

Muscat Riesling
Gewurztraminer



Quiz Zin tempranillo pinotage

- 1) True or False - Tinta Roriz (the Port Grape) is also know as Tempranillo in Spain
- 2) Besides California what other region or regions grow a significant amount of Zinfandel?
- 3) Name two benchmark areas for Tempranillo in Spain
- 4) Pinotage is crossing of which two varieties and where does it originate
- 5) Which variety can be described as having a briary (cooked) aromas and flavours
- 6) Zinfandel has been discovered to originate from which country
- 7) How long does a Gran Reserva Rioja have to be aged for
- 8) Of these three varieties which can be blended with white grape varieties and name the Appellations
- 9) Name a California region that produces delicious Zinfandel
- 10) Classic food match to Rioja is
 - a. Manchego cheese
 - b. steak
 - c. roast lamb
 - d. none of the above
 - e. all of the above

Riesling

- “Good Mosel is a thrilling taste...it simply bursts with the happy, blossoming flavours of spring and early summer” Oz Clarke, the essential wine book, 1996
- “... the greatest single white grape. Before you react with the challenge of Chardonnay let me ask you when you ever met a tingling apple fresh Chardonnay of no more than 7% alcohol but intense and lingering flavours, a 40 year old Chardonnay of creamy golden depth but still piquant and vital or a Chardonnay like inspired honey with rich imitations of smoke and honey ...” Hugh Johnson, 1997

Riesling

- Ree-sling
- Riesling = Gouais blanc x (wild vine x Traminer)
- along with Chardonnay, considered the best white varietal in quality terms.
- responsible for the greatest wines of the Rhine and the Mosel and is the only varietal to occupy the best vineyard sites in these regions
- Vies with Gewurztraminer as the top varietal in Alsace (the only place where it is grown in France)
- One of the four noble grape varieties of Alsace
- Incredibly versatile - making wines with low alcohol and incredible balance right up to luscious, rich dessert wines

QmP/Pradikatswein

QmP (label must specify village, vineyard, grape varietal, pradikat)

- Kabinett = normally ripe grapes (for Germany)
- Spatlese = late harvest
- Auslese = hand selected bunches of grapes which may or may not be affected by *Botrytis cinerea*
- Beerenauslese = individually selected overripe or botrytized grapes
- Eiswein = Beerenauslese level grapes that are naturally frozen and picked at -8C
- Trockenbeerenauslese = individually selected overripe or botrytized grapes that are dried up almost to raisins.

Brix levels vary by region and by grape variety

<http://www.drloosen.com/botrytis.htm>

VDP

- Verband Deutscher Prädikats- und Qualitätsweingüter = association of quality german wine producers



web

- <http://www.rieslingexperience.com/> held in niagara
- <http://www.rieslingexperience.com/content/riesling-facts> Riesling in Ontario
- <http://www.portail-vins-du-monde.com/riesling/en/> Riesling competition

Alsace vs Mosel/Rhine

48°-49°N

2nd sunniest wine region of France

Between the Vosges mountains and the Rhine River

In the Rain shadow of the Vosges
Chaptalization is permitted

AC Alsace vs Grand Cru
(valley floor vs hillsides)

Approx 22% is planted to Riesling
45% of the Grand cru vineyard are
Riesling

Dry, high Acid, austere, 12.5%

Mosel/Rheingau vs Baden

Cool continental climate

50°-51°N

Riesling only grown on steep south facing hillsides

Poor soils (mainly slate), low yields, high quality

Chaptalization not permitted in QmP

Steep hillsides are warmer, river radiates heat, slate/stoney soils radiate heat

60% Mosel and 80% Rheingau are Riesling, (only 7% Baden)

Off dry, low alcohol, racey

Muscat Blanc à Petite Grains

over 200 varieties of Muscat

3 major sub varieties:

- Muscat blanc - the highest quality
- Muscat Alexandria - poor quality, mostly grown for table grapes and raisins
- Muscat Ottonel - medium quality, relatively rare, grown in cool climates

Note: Muscadet (Melon de Bourgogne) ≠ Muscat

Morio Muscat is not even in the Muscat family (Sylvaner x Pinot Blanc)

Muscat blanc = Frontignan (France) = Muscat blanc à petit grains (France) = Brown Muscat (Australia) = Moscato D'Asti (Piedmonte) = Muscat Canelli (California, Italy) = Moscato Bianco (Italy, California) = Gelber Muskateller (Germany) = Muscat D=Alsace (Alsace)

Muscat Alexandria = Moscatel Gordo blanco, Moscatel Alejandria (Spain) = Hanepoot (South Africa) = Zibibbo (Sicily) = Gordo Blanco (Australia)

- Muscat blanc – best examples – Moscato d’Asti, Asti, tokaji (minor grape), Samos, Muscat Beaumes-De-Venise, Liqueur Muscat
- Muscat of Alexandria – best examples – Moscatel de Setubal, Jerez, passito de pantelleria
- The base of Pisco, Metaxa, Moscato Grappa

- Muscat blanc a petites grains





- Muscat of alexandria

gewurztraminer



Gewurztraminer

- 1/3 of world plantings of Gewurz are found in Alsace
- gewurz means spicy in German
- the true name of the variety is Traminer, of which this is a more aromatic clone
- thought to have originated in Northern Italy (Trentino - Alto Adige) in the village called Tramin. Has been cultivated there since the Middle Ages
- One of the four noble grape varieties of Alsace
- the best examples are found in Alsace - Alsace is famous for Gewurztraminer (although more Riesling is grown there)
- darkly colored, pinkish berries. Sometimes clusters will have a mix of pink and yellow berries.
- very rich in sugar and flavour, low in acidity

Interesting websites

- <http://www.kerasma.gr/default.asp?entryID=391&siteID=1&pageID=110&tablePageID=28&langID=2>
- Muscat du monde - <http://www.muscats-du-monde.com/>
- Liquer muscat - <http://www.rutherglencvic.com/rutherglen-muscat/default.asp>