WINE Talk: November 2021

The newsletter of Living Wines: Edition 103

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

This month we have again created some exciting packs for you which we have provided a summary below and we also have information about forthcoming shipments and some articles for further reading:

- Detailed information about wines that will be arriving soon or that have just arrived.
- Information about 6 packs which we have made available, which are very limited this month.
- Some information about Christmas orders and gift certificates.
- Some hints for making the best use of our online list of available wines to take advantage of some changes we have made recently.
- A story about the Alicante Bouschet grape variety that was an important grape in the south of France but is now suffering from climate change.
- A story about the creation of Geschickt's beautiful wine labels.
- Some images of the harvest at Jean-Marc Dreyer's vineyards.
- Answers to questions we have been asked recently including one about malolactic fermentation, a story about the sparkling wines of Limoux and another on the language used for orange wines.
- A story about the Kaefferkopf appellation in Alsace.

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

https://livingwines.com.au/shop/

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. Or we are always happy to put together a selection for you if you give us a rough idea of the type of wines you like and a budget. We confirm orders by return email before processing them.

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). You must of course be over 18 years of age to order.

Pack 1: Geschickt Mainly Grand Cru Pack (15% Discount)





This pack contains most of the Grand Cru wines we received in our current shipment from Geschickt, from their two holdings - Kaefferkopf and Wineck Schlossberg. They were all white or orange so we added a bottle of the complex Pinot Noir cuvée K. It's not a Grand Cru wine but comes from two parcels of Pinot Noir growing within Kaefferkopf. The Grand Cru derogation only applies to wines made with Gewurztraminer, Riesling or Pinot Gris so K does not qualify. The cuvée name makes its origins clear though! There's more information about these vineyards in one of the stories later in the newsletter.

The Gewurztraminer and Khepri cuvée from Kaefferkopf and Riesling from Wineck Schlossberg are all macerated. The cuvée Grand Cru Kaefferkopf is white. It and Khepri are blends of the three allowable grapes - Gewurztraminer, Riesling, and Pinot Gris.

These are all premium wines, and for most of them we would encourage you to drink them as part of a meal. But we've decided for us at least the Wineck Schlossberg Riesling is good at any time!

- Geschickt Vin d'Alsace Pinot Noir K 2018
- Geschickt Alsace Grand Cru Kaefferkopf 2016 (2 bottles)
- Geschickt Alsace Grand Cru Kaefferkopf Khepri 2019
- Geschickt Alsace Grand Cru Kaefferkopf Gewurztraminer 2018
- Geschickt Alsace Grand Cru Wineck Schlossberg Riesling 2018

The RRP for this selection of 6 wines is \$455 but the pack price is only \$386.75 including freight to most Australian cities.

Pack 2: Geschickt Mixed Pack (15% Discount)





This pack has a delicious collection of new arrivals from Geschickt which should prove very helpful over the summer holidays. There are two sparklings (a Crémant and their glorious petnat). Phenix is a macerated Pinot Gris, bottled in clear glass to show off its hues. It is quite pink, as is its label, as you can see in the photo above. The wine on the left, called Pino, is also in the pack. It's a white wine, and a blend of four different pinots (Pinot Gris, Pinot Blanc, Pinot Auxerrois, and Pinot Noir).

The other two are also white wines made from blends. Le Schlouk is predominantly Gewurztraminer with a schlouk (splash) of Riesling and the Cotes d'Ammerschwihr, 6 Pieds Sur Terre, is a blend of six varieties (Riesling, Muscat, Gewürztraminer, Pinot Blanc, Pinot Gris, and Pinot Noir), all of which were direct pressed. We're grateful to the domaine for aging many of their wines in bottle for some time before release.

- Geschickt Vin d'Alsace Pino 2017
- Geschickt Vin d'Alsace Le Schlouk 2018
- Geschickt Vin d'Alsace Phenix 2020
- Geschickt Vin d'Alsace Cotes d'Ammerschwihr 6 Pieds Sur Terre 2016
- Geschickt Vin d'Alsace Pet-Nat 2020
- Geschickt Crémant d'Alsace Double Zéro Extra Brut 2018

The RRP for this selection of 6 wines is \$322 but the pack price is only \$273.70 including freight to most Australian cities.

Pack 3: Bornard Sparklings and Friends Pack (approx. 13% Discount!)





To share the new Bornard wines as widely as possible, if you buy pack 3 you cannot buy pack 4 and vice versa. If you're interested in both, you're welcome to ask about both, but please express a preference/priority.

We received a small allocation of Domaine Bornard wines recently and as we said we would do in a previous newsletter, we allocated all the wines to people who had requested them in advance. But we've been trying recently to keep aside at least a few bottles of wines which aren't generally advertised to include in packs for our newsletter customers.

This pack presents two people a unique opportunity – to potentially try two vintages of Tony Bornard's wonderful Savagnin pet-nat Ça Va Bien side by side. We only had tiny allocations of each wine and the allocations were for one or the other vintage not both, except for this pack. And, as a bonus there is a bottle of Tant Mieux 2018, the pink Ploussard pet-nat. 'Tant Mieux' translates as "So good" and this vintage lives up to its name.

The rest of the pack is a bottle of each the two new Geschickt sparkling wines and a bottle of Piollot's Mepetit Champagne, made, unusually, with 100% Pinot Meunier.

- Domaine Bornard Ploussard Tant Mieux 2018
- Domaine Bornard Savagnin Ça Va Bien 2020
- Domaine Bornard Savagnin Ça Va Bien 2018
- Geschickt Vin d'Alsace Pet-Nat 2020
- Geschickt Crémant d'Alsace Double Zéro Extra Brut 2018
- Piollot Champagne Mepetit 2016

The RRP for this selection of 6 wines is \$387 but the pack price is only \$337.30 including freight to most Australian cities.

Pack 4: Jura meets Burgundy (Approx 12.5% Discount)





To share the new Bornard wines as widely as possible, if you buy pack 3 you cannot buy pack 4 and vice versa. If you're interested in both, you're welcome to ask about both, but please express a preference/priority.

The first three wines in this pack are all made with Ploussard and all from the 2018 vintage. The 2018 Point Barre is from the Les Gaudrettes parcel, just outside Pupillin, but would be within the Côtes du Jura appellation if Tony had chosen to put it in the appellation.

Instead like the other two wines they are Vin de France. It has the traditional Bornard fox orange label though and is made in exactly the same way as Bornard's Point Barre form Arbois-Pupillin.

The other two, which are new arrivals of wines we have had before, are designed by Tony Bornard's sister Charlene and are the same style of vibrant label he used for wine he made from his own vines before the two businesses were combined. Vin de Ploussard is made from the Ploussard vines he purchased which sit just near the giant Pupillin sign but the other wine is also from Les Gaudrettes, a parcel owned by the Bornard family for many years, a part of which was until recently leased to another grower. Given the horrific problems with frost in recent years we're very happy that this extra acreage is back in the family's hands. We only received 12 more bottles of each of those two wines, so they are very limited.

The other three wines include two Pinot Noirs. They are from different continents, but the same hands helped make them. Las Nubes was made by Dominique Derain in Chile. The other is the Domaine Derain Saint-Aubin Le Ban 2019, from some of the oldest vines Dominique nurtured

for many decades. Now owned by Julien Altaber and Carol Schwab, who worked with Dominique for many years, he still helps them when it's vintage time (or bottling time, labelling time, or waxing time ... or tasting time)!

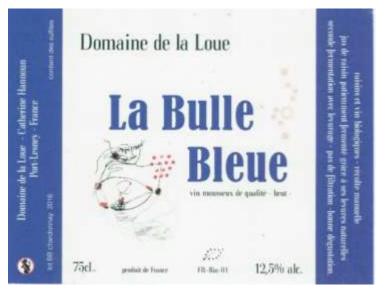
The last one is a Chardonnay from Fanny Sabre which we must have removed from our list some time ago but then for some reason the wines were not sold. We found a couple of bottles in a box and thought a white from Savigny le Beaune would be a good way to finish this pack.

- Domaine Bornard Ploussard Point Barre Les Gaudrettes 2018
- Domaine Bornard Le Vin de Ploussard 2018
- Domaine Bornard Vivre d'Amour et de Plouplou 2018
- Dominique Derain Las Nubes 2019
- Domaine Derain Saint-Aubin Le Ban 2019
- Fanny Sabre Savigny le Beaune Blanc 2017

The RRP for this selection of 6 wines is \$450 but the pack price is only \$392.90 including freight to the most Australian cities.

Pack 5: Mixed Christmas Survival Pack (15% Discount)





Two sparklings (the serious Domaine de la Loue 2016 Chardonnay La Bulle Bleue and the gulpable Les Capriades Poire 2019 cider), a rosé, a white, a complex aged red, and a very rich highly-suitable-for-Christmas-pudding sweet Chenin Blanc make up a pack that we hope will be very useful for a couple of people's holiday festivities.

Vincent Carême's Vouvray, the cuvée Premier Trie, is a very special wine. With 100 grams of residual sugar, it's complex and rich in the mouth but still has acidity. The grapes for the wine were rigorously selected to only include bunches with at least 30% botrytis. It may overpower some light fruit-based desserts but would be perfect with a more classical Christmas pudding and even with trifle or something similarly rich. Because it is very rare, it could be a remarkable finale to someone's Christmas lunch.

- Domaine de la Loue Bulle Bleue 2016 (Chardonnay)
- Les Capriades Poire 2019 (Pear Cider)
- Domaine de la Garrelière Touraine Le Rosé de la Cabane 2020 (Cabernet Franc)
- Hervé Villemade Cheverny Blanc La Bodice 2019 (Sauvignon Blanc and Chardonnay)
- Domaine Saint Nicolas Le Poiré 2011 (Negrette)
- Vincent Carême AOC Vouvray Premier Trie 2015 (Chenin Blanc)

The RRP for this selection of 6 wines is \$381 but the pack price is only \$323.85 including freight to most Australian cities.

Pack 6: Sparkling Pack (15% Discount)

Note: One pack only



This pack looks remarkably like Pack 2 in last month's newsletter. We advertised two packs and only sold one but with both Sextant pet-nats being otherwise sold out and with only one bottle freed up we thought it would be simpler to rejig the remaining pack a little and create a new sparkling wine pack rather than put the wines back on our general list.

This is the revised version, supplemented by Catherine Hannoun's Domaine de La Loue sparkling wine (made with two fermentations like Champagne) from Chardonnay in the Jura. We found a part case and have used it in a couple of packs this month. Sparkling wine, summer, holidays ...

There is also, from the original plan, Domaine de la Loue's PetNat Rosé 2018, which is 100% Pinot Noir and a gentle 9% alcohol. And there are also two types of bubbles from Loire producer Les Capriades. Pet Sec 2019 is a blend of Menu Pineau and Chardonnay, fermented to be fully dry and disgorged to make for a very clean but contemplative drink. Les Capriades is a fresh, clear pear cider made with Carési, Crasseau Rouge, and Poire de Loup varieties.

And, of course, there are those two now newish Sextant wines. Foufounette is Aligoté which has been infused with apricots. The name is a homage to Fou' Foune, a beer from renowned Belgian brewery Brasserie Cantillon, much loved by Julien Altaber, which is made with apricots. And Skin Bull is also Aligoté, but macerated.

They are both unique and very delicious. If they are not sold this month we'll take it as a sign that we should add another bottle of each to our allocation, which will make us happy.

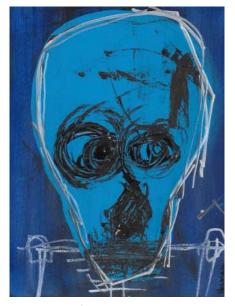
- Sextant Julien Altaber Foufounette 2020
- Sextant Julien Altaber Skin Bull 2020
- Domaine de la Loue PetNat Rosé 2018
- Domaine de la Loue Bulle Bleue 2016
- Les Capriades Pet Sec 2019
- Les Capriades Poire 2019

The RRP for this selection of 6 wines is \$351 but the pack price is only \$298.35 including freight to most Australian cities.

An Update on What's Coming and Newly Arrived wines

As we mentioned in the last newsletter, we have just received wines from Mosse, Karnage, Carmarans and Octavin.

There are some new l'Octavin wines (including repeats of some wines from a shipment earlier this year). We will probably allocate all of these but if you're interested in Alice's wines this would be a good time to ask because we should have enough for anyone who would like a few bottles.



We also have a small selection of wines from Karnage, which is also based in the Jura.

Karnage is a joint project between Stéphane Planche, of the renowned Les Jardins de St-Vincent wineshop and occasional unofficial bar in the middle of Arbois and Charles Dagand, former husband of Alice Bouvot from l'Octavin and once her business partner.

Charles also makes wines under the Carlito label which we also import. When you drink one of Alice's wines, if it is made with grapes from her own vineyards, the back label has the business name 'Les Vins d'ABCD'. Charles is the CD in that name. (Her négoce wines have the business name l'Octavin.)

The Karnage wines we are receiving are négoce grapes

purchased from outside the Jura.

The picture above is the striking label from the Karnage Kassette B wine which is one of the wines that is on the way. It is made from grapes picked near the beautiful city of Carcassonne - 50% Alicante Bouschet and 50% Merlot.

The other two arrivals at this time are a big shipment from the Mosse family and, for the first time since the 2016 vintage, some wines from Nicolas Carmarans.

The Mosse cuvées include some more 2020 Moussamoussettes, 2020 Bisou, 2020 La Joute (a very small allocation) and some Chenin Blanc vintages, including 2020 Chenin, 2019 Le Rouchefer and some more 2018 Bonnes Blanches). There is also some 2019 Cabernet Franc.

From Nicolas Carmarans we are receiving the classic cuvées we have had in the past - Mauvais Temps, Selves, Maximus, and Fer de Sang, as well as a small number of magnums of Maximus de la Pascole, which is a collaboration with Bruno Duchêne (Carmaran's Fer Servadou and Duchêne's Grenache). There is also a new wine, Entre les Eaux, which is a blend of Chenin Blanc and Aligoté.

We had hoped all of the above wines would have been available in this newsletter but there have been many delays since the wines arrived in Australia and we only received them in the last week. We need a little more time before we're in a position to determine what to release. They will most likely be released before the next newsletter so let us know if you want warning once they are "live".

Into the future

Without wishing to look too far ahead we can confirm we will have some Champagne from Roland Piollot and Dominique Moreau, possibly available just before the end of the year.

In the immediate pipeline for 2022 arrivals are a shipment of 2019 and 2020 wines from Opi d'Aqui and La Soeur Cadette (??.

The wines from the Montanet family are La Cadette Vézelay Châtelaine 2019 and Vézelay Piècette (a first for us, and the only white wine from the domaine aged in old barrels), La Soeur Cadette Melon 2020, Mâcon Chardonnay and Juliénas 2019, and Montanet-Thoden Bourgogne Rouge Garance 2019.

The wines from Opi d'Aqui are predominantly familiar cuvées including Les Cliquets 2020, l'Abricotier 2019, Massale 2019, L'Orangeade 2020, and Poupoule 2020.

After that certainties are Domaine Milan, including some Milan Nouveau, which will be our first 2021 wine and wines from Fanny Sabre, including Bourgogne Rouge and Aligoté from the 2020 vintage, and a Jura shipment which we expect will be all allocated. There is more information about that in our previous newsletter.

Christmas orders



We know from bitter experience that taking orders in December for delivery before Christmas is fraught with danger. The couriers are totally overloaded and things go missing. It will probably be even worse this year with more online shopping generally because of covid. We would recommend no shipping after Monday or Tuesday next week, and even now, probably only for Melbourne or Canberra.

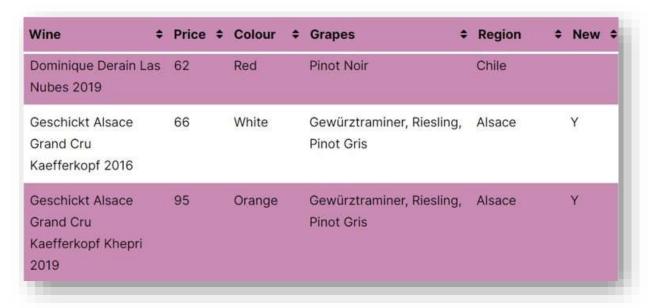
An alternative if you want to buy wine as a present is to ask for a Gift Certificate and let the receiver choose their own wine when things calm down and it's cooler. Or, you can buy someone a specific selection of wines, including one of the packs, and we will send you a photo of the bottles you ordered which you can give them as a Christmas present with the promise they will be shipped later.

Managing the Living Wines Price List

We have put some instructions on the Web site so that you can do some basic manipulation of our price list, such as changing the sorting order or exporting the data.

However, we have added a new column to the table in response to questions about how to tell which are the most recently added wines. This column contains the letter Y if it arrived in the most recent shipment.

You can see, in the picture below, that the Nubes from Derain didn't arrive in the last shipment (because there is nothing in the "New" column), but the two Geschickt wines did.

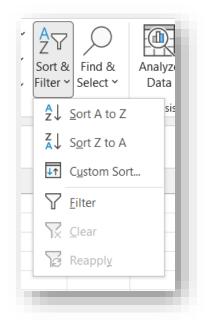


If you want to see which ones are new you can scroll down through the list and look for the letter "Y" in the New column or you can click on the header in the New column twice so that all of the wines with "Y" in that column will be together at the top of the list.

Alternatively, you can click on the Excel button just above the list. This will create a file in your Downloads folder. If you click or double-click on this file it will open in Excel as shown below:

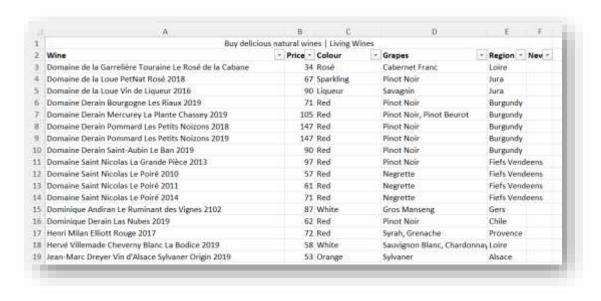


Now, click on the Home menu option and then click on the Sort & Filter option on the Ribbon that is displayed. This will show a drop-down list of options as shown below.

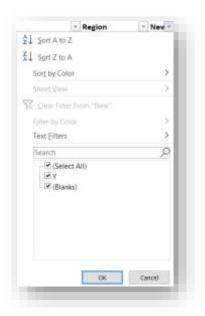


Now click on the Filter option.

You will see small arrows next to each of the headings such as Wine, Price, Colour etc.



Now click on the arrow just to the right of the "New" heading. You will see the following:



Click on the tick just to the Left of the (Select All) option. The ticks will all disappear. Click in the now blank box next to Y. A tick will appear. Now click OK.

You have now filtered the list so that only those wines which are New will be displayed.



To see the entire list again click on the same button to the right of New and click to the left of the (Select All) button which will select all of the options and the click OK.

You will now see all of the wines.

Enjoy!

When we next update the list with the Mosse, Carmarans, Karnage and maybe even a few l'Octavin wines we are also going to add a note above the Excel and PDF buttons to show you the date the list was last added to.

We update the list frequently, mainly to remove wines, but will only change the date when we add new wines.

Geschickt vineyards

The vineyards owned by Geschickt are situated around and above the village of Ammerschwihr in Alsace.

The two most exciting patches are the Grand Cru areas of Kaefferkopf and Winneck-Schlossberg. The Kaefferkopf Grand Cru is slightly unusual in Alsace because it consists of three (some say four) separate plots with some of the plots benefitting from limestone soils and the others from granitic soils. These plots lie close to the village on the west, south-west and southern sides.

The Winneck-Schlossberg Grand Cru lies directly to the south of the southern part of the Kaefferkopf Grand Cru.

These precious vineyards and all their other vineyards have been managed biodynamically and certified since 1998! Fred and Arnaud are strongly committed to managing their vineyards in the most sustainable way possible and have not used systemic sprays here for almost thirty years.

They were also very early adopters of maintaining cover crops throughout the vineyard. In fact, Fred has designed a special "grass-turner" (our term) which can take long grass and bend it over so that the tops die and feed carbon back into the soil.



The Geschickt "grass turner"

However, they not only treat the soil with respect they are also introducing diversity into the vineyards by planting fruit trees (including cherry trees) which break up the monoculture that arises when vines are planted on all available spaces that you see in Burgundy and Chablis, for example.

We received tiny quantities of a cuvée from Geschickt called Beetle Juice with this current shipment. It's a blend of Gewurztraminer and juice from cherries from trees from the same vineyard. The quantity was so small we allocated it all to Lucinda, a wine bar in Hobart so if you would like to drink it either you have to be a Tasmanian or you'll have to visit us here (hint: our borders are supposed to reopen on 15 December).

This is an approach that has taken on new urgency since areas of France have experienced scorching summers with temperatures around 50° C during the ripening season which leads to low acidity and poor tannin development.

Some research that has been conducted into "agroforestry" in the Herault region of the Languedoc (where it can get very hot in summer) has shown that trees planted in vineyards can provide a cooling effect, can attract beneficial insects, can increase yield and decrease fungal diseases in the vines.

The research also shows that a mixture of trees provides greater benefit than just planting one type.

It is interesting to note that this effect was first observed in nature by Charles Darwin who urged the planting of trees and other plants close together so that they could help each other grow!

Geschickt labels

The artwork for the Geschickt wine labels has always attracted us and there is always a story behind the label, so we thought we would briefly explain who is responsible for a few of them and what the meaning is behind the pictures.

Let's start with those created by local (to Alsace) artist @stom500 (his Instagram account if you want to see some of his amazing outdoor paintings on buildings, buses and other objects).

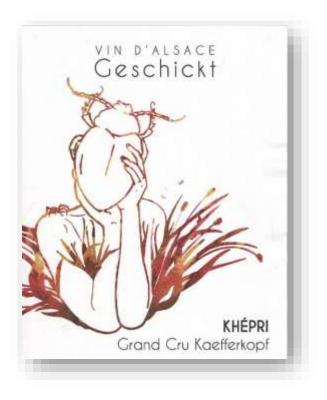


The next collaboration is with Instagrammer @Missyillustration who has done the label for the absolutely delicious 6 Pieds sur Terre 2017 and also drawn the incredibly lifelike scarab beetle for the Beetle Juice release.



Finally, Aurelie, who is one of the team of three (along with Fred and Arnaud) who run Geschickt, has taken to the paint brushes to create the labels for the Khépri Grand Cru Kaefferkopf and Winneck-Schlossberg Grand Cru wines.

With the Khépri shown below there is a double reason for the illustration. The name of the wine, Khépri, is taken from the Egyptian beetle-faced god of rebirth. And the word Kaefferkopf means beetle head locally as the terrain of this Grand Cru from the village of Ammerschwihr looks like the head of a beetle.





Photos of the Jean-Marc Dreyer Harvest in 2021

Grape bunches about to be harvested

The following link has a sequence of photos taken during the recent harvest that show some interesting features of natural winemaking, including:

- You must have a dog!
- Notice that each vineyard has substantial grass cover.
- There are some very big trees in the vineyards.



A very big vineyard tree

- The grapes are all hand harvested.
- The harvesting is done into small (probably ten kilo) crates.
- Jean-Marc uses fibreglass tanks for macerating the grapes.



A fibreglass tank

• It is essential to serve everyone good food and wine during harvest!

The link that you need to CTRL-click or CMD-click on to see the photos is:

https://www.kizoa.com/Video-Editor/d372319201k3546685o1l1/Vendanges 2021

Answers to readers' questions

Here we answer questions we have been asked recently.

Why do some winemakers allow wines to go through malolactic fermentation and others don't?

This is a question we get asked quite often because there is a lot of confusion about the stages of fermentation. There are two stages, the second of which is arguably not a fermentation, but we will go with the conventional usage. The first is when yeast converts sugars in the grape into alcohol. The second occurs when bacteria convert harsh malic acid in the wine into more agreeable compounds as we will describe below.

We should also add that the process is even more complex when carbonic maceration is involved as there is a period where the conversion of sugars into alcohol is carried out by enzymes in the grapes.

We will only answer the question as it relates to natural processes because there are now some products that you can buy and add to the wine which ensures that both alcoholic and malic fermentation are carried out at the same time!

The simple answer to the question is one which divides the wine drinking community. Do you prefer buttery, lactic white wines or do you prefer wines with an acidic edge that is more reminiscent of the acids that you find in fruit?

Malic acid is created in most fruits through metabolism. In fact one of the most common places where you notice this acid is in unripe apples. In fact, the name, given by French scientist Lavoisier in 1787, is named after the Latin word for apple, malum.

You might hear winemakers say that they "allowed" the wine to "go through malo". What they are saying is that they have left the wine alone and allowed processes to occur which convert the malic acid into lactic acid – hence the term malolactic. Lactic acid is a much less aggressive acid and is the same one you find in milk.

From a chemistry perspective malic acid has a ph of 3.4 whereas lactic acid has a ph of 3.86. The lower the ph the higher the acidity so you can see that malic acid is more acidic than lactic acid.

The agents for this conversion are bacteria of the Oenococcus, Pediococcus and Lactobacillus strains not the yeasts which convert the sugars into alcohol. These bacteria ingest the malic acid and convert it to lactic acid and carbon dioxide (CO2) is given off.

malic acid
$$\rightarrow$$
 lactic acid + CO₂

or in chemical notation:

$$C_4H_6O_5 \rightarrow C_3H_6O_3 + CO_2$$

Notice that by producing the carbon dioxide the equation is balanced when the lactic acid is created.

As a result of the conversion, winemakers have a couple of techniques they can use to check if the wine is "going through malo".

The first is to check if there are any bubbles in the wine which there will be due to the carbon dioxide being given off as the malic acid converts to lactic acid. The second check they can make is to measure the ph of the wine. If conversion is happening there will be an increase in the ph as the less acidic lactic acid replaces the malic acid.

I read recently that sparkling wines from Limoux were around a long time before Champagne. Is this true and what sort of wines are they?

Yes. It is true that sparkling wines were made in Limoux before the Champagne region did the same. It is thought that the first Limoux sparkling wines were produced in 1531 by the monks at the abbey in Saint-Hilaire, a village that lies a few kilometres to the north-east of Limoux and directly south of the walled town of Carcassonne.

This is not to say that wines had not been made there prior to this time. The Roman writer Livy wrote about Limoux wine in his Ab Urbe Condita Libri (Books from the Founding of the City). Thus, it is highly likely that Limoux was one of the sites that the Romans used to grow wine for their increasing empire. Remember that they had reached Narbonne in the Languedoc (not very far from Limoux) in 118BCE.

This is not to say that these were the first sparkling wines produced. One of our producers has always been strongly of the view that sparkling wines have been a feature of the Catalan region of France for even longer.

However, back to Limoux. There are two types of sparkling wine produced here. One is Blanquette de Limoux (made from Mauzac) and the other is Crémant de Limoux (made from Chenin Blanc and Chardonnay with some Mauzac permitted).

It would not be until the 17th century that a monk called Pérignon planted vines in the Champagne region and by the end of the century Champagne wines were highly favoured among the upper classes of French and English society.

I see some wines referred to as orange or skin contact or macerated. This is very confusing to someone who is not in the wine "game". What is the correct term?

It is confusing but the terms can be used interchangeably. First it is important to realise that all red wines are macerated or have undergone skin contact. With red grapes the skins are red but the juice (in most cases) is white, so the juice must be left in contact with the skins so that the anthocyanins that provide the red colour leach into the juice and turn it to the desired red colour.

However, it is with white wines that there is more confusion especially since winemakers revived the old tradition of macerating white wine juice with the skins. We should add that in some regions such as Georgia they have always done this and still continue to do it.

So, to create an "orange" wine the white grape juice is macerated with the skins for a certain time usually around 10 to 30 days, but in some areas such as north-east Italy commonly up to 9 months or longer.

During this time the anthocyanins in the skins leach into the juice and turn it an orange colour and also change the texture of the wine to make it more rounded in the mouth.

This is where the terms orange, skin contact and macerated come from. The term orange is used because that is the most likely colour that the white juice will change to. The term skin contact is also used because the skins are left in contact with the juice. And the term macerated is used as this is the name of the process that occurs when the skins are left in contact with the juice.

We should add a rider to this explanation. An exception occurs with grapes such as Pinot Gris that causes confusion and which is why some winemakers don't like using the term "orange wine".

If you direct press Pinot Gris (that is press the grapes and remove the skins from the juice immediately) then you produce a white, clear juice. However, if you leave the skins in contact with the juice you are more likely to produce a vibrant pink wine such as the amazing Geschickt Phenix that we love so much. This is due to the pink hues in the skin of this grape variety when it ripens.

This effect can also be noticed with many of the emerging clones of grapes such as Sauvignon Rose and Savagnin Rose which are variations that also have pink hues on the grape.

Appellation: Kaefferkopf Grand Cru

There are 51 Grand Cru appellations in Alsace in North-East France. The most recent addition to this illustrious family is the Kaefferkopf Grand Cru which lies above Ammerschwihr.

It has been recognised as one of the best areas in Alsace for grape growing for centuries, but the locals were not keen to see it promoted to Grand Cru status.

Kaefferkopf translates as beetle head which is why you often see this motif on the Geschickt labels.

One of the reasons is that nearly every Grand Cru in Alsace concentrates on a single grape variety, whereas the locals of Ammerschwihr like their blended wines. Another problem is that most Grand Crus have a single soil type whereas the Grand Cru area for Kaefferkopf is divided into one area where limestone is prevalent and another where granite predominates.





The rules for appellations are laid down by an organisation known as the Institut National des Appellations d'Origine (INAO). You can only use the appellation on your labels in France if you have abided by the rules, which are checked through inspections by the organisation and in many appellations through a tasting panel that require a certain typicity that they believe reflects the appellation.

With the adjacent label you can see the appellation displayed at the top and the name of the grape variety at the bottom of the label. As it happens, Riesling is one of the grape varieties that is authorised for this appellation by the INAO, therefore Geschickt are allowed to display these words on their label.

From time to time the INAO issues a document called a Cahier des Charges that contains dozens of pages of rules to be followed to maintain compliance with the appellation.

Here is the heading for the most recent one for Alsace Grand Cru appellations.

Cahier des charges des cinquante et une appellations d'origine contrôlées « Alsace grand cru » homologué par le décret n° 2011-1373 du 25 octobre 2011, JORF du 28 octobre 2011

This roughly is translated as:

Specifications for 51 controlled appellations of Alsace Grand Cru approved by decree number 2011-1373 of 25th October 2011.

Each of the 51 appellations are then listed before the document goes on to give general rules for all and specific rules for some.

There are many rules throughout the document, but the main rules relating to grape varieties is provided specifically for this appellation as is shown below:

- d) Les vins à appellation d'origine contrôlée «Alsace grand cru Kaefferkopf» sont issus :
- soit d'un seul des cépages suivants : gewurztraminer Rs, pinot gris G, riesling B,
- soit d'un assemblage des cépages suivants :
 - cépage principal : gewurztraminer Rs,
 - cépage complémentaire : riesling B,
 - cépages accessoires : muscat à petits grains blancs B, muscat à petits grains roses Rs, muscat ottonel B, pinot gris G.

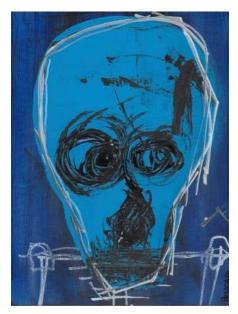
These rules allow for wines to be made from just one of the grape varieties: Gewurztraminer, Pinot Gris or Riesling. Unusually, this appellation can also create blended wines (assemblage) from Gewurztraminer as the principal variety, Riesling as the complementary variety and Muscat varieties and Pinot Gris as accessory varieties.

Later in the document the rules about principal, complementary and accessory varieties are defined. We will dispense with displaying the French for the rules and summarise.

The rules require that in blended wines Gewurztraminer must be between 60% to 80% and Riesling must be between 10% and 40%. Pinot Gris must be less than 30% and all the Muscats combined cannot be more than 10%.

Grape variety: Alicante Bouschet

This grape variety is one we have been following for quite some time (which we will explain in a moment). Our decision to write about it was prompted by an order we placed with the amusingly-named Karnage in the Jura, which is the négoce company of two interesting winemakers Stéphane Planche and Charles Dagand.



Stéphane owns the Arbois wine shop and bar called Les Jardins de St-Vincent which is right in the centre of the town and where he stocks an amazing array of natural wines. Charles is a vigneron who makes wines under the Carlito label and we have been importing his wines for some time.

You can read about their joint venture on our Living Wines Website at the link below:

Karnage wines

When we were perusing the wines available for importing to Australia, we saw a wine called Kassette B 2020 which is made from Alicante Bouschet and Merlot. We have written about Merlot recently, but Alicante Bouschet hadn't ever figured in any wines we had

brought into Australia.

The reason for our interest is that Alicante Bouschet is a teinturier grape which means that instead of having white juice, which is the case with approximately 97% of red and white grape varieties, this grape has red juice.

We have written about teinturier grapes as they are used by Les Capriades for some of their delicious sparkling wines for which they use Gamay de Bouze, Gamay Chaudenay and Gamay Fréaux each of which are teinturier grapes with red juice.

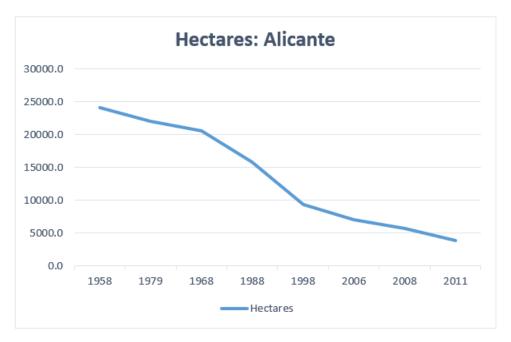
Alicante Bouschet cannot be classified as a rare grape. It is grown reasonably widely in southern France where it is often used to add colour to red wines.

This grape was created by Henri Bouschet as a cross between Grenache and Petit Bouschet (which is/was a teinturier variety) in the mid-19th century.

It has been a popular grape variety due to high yields and the colour of the juice, but it is now suffering from a new problem brought on by climate change. As we have written about over the last few years, the increase in carbon dioxide and methane in the atmosphere is leading to increased temperatures and hence earlier budding of vines making them more susceptible to frosts.

Alicante is an early budding variety therefore is more likely to succumb to frosts than late budding varieties.

This decline in popularity can clearly be seen in the graph below. It shows that the number of hectares given over to this variety has declined from nearly 25000 hectares in 1958 down to less than 4000 hectares in 2011.



Hectares in France, courtesy of Vitis International Variety Catalogue

The leaves of the Alicante Bouschet grape variety has five distinct "lobes" including a prominent central lobe that are very reminiscent of Grenache leaves.



Photo courtesy of Vitis International Variety Catalogue

The deep red grapes are tightly packed leaving them somewhat susceptible to mildew and fungal diseases as air movement which can help in reducing these problems is difficult among the tight bunches.



Photo courtesy of Vitis International Variety Catalogue

We are looking forward to distributing the Alicante Bouschet and Merlot blend from Karnage!

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