for more than a few days! There should be some for anyone who wants some. As always let us know you're interested and we will do what we can with the wines which are in limited supply.

There will also definitely be wines from Domaine Mosse, Toby Bainbridge, Dominique Andiran (Vain de Ru 2018!), miniscule quantities from Yann Durieux, Domaine Milan (including Milan Nouveau, one of two 2019 wines in the order – the other is from Mosse), pet-nats from the Loire masters of pet-nats Les Capiades and wines from La Cadette / Soeur Cadette / Montanet-Thoden. Some of these will be new but we are also replenishing 2018 La Cadette La Châtelaine.



From Alsace we will have wines from a new producer Jean-Marc Dreyer (this is very exciting for us – he is a master of macerated wines with cuvées made with virtually all the white grapes available in Alsace) and a shipment from Jean Ginglinger. We tried some of the 2018 and 2017 wines we will be receiving from each of these vigneron at a wine salon in Alsace a couple of weeks ago and they are tasting delicious.

And there may be one or two others that hopefully might make the boat ...

Shipping over the Christmas period

For shipping over the next few weeks we would encourage you to order early. It is very difficult to guarantee delivery times once we get to the end of November because of the Christmas rush. We'd encourage everyone to try to avoid shipping in December to avoid the stress of delivery delays (it stresses us as well as you!!)

Our courier has given us some guidelines, indicating for example, that we should be able to get wines to Sydney or Melbourne in time for Christmas if we ship before 9 December, which means wines that are normally in transit for 3 days could be in transit for more than 10 so even though it is possible to ship in December it means the wines are out in the wild for far longer than they would be if shipped earlier.

It's not quite so bad for shipping to other parts of Australia, for example they say we could ship to the central coast of NSW up to 17 December and Adelaide up to 13 December but these dates are estimates and don't take into account how long it takes to fix a problem if something goes wrong (e.g. a broken bottle, which is rare but does happen).

Please contact us directly if you want advice on shipping times to your part of the country in December.

Events in late November – early December

We released this issue of the newsletter too late to mention this year's Soulful wine, an event we're heading to as we write this section. Apologies but on the plus side – tickets to the tasting sold out some time ago so our reminder about it wouldn't have done much good!

What a Fizzer

Saturday 30 November in Sydney 1pm – 5pm



This is the second year for What a Fizzer, a perfectly-timed event for preparations for Christmas drinking. Held in the bowels and back garden of Paddington's Unicorn Hotel and dedicated to all things sparkling it's a tasting of pet-nats, grower Champagnes and other sparkling wines, plus ciders and beers. Organised by one of our favourite Sydney bottle shops P&V Wine Merchants unsurprisingly the emphasis is on drinks made with minimal intervention.

We'll be showing the 2018 vintage of our Vouvray producers Vincent and Tania Carême's delicious pet-nat called Fizzy Pink (which, as you might expect given the colour, unlike all their other wines is a Vin de France not a Vouvray). It arrived two weeks ago but, despite us buying twice as much as last year, is already sold out. It's a blend of Côt (the local name for Malbec), Gamay de Bouze (a teinturier grape variety that has red juice), Cabernet Franc and Grolleau Gris.

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Generally, it's only available from the cellar door and at a couple of restaurants in the city of Tours, which is nearby, but we love having it in Australia too. We think we are the only export customer for this wine. Sydney customers visiting What a Fizzer will be able to buy it at the popup shop which operates alongside the event. (If you're not going to What a Fizzer but would like some Fizzy Pink, email us and we'll let you know the bottle shops where you may still be able to find it.)

We'll also have Alsace producer Geschickt's pet-nat and two champagnes from Roland Piollot. There's more information about What a Fizzer and ticket sales in the link below.

[What a Fizzer](#)

Tasting and Aperitivo at Franklin – Saturday December 7 in Hobart



We don't have the final details for this event at Franklin restaurant in Hobart but there won't be another newsletter before it happens so we're including this placeholder. There will be more details to come via our Instagram account, which is where we post all of our last-minute events, and/or Franklin's.

What we do know is we'll be doing a tasting in the back room at Franklin on that Saturday afternoon, most likely from 2:30pm until 4:30pm. We'll pick a range of wines we think will be a good match for Christmas and New Year drinking. There will be matches for seafood, turkey, berries, plum pudding, Christmas morning present exchanges, post-Christmas lunch recovery drinks and New Year's Eve celebrations. The tasting is free and no tickets are required.

We'll give ourselves a short period to recover and then around 5:30pm will be hosting an aperitivo at Franklin's new front bar right at its beautiful street-front windows. This is going to be fun. We're planning to open some magnums to pour by the glass, some of which are sold out, and others of which we don't normally sell, except to ourselves. Expect to find some wines not normally available to drink by the glass. There are no tickets to this event either, but the wines are for sale. If you're in Hobart come say hello!

When it's too late to ship – Christmas Vouchers



As we explained elsewhere in the newsletter, shipping wine in December is fraught. It's fraught for shipping everything because of the inevitable delays but especially for shipping natural wine in warm weather. The aim is always to have our wines 'in the wild' for as short a time as possible because the lack of added sulphites makes them vulnerable.

Usually we can ship to most cities in 3 or 4 days but by early December it can take more like 8 or 10. If you're planning on giving someone wine for Christmas consider giving them a voucher instead. As well as giving the recipient "free choosing" as far as what wines they would like, it also means they can have them shipped whenever they want, even waiting until a cooler time of year if they prefer. We are always happy to keep wine you have purchased in our warehouse for as long as you want.

We offer a 15% discount for all vouchers. That means, for example, if you buy someone a \$300 voucher they will be able to use it to order wines at approximately \$350 value. Our normal rules apply with regard to shipping. If the recipient orders 6 bottles (which may be completely or partly with the voucher) then the freight is free as well.

None of this helps as a solution to Christmas drinking though – if you actually do want wine for Christmas you need to act now!!

Pack 1: Christmas 6 Pack 20% discount



These first three packs are not quite a Christmas present, but we have increased our normal 15% discount to 20% to at least get into the Christmas spirit! This first Christmas pack has six good-value wines to help ease you into and through Christmas Day. There are two sparklings, one maybe for breakfast and one for lunch, a white wine from Gaillac in the south-west that is great with most food matches, two reds, both relatively light given the time of year and the likelihood of a warm day in most of the country, and a delicious dessert wine that could go with berries, or plum pudding.

Geschickt AOC Pet-Nat 2018

Henri Milan Brut Nature Rosé 2017

Causse Marines AOC Gaillac Les Greilles 2017

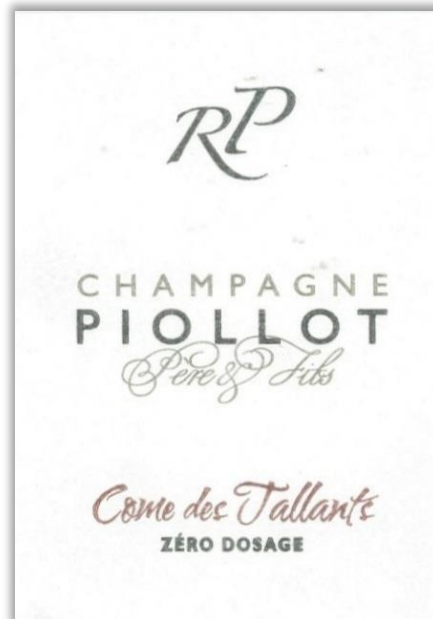
Opi d'Aqui l'Abricotier 2018

Laurent Lebled Ça C'est Bon 2018

Causse Marines Grain de Folie 2018 50cl

The RRP for this selection of 6 wines is \$261 but the pack price is only **\$208.80** including freight to most Australian cities.

Pack 2: Premium Christmas 6 Pack 20% discount



Pack 2 ups the ante a little if Christmas is a time when you like to splurge. There are two Champagnes from Roland Piollet, one Blanc de Noir and the other a rosé, both made with Pinot Noir. The rosé, made with no added sulphites, is very complex and would actually work well with roast turkey if you wanted an unusual pairing. The Belluard Les Alpes, made with Gringet, is the perfect wine if you have a 'know it all about wine' relative. As well as being complex and delicious, this grape should catch most experts out as it's very rare, and only grown in the Savoie. There are two reds – a Burgundy from Dominique Derain and a spicy Syrah from Causse Marines. And the dessert wine, which is only just sweet (more off dry), is a mind-blowing 2009 Chenin Blanc from Jean-Pierre Robinot. Originally intended to be a dry wine, despite many years in barrel (it was only bottled a few years ago), it never completely fermented all the sugar into alcohol. This is guaranteed to be more exciting than any plum pudding. It's probably not ideal with berries or a similar fruit dessert but there's always one of the Champagnes instead.

Champagne Piollet Père et Fils Come des Tallants 2015

Champagne Piollet Père et Fils Les Gravelées Rosé 2013

Belluard Vin de Savoie AOP Blanc Les Alpes 2017

Causse Marines Vin de France Sept Souris 2015

Derain Saint-Aubin Le Ban 2016

Jean-Pierre Robinot Charme 2009

The RRP for this selection of 6 wines is \$494 but the pack price is only \$395.20 including freight to most Australian cities.

Pack 3: Christmas Dozen Pack 20% Discount

Pack 3 is a dozen pack, also with a 20% discount, which should see you into Christmas and beyond. There's a little bit of everything – sparkling, rosé, white, orange, red and sweet.



The wines:

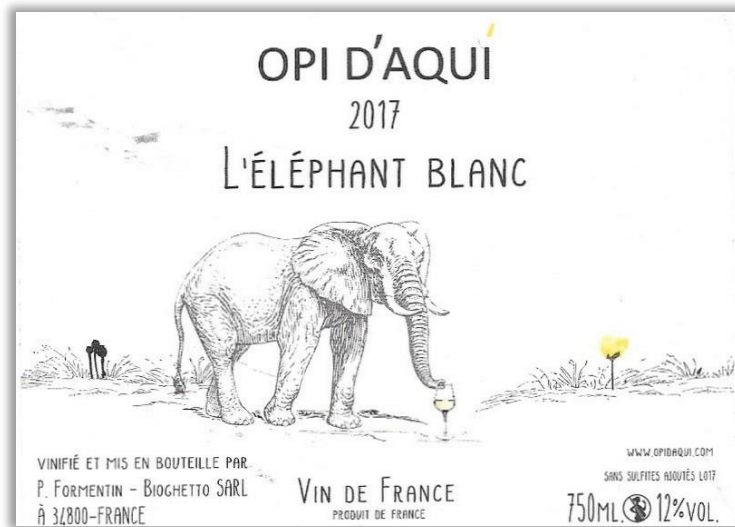
Geschickt AOC Alsace Crémant Double Zero 2016	Alsace	Sparkling	Chardonnay, Pinot Blanc
Geschickt WS 2017	Alsace from the Grand cru Wineck-Schlossberg vineyard	Sparkling	Riesling
Champagne Piillot Père et Fils Cuvée de Réserve	Champagne	Sparkling	Pinot Noir, Chardonnay
Causse Marines Sy Rose 2018	Gaillac	Rosé	Syrah, Mauzac Rose
Derain Saint-Aubin En Vesvau 2014	Burgundy	White	Chardonnay
Causse Marines AOC Gaillac Les Greilles 2017	Gaillac	White	Mauzac, Loin-de-l'Oeil with a little Muscadelle, Chenin Blanc and Semillon

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Laurent Lebled Je t'ai dans la Peau	Loire	Orange	Menu Pineau
Opi d'Aqui l'Orangeade 2018	Languedoc	Orange	Clairette
Julie Brosselin On Verra La Mer 2016	Languedoc	Red	Cinsault
Laurent Lebled Ça c'est Bon 2018	Loire	Red	Gamay
Mylène Bru Rita 2016	Languedoc	Red	Carignan
Mosse Champ Boucault 2015 50cl	Loire	Sweet	Chenin Blanc

The RRP for this selection of 12 wines is \$676 but the pack price is only **\$540.80 including freight to most Australian cities.**

Pack 4: Christmas Survival Pack (aka a Sale Pack) - Massive Discount



We've called Pack 4 a Christmas Survival Pack but it's really a sale pack with almost a 40% discount on the total price. There are three whites (the first three listed wines) made from Chasselas, Vermentino, and Chenin Blanc respectively. There's a very light rosé made from Cinsault, and two reds. Nicolas Carmarans' Mauvais Temps is made from Fer Servadou, Negret de Banhars and Cabernet Franc and Jean-Michel Stephan's northern Rhone VSO is made from Syrah.

The wines in the pack are:

Mylène Bru Lady Chasselas 2017

Opi d'Aqui L'Éléphant Blanc 2017

Domaine Saint Nicolas Haut des Clous 2015

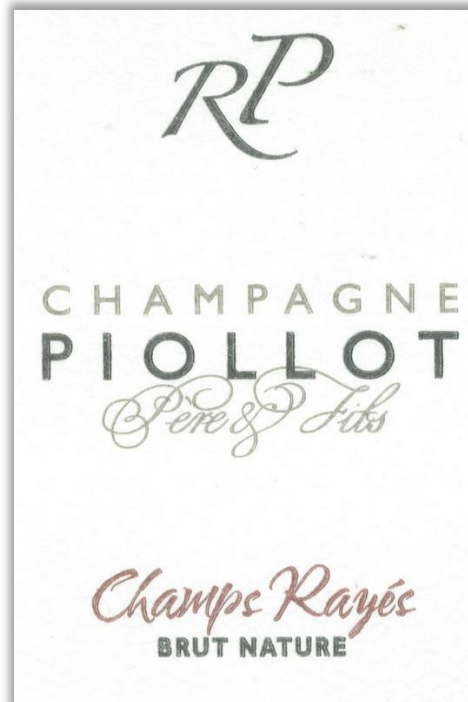
Les Vignes d'Olivier Clair 2015

Nicolas Carmarans IGP Aveyron Mauvais Temps 2015

Jean-Michel Stephan VSO 2011

The RRP for this selection of 6 wines is \$381 but the pack price is only **\$223** including freight to most Australian cities.

Pack 5: Champagne Piollet 6 pack 15% discount



There's not a lot we need to say about this – it's Champagne after all and the word pretty much says it all. You can't go wrong with Champagne at this time of year, just for the pleasure of drinking it, as a more savoury match for dessert, to toast in the new year or, as we've suggested in Pack 2 as a match for roast turkey. There are plenty of times when it is just the right drink.

These wines are all made by Roland Piollet but are different enough to provide lots of interest when comparing them. Champs Rayés is 100% Chardonnay, Colas Robin is 100% Pinot Blanc, Come des Tallants and Les Gravelées Rosé are 100% Pinot Noir and our current Cuvée de Réserve is a blend of Pinot Noir (70%) and Chardonnay (30%).

The wines:

Champagne Piollet Père et Fils Champs Rayés 2012

Champagne Piollet Père et Fils Colas Robin 2014

Champagne Piollet Père et Fils Come des Tallants 2015

Champagne Piollet Père et Fils Cuvée de Réserve NV – 2 bottles

Champagne Piollet Père et Fils Les Gravelées Rosé 2013

The RRP for this selection of 6 wines is \$528 but the pack price is only **\$448.80 including freight to most Australian cities.**

Pack 6: New Arrivals 6 Pack 15% Discount



This pack contains recent arrivals from Causse Marines (Gaillac), Geschickt (Alsace), Opi d'Aqui (Languedoc) and Laurent Lebled (Loire), so it's quite a mix.

There are two white wines (Pino from Geschickt and Poupoule from Opi d'Aqui), one orange (from Causse Marines), and three reds (two from Lebled and one from Opi d'Aqui)

The wines:

Geschickt AOC Alsace Pino 2016

Opi d'Aqui Poupoule 2018

Causse Marines Zacm'Orange 2018

Laurent Lebled Ça c'est Bon 2018

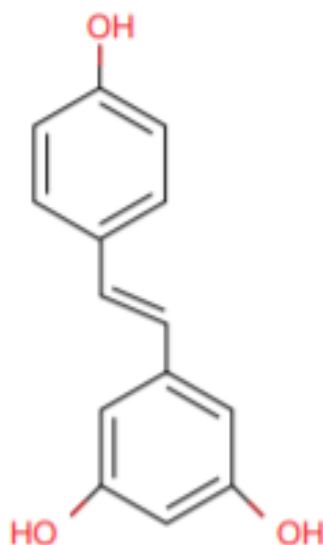
Laurent Lebled On est Su l'Sable 2018

Opi d'Aqui l'Abricotier 2018

The RRP for this selection of 6 wines is \$277 but the pack price is only **\$235.45** including freight to most Australian cities.

Resveratrol, red wine and reducing anxiety

Resveratrol (MW: 228.24)



You may question our sanity when we mention that we were recently intrigued by a paper published in the *Neuropharmacology* medical journal entitled “The antidepressant - and anxiolytic-like effects of resveratrol: Involvement of phosphodiesterase-4D inhibition”!

However, if you look carefully at the title you will see buried within is the magic word “resveratrol”. This is one of the components of red wine and regular readers of this newsletter will know that we occasionally imbibe the odd glass of natural red wine.

So, what is this paper all about? First of all it is important to understand that resveratrol is one of a number of molecules called polyphenols that are present in wine. Others are tannins (which are responsible for the mouth-puckering astringency in some red wines) and anthocyanins (which are responsible for the colour of the wine).

Resveratrol has the chemical formula of $C_{14}H_{12}O_3$, and the role this molecule appears to play in the human body is quite interesting.

Scientists have known for some time that resveratrol plays a role in regulating anxiety and improving memory in older humans. But the reasons have not been clearly understood.

Now it appears that a specific enzyme is produced in the human body with the scary name of phosphodiesterase 4 (PDE4) in times of stress such as when a person is anxious about their surroundings or worried that they can't remember something.

The enzyme is responsible for the release of a hormone which can lead to depression, anxiety and mental illness.

The findings of the study were very interesting. The following is taken directly from the paper:

these findings support the hypothesis that PDE4D-mediated cAMP signalling plays an important role in resveratrol's protective effects on stress-induced depression- and anxiety-like behavior.

The findings indicate that resveratrol reduces the effect of the enzyme which is calling for more hormones to be released thus lowering the negative effects that can be produced without the presence of resveratrol.

The only downside of all this was a suggestion that resveratrol be isolated and dispensed directly rather than being taken through the medium of wine!

A tale of two wine compounds

The chemistry of wine is a fascinating topic – especially when it provides clarity into why some wines smell different to others or some wines taste very different to others.

In this short article we want to introduce you to two chemicals that play an important part in the aroma and flavour of some wines.

When people taste a Shiraz (called Syrah in the northern Rhone) one comment that inevitably is made is that the wine smells like black pepper and has the spiciness of black pepper.

Well, this is no surprise as wines made from grapes in this region (and some others) have a chemical called **rotundone** within the grape. This just happens to be the same chemical that gives black pepper its distinctive aroma and spiciness!

Rotundone is a chemical from the sesquiterpene family and is not formed through the fermentation process but is found in the actual grape as has been proved through analysis of the chemicals in Syrah grapes from the northern Rhone.

The chemical formula is:



The name appears to have come from the fact that this compound was first discovered in the tubers of *Cyperus rotundus*.

The second chemical that provides very strong aromas and tastes is called sotolon. This chemical is found in some grapes particularly those such as Fer Servadou from the centre and south-west of France.

It is the same compound that is found in fenugreek and curry leaf. The first time we gave a Sri Lankan friend of ours a glass of Nicolas Carmaran's Mauvais Temps which is partly made from Fer Servadou her first reaction on smelling it was CURRY LEAF!

Sotolon is a member of the lactone family and is formed during the fermentation and aging process in wines.

The formula for sotolon is:



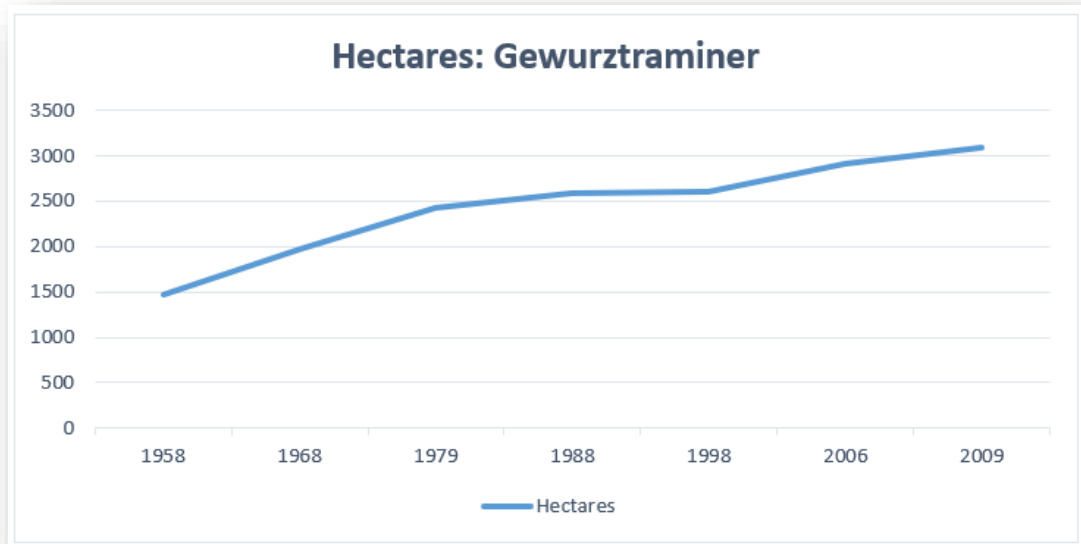
Sotolon does pop up somewhere else as well. It is one of the compounds that is produced during the complex ageing process undergone by Vin Jaune in the Jura and adds to the incredibly alluring aroma of this wine.

Grape varieties: Gewürztraminer

This month we are featuring Gewürztraminer as the grape variety because we think we will be seeing more and more of this grape being used for maceration (orange) wines due to the amazing colour development that we see and the interesting flavours and textures that can be developed by macerating the juice and skins together for anything from a few days to a few weeks. For us, it is a brilliant way to make wine made from this variety.

The first question we will address is where did the grape originate and what are the parents? It is highly probable that it was first identified in Germany, although it is now dispersed quite widely, including the Ukraine, Slovenia, Slovakia, Australia, Brazil, Italy, Hungary, the Czech Republic and, of course, France and in particular in Alsace.

As you can see in the graph below, the plantings of Gewürztraminer in France (mostly in Alsace) have increased steadily over the past 60 years to the point where it now exceeds 3000 hectares.



While the Traminer in the name might suggest that Gewürztraminer is derived from Traminer, the answer lies elsewhere. Traminer is the same grape as Savagnin – the main grape variety of the Jura region of France.

It has now been firmly established that Gewürztraminer is actually a mutant of the Savagnin Rose grape variety. We have written about Rose varieties before. There is Sauvignon Rose (we import the wine called Chut! from Dominique Andiran in the Gers region of France) and Mauzac Rose (which is found in the delicious Sy Rose from Causse Marines) and many other Rose varieties where the grapes are tinted with pink.

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The leaf of the Gewürztraminer grape variety is very distinctive with five strongly developed lobes on some leaves and three on others. Where there are three (as shown on the right) they are at the top of the leaf and are rather large as shown below.



Photo Courtesy of Vitis International Variety Catalogue

The grape bunches have quite large grapes which are tightly packed which then opens them to disease pressure during wet periods as shown below. Notice also the pronounced skin colour which makes this variety perfect for macerated (skin contact) wines. In the photo below the skins are a pink colour but sometimes they are even darker than this – almost approaching red.



Photo Courtesy of Vitis International Variety Catalogue

If the grapes are “direct pressed” (that is placed in a press and pressed quickly so that the juice can be separated from the skins where the anthocyanins that provide the colour is found) then the juice will be clear (provided it is done quickly enough). But if the grapes are macerated with the skins, then the anthocyanins leach out of the skin and into the juice. In the case of Gewürztraminer it will gradually turn to a beautiful amber colour.

How to order

You can order any of these packs by sending us an email to wine@livingwines.com.au

Or for other wines you can use our order form or just describe the wines in an email.

We provide a 10% discount for 6 pack orders and free freight to most parts of Australia if we ship using our courier’s contract rates. There is a freight charge for orders which have to be shipped using Australia Post, either for personal preference or because it’s not covered by our national courier rate.

It is fine to order single bottles although orders of less than 6 bottles will almost always attract a freight cost.

http://www.livingwines.com.au/Catalogue/Order_Form_Current.pdf

WARNING

Under the *Liquor Licensing Act 1990* it is an offence:

for liquor to be delivered to a person under the age of 18 years.

Penalty: Fine not exceeding 20 penalty units

for a person under the age of 18 years to purchase liquor.

Penalty: Fine not exceeding 10 penalty units

Because of the above penalties we are now required by the Tasmanian Government to collect your date of birth in order from you to order via the Internet. We apologise for this imposition. In the past we have been able to accept a declaration that you are over 18.