

OLDER WINES MARCH 14TH. 2024
U3A WINE DISCOVERY

WHAT WE ARE TASTING

	YEAR	AGE	WHO
• THE WHITE BLACK, PETER WALSER, SOUTH AFRICA	2009	15	John
• ALSACE GRAND CRU, EICHBERG, GEWURZTRAMINER	2007	17	John
• MARGAUX, ANDRE QUANCARD ANDRE, AC MARGAUX	1990	34	Tony J
• NORTON PRIVADA MALBEC, MENDOSA	1998	26	John
• CLOS TRIGUEDINA, PRINCE PROBUS, AC CAHORS	1999	25	John
• CAVAS de WEINERT MALBEC BLEND, ARGENTINA	1992	32	Graham
• TORBRECK JUVENILES, BAROSSA, AUSTRALIA	2012	12	Tim
• OPPENHEIMER SACKTRAGER RIESLING AUSLESE, GR	1993	31	Brian
• BONNEZEAUX, CHENIN BLANC VENDAGE TARDIVE, FR	1990	34	John
• FONSECA VINTAGE PORT	1992	32	John

EFFECTS of AGEING of WINE - All Wine

- **FRUIT tends to DEGRADE over time**
- **Therefore less dominant on palate**
- **Exposure to oxygen tends to change flavours over time**
- **LOWER WINE LEVEL in BOTTLE – called ‘ULLAGE’**
 - **seepage and possibly greater exposure to oxygen - usually indicates POORER QUALITY**
- **BALANCE critical – fruit/tannin/acidity plus alcohol**
- **Actual Temperature and oscillations critical**

EFFECTS of AGEING of WINE

- **WHITE**
- **GETS DARKER, often RICHER. Oak can dominate if not in balance**
- **CAN OXIDISE = Overtones of Sherry**
- **SPARKLING = LESS EFFERVESENCE and Dies Faster**
- **RED**
- **BROWNING at RIM**
- **DEEP PURPLE to Garnet then BRICK RED and Paler**
- **SOFTER**
- **From FRESH FRUIT to TOBACCO, EARTHY, LEATHER, FOREST FLOOR**
- **MORE DOMINANT TANNINS and/or ACID as FRUIT DIES**
- **SEDIMENT – longer molecule strings**

THE BLANK BOTTLE WINERY - a nearly TOTALLY New Wine CONCEPT

- The IDEA of PIETER WALSER - SOUTH AFRICAN WINEMAKER
- NO CULTIVARS on BOTTLE
- Just accept the WINE for it's QUALITY
- OPEN MIND WINE MAKING based on WHAT'S AVAILABLE
- A WINERY but **NO VINEYARDS**
- CREATES EXPRESIVE WINE - if GREAT – REPEAT NEXT YEAR+
- Today about 30% are ONE OFFs

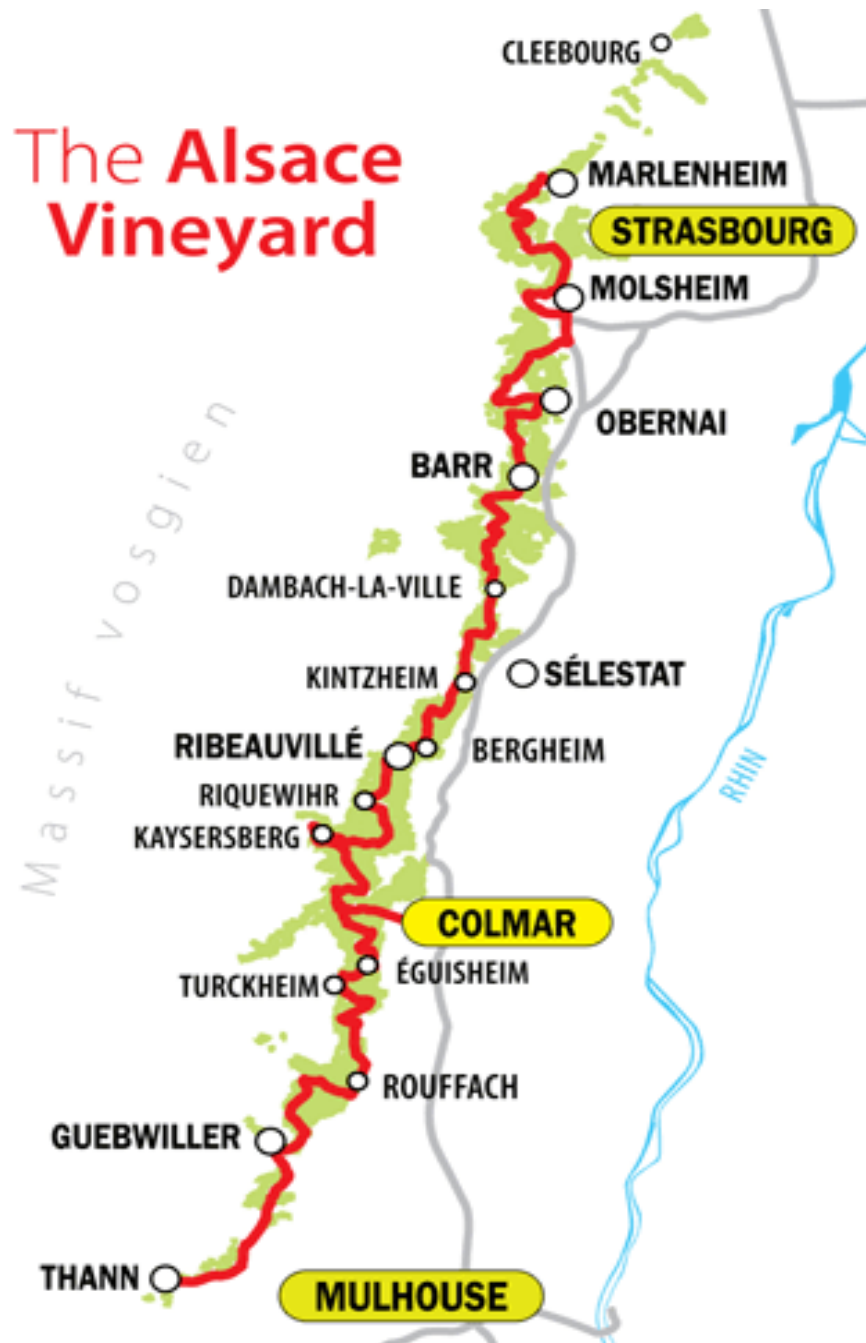
THE BLANK BOTTLE WINERY - a nearly TOTALLY NEW WINE CONCEPT

- WORKS with MULTIPLE VINEYARDS
- 2020 – Picked 185 tons from 80 VINEYARDS
with 39 DIFFERENT VARIETALS
- HARVESTING at DIFFERENT TIMES
- Allows Team Movement from One Area to Another
- PICK about 10 VINEYARDS, then move onto next 10
- MAKE WINE AS YOU GO

THE WHITE BLACK 2009 (SISTER OF BLACK 2009)

- A Joint Venture –ALBERT AHRENS in SWARTLAND
and THE BLANK BOTTLE PHILOSOPHY
- CHENIN, CHARDONNAY, VIOGNIER, CLAIRETTE plus
others from PAARDEBERG in SWARTLAND
- From 11 'EXPRESSIVE' VINEYARDS
- BEST OAK BARRELS AVAILABLE
- Only 7 Barrels Produced

The Alsace Vineyard



ALSACE GRAND CRU, EICHBERG, GEWURZTRAMINER, JEAN-LUC MEYER 2007

- 3rd. GENERATION of MEYERS. BRUNO now in charge
- 95% of PRODUCTION go to PRIVATE CLIENTS
- BEST TERRIORS of EQUISHEIM. Clay & Limestone
- GRAND CRU TERRACES gets OPTIMUM SUNSHINE
- 'POWERFUL, FRUITY, ROUND, EXOTIC FRUITS'
- FOIE GRAS and DESSERTS

FACTORS AFFECTING AGEING

- **SUGAR / ACIDITY / TANNINS**
- **NOBLE ROT – BOTRYTIS CINEREA**
- **BARREL FERMENTATION**
- **BARREL SIZE – Foudre vs Barrique**
- **BOTTLE SIZE – bigger = longer lived**
- **CLOSURE – CORK, Plastic, SCREW CAP etc.**
- **STORAGE – TEMPERATURE, LIGHT, POSITION**

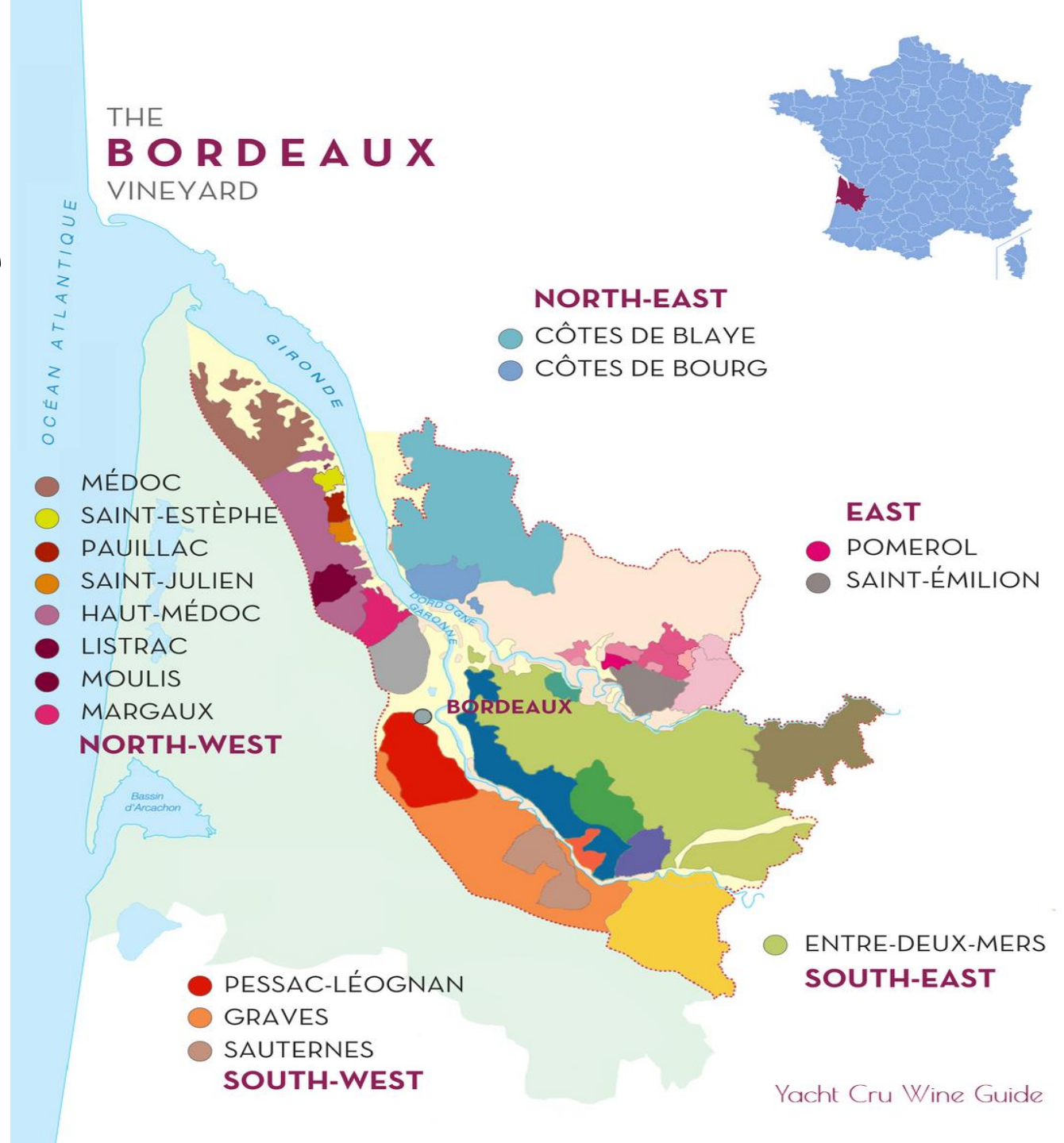
FACTORS AFFECTING AGEING

- **QUALITY of FRUIT – Picking, Selection, Treatment**
- **HANDLING of FRUIT, JUICE / MUST**
- **QUALITY and OBJECTIVE of WINEMAKER**
- **GRAPE VARIETY – Jancis Robinson – ‘years expectation’**
 - **CAB SAV 4-20 MERLOT 2-10 PINOT NOIR 2-8**
 - **RIESLING 2-30 CHENIN 4-30 CHARDONNAY 2-6**

Margaux 1990

Mis en bouteille

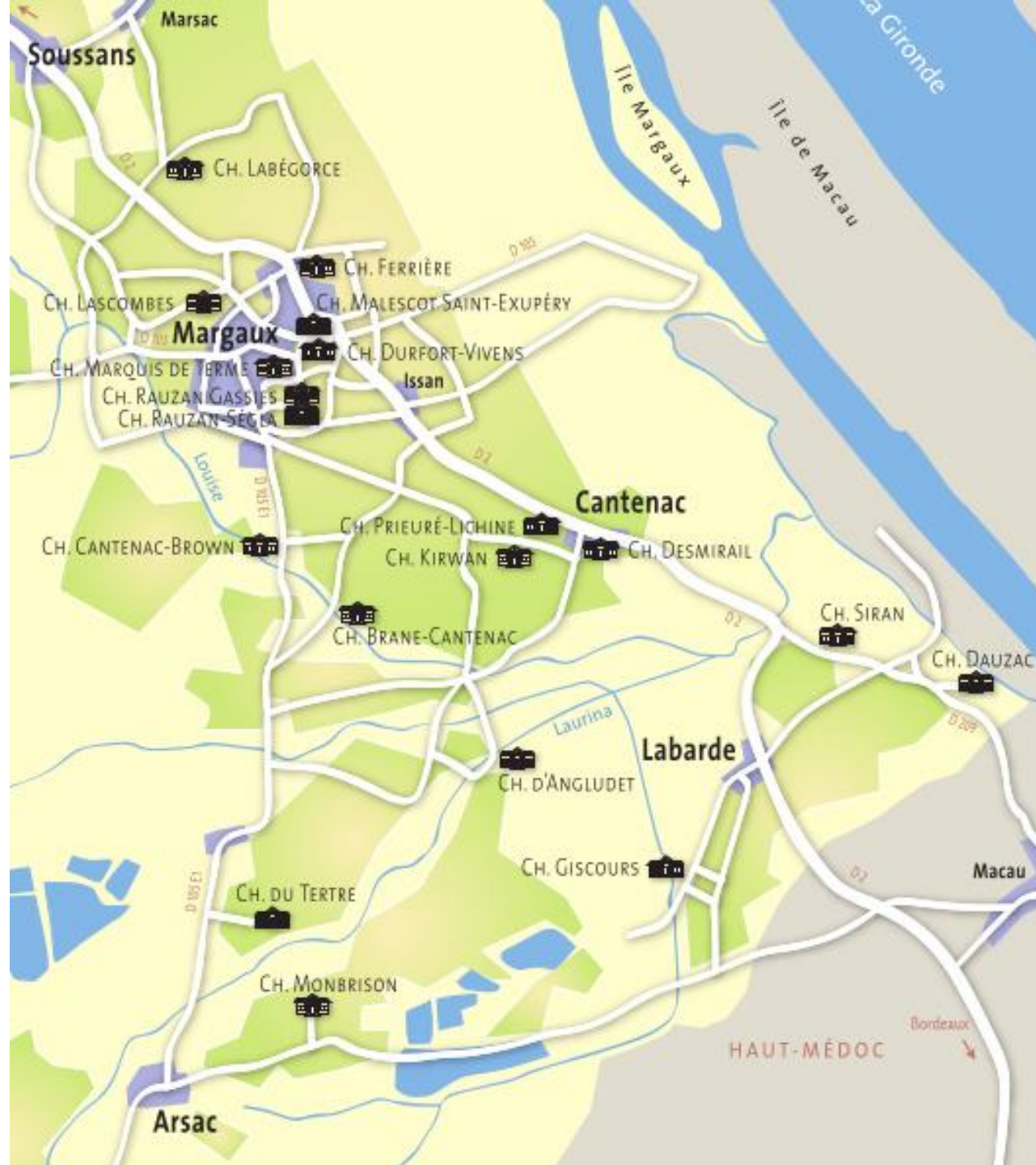
Andre Quancard Andre



OFFICIAL CLASSIFICATION / EVALUATION OF BORDEAUX WINE IN FRANCE

- This relates to PRODUCERS/CHATEAUX in BORDEAUX
whereas it relates to vineyard location in BURGUNDY
- 1855 **MEDOC and GRAVES** - Based upon **Average BROKER's Prices**
SAUTERNES and BARSAC
- 1955 ST. EMILION
- 1959 GRAVES
- 1973 MEDOC AND GRAVES - Revision - Mouton- Rothschild to 1er. Cru
- 1985 ST. EMILION - Reclassified

Margaux
Cantenac
Arsac
Soussans
Labarde



Cabernet Sauvignon
Merlot
Cabernet Franc
Petit Verdot
Carmenère
Malbec

1855 Classification

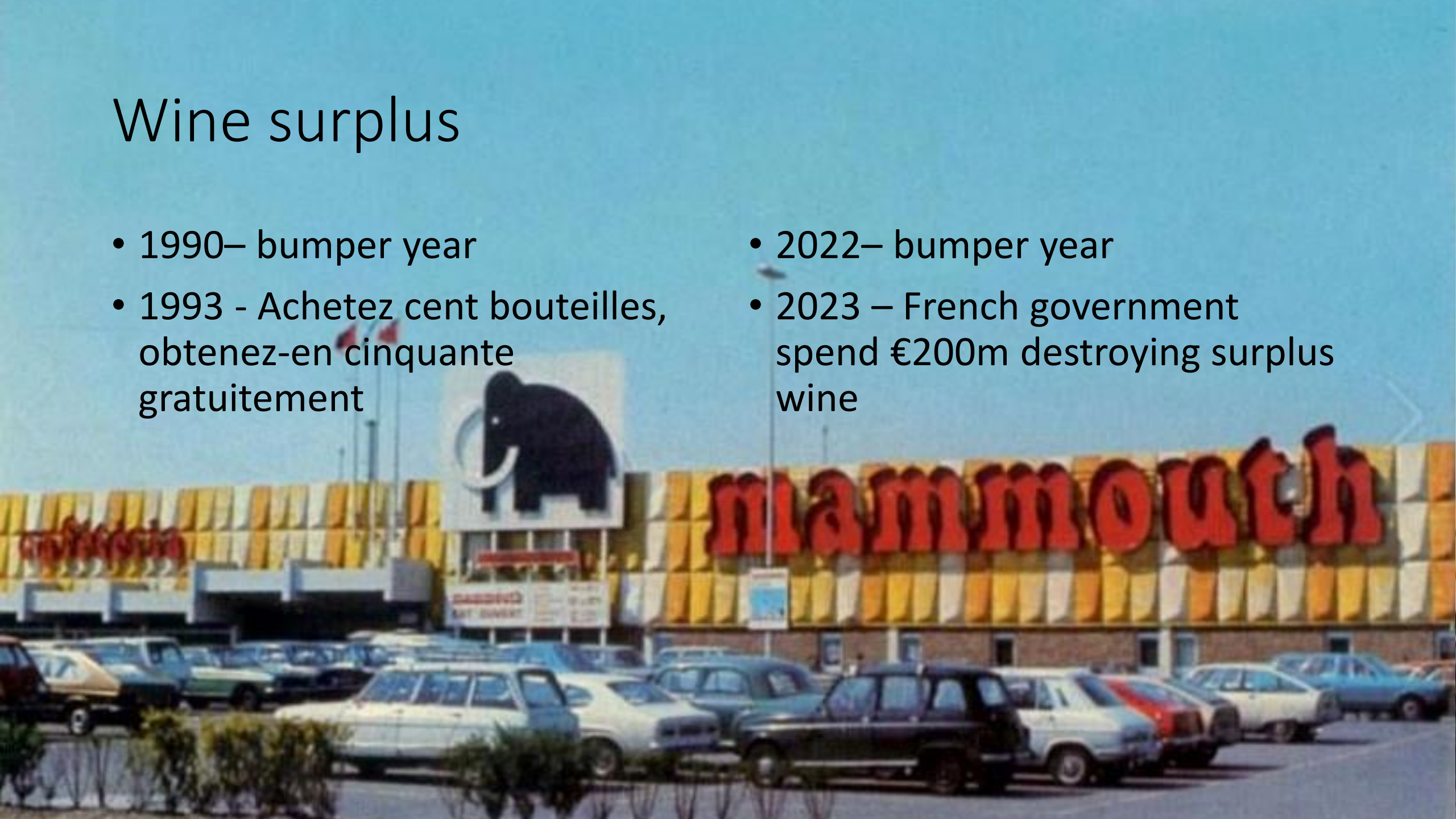
- First Growths (Premiers Crus)
 - Château Margaux
- Third Growths (Troisièmes Crus)
 - Château Kirwan
 - Château d'Issan
 - Château Giscours
 - Château Malescot St. Exupéry
 - Château Cantenac-Brown
 - Château Boyd-Cantenac
 - Château Palmer
 - Château Desmirail
 - Château Dubignon
 - Château Ferrière
 - Château Marquis d'Alesme Becker
- Second Growths (Deuxièmes Crus)
 - Château Rauzan-Ségla
 - Château Rauzan-Gassies
 - Château Durfort-Vivens
 - Château Lascombes
 - Château Brane-Cantenac
- Fourth Growths (Quatrièmes Crus)
 - Château Pouget
 - Château Prieuré-Lichine
 - Château Marquis de Terme
- Fifth Growths (Cinquièmes Crus)
 - Château Dauzac
 - Château du Tertre

1855+ CLASSIFICATION - PREMIER CRU

- **Chateau LAFITE-ROTHSCHILD** **Paulliac**
- **Chateau MARGAUX** **Margaux**
- **Chateau LATOUR** **Paulliac**
- **Chateau MOUTON-ROTHSCHILD** **Paulliac**
- **Chateau HAUT-BRION** **Pessac-Leognan**
- **Chateau YQUEM** **Sauternes**

Wine surplus

- 1990– bumper year
- 1993 - Achetez cent bouteilles, obtenez-en cinquante gratuitement
- 2022– bumper year
- 2023 – French government spend €200m destroying surplus wine



NORTON

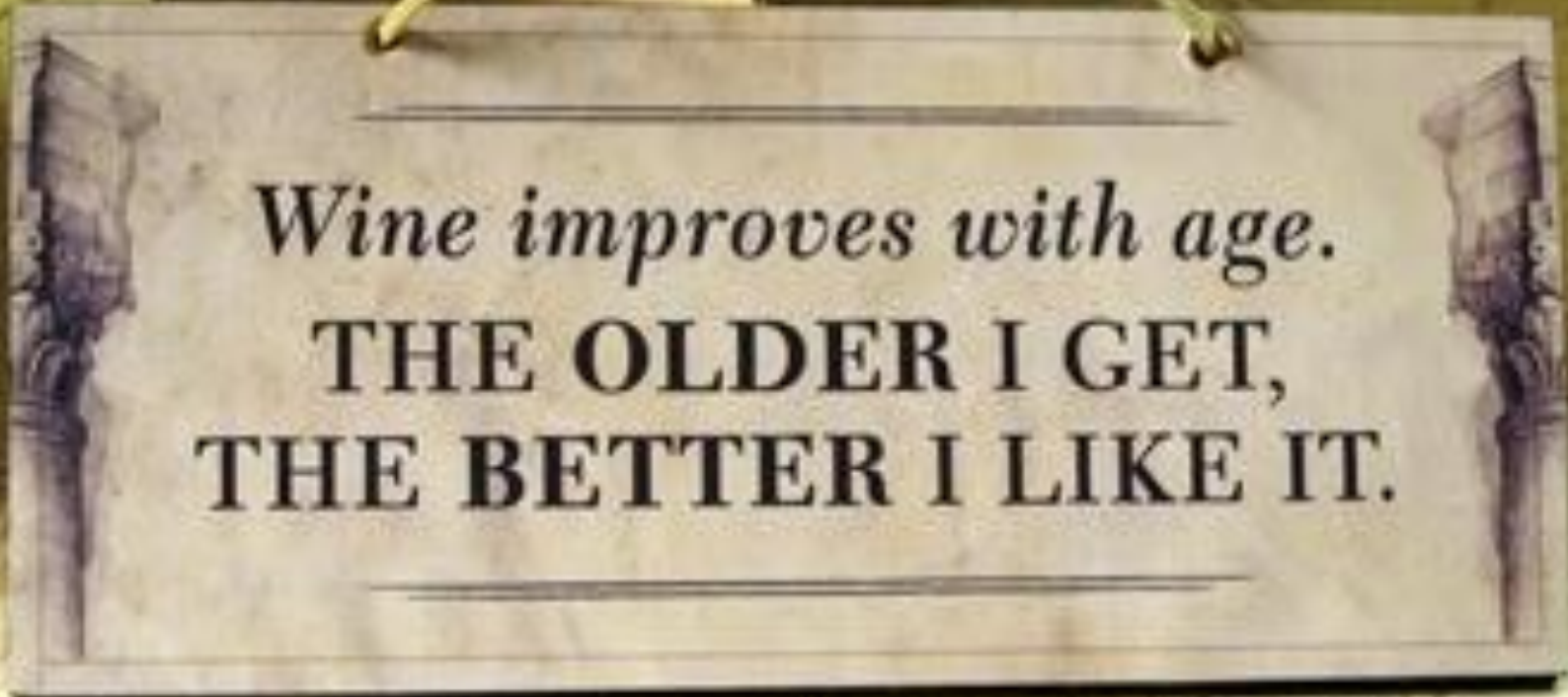
- **EDMUND JAMES PALMER NORTON in 1895**
- **LUJAN de CUYO in MENDOSA**
- **1910 FIRST WINE BOTTLED in ARGENTINA**
- **Then - Railway**
- **1973 FIRST WINES EXPORTED to USA**
- **1976 FIRST 100% MALBEC**

NORTON PRIVADA 1998

- **‘EXCLUSIVE FAMILY BLEND’ – TOP OF RANGE**
- **100% MALBEC from best oldest rows - 850 to 1100 metres**
- **3 VINEYARDS in LUJAN de CUYO – 50 - 90 Year Old vines**
- **Hand Harvested**
- **Maceration – 22 days between 20 to 22 degrees C**
- **Fermentation- 7 days and then natural Malolactic**
- **12 months in French Oak Barrique + 6 in bottle before sale**

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- **Drinkability – ‘10 years’ ???**



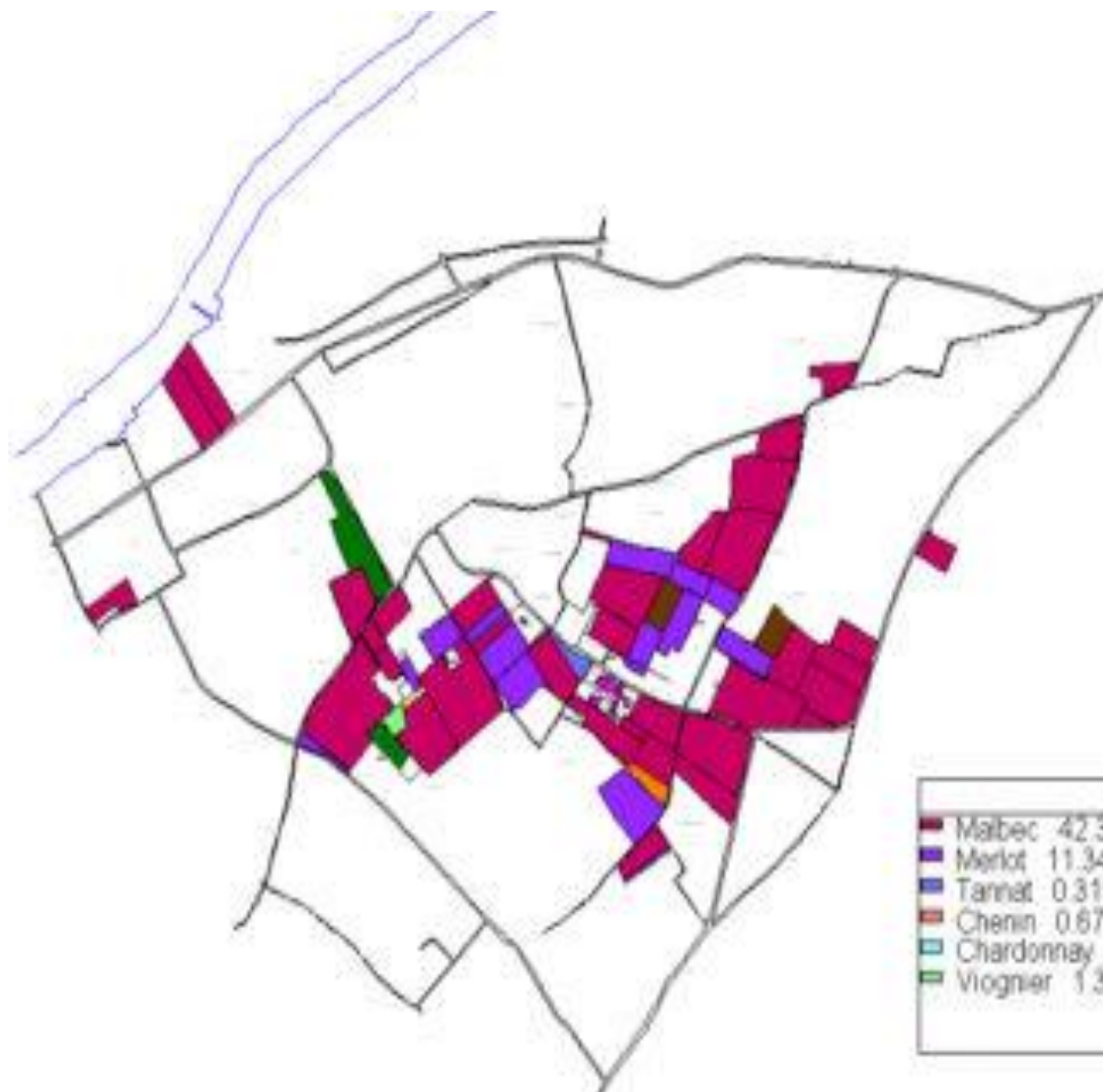
Wine improves with age.
**THE OLDER I GET,
THE BETTER I LIKE IT.**

A rectangular wooden sign with a light-colored, slightly distressed finish. It has a simple twine handle looped through two holes at the top. The sign is decorated with faint, purple-toned illustrations of classical columns on the left and right sides. The text is centered and framed by thin horizontal lines above and below the main quote. The sign is hanging against a background of light-colored wood planks.

FAMILLE BALDES - CLOS TRIGUEDINA

PRINCE PROBUS 1999 12.8%

- C3 AD PROBUS, ROMAN EMPEROR re-allowed VINES here
- RE-ESTABLISHED 1830. Now JEAN- LUC and SABINE I/C
- BEST TERRACES in LOT VALLEY
- 1976 JEAN BALDES made his FIRST 100% MALBEC
- Clay-Siliceous / Clay Calcareous soil with iron ore



Cépages		
Malbec	42.3850 ha (53)	64.5%
Merlot	11.3477 ha (17)	17.3%
Tannat	0.3158 ha (2)	0.5%
Chenin	0.6792 ha (2)	1%
Chardonnay	2.2177 ha (4)	3.4%
Viognier	1.3820 ha (4)	2.1%

MALBEC GRAPES



PINOT NOIR



FAMILLE BALDES - CLOS TRIGUEDINA

PRINCE PROBUS 1999 12.8%

- 1999 Cold Spring, Really Hot Stormy Summer
- Picked from 3rd. TERRACE by HAND
- DESTEMMED then HAND SORTED
- FERMENTATION 20-25 DAYS IN VATS
- 12 MONTHS IN FRENCH OAK
- Only BEST BARRELS CHOSEN
- GOLD MEDAL at Concours Mondial de BRUXELLES 2002

FAMILLE BALDES - CLOS TRIGUEDINA

PRINCE PROBUS 1999 12.8%

- WINE MAKERS NOTES IN 2019
- INTENSE LIVELY NOSE – CASSIS, PLUM, SUBTLE OAK
- CONCENTRATED but SUAVE Palate
- SPLENDED FRUIT and SPICE Flavours
- COMPLEX STRUCTURE
- OPULENT and VELVETY TANNINS
- POWERFUL FINISH

BODEGAS Y CAVAS de WEINERT

DON BERNARD WEINERT in 1975 – a Brazilian German

BEST LATEST but **TRADITIONAL TECHNOLOGY**

CONCRETE VATS, French oak Foudres Barrels

FOCUSED on 'PERFECT' AGEING

1977 Malbec still fresh – we tasted there 2019

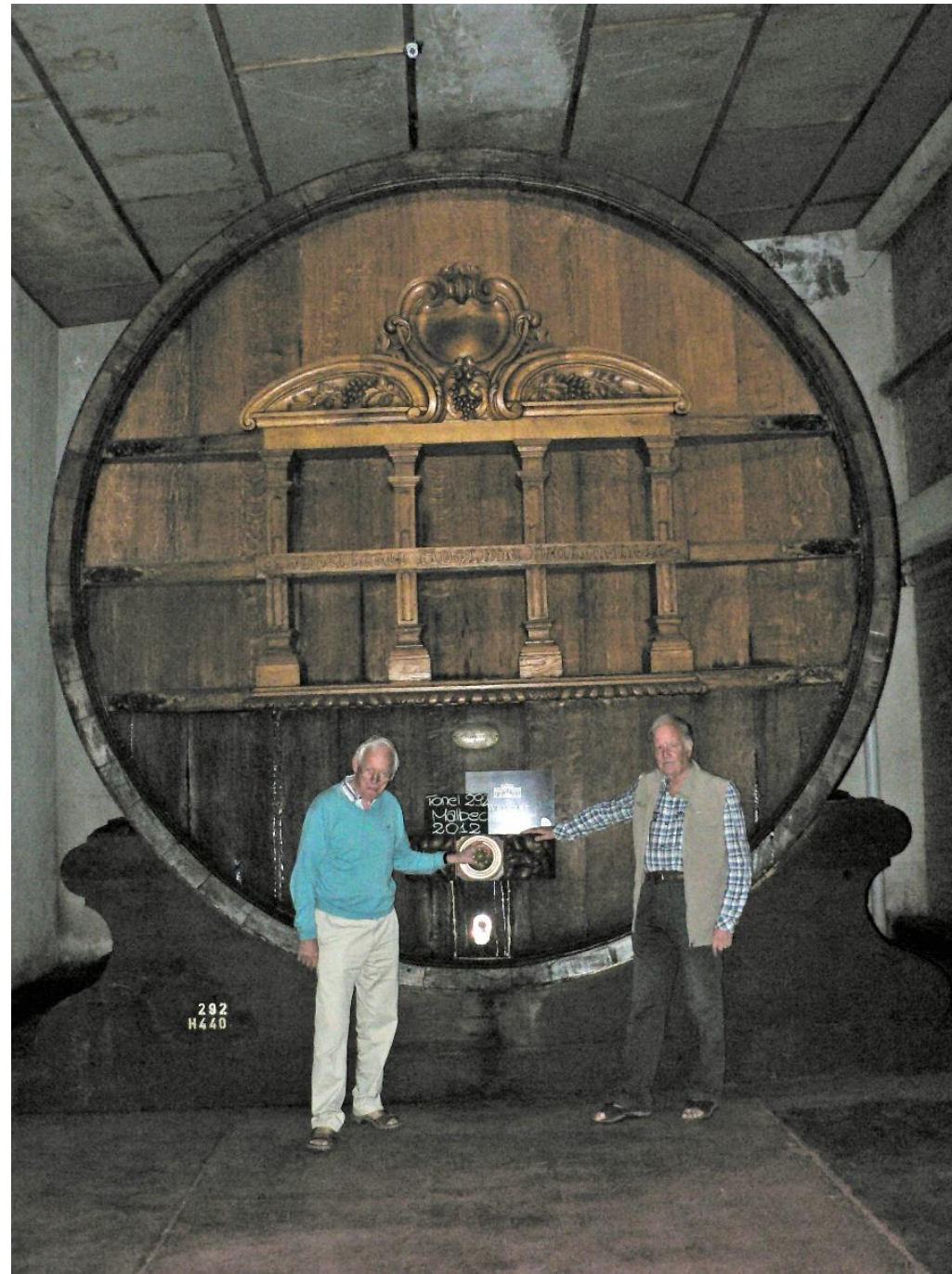
3 Ranges – CAVAS de WEINERT

SINGLE VATS

CARASCAL

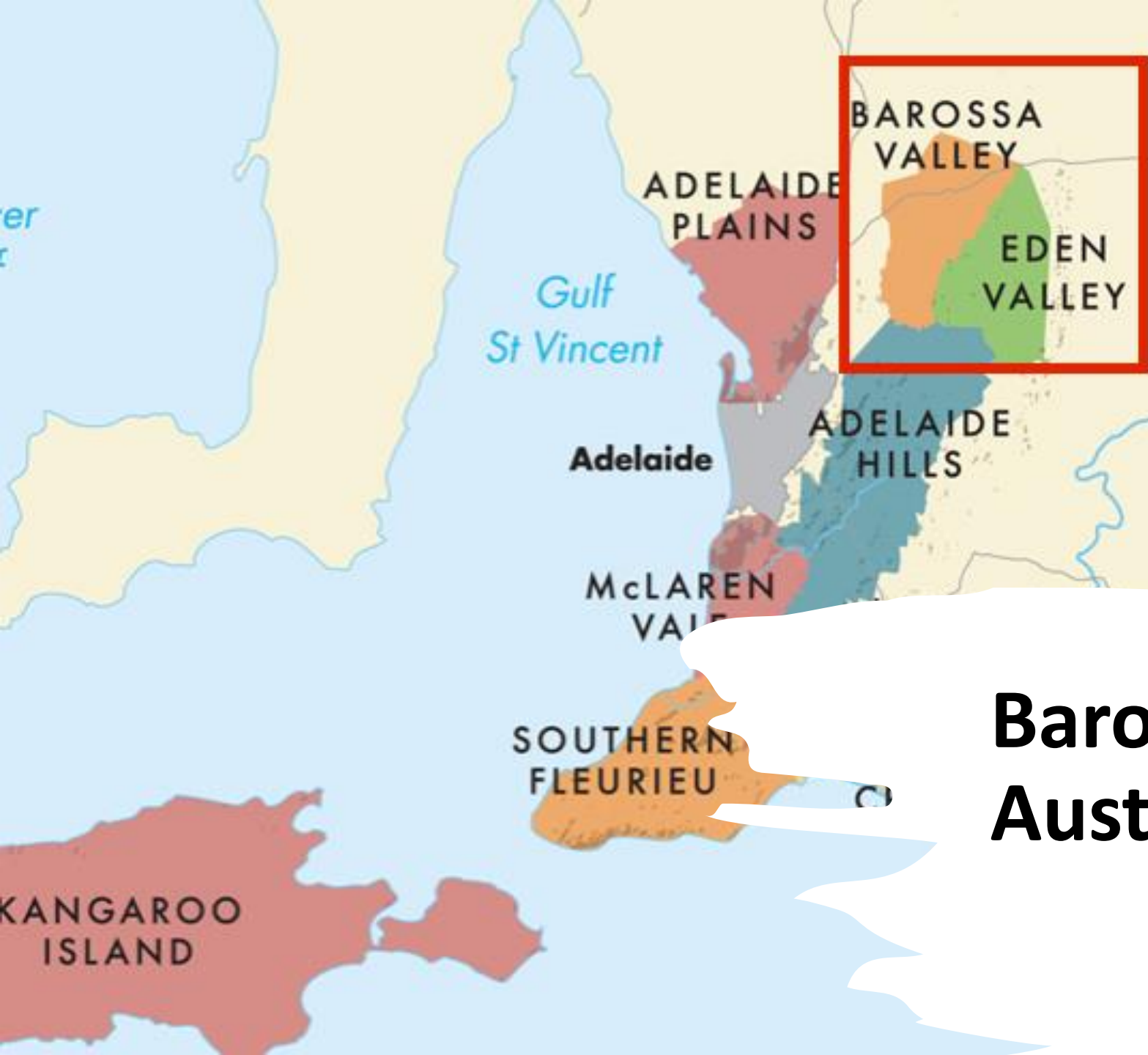
SINGLE Varietal and Blended Wines

Elaborate Foudre at Weinert



BODEGAS Y CAVAS de WEINERT 1992

- **40% MALBEC, 40% CABERNET SAUVIGNON, 20% MERLOT**
- **HAND HARVESTED – mostly bought in - CONTRACTED**
- **Fermented in CEMENT tanks**
- **Aged in FRENCH Foudres – large oak barrels (Tonell)**
- **BOTTLED AFTER 9 ½ YEARS**
- **Dark red, violet and brown shades**
- **Deep persistent red fruits, harmonious complex**
- **Sweetness, good tannins and balance. Long soft finish**



Barossa Valley, South Australia



Barossa Valley, S.A. Torbreck Cuvee Juveniles 2012

- **ORIGIN:** Southern Australia
- **REGIONS:** Gomersal, Seppeltsfield, Marananga, Moppa, Koonunga Hill & Ebenezer
- **VITICULTURE:** 62% Grenache, 23% Shiraz, 15% Mataro, all vines 40-150 years old, not irrigated. *+Carignan?*
- **MAKER:** David Powell, inspired by Tim Johnston, owner of Juveniles Wine Bar in Paris. 'Cotes Du Rhone' style.
- **LABEL:** by Tim Johnston's daughter Carlyne; artwork also decorates father's café.
- **VINIFICATION:** Single vineyard batch natural malolactic fermentation in Stainless steel tank. 4-5 months in Old Oak. No filtration.
- **ABV:** 15%, pH 3.82, Acid 5.19g/l, 'Dry'.



Barossa Valley, S.A. Torbreck Cuvee Juveniles 2012

- **VINTAGE:** 2012 “drink young” or “after a few years”
- **Nose:** Fragrant, blackberry, violet, spice
- **Palate:** “Bold and seductive, full rich mid-palate”, ripe savory blackberry, spiced cherries, cassis, blueberries, minerals and Asian spices. Balanced with fresh acidity and fine tannins.
- **FOOD PAIRINGS:** fattier meats such as ribeye. Pork, mushrooms, charcuterie or moussaka..
- **PRICE:** £20 to £25 (Laithwaites? Majestic?)

DIAGRAM

What's the damage?

You've just bought an expensive old bottle. Which of these scenarios should bother you?

By Henry Jeffreys



1. The label on your 1985 vintage port is damaged



2. The cork on your 2010 Rioja Reserva is poking 3mm out of the bottle and there's a sticky residue on it



3. You notice a spelling mistake on the label of your 1996 Château Mouton Rothschild



4. There's mould on the outside of the capsule



5. The level on your 20-year-old barolo is just at the shoulders of the bottle



6. The capsule is missing on an old bottle of bordeaux



Damp Label: wine should be fine but value may be affected.



Torn label = moved a lot.



Poking cork with sticky residue: heat variations; wine likely to be damaged.



Mis-spelt label: giveaway for a counterfeit wine.



Mould on outside of capsule: should be fine but check for seepage.



Wine level down (ULLAGE): long or warm storage. Maybe OK but drink now.



Missing capsule: may have been tampered with or refilled.

Oppenheimer Sackträger Riesling Auslese 1993

Weingut Carl Koch

- Every so often, Carl Koch surprises the wine industry with releases from its cellar of rare back vintages
- This 30-year-old Riesling is a true gem
- Over the years, this Auslese has developed into an extraordinary wine, maturing wonderfully since 1993
- First, some background on German wine quality Classifications
- Kabinett, Spätlese, **Auslese**, Beerenauslese, Eiswein, Trockenbeerenauslese
- Spatburgler is usually labelled as Erstes Gewächs and Grosses Gewächs

What is Auslese?

- Means 'selected harvest'
- A German wine term for a late harvest wine, riper than Spätlese
- The grapes have to be hand-picked from selected very ripe bunches in the autumn (late November-early December)
- Generally Auslese wine can be made in only the best harvest years that have been sufficiently warm
- A small proportion of the grapes may be affected by noble rot in some regions although this never dominates the character of the wine
- Rheingau winemaker Schloss Johannisberg is generally credited with discovering Auslese wine in 1787

Oppenheimer Sackträger Riesling Auslese 1993

Weingut Carl Koch



- Pharmacist and inventor Friedrich Koch laid the founded the winery in 1833
- His son Carl Koch, mayor of Oppenheim, led it to its present size at the end of the 19th century.
- In 2009 Paul Berkes became 7th generation owner
- 80% of the 12 ha of vineyards are located in the highest classified slopes above Oppenheim and Dienheim
- Since 2010, all cultivated organically

Oppenheimer Sackträger Riesling Auslese 1993

Weingut Carl Koch

- Winemaker, Agustin comes originally from Argentina
- Has also lived/worked in USA, Italy and New Zealand
- After studies and experience in organic viticulture in Mendoza, he worked in Northern Italy, specializing in cold climate winemaking
- In Rheingau he worked for Kloster Eberbach's Domäne Assmanshausen, creating some of the best Pinot Noirs in Germany
- Since 2018, Agustin is creating world class wines at Carl Koch

Oppenheimer Sackträger Riesling Auslese 1993

Weingut Carl Koch

- Colour
- It's beautifully amber in colour
- Nose
- Apricot and citrus
- Palate
- Dried apricots, tangerine and orange, from the tangy pith to the zestful skin, all enriched by an oxidative complexity
- More than just its age, this Riesling maintains a vibrant acidity, offering a crisp, balanced counterpoint to its rich fruit notes
- Pairs perfectly with the smokiness of smoked salmon or brings out the best in a variety of hard cheeses

- Microclimate helps grapes reach extreme levels of ripeness and promotes botrytis
- 100 meters above sea level
- Only 213,000 bottles in AOP



DOMAINE de TERREBRUNE

TRI de VENDANGE, AC BONNEZEAUX 1990

- Loire Valley, 30km South of Angers
- Clay, Gravelly & mostly Schistes Ordoviciens soil
- 100% Chenin Blanc – Noble Rot (Botrytis Cinerea)
- Harvesting with 3 pickings to select ripest grapes
- Long Fermentation
- ‘For Our High-end Bonnezeaux cuvee, fermentation takes place in 400 litre barrels, 20% New’
- At least 10 years, or ‘a whole century for great vintages’

PORT

GRAPES from DOURO VALLEY. WINES Aged in OPORTO

48 GRAPE VARIETIES – TOP 6 – TINTA RORIZ (Tempranillo)
TOURIGA NATIONAL, TOURIGA FRANESCA, TINTA CAO,
SOUSAO, TINTA BARROCA. Portuguese Grape Spirit added

WHITE - RABIGATO, CODEGA & MALVASIA. 2/3 Years

WOOD AGED

RUBY - LOWEST GRADE. DRINK YOUNG, Sold After 3 Years

TAWNY - Only OAK CASKS, minimum 5 Years
Classified 10, 20, 30, 40 Years.

COLHEITA – Single Year, Minimum 8 Years

PORT

- **BOTTLED AGED**
- **VINTAGE** – Single Year. ONLY Best Years. > 2 Years in OAK Unfiltered. MATURED in BOTTLE. Needs Decanting.
'DECLARED' by each Lodge. Ages well. Needs 10 Years ++
- **SINGLE QUINTA VINTAGE** – Single QUINTA (Vineyard)
Made as above. Usually not Declared years.
- **CRUSTED** - Vintage Port from Multiple Years. As above.
Minimum 3 years in Bottle. Ages well. Needs Decanting
- **LATE BOTTLED VINTAGE (LBV)** – 4/6 Years, filtered, Ready to Drink and lasts a few weeks after opening.
- **VINTAGE CHARACTER** - Multiple Vintages. 4/5 Years





FONSECA 1992

- From OWN Totally ORGANIC Estates -
CRUZEIRO & SANTO ANTONIO in PINHAO Valley
and PANASCAL ESTATE in TAVORA Valley
- 1991/92 Winter Drier than normal
- EARLY FLOWERING, GOOD BERRIES
- LONG HOT SUMMER but some HEAVY RAINS
- "PERFECTLY RIPE CROP, HIGH SUGAR LEVELS
- ACIDITY BALANCE EXCELLENT
- VERY GOOD COLOUR EXTRACTION"

FONSECA 1992

- Bottled 1994
- OPAQUE, DARK PURPLE COLOR
- FRESH BERRY FRUIT AROMAS
- ENCHANTINGLY SCENTED RESINOUS AROMAS.
- LUSH FRUITINESS
- GREAT OPULENCE and COMPLEXITY

FONSECA 1992

- OPAQUE, DARK PURPLE COLOR
- FRESH BERRY FRUIT AROMAS
- ENCHANTINGLY SCENTED RESINOUS AROMAS.
- LUSH FRUITINESS
- GREAT OPULENCE and COMPLEXITY
- DECLARED YEARS by FONSECA –
*2017, 2011, 2009, 2007, 2003, 2000, 1997, 1994,
1992, 1985, 1983, 1980, 1977, 1970, 1966, 1963*
- *1992 – a split decision but 1992 now better than '91*

ACTIONS TO HELP AGEING OF WINES

- **Historically Aged in Sealed AMPHORAE – Stop Oxidisation**
- **PRESERVING TECHNIQUES**
 - **DRYING GRAPES – INCREASED SUGAR CONTENT**
 - **OAK AGEING – TANNIN a PRESERVATIVE**
 - **Fermentation & Maturation**
 - **TOPPING UP BARRELS – and SOLERA plus**
 - **HEATING WINES – MADEIRA**
 - **FORTIFYING – kills off yeast enzymes – more stable**
 - **BEST QUALITY GRAPES, PICKED COOL, KEPT UNDER CO₂**
 - **GENTLE PRESSING – MINIMUM GRAPE DAMAGE**

WINE PRICES OVER TIME – per bottle

WINE	Peter Dominic 1961		BBR / WS 2023/4		%
Chateau d'Yquem	1953	35/-	2019	303	173
Chateau Latour	1958	24/6	2013	550	440
Richebourg DRC Grand Cru	1952	52/6	2014	4078	1812
Le Montrachet Grand Cru	1957	35/-	2017	675	385
Marques de Riscal (Claret)	1954	13/6	2017	33	47
Niersteiner Beerenauslese	1953	82/-	2019	300	71
Berncasteler Lilac Seal	1955	25/-	2017	35	28
Tokay 4/5 Puttonyos	1953	20/3	2014	66	60
Barolo Gancia	1953	13/6	2017	160	250
Sandeman Vintage Port	1945	25/6	2007	55	44

Feb 2024 Update – Zachy’s USA - Top lots in 2023

Wine	Year	Per Btl. £s
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- | | | |
|--|------|--------|
| • DRC Romanee-Conti | 1988 | 27,490 |
| • Chateau Mouton Rothschild | 1945 | 13,333 |
| • DRC Richebourg | 1989 | 708 |
| • Domaine d’Auenay, Chevalier-Montrachet | 1995 | 6,667 |