

WINE Talk: July-August 2024

The newsletter of Living Wines: Edition 125

Welcome to newsletter 125, the seventh WINE Talk Newsletter for 2024. We hope you continue to enjoy reading them. We certainly are continuing to enjoy writing them! We almost managed to finish it in July but not quite. So, it has become the July-August newsletter.

We have been able to put together **6** packs to offer in this newsletter, but some of these packs have only one or two available, so we expect them to sell out quickly.

The newsletter also has:

- A story about the Geschickt wines that have recently arrived;
- Another story about the arrival of Mataburro wines which we are currently allocating;
- Some information about wines which are arriving soon;
- 6 Packs containing some exciting wines;
- Part 4 of our faults in wine and what causes them for this month is an exploration of Brettanomyces and the effect it has on wines;
- A short story on snow and mildew and their effect on grapevines;
- Information about the Jura grape variety – Ploussard/Poulsard;

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

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

There's an easy way to order our wines. Just send us an email listing the wines and/or packs you would like to order or even just a budget and your style and region preferences. We confirm a plan 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). You must of course be over 18 years of age to order.

New Arrivals

Geschickt from Alsace

We have just released some new wines from Domaine Geschickt. Domaine Geschickt is in Ammerschwihr in Alsace just north of Colmar. The estate has been in the family for several generations and since 1998 has been farmed biodynamically, a process embraced by Fredrick Geschickt who was one of the great champions of biodynamics in Alsace.

Today it is run by Arnaud Geschickt, Fredrick Geschickt's nephew, and his partner Aurélie Fayolle. They continue with the biodynamic work introduced by earlier generations and now also use horses in the vineyards to minimise the compaction of the soil. Concerned about climate change in recent years they have made other innovations too, including planting fruit trees in the vineyards, to introduce biodiversity, shade and of course fruit. Some of you may have tried Beetle Juice in the past. It is a blend of Gewurztraminer and cherry juice from the same vineyard. You can follow their progress on their [Domaine Geschickt Instagram account](#).

The estate includes two Grand Cru parcels - Kaefferkopf and Wineck-Schlossberg. The later, with granitic soils and steep, sunny slopes is planted only with Riesling which they vinify as a macerated wine. We have some in stock but it is not a new wine in this vintage.

Kaefferkopf is more complicated - a part is granitic and a part is limestone and clay. To be named a Grand Cru from here the wine must be predominantly Gewurztraminer and so most of the planting is Gewurztraminer. However, they grow many other varieties as well, including Pinot Noir.

The previous generation to operate the estate tended to vinify the wines from here as single cuvées, blending everything together. Increasingly Arnaud and Aurélie have tried to separate small pieces which have distinctive terroir to make separate cuvées, choosing different methods of vinification to suit different parts of the vineyard. As a result there are some micro cuvées like Sonnenberg, which is made from a small part of the Pinot Noir plantings on Kaefferkopf (the name of the lieu-dit is Sonnenberg). In the past this wine was part of a Pinot Noir cuvée called K (a nod to Kaefferkopf, which they can't mention on the label because the wine does not contain any Gewurztraminer) but they felt it was sufficiently interesting enough to vinify it separately.

Sonnenberg also has a beautiful view! We 'borrowed' this photo from the Geschickt Instagram account:



Geschickt also makes a selection of sparkling wines, including Obi Wine a pet-nat made in part from macerated juice, and a more classic Crémant d'Alsace made with Pinot Blanc, and directly pressed Pinot Auxerrois.

This year there is also a new sparkling cuvée, also partly macerated, called One Drop. Sales of this cuvée result in Aurelie and Arnaud making a donation to a team working in Mali. The name 'One Drop' relates to the idea that even small contributions can make a difference and help solve problems.

The decision to add sulphites or not and, if so, when, is taken on a cuvée by cuvée and vintage by vintage basis. We have identified in the descriptions below which wines do not have added sulphites. For some time they were using incredibly useful descriptions on the labels which said either that the wine contained sulphites or contained sulphites naturally, in which case you could infer none were added. Unfortunately the French bureaucracy decided using the term 'naturellement' in this context was not appropriate.

Following is a list of the new wines. If you would like to order any wines please let us know.

A number of combinations of the wines are available in packs in the newsletter but if you would like to make your own bespoke 6 pack from this list we will also offer a 15% discount while this newsletter is active. (You may need to remind Sue if she forgets!).

We also received a case of a very special beer, made by Brasserie Cantillon on the pomace of Kaefferkopf Gewurztraminer. It is only available in one of the Geschickt packs.

Wine	Type	Variety	Price	Description
Geschickt Vin d'Alsace Riesling Holderbaum 2022	White	Riesling	\$54	This wine from vineyards to the east and south-east of Ammerschwihr, including Holderbaum, Prediger and Birgele. Holderbaum, which is south-east of the village makes up 80% of the wine so it provides its name. 15% was destemmed and macerated in stainless steel. The remainder was direct press and fermented in stainless steel. The complete wine was then aged in foudre for one year. It contains some added sulphites (about 1.5g/hl added in spring)
Geschickt Vin d'Alsace Le Schlouk 2020	White	Gewurztraminer, Riesling	\$59	Gewurztraminer freshened up with a "schlouk" of riesling (20%). A small part of the Riesling was macerated. Aged in foudre. No added sulphites.
Geschickt Vin d'Alsace Phénix 2022	Macerated	Pinot Gris, Pinot Auxerrois	\$64	Predominantly Pinot Gris (80%), this wine also has some Pinot Auxerrois and some lees from Pinot Noir which was picked earlier that week and then pressed (for the colour).It's macerated for 1 month in stainless steel then, after fermentation, aged for 8 months in foudre. It has no added sulphites.
Geschickt Vin d'Alsace 6 Pieds sur Terre 2018	Whiteish	Riesling, Muscat d'Alsace, Gewurztraminer, Pinot Blanc,	\$64	This wine contains similar quantities of each variety. It comes from the same hill as the Kaefferkopf but on the north side. There is both granite and limestone / clay. The name, partly a play on "Six Feet Under" (in

Wine	Type	Variety	Price	Description
		Pinot Gris, Pinot Noir		<p>French 'pied', which means foot, is used to describe a single vine and there are 6 varieties in this wine).</p> <p>Approximately 20% was macerated and the remainder was direct pressed very slowly. This vintage was aged for 2 years in foudre then bottled and bottle-aged in Geschickt cellar. it has some added sulphites.</p>
Geschickt Vin d'Alsace Cadavre Exquis No 2	Oxidative	Pinot Gris, Pinot Blanc, Auxerrois, Pinot Noir	\$101	<p>A second shipment of the second release of Cadavre Exquis, a compelling wine which is wonderful with semi-hard cheeses. Using a solera system the same juice which makes Pino (the four Pinots) is added to a foudre with a little drawn off each year prior to the addition. The vintages in this edition are 2015, 2016, 2017, 2018 and 2019. No added sulphites. 14% ABV.</p>
Geschickt One Drop 2022	Sparkling	Muscat d'Alsace, Chasselas, Gewurztraminer, Riesling, Pinot Blanc	\$50	<p>One Drop is a new cuvée, made with grapes grown by a friend, Sandrine, who is part way through the process of obtaining organic certification. Harvested by the Geschickt team, it is a blending of two vats prior to bottling. One was juice from a mix of Chasselas, Muscat d'Alsace, and Gewurztraminer, which was macerated for two weeks. The other was a direct press of Riesling, Pinot Blanc and Gewurztraminer, from grapes picked one week later. The grapes are sourced from 10 different plots around the village. It was bottled in spring with 6 grams / litre of residual sugar. It has no added sulphites. Part of the revenue from this wine is donated to a charity operating in Mali.</p>

Wine	Type	Variety	Price	Description
Geschickt Crémant d'Alsace Brut Nature 2019	Sparkling	Pinot Blanc, Pinot Auxerrois	\$59	Made from directly pressed Pinot Blanc and Pinot Auxerrois, the Crémant was fermented and aged in stainless steel tanks. It has no dosage and a small amount of added sulphites.
Geschickt Obi Wine 2022	Sparkling	Muscat d'Alsace, Riesling, Auxerrois	\$64	Obi Wine is made with Pinot Auxerrois, Riesling, Muscat d'Alsace and Gewurztraminer. A part was direct pressed and the Muscat d'Alsace was macerated for 15 days. It also has no added sulphites.
Geschickt Grand Cru Kaefferkopf Purberg 2021	Macerated	Mainly Gewurztraminer	\$89	Purberg is the name of the lieu-dit within Kaefferkopf. The wine is predominantly Gewurztraminer on the clay and limestone side of the cru, The Gewurztraminer was macerated for 30 and the remainder was direct pressed and added to the macerating Gewurztraminer. The press was light to try to keep some juice in the pomace which went to Cantillon to make a beer. After pressing it spent one year in foudre. No added sulphites.
Geschickt Grand Cru Kaefferkopf 2016	Oxidative	Gewurztraminer	\$113	Thus is an oxidative wine from the 2016 vintage. It is 100% directly-pressed Gewurztraminer taken from some barrels which formed a very fine flor. It's also from the same part of the Cru as the Purberg (i.e. limestone and clay). it was aged for 6 years in barrels that were not topped up and then one year in bottle. It keeps well once opened and its salinity makes it sherry-like with the added complexity that Gewurztraminer guarantees.

Wine	Type	Variety	Price	Description
Geschickt Vin d'Alsace Pinot Noir 2022	Red	Pinot Noir	\$64	The grapes for this wine were destemmed then macerated for a week. During that time it was pumped over 2 or 3 times. After pressing it was aged in foudre. It has no added sulphites.
Geschickt Vin d'Alsace Pinot Noir K Sonnenberg 2022	Red	Pinot Noir	\$113	This wine is made with Pinot Noir from the granitic part of the Kaefferkopf Grand Cru. However, it cannot be designated as from Kaefferkopf because Grand Cru wines from here must be predominantly Gewurztraminer. Only the K in the name hints at its source. Sonnenberg is the name of the lieu-dit where it comes from. It used to be part of a wine called K, which we have had in the past, but they decided to separate it because of its superior quality. It is lightly extracted and aged in foudre
Geschickt Scarabee Brasserie Cantillon (only available in packs)	Beer	Includes Pomace of Gewurztraminer	\$64	A beer made by the renowned Brasserie Cantillon using pomace from the Purberg cuvee.

Mataburro – Laurent Roger and Melissa Ingrand

Mataburro is a small domaine established in Roussillon by Laurent Roger and Melissa Ingrand. Laurent worked for several years at the venerable Paris bar à vin Le Verre Volé and after that returned to Roussillon to work directly with Alain Castex, then of Le Casot des Mailloles.

Towards the end of 2017, armed with what he had learned from Castex, he and Melissa set up Mataburro and took over the remaining three hectare vineyard from his father and are returning it to its organic past.

In 2019 they started biodynamics and they use cover crops to improve the soil quality. Alain Castex taught Laurent the importance of the soil. He also had this concept reinforced by Tom Lubbe and Axel Prüfer.

While their aim was to limit the amount of tilling in the vineyard to next to nothing over time, and with the near-constant droughts of the last few years (thankfully broken to an extent in 2024) Laurent has begun to do very limited ploughing and also hand-tilling in some vines.

Now, Mataburro consists of almost 7 hectares of vines, most of which is several parcels near Rivesaltes and Espira-de-l'Agly in Roussillon.

Sadly, due to Alain Castex's sudden death in the middle of 2023 they now also work with some vines of Grenache Grix, Macabeu and Grenache Noir in Phoques, which previously were tended by Castex. It is the vineyard where Laurent first began to learn from Alain and one where he still feels his presence.



Alain's specially designed pick which Laurent still uses in the Phoques vineyard

In addition, since the 2023 vintage they have added some new land in Espira-de-l'Agly, close by to an existing parcel of Macabeu which is used to make Memo. The Macabeu is made from vines planted by Laurent's grandfather on his father's side, which he bought soon after establishing the estate.

The new parcel, coincidentally is land that was owned by members of his mother's side of the family, although the vines were planted by newer owners. This has given him 40 ares of 10 year old Muscat à Petits Grains and 40 ares of 20 year old Muscat d'Alexandrie as well as some Syrah. The Syrah was used in the 2023 Quartet but will soon be removed and replanted with other varieties.

Laurent and Melissa's objective is always to make fresh wines which have low % alcohol, wines that are suitable for drinking in the hot Mediterranean climate in which they live. It also makes them very welcome arrivals for this time of year in Australia as they usually arrive just as spring is approaching.

The grapes are picked early, while they still have plenty of acidity and the winemaking consists of short macerations of whole bunches with no foot stomping to limit the extraction.

Macerations generally take place in fibreglass with, for the most part, the wines aged in stainless steel tanks like the one below.



However, they now also have two concrete tanks and an amphora which were Alain Castex's. Since the 2023 vintage some wines have been aged using these 'new' vessels which you can see below.



Mataburro wines are not filtered and have no added sulphites. Laurent recommends serving all Mataburro wines in a carafe.

Laurent and Melissa recently summarised the 2023 vintage as such

We have been experiencing a severe drought since 2021 (250 mm of rain per year on average) which is causing the entire vineyard to suffer. Despite the vines being greatly weakened by this lack of water, and thanks to a lot of work in the vineyard, we are still happy with our harvest, we brought in some nice grapes, the fermentations went well and the juices are delicate as we wanted!!

We sell the Mataburro wines by allocation only. However, we have created three packs of new wines in this issue of newsletter. The allocation process is also not complete yet though so if you would just like a couple of bottles or missed out on the pack get in touch and we may be able to help.

Below is a description of the new wines so you know what can potentially be requested.

Wine	Type	Variety	Price	Description
Mataburro Memo 2023	Macerated	Macabeu	\$63	A maceration of whole bunches of Macabeu (5 days for one fibreglass tank and 7 for the other with no intervention during that time). After pressing the wine was aged in fibreglass. Approximately 70 year old vines growing on clay and rolled pebbles in Espira-de-l'Agly. The vines were planted by Laurent's grandfather but were purchased by him a few years ago. 2021 was the first vintage.
Mataburro Idoine 2023	Red (Just)	Merlot	\$60	This wine is made with Merlot from 30 year old vines in Rivesaltes planted by Laurent's father on quite heavy clay soils. A 5 day maceration of whole bunches and then aging in fibreglass. Because it's entirely Merlot this year it is a bit more red than last year so we've changed its category from 'light red' to 'red (just)'
Mataburro Otium 2023	Light Red	Grenache Noir	\$63	This wine is made from Grenache from 80 year old vines planted in Rivesaltes. The grapes were macerated for 4-5 days and, after pressing, was matured in one of Alain Castex's concrete tanks. It's very light, almost the colour of watermelon.
Mataburro Mura Mura 2023	Rosé	Grenache Noir, Merlot, Muscat à Petits Grains, Muscat d'Alexandrie	\$63	Mura Mura comes together from three parts, picked at different times. The first part, which was macerated for 2 days, contains Muscat à Petits Grains, Merlot and a little Grenache Noir. Part 2 is Grenache Noir and Merlot, with 2 days of maceration. The final part is from a maceration of Muscat d'Alexandrie (7-10 days). Eventually all the parts are racked and assembled prior to bottling.
Mataburro Quartet 2023	Red (Just)	Grenache Noir, Syrah, Muscat à Petits Grains, Muscat d'Alexandrie	\$60	A short maceration of Grenache Noir, Muscat à Petits Grains, and Muscat d'Alexandrie with directly-pressed Syrah. After pressing most of it was aged in a concrete vat (also from Alain Castex) plus there were two barrels. The wine is quite silky, something Laurent attributes to the concrete.
Mataburro Totem 2023	Red	Mourvèdre, Grenache Noir	\$70	The vines for this wine grow on a distinctive parcel of black marl and shist. The wine was aged in a mix of barrels, amphora, and tanks for 5 months

What's Coming Next

Our next releases will be some wines from Domaine Mosse and the 2023 Derain Allez Goutons Blanc.

The Mosse shipment is predominantly pink – 2023 vintages of Bangarang Primeur, Bangarang, Bisou and Moussamoussettes. There is also a little more red vermouth

The remaining wines are from 2022. There are several white Chenin Blanc cuvées. We'll be releasing small quantities of Arena (as a Vin de France appellation this year not Savennières) and Bonnes Blanches which, unexpectedly this year is back in the appellation (Anjou Blanc). The last Chenin Blanc is the 2022 Overmars, a macerated cuvée we tasted at the Mosses late in June. With justice they are very happy about this vintage.

There is also a miniscule quantity of 2022 Aida, made from young Savagnin vines planted by Joseph and Sylvestre. Needless to say, that is Vin de France!



Finally, there is some La Joute, the 100% Chardonnay cuvée.

We don't allocate these wines but if you would like to get advance information of their release once we have the prices available please let us know. There will of course also be some newsletter packs.

We held over the 2023 Derain Allez Goutons Blanc when it arrived a few months ago while we sold the remainder of the 2022 vintage. This is the cuvée Julien and Carole make to be drunk as a young wine so it's good to finally be releasing it. Directly-pressed it is fermented and aged in stainless steel tanks and bottled not long after the fermentation is finished. The wine is not filtered and has no added sulphites. The grapes come from the same parcel near Le Riaux which is used for its more serious sibling, the Derain Bourgogne Aligoté. It is \$65 a bottle.

Pack 1 – Winter Sale Pack (25% Discount)

3 Wines, 3 Families, 3 Styles, No limits



Everyone has come to know the long-running pet nat from the Loire Valley first created by René and Agnès Mosse and now the tradition is being continued by their sons Joseph and Sylvestre. The 2022 cuvée was created using Grolleau Noir, Cabernet Franc and the all-important Pineau d'Aunis. This is a stunning sparkling wine which can be drunk at any time from breakfast onwards!

This pack also has two bottles of Gamay from the Beaujolais master Michel Guignier whose wines are made without the addition of sulphites and which last beautifully. These are exceptional examples of the Gamay grape variety for people who prefer to drink their wines with no added sulphites.

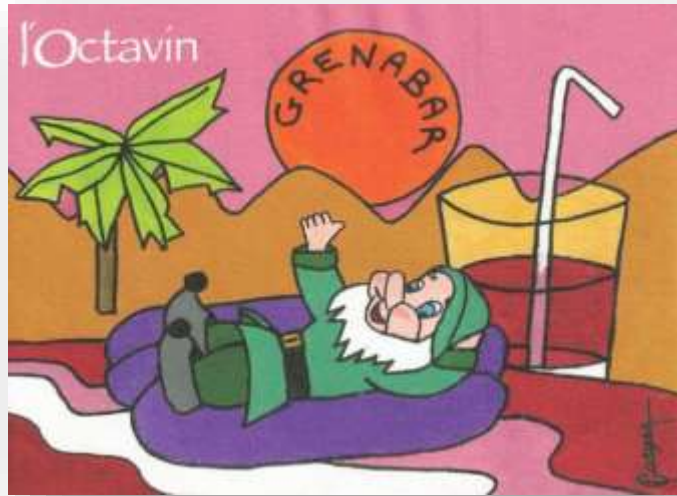
The third wine in this pack is the Le P'tit Ch'nin 2022 from Domaine de la Garrelière. Made from their youngest vines it is a great value Loire Chenin Blanc.

- Mosse Moussamoussettes 2022 (2 bottles)
- Michel Guignier La Bonne Pioche 2020 (2 bottles)
- Domaine de la Garrelière Le P'tit Ch'nin 2022 (2 bottles)

The RRP for this selection of 6 bottles is \$320.00 but the pack price is only \$240.00. Check with us for the subsidised freight charge to your location.

Pack 2: Not On The List Pack (13% discount)

1 Pack Only



This is a pack comprised of wines that are no longer available because most of the are the last bottle we have. Two of them were made by the talented Alice from Octavin – Grenabar made from Vermentino and Carignan sourced from Provence and the Hip Hip J 2018 made from Poulsard.

A special treat is a bottle from one of our other Jura producers, Michel Gahier. A bottle of his delicious Rouge du Max 2022 made from Trousseau. It has some wax damage so was not used for the allocations for these wines so is appropriately discounted.

There is also a bottle of Charles Dagand's Charpindo made from Chardonnay and direct-press Pinot Noir.

There is also a bottle of the delightful Bangarang Nouveau from the Mosse family made from Pineau d'Aunis, Grolleau Noir and Sauvignon Blanc to create a light, smashable red wine.

And finally, from our previous shipment, a 2019 Gewurztraminer from the Geschickt family which has been livened with a "schlouk" of Riesling some of which was macerated. We love this wine!

- l'Octavin Grenabar 2021
- Michel Gahier Rouge du Max 2022 (wax damaged on bottle)
- Carlito Charpindo 2018
- Mosse Bangarang Nouveau 2022
- Geschickt Le Schlouk 2019
- l'Octavin Poulsard Hip Hip J 2018

The RRP for this selection of 6 bottles is \$405.00 but the pack price is only \$352.35. Check with us for the subsidised freight charge to your location.

Pack 3: New Mataburro Arrivals (10% Discount)

3 Packs Only



We have shown the above shot of the new Quartet from Mataburro as it shows a small, but significant, change to the label. Right next to the 2023 and Vin de France, Laurent and Melissa have added “Catalogne Nord” to acknowledge the fact that in this part of France many people see themselves as Catalanian rather than French .

The pack consists of one of each of the wines from this excellent producer that have just arrived in Australia. There are three packs of these wines on offer. Memo is a made from macerated Macabeu, Idoine from Merlot to produce a light red and Otium is another characteristic light red made from Grenache Noir.

This year the Mura Mura is a Rosé made from Grenache Noir, Merlot, Muscat à Petits Grains and Muscat d'Alexandrie. The Quartet is made with the same grapes but with the Merlot swapped out and replaced by Syrah (this will be a one-off blend as the Syrah vines are destined to be replaced). And finally the Totem which could be classified as a red wine which is made from a blend of Mourvèdre and Grenache Noir.

There is more information about all these wines in the New Arrivals section.

- Mataburro Memo 2023
- Mataburro Idoine 2023
- Mataburro Otium 2023
- Mataburro Mura Mura 2023
- Mataburro Quartet 2023

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- Mataburro Totem 2023

The RRP for this selection of **6** bottles is \$379.00 but the pack price is only **\$341.10**. Check with us for the subsidised freight charge to your location.

Pack 4: Geschickt New Arrivals Pack (15% discount)

3 Packs Only



This is an exciting collection of the wines of the Geschickt family in Alsace. We recently visited them at their home in Ammerschwir and tasted our way through each of the wines that have just arrived in Australia. They were all delicious and this pack is a representation of some of the best and most interesting. It also includes a bottle of a beer made in collaboration with the famous beer manufacturer from Belgium – Brasserie Cantillon.

In summary, the wines (and a beer) in this pack commence with the Holderbaum which is a white wine made from Riesling. Then follows Le Schlouk which is also white made from mainly Gewurtztraminer with a dash (schlouk) of Riesling – a beautiful wine.

The Phénix is predominantly macerated Pinot Gris with a delightful reddish tone. The Obi wine is an appealing sparkling pet nat created from Muscat d'Alsace, Riesling and Pinot Auxerrois.

The final two are a Pinot Noir from 2022 and the beer, made on the pomace of Gewurtztraminer.

There is more information about all these wines in the New Arrivals section.

- Geschickt Vin d'Alsace Riesling Holderbaum 2022
- Geschickt Vin d'Alsace Le Schlouk 2020
- Geschickt Vin d'Alsace Phénix 2022
- Geschickt Obi Wine 2022
- Geschickt Vin d'Alsace Pinot Noir 2022
- Geschickt Scarabee Brasserie Cantillon

The RRP for this selection of 6 bottles is \$381.00 but the pack price is only \$323.85. Check with us for the subsidised freight charge to your location.

Pack 5: Kaefferkopf Plus Pack (15% Discount)

1 Pack Only



If you're fascinated by soil and terroir this pack should appeal. These 5 wines come from the same Kaefferkopf vineyard and we've added one of our 12 bottles of Geschickt beer from Brasserie Cantillon, which is made on the pomace of Gewurztraminer from the Kaefferkopf, to round out the 6 pack.

The Kaefferkopf, which is a hill that sits behind Ammerschwihr, is partly granitic and limestone and clay. Arnaud and Aurelie have worked over time to find the best way to vinify each of the parts. To be a Grand Cru wine the majority must be Gewurztraminer, which is why the 100% Pinot Noir is not designated Grand Cru. Only the K in the name hints at its source. Sonnenberg is the name of the lieu-dit where the Pinot Noir comes from. It is from the granitic part of the Cru. It is lightly extracted and aged in foudre.

Pfulben is from the granitic part of the parcel. It's a white wine but has a percentage of macerated grapes so drinks more like a macerated wine. Purberg, which was macerated for one month, is distinctively orange. It was lightly pressed and its pomace was used for the beer.

The simply-named Geschickt Grand Cru Kaefferkopf is an oxidative wine from the 2016 vintage. It is 100% directly-pressed Gewurztraminer taken from some barrels which formed a very fine flor. It's also from the same part of the Cru as the Purberg. It keeps well once opened and its salinity makes it sherry-like with the added complexity that Gewurztraminer guarantees.

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- Geschickt Grand Cru Kaefferkopf Pfulben 2019
- Geschickt Grand Cru Kaefferkopf Khépri 2020
- Geschickt Grand Cru Kaefferkopf Purberg 2021
- Geschickt Grand Cru Kaefferkopf 2016
- Geschickt Vin d'Alsace Pinot Noir K Sonnenberg 2022
- Geschickt Scarabee Brasserie Cantillon

The RRP for this selection of 6 bottles is \$563.00 but the pack price is only \$478.55. Check with us for the subsidised freight charge to your location.

Pack 6: Geschickt Sparkling Pack (15% Discount)

3 Packs Only



This pack has 2 bottles of each of the sparkling wines we've received in this new shipment from Geschickt.

One Drop and Obi Wine are pet nats and the Crémant is a more classic sparkling made using Méthode Traditionnelle.

Made from directly pressed Pinot Blanc and Pinot Auxerrois, the Crémant was fermented and aged in stainless steel tanks. It has no dosage and a small amount of added sulphites.

One Drop is a new cuvée, made with grapes grown by a friend, Sandrine, who is part way through the process of obtaining organic certification. It is the blending of two vats prior to bottling. One was juice from a mix of Chasselas, Muscat d'Alsace, and Gewurztraminer, which was macerated for two weeks. The other was a direct press of Riesling, Pinot Blanc and Gewurztraminer, from grapes picked one week later. The grapes are sourced from 10 different plots around the village. It was bottled in spring with 6 grams / litre of residual sugar. It has no added sulphites, and a proportion of the profit from this wine is donated to a charity operating in Mali.

Obi Wine is made entirely from grapes from the estate – Pinot Auxerrois, Riesling, Muscat d'Alsace and Gewurztraminer. A part was direct pressed and the Muscat d'Alsace was macerated for 15 days. It also has no added sulphites.

- Geschickt One Drop 2022 **(2 bottles)**
- Geschickt Obi Wine 2022 **(2 bottles)**
- Geschickt Crémant d'Alsace Brut Nature 2019 **(2 bottles)**

The RRP for this selection of 6 bottles is \$346.00 but the pack price is only \$294.10. Check with us for the subsidised freight charge to your location.

Where is the snow??

There was something missing in the Jura and Burgundy this winter – snow! However, this French summer as we visited vineyards across this region there was something else that was ever present, namely the disease called mildew.

Every vine we looked at both in the Jura and in Burgundy was displaying the browned leaves and the damaged grapes that are typical of this disease.

What has this got to do with snow? Quite a lot. Mildew is a disease related to some soil fungii that live in the soil which makes its way out and into the vines in summer.

Snow is the enemy of these fungii. If there is sufficient snow in winter carpeting the ground for a sufficient time, then the fungii will be killed off and will not emerge in summer as it has done this year.

Spring and early summer created conditions for it to flourish because of relentless rain and lack of sun. The sun didn't really arrive until late June and even then there have been continuing rain storms.

Below is a photo we took out of the window where we were staying in the tiny village of Pupillin in the Jura in February, 2018. In the foreground you can see our hire car which had been parked outside overnight.



Let's examine mould and mildew a bit deeper. Mould is a fungal growth (not a bacteria) that forms and spreads on various kinds of damp or decaying organic matter in the soil. There are

many different mould species that come in many different types. Moulds are sometimes referred to as mildew. Thus, mildew results from fungal growth in the soil.

However lately, the snow does not visit as often due to climate change, so the mildew has been thriving.

There are two main types of mildew, both of which cause damage in the grapevines. The first is known as “powdery mildew”. The CSIRO Website says this about this mildew:

Powdery mildew is a fungal disease which affects a wide range of plants, including apples, peas and roses. In grapevines, the fungus Erysiphe necator causes reduced yield and loss of berry and wine quality.

The visible manifestations of this mildew are brown leaves and grapes that are dead within a bunch.

There is also a different type of mildew called “downy mildew” which the CSIRO describe in the following way:

Downy mildew is an oomycete pathogen and is a particular problem on grapes and cucurbit vegetables such as cucumber and pumpkin. The oomycete pathogen responsible for downy mildew on grapes is Plasmopora viticola and symptoms are normally observed on both leaves and berries. Downy mildew requires a rain event for infection. During dry conditions the control of downy mildew is not a problem. However, under favourable conditions, uncontrolled downy mildew infection can cause defoliation and complete crop loss.

They also point out that *Vitis vinifera* (the type of grape vine planted almost exclusively in Australia and Europe), has no genetic resistance to both powdery or downy mildew.

Organic growers cannot spray with fungicides to stop this problem. Most will try to beat it with regular spraying of copper and sulphur, which must be sprayed at exactly the right time, as determined by the weather. The window when it’s effective to spray is so limited that at least one of the vigneron we worked with has decided to sacrifice a parcel which is some distance from where they keep their tractors and other equipment and only concentrate on saving those nearby vines he could get to within the tight timeframe. Nearly everyone has described it as waging a type of war and, though the battle was almost over by the time we left at the end of July thanks to sunnier, drier weather, we could see the toll it had taken. Many were completely exhausted.

Then, at the time of harvest, they will be faced with the task of triaging in the vineyard. At the time of picking each bunch the harvesters remove every bad grape by hand before sending them to the winery for processing!

Wine faults 4: • Brettanomyces spoilage

This is the fourth story in our discussion of wine faults where we are going to briefly discuss brettanomyces spoilage.

A description of brettanomyces spoilage and what causes it will be the main part of this story.

The first issue that needs to be tackled here is whether the presence of brettanomyces is a fault and when does “spoilage” become apparent.

Let’s start this story with a story. Over the years we have been importing natural wine we have held many, many tastings for the trade and for the general public. Our main interest here are the tastings we have held for the general public. Time and again we have noticed that if a red wine has a small amount of “Brett”, to use the shortened version, it will be the one that sells the best.

How is it that a faulty wine, so called, is appealing? We will talk about what causes the issues later, but we should start by mentioning that Brett is an important component of Belgian lambic beers as but one example.

The problem is that the Brettanomyces yeast comes in contact with the wine either by lack of cleanliness of the barrels or simply by living on equipment used in the winery or by coming in from the vineyard with the grapes.

When this contact occurs the yeast is capable of producing certain compounds in the wine which, in turn, produce certain flavours which may or may not be offensive.

It is quite complicated to describe how this happens. The main thing to remember is that enzymes can do interesting work in creating chemicals. And the Brett yeast contains an enzyme called decarboxylase which acts on any traces of hydroxycinnamic acid that are in the grape juice to create the chemicals (mentioned below) that are responsible for the different flavours associated with the generic term of brett.

Some of the aromas and/or flavours that are associated with excessive Brett in a wine include the following:

- Barnyard flavours (caused by 4-Ethylphenol)
- Wet hay
- Band aid flavour
- Clove and spicy flavours (we quite like these aromas in moderation – caused by 4-Ethylguaiacol)
- Sweaty saddle (caused by isovaleric acid)
- Burnt plastic – (definitely not nice!)

The chemistry of Brett is also quite complicated with the three molecules mentioned above being present in differing quantities.

Now it should be emphasised that it is not Brettanomyces, per say, but what they produce in the wine such as the Ethylphenol, Ethylguaiacol and the Isovaleric acid – these are molecules that cause the aromas and flavours that some people do not like.

Grape variety – Ploussard/Poulsard

There are three red grape varieties in the Jura – Trousseau, Ploussard and Pinot Noir. Trousseau is a light, expressive grape variety that is planted widely in the Jura but reaches its highest expression in the village of Montigny-les-Arsures where Michel Gahier makes his delectable wines.

Pinot Noir is well known from Burgundy and elsewhere and the wines made from this grape in the Jura are particularly interesting and distinctly different from the wines of Burgundy which is only an hour by car from this remote region.

And then there is Ploussard which produces lighter styles of red wines around the village of Pupillin and slightly more weighty wines near Montigny les Arsures. Just to confuse matters it is also known as Poulsard.

The wines made from this grape are light, fruity (cherries), fresh and, usually, quite minerally. The lightness of colour is due to the very thin skins with low levels of phenolics that give colour to the wine.

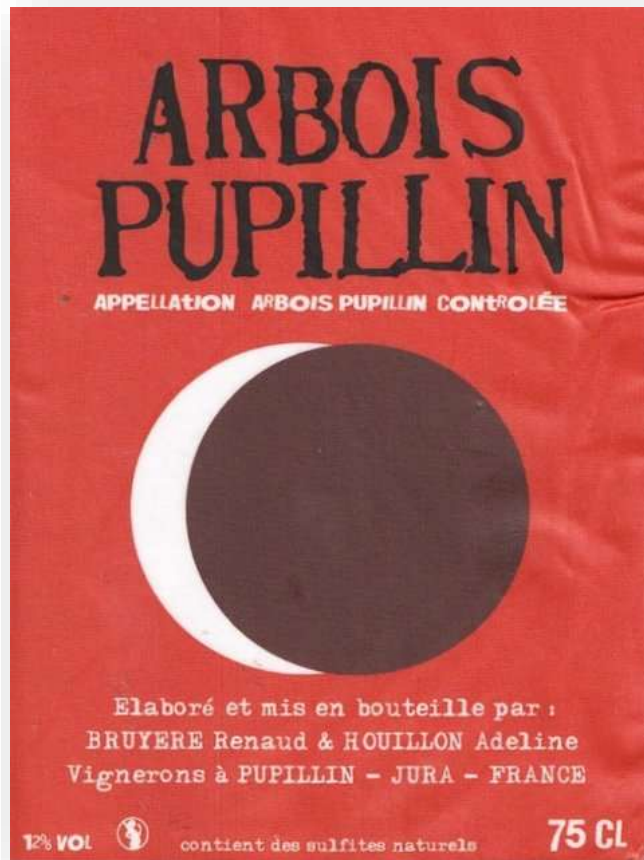
We find them quite compelling. We love Tony Bornard's La Chamade and also his non-sulphured Point Barre which is delicate and silky and a delight to drink.



Notice the fox is on the left indicating that it is a red wine. This version of Point Barre in 2018 has only used Ploussard fruit from the les Gaudrettes vineyard.

Another of our producers who make beautiful Ploussard wines from the Pupillin area are Adeline Houillon and Renaud Bruyère who have vineyards containing Ploussard in the Pupillin commune below the famous sign heralding this well-known site. You can see from the label

below that if the grapes are sourced 100% from the Pupillin commune then it can display the Arbois Pupillin appellation on the label.



In fact Renaud and Adeline live in the rue de Ploussard, and Tony Bornard’s new cellar is also on the rue de Ploussard.

So where did the grape originate? Most authorities agree that it is a native of the Jura region. In fact, the *Ampelographie Universelle* by Odart published in 1873 mentions it growing in the Jura.

It is also mentioned by Olivier de Serres in 1600 in his tome called “Le théâtre d’Agriculture et mesnage des Champs” in Book 3 Chapter 2.

Each of the authors we consulted assign this grape variety to the Jura.

At the entrance to the village of Pupillin where we recently spent a very pleasant 10 days as our base for visiting our Jura producers, there is an “educational planting” of each of the officially recognised grape varieties commonly used in the Jura.¹

The photos of the Ploussard leaves below were taken from these plantings.

The first photo is of the cheeky display board heralding Pupillin as the “Capitale mondiale de Ploussard” or “world capital of Ploussard”.

¹ There are many other varieties that have been co-planted with the official varieties such as *Enfariné* which we wrote about recently.

On the other side of the road to this sign there are the plantings of the five official grape types (Trousseau, Ploussard, Pinot Noir, Chardonnay, Savagnin) and a display board for each.



Now, if you walk to the other side of the road it is easy to find the Ploussard grapes. Simply look for this placard:



The following is the translation:

King grape variety in Pupillin. It owes its name to its resemblance to the fruits of the blackthorn tree "les plousses".

The red marls give this grape variety a delicate and fruity bouquet and ensure all its subtlety.

The leaves of the vine have three or five distinct lobes which are quite pointy.

Below is a photo we took of the Ploussard vines planted next to the placard above. You can see that these leaves have three or five distinct lobes – for example the large leaf in the centre has five lobes while the one to the right only has three.



The image below is from the Vitis International Variety Catalogue and clearly shows five distinct lobes.

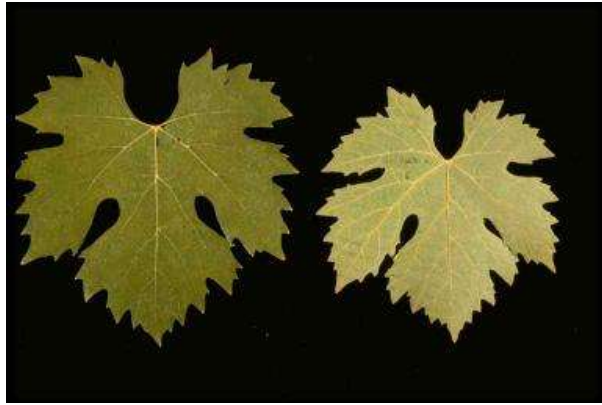


Photo courtesy of Vitis International Variety Catalogue

The following photo shows the Ploussard rouge grapes.



The grapes are quite light in colour as can be seen from the photo above. Ploussard also has a thin skin. In recent vintages some of the vigneronns we work with have reported losses because of sunburn!

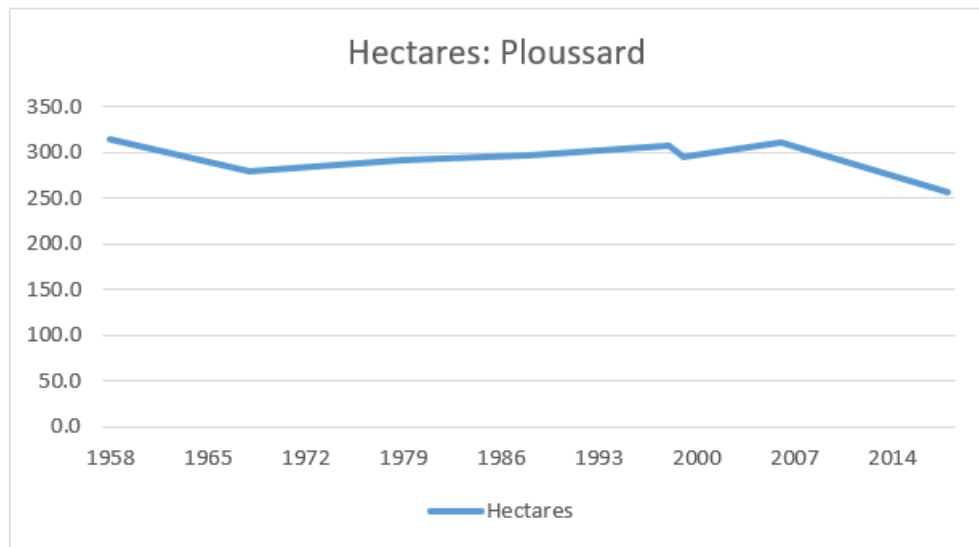
It is important to note that Trousseau has been successfully exported to other parts of the world such as Spain and Australia where it is known as Bastardo. However, we know of no plantings of Ploussard outside the Jura with the exception of nearby Bugey in the Savoie where it is permitted as a component of the production of rosé and sparkling wines.

Area devoted to Ploussard/Poulsard

Ploussard has seen neither a dramatic decrease nor a dramatic increase in the area planted over the past 70 years.

This is possibly because the marl soils in the commune of Pupillin are the most propitious for growing this grape variety and there is a scarcity of such soils available in this commune.

The graph below shows the change in area planted to this variety in France until recently.



Notice the slight decline in the area planted to Poulssard recently – a decline of approximately 50 hectares over the past 20 years. In the same period Savagnin has increased by about 200 hectares but some of this increase has been associated with producers in other parts of France planting Savagnin such as the Mosse family and the Milan family to name just two.

At the same time that this slight decline in area planted to Poulssard has been occurring there has been a commensurate increase in the area planted to Trousseau, with the area planted increasing from 85 hectares in 1988 to 171 hectares in 2018.²

² We will be featuring Trousseau as the grape of the month in our next newsletter.

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.