



The Cape Wine

Master Copy



Number Sixteen

June 2013

Publication of the Institute of Cape Wine Masters, P.O. Box 782356, Sandton, South Africa 2146. www.capewinemasters.co.za

In this issue...

As the cold fingers of winter tightens their grip everywhere across the country and the cold truly sets in, sit back with a glass of the best South Africa offers and enjoy the activities of the ICWM members.

There were no new Cape Wine Masters to welcome in 2013, but that did not stop the annual celebration in the Cape! We introduce the ICWM Wine Personality of 2013 and report back on some memorable tastings from Cabernet Franc, down memory lane with Nederburg and a very special Tokaj tasting in Paarl.

Warm wine regards



EDITOR

winbee@syrold.co.za

ICWM Wine Personality of 2013

The Wine Personality of the Year for 2012 was awarded to Emeritus Professor Eben Archer by the ICWM at a function held at 95 Keerom, Cape Town.

Eben started his viticultural career as researcher at Nietvoorbij in Stellenbosch in 1971 – before taking up a position as lecturer at Stellenbosch University. He held both positions for 17 years. Those years proved invaluable to the wine industry, with many role-players crediting him with their success. During those years he studied towards a PhD at the University of Montpellier in France. Eben has consulted to wineries in France, Mendoza, Stellenbosch and Chile, among others.

As a lecturer he has been a mentor to hundreds of winemakers, viticulturists and CWM students. Today, despite being retired, he still consults widely to the industry, but is trying to increase his time on the golf course!

The Institute nominates a Wine Personality of the year every year at its AGM in May and dedicates the award to exceptional wine persons. Excellence in amongst others education, marketing, winemaking or spreading the message about wine in various ways is recognised by the ICWM.



L-R: Andy Roediger, Prof Eben Archer, Duimpie Bayly

Contents

Page

Master Speech	1
Master Architect	2
Innocent Master	3
Master Research	4

Members: Chris Bargman, Margie Barker, Berenice Barker, Rolene Bauer, Francis (Duimpie) Bayly, Paul Benade, Leigh Berrie, Kristina Beuthner, Duane Blaauw, Tom Blok, Winifred Bowman, Cathy Brewer, Marietjie Brown, Sue Brown, Guilio Cecchini, Michael Claassen, Marilyn Cooper, Henry Davel, Dick Davidson, Greg de Bruyn, Ginette de Fleuriot, Chris de Klerk, Catherine Dillon, Heidi Rosenthal Duminy, Stephan du Toit, Pieter Esbach, Margie Fallon, Mary-Lyn Foxcroft, Margaret Fry, Vashti Galpin, Peter Grebler, Brad Gold, Penny Gold, Karen Green, Jeff Grier, Bennie Howard, Dave Johnson, Val Kartsounis, Peter Koff, Hymli Krige, Michael Lee, Danielle le Roux, Hennie Loubser, Dave March, Andy Mitchell, Gerda Mouton, Alan Mullins, Mary-Lou Nash, Boets Nel, Carel Nel, Sarah Newton, Raymond Noppe, Elsie Pells, Derek Ramsden, Jenny Ratcliffe-Wright, Andy Roediger, Christine Rudman, Andras Salamon, Lynn Sherriff, Caroline Snyman, Cornel Spies, De Bruyn Steenkamp, Lizette Tolken, Clive Torr, Sue van Wyk, Eftyhia Vardas, Junel Vermeulen, Irina von Holdt, Meryl Weaver, Cathy White, Geoff Willis, Lyn Woodward

Honorary Members: Colin Frith, Phyllis Hands, Dave Hughes

ICWM Cabernet Franc Tasting



Dave March

Members of the ICWM were treated to a very special tasting of Cabernet Franc, and discovered the split personality of the grape.

The event was presented by Lizette Tolken CWM and winemaker Bruwer Raats, perhaps SA's leading producer of Cabernet Sauvignon's misunderstood daddy.

The mention of Cabernet Sauvignon is pertinent. Lizette opened the evening with her belief that, 'Cabernet Sauvignon is Cabernet Franc's biggest drawback'.

Cabernet Franc might appear close enough to prepare the average drinker for more of the same. Perhaps they are disappointed, then, having probably paid more for the Cabernet Franc, that it has a different flavour profile and that it might well seem lighter bodied, leaner, 'greener' or just less of a blackcurrant lozenge, certainly less brazen than its offspring. Not as well known for sure; Bruwer remembers how he was pulled aside on a visit to a restaurant stocking his wines and told that on his delivery he had spelt Cabernet Sauvignon wrongly!

'The key to Cabernet Franc', says Bruwer, is 'perfume and Asian spice'. It does not have to be deeply coloured or full bodied or with massive alcohol. What it does have is clean, precise fruit. Bruwer says, 'if Cabernet Sauvignon is a Broadsword of flavours, then Cabernet Franc is the Scalpel'. Lizette and Bruwer took this further, and explained Cabernet Franc's duality consists of being both rich, textured and with strong flavours whilst being refined, often subtle and a touch effeminate – especially in the vineyard. Jancis Robinson MW says that it is, 'the feminine side of Cabernet Sauvignon', and she enjoys its precociousness and flirtatiousness. Lizette believes it is definitely 'in touch with its feminine side' and showed why this makes the wines so exciting. It was suggested that Cabernet Franc is the Johnny Depp of the wine world.

Certainly, there was perfume on samples from Chinon and Bourgueil from the Loire in France. They also showed classic Old World structure and firmish tannins. In the Loire, Malbec is often added in 'more challenging' years to beef the wine up a bit. The final wine of the second flight stood out, and though some were mixed about its qualities, its depth of flavour, complexity and length showed why Cheval Blanc 2005 was so highly rated (and priced).

Examples from Hillcrest in Durbanville, Raats, Buitenverwachting and Hermanuspietersfontein stood up very well against the foreign opposition and were preferred by some tasters.

Excellent SA examples, but not cheap and this is just one of many problems Cabernet Franc poses. It is a nightmare in the vineyard, says Bruwer. It is light sensitive and buds unevenly and early and vulnerable to nearly every disease going. It is very vigorous and needs a huge amount of vineyard work to contain the canopy. And it will overcrop and produce big berries if allowed. Not only does green growth need to be contained, but Bruwer stresses the importance of green harvesting; removing young berry bunches in order to concentrate the remaining development. You need to drop up to half the crop to achieve any real quality, Bruwer believes, sometimes giving as less than seven tons per hectare. He explains why this means expensive wine; 'if it takes 100 hours in the vineyard to make a quality Merlot, it takes 300 hours for the same with Cabernet Franc'.

It is not a variety for everyone, says Bruwer; 'the people who say that Pinot Noir is difficult only say that because they have never tried to grow Cabernet Franc'.

The pursuit of producing ten years of top quality Cabernet Franc drives Bruwer and he believes he has the vineyard land to do it. His trips to producers around the world has taught him that the structure and content of the soil is crucial. 'All the best soils showed three things; they had good drainage, they were of low to medium potential and they all had some white in them, whether it was chalk, lime, calcium or granite'. After sampling more luscious, blueberry American oaked versions from Duckhorn in California, which were well received, Bruwer generously offered a ten year vertical of his Raats Family Wines Cabernet Francs. Despite noticeable vintage variations, the wines displayed freshness and structure. Even the 2001 from a cooler vintage was youthful and the fact that only 5 or 6 barrels were made in the wetter 2002 vintage shows Bruwer's commitment to reducing quantity to achieve quality. Stand out was the 2004, though most preferred the fabulous 2003; sensual and rich. A second block was added to the harvest from 2006 and the mid palate stands out in this wine – unusual for Cabernet Franc – it was layered and textured, silky and elegant. Recent vintages are consistent, firm, with ripe tannins, structure and clean, rich fruit; the intensity of the 2009 was commented on. This flight proved Cabernet Franc's aging ability and left everyone convinced that SA's version is as good as any from elsewhere and that it is time for this Cinderella to go to the Ball. It seems consumers are beginning to realise her beauty; the Raats 2011 Dolomite sold out within two months of release.

ICWM at Nederburg



Catherine Dillon

A perfect windless, summer's evening greeted us at Nederburg, along with charismatic cellarmaster, Razvan Macici.



The glass of bubbly to begin with gave many of us an opportunity to meet CWM students and exchange festive greetings before heading into the tasting venue to unlock history and share wine knowledge. The evening's tasting was relaxed, yet informative, with Razvan sharing winemaking detail such as yeast selection, barrel maturation regimes, vineyard site selection combined with historical anecdotes. According to Razvan, the estimate harvest this year is 20 000 tons for the full range of Nederburg wines with 55% being sold to the local market. The first wine tasted was the Winemasters Reserve Riesling, currently doing well with local consumers - the wine is released in June and sells out by November. A total of 55 000L is produced and according to Razvan the decision to stop producing Paarl Riesling (Crouchen blanc) has led to the growth of Riesling as a cultivar. Grapes come from different vineyard sites with 80% coming from Plaisir de Merle in Paarl, with predominantly decomposed granite soil. Grapes are further sourced from Altydgedacht in Durbanville and a high altitude (1200m) site in Ceres, which offers great minerality from the slate soils. This is one of few Rieslings to win a Gold medal at the Veritas Awards.

The next wine tasted was the Young Airhawk Sauvignon Blanc 2012, part of the Heritage Range of wines released in 2012. The wines pay tribute to personalities who have shaped Nederburg over the years. These limited-edition hand-made gourmet wines are exclusive to specialist wine shops and restaurants and include two wooded white varietal whites and two

red blends. The Young Airhawk Sauvignon Blanc 2011 is dedicated to Johan Graue's only son, Arnold, who died tragically in a light airplane accident. It is an oak fermented style, spending 10 months in wood with 50% grapes coming from Cape Agulhas, which contributes to the minerality and austere complexity. The balance of grapes come from Darling and Ceres offering tropical attributes. Grapes are hand-picked followed by bunch sorting and no skin contact. Static clarification undertaken and Vin 7 yeast selected with fermentation in barrels, 20% first fill. MLF and batonnage, with the rolling of barrels ensures a reductive environment. The wine offers 5-7 years ageing potential. The Anchorman Chenin Blanc 2012 is dedicated to the first owner of Nederburg, Philippus Wolvaart, 1791. Razvan explained that it is fitting for Chenin Blanc being the anchor of the SA industry. Mixed bunches of ripe, over-ripe and green grapes from old bush vines located in Darling, Durbanville and Klappmuts are selected. Razvan likes the variation of grapes and also ferments in four different ways: barrel fermentation in 2nd fill 300L, vats and stainless steel and 20% done by carbonic maceration, close tank for 3 months, which adds colour. Biological fermentation is preferred with temperatures kept at 10° to produce aromatic, spicy and apricot tones. Next tasted was the Ingenuity white, a blend of eight varietals with Sauvignon blanc and Semillion (with a touch of oak) forming the backbone of the blend. Chenin blanc, Chardonnay and Viognier add to the complexity of the wine as do the aromatic varietals, Riesling, Gewürztraminer and Verdelho. Grapes are sourced from Cape Agulhas, Darling, Ceres plateau, Philadelphia and Durbanville. They are vinified separately and blended after 10-12 months.

The Motorcycle Marvel 2009 vintage is a Rhône-style blend of Grenache, Carignan and Shiraz and is dedicated to Günter Brözel. This blend comprises hand-picked grapes harvested from various corners of the Western Cape - Grenache, from Olyvenboom near Riebeeck Kastel, low crop Carignan from Klappmuts and Shiraz from Philadelphia. Razvan employs a strict hand-sorting regime to remove unripe berries and in doing so loses about 50% of harvested grapes. The Grenache bush vines produce big bunches and add spiciness to the blend whilst Carignan delivers better colour and offers sweet red fruit with soft tannins. Razvan enjoys using Romanian oak with its high concentration of Eugenol, which adds aromas of cloves and cinnamon. French oak is used too.

The next Heritage range wine tasted was The Brew Master 2009 dedicated to Johan Grauer. A total of 16 000L produced, comprising of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Grapes are sourced mainly from Paarl with some Merlot from Durbanville. Razvan has

reduced the amount of time the wine spends in French oak down to 18 months to retain juiciness and youthfulness.

Additional reds tasted were The Ingenuity Red blend comprising of Sangiovese, Barbera and Nebbiolo and the Two Centuries Cabernet Sauvignon.

We ended the tasting with two dessert wines, the Winemasters Reserve NLH and Eminence before enjoying delicious canapés prepared by the team at Nederburg against a stunning backdrop.

Tokaji in the Cape



Elsie Pells

A visit to Hungary revealed a vinous treasure of 140 indigenous wine grape varieties growing in 22 wine regions. They also have the world's only recognized fine wine region in Eastern Europe. The Magyars originate from nomadic tribal horseman who arose in Central Russia. They are fiercely proud, with great vitality and an appetite for good living and this is evident in the revival of the food and wine industries after the fall of Communism in 1989. Hungarians are very hospitable and I enjoyed many a splendid meal, amazed by how much there was to discover beyond paprika! Legend has it that a delayed harvest due to a threatening invasion by the Turks in 1631 created the opportunity for 'noble rot' to set in. The Abbot Szepsi Laczkó Máté (1576-1633) still made the wine from the dessicated berries, originating this iconic wine revered, enjoyed and written about ever since.

The world's first vineyard classification system was introduced here, by royal decree in 1730, with vineyards classified as first-growth, second-growth and third growth depending on the soil, exposure and potential to develop Botrytis Cineria. This was completed in 1772. To conform to European Union norms since 2011, Hungarian wines are now grouped as "protected designation of origin", "protected geographical designation of origin" and "without geographical designation of origin" categories.

A range of wine styles, from bone-dry, through late-harvest, Tokaji Aszú at 3, 4, 5 or 6 Puttonyos, Tokaji Aszú Essencia as well as the ambrosial Essencia is produced. Tokaji Szamorodni - which means 'as grown' - is produced in years when too few berries with noble

rot make berry selection uneconomical and the bunches are processed as harvested. Depending on the proportion of Aszú berries, these wines will be dry or sweet. Grape varieties used are Furmint, with its build-to-last acidity, the floral Hárslevelü and Muscat blanc á petit grain (Yellow Muscatel) contributing discretionary punch. Less seen varieties such as Zéta, Kövérszolo and Kabar are also in production.

One of my memorable experiences was when Atilla Domokos, winemaker at Dobogo poured a cup of Aszú Essencia over some blue cheese he had made and matured in Tokaji for 6 months! The deep fragrance of red roses warmed in the morning sun mingled with the cool, earthy-creaminess of the blue cheese is a taste memory never to be forgotten.

Mysterious magic happens in the subterranean, mold-covered cellar system, carved in the soft volcanic rock, where low temperature and high humidity encourage the unique microflora, Cellare Cladosporium, to grow. The cellars are vaulted or excavated in the soft volcanic rock with small, almost hidden, entrances. Barrels from the nearby Zemplén hills complete this special symbiosis between terroir and the liquid genie in the bottle.

TOKAJ is the name of the town situated at the confluence of the Tisza and the Bodrog rivers, which gives its name to the region, also known as TOKAJ-HEGYALJA. TOKAJI is the adjective used to describe the wine as in "Tokaji aszú". TOKAY or TOKAI are a different, but obsolete, way of spelling. From March 2007 all wines using the name in France and Italy are no longer allowed to do so.

A recent visit from Phyllis and András Bruhács brought a taste of Tokaj to the Cape. Their Tokaj Classic Winery is in the village of Mád and is owned by a partnership of András and two fellow musicians. The vineyards are in the premier locations such as Király Hegy (King's Mountain) and the wines garner many awards and accolades such as winning 6 consecutive gold medals at the International Wine and Spirits Competition in London for their 2000 through 2006 vintages. At a recent tasting, put together by well-respected Steven Spurrier for VINCE Magazine in Budapest, eleven Hungarian wines competed against eleven wines of the world. The "score" was 8 to 3 in favor of Hungary. Tokaj Classic Aszú 6 puttonyos 2006 not only received the nomination for the Hungarian "National Eleven", but attained the highest score of all twenty-two participating wines.

Borban a vigasz. In wine there is solace!