

Bruce Thiele Red Wine Club

Editors: Viv Tomlinson & Ian Cooper

'It's not a Shiraz' Mystery Wine Night

Coming up

- February: Paxton (Home)
- March: Coonawarra 2 (Home)
- April: Reilly's of Greenock TBC
- May: Ballycroft (Home)
- June AGM Cellar Challenge (Home)
- July: Birthday Tschärke (Away)
- August: Brothers at War (Home)
- September: Tenafeate Creek (Home)
- October: Atze's CornerTBC (Away)
- November: Pirathon (Home)
- December Christmas Greenock TBC (Away)

Just because it's warm outside doesn't mean we have to stop drinking red wine. Twenty-Nine members arrived to do just that on a very hot evening after temperatures had reached 41c during the day.



We enjoyed the welcome wine, a GSM from Cooper Burns while we grazed on a delicious selection of entrees.

Our MC Graeme opened the evening and welcomed everyone to a new year of wine club meetings.

The evening was then handed over to Ian Cooper for his presentation "It's Not a Shiraz"

Ian introduced it as being a little bit different! We were given three wine glasses and a tasting sheet. Ian Simon and Anthony proceeded to pour three wines.

Ian raised the question, "what are we sniffing and what are we tasting?" We knew it wasn't Shiraz! There was lots of good discussion and some blank faces as we tasted the 3 wines, looking to our resident wine maker Wayne for any clues!

It was unanimously established that all the wines were a varietal. Wine number 1 what grape? Ideas included, Grenache Malbec and Cabernet Sauvignon.

It was revealed that it was Mourvèdre!

Where did this wine come from? Ideas from the members were, Barossa, Clare Valley, Riverland, Adelaide Hills.

We were surprised to learn that it came from Maison de la Villette,



GUEST INVITATION

You are invited to join a group of like minded people at a Bruce Thiele Red Wine Club dinner meeting to taste, talk about, learn and enjoy wine. Inquiries Peter Frick btredwineclub@gmail.com

It's not a Shiraz continued

Languedoc- Roussillon a region in Southern France.

The results of the next two wines after many guesses were:

Wine number 2 Monastrell from Ego Bodegas, a family-owned winery situated in the heart of the Jumilla region in Southeast Spain.

Wine number 3 Mataro from Langmeil Winery in the Barossa.

Each of these wines had a different name, a different aroma and a different taste but are the same grape varietal!

We continued the tasting with three more wines which generated lots of fun, laughter, and guesses, only to find they were also from the same grape varietal.

Number 4 Mourvedre from Chapel Hill Winery McClaren Vale

Number 5 Mataro from Tscharke Wines Barossa Valley

Number 6 Mataro from Soul Growers Barossa Valley

The question was raised but there was no consensus as to which was the best wine of the night.

A big thank you to Ian for giving such an interesting, lively, and innovative presentation. Yes! it was 'A little bit different'

A grape by any other name! Mataro also called Mourvèdre in Australian wine circles. This sultry red wine grape originates from Spain but has a long history in France and Australia

Two of its most used names are derived from Spanish towns, Mataro near Barcelona, and Murviedro, near Valencia. Interestingly, the Spanish commonly refer to it as Monastrell.

In Portugal and parts of the new world it is called Mataro. Robust and bold with high acidity, alcohol, and tannin, it's the perfect grape variety for blending, - particularly with Shiraz and Grenache. Although it is used for single-varietal wine, fortified wine and rosé.



Ian's presentation concluded at 19.42pm and gave us time to continue the discussion before dinner was served. A delicious meal of chicken breast stuffed with spinach and feta, served with roast potatoes and salad, followed by fruit crumble and cream. Quaffed with the remainder of the tasting wines and Bruce Thiele Club Wine.

Raffle man Tony Connelly and I quote, 'his beautiful assistant' Anthony Sharkey drew the raffle.

Lucky winners were: Ross, Simon, Ian, Mark, and Angus.

Graeme brought the evening to a close by inviting the staff, Ali, Thea and Teagan to join us to a

lively applause.

A big thank you to Sue Conelly for taking over the role of Catering Liaison.

A big thank you to Ian Roak for bring a large box of plums to share.



It's not a Shiraz continued



Ron announced that there would be no increase in subs this year, they would remain at \$50 a head and \$80 for couples. There were also ten boxes of club wine available should anyone which to buy.

Tony Conelly announced that at the last committee the idea of club membership cards was discussed. This would be a plastic business type card printed with the individual members name, club logo and expiry date. The card when presented to participating wineries would entitle members to a discount on purchases. Several wineries have already agreed to come on board. This is a great initiative and would be a value add to club membership.

Next Month 27th February we have Ben from Paxton Wines McLaren Vale presenting, this promises to be a great evening.



Photos



Mourvèdre, Mataro or Monastrell

Adapted from Wikipedia, the free encyclopaedia

Mourvèdre (also known as Mataro or Monastrell) is a red wine grape variety grown in many regions around the world including the Rhône and Provence regions of France, the Valencia and Jumilla and Spain, as well as the US and the Australian regions of South Australia and New South Wales, plus South Africa. In addition to making red varietal wines, Mourvèdre is a prominent component in 'GSM' (Grenache, Syrah, and Mourvèdre) blends. The variety is also used to make rosé and port-style fortified wines.

Mourvèdre tends to produce tannic wines that can be high in alcohol. The style of wine produced from the grapes varies greatly according to where it is produced, but according to wine expert Jancis Robinson Mourvèdre wines often have wild game, or earthy notes to them, with soft red fruit flavours.

The variety can be a difficult grape to grow, preferring 'its face in the hot sun and its feet in the water' meaning that it needs very warm weather, a low leaf-to-fruit ratio but adequate water or irrigation to produce intensely flavoured fruit that is not overly jammy or herbaceous. The vines' susceptibility to many viticultural hazards such as powdery and downy mildew as well as overly vigorous foliage can present additional problems for vine growers.

History

Most wine historians agree that Mourvèdre is likely to be Spanish in origin, though its exact history is difficult to pinpoint. The variety was probably introduced to Valencia by the Phoenicians around 500 BC. The French-adapted name Mourvèdre probably came from Murviedro (Morvedre in Valencian, nowadays Sagunt) near Valencia while the name Mataro is thought to have come from Mataró, Catalonia near the modern-day city of Barcelona. Despite this close association with Murviedro and Mataró, the grape became known in Spain as Monastrell for reasons that are still unknown though Oz Clarke speculates that a 'neutral' name may have been chosen so as not to offend the local pride of both regions.

Mourvèdre had a well-established presence in Roussillon region of France by at least the 16th century when still part of Spain (until 1659) where it spread eastwards towards Provence and the Rhone. There it had a well-established foothold until the phylloxera epidemic of the mid to late 19th century decimated plantings. As the French and other European wine regions recovered from the phylloxera scourge by grafting *Vitis vinifera* varieties to American rootstock, it was discovered that Mourvèdre vines did not take well to the grafting and many vineyards were replanted with other varieties.

Mourvèdre arrived in California in the 1860s as part of the Pellier collection. The variety, known as Mataro, was used primarily for bulk produced jug wines.

In Australia, the variety (known there as Mataro) has had a long history in the country with plantings dating back to the mid-19th century. In the 1980s, many of these old vine plantings were uprooted in a government sponsored vine pulling scheme but some still survive and are producing today. While historically the variety was used mainly as an anonymous blending grape in fortified wines, the variety saw a rise in interest in the 1990s as producers started receiving acclaim for GSM (Grenache, Syrah, and Mourvèdre) blends (many from the surviving, low yield old vine plantings). With a slight increase in planting there were more than 1000 ha of Mataro in Australia by the mid-2000s.

Viticulture

According to ampelographer Pierre Galet Mourvèdre thrives in warm climates as the variety has a tendency to both bud and ripen very late. While the variety can recover well from late spring frost due to the late budding, it can be very temperature sensitive throughout its growing season with even low winter temper-



Mourvèdre, Mataro or Monastrell



atures affecting its dormancy. Though the grape can adapt to a variety of vineyard soil types, the most ideal sites are very warm, south facing (Northern hemisphere) slopes with shallow, clay soils that can retain the necessary moisture to keep the vines 'feet' wet without letting it grow its foliage too vigorously. In addition to a warm climate, Mourvèdre also does best in a dry climate with sufficient wind to protect it from the viticultural hazards of powdery mildew and downy mildew.

The grape clusters of Mourvèdre are relatively compact, enhancing its susceptibility to mildew, with small thick-skinned berries that are high in both Colour and flavour phenolics, particularly tannins. Even though the variety ripens late, it has the potential to ripen to high Brix sugar levels which can translate into a high alcohol level during fermentation. The vine can also be very vigorous, producing abundant foliage that can shade the grape clusters, affecting canopy management decisions for growers. In Australia and California, many of the oldest plantings of Mourvèdre are bush trained as the vines grows well vertically but the variety can be grown under many different kinds of vine training systems.

The harvest window for the grape tends to be very short once it reaches peak ripeness, with acidity rapidly falling and the grapes soon desiccating and developing 'prune-y' flavours. One advantage of the thick skins is that Mourvèdre can withstand late harvest rains without the berries swelling and bursting like thinner skin varieties such as Grenache.

Mourvèdre produces medium-size, compact bunches that are usually conical in shape with a small wing cluster that may be discarded during green harvesting. The leaves often have truncate cuneiform 'wedge' shape. Since World War II, newer clones and better rootstock have been developed that have allowed Mourvèdre vines to be grafted more easily. Today many plantings of Mourvèdre are to 110R and 41B rootstocks.

Wine regions

Spain

In Spain, Mourvèdre is called Monastrell and was the fourth most widely planted red wine grape variety with 43,049 hectares (106,380 acres) in 2015. Like many other Spanish varieties, its numbers have been declining in recent years (in 1996 there was over 100,000 ha/250,000 of the vine planted in Spain) as growers pull up older plantings and replant them with popular international varieties such as Cabernet Sauvignon and Chardonnay. However, the variety still has a strong hold in eastern Spain where it is widely planted in several Spanish wine regions around Murcia and the Valencian Community.

France

In France, Mourvèdre doesn't grow much farther north than the Châteauneuf-du-Pape AOC in the southern Rhône; and even there it has some trouble ripening in cooler vintages. It tends to ripen most consistently in the warmer Provençal region of Bandol AOC along the Mediterranean coast where the growing season is often 5 °C warmer. While plantings have been declining in Spain, they have been increasing in France, particularly in the Languedoc-Roussillon region where the grape variety has seen growing popularity as both a varietal wine and as a blending component. After the phylloxera epidemic of the late 19th century and with declining interest in the variety for most of the 20th century, there were less than 900 ha in 1968, mostly in the southern Rhône and the Bandol AOC of Provence. But the spark of interest and international investment in the Languedoc saw planting sharply increase and by 2000 there were over 7,600 ha of Mourvèdre planted throughout Southern France.

Mourvèdre, Mataro or Monastrell

USA

In the United States, Mourvèdre is found primarily in California and Washington State with some limited plantings in Arizona, Missouri, New Mexico, Oregon, Texas and Virginia. In the US, the style of Mourvèdre tends to be less tannic than Old World examples such as Bandols.

Australia

There are around 12 square kilometres of Mourvèdre in Australia, where it is also known as Mataro, though more producers have begun adopting the French name Mourvèdre. While the grape has a long history of being used for generic cask wines and fortified wine, it has recently become more popular in highly acclaimed GSM blends with Grenache and Syrah. Like many grape varieties, Mourvèdre was first introduced to Australia as part of James Busby's collection of cuttings from his European travels in the 1830s. There it was quickly established in the South Australia wine region of the Barossa Valley by Lutheran immigrants from the Silesia Province in Prussia. From there it was spread by English immigrants to the McLaren Vale region south of Adelaide. Some of the oldest continually producing vines of Mourvèdre are in the New South Wales wine region of Riverina or South Australian wine region of Riverland.[15] Turkey Flat Vineyards in the Barossa Valley was one of the forerunners of producing Mourvèdre as a single varietal wine with its first vintage in 2005.

Winemaking and wine styles

The small, thick-skin berries of Mourvèdre are high in phenolic compounds that have the potential to produce a deeply Coloured, very tannic wine with significant alcohol levels if harvested at high sugar levels. However, the variety is rarely harvested at sugar levels below 13% alcohol (approx 23 Brix) because the flavours at those lower levels are often very weak and herbaceous.[4] In winemaking, wines made from Mourvèdre are prone to both oxidation and reductive flavours (such as hydrogen sulphide) if care is not taken at the winery. While in Bandol, it is common to ferment Mourvèdre with the stems, the grapes usually go through a crusher/destemmer in New World regions such as a California due to the harsher, green tannins that are more typical of the stems in those regions. While the wine can be stored in oak barrels, it often does not absorb oak flavours as well as other varieties (such as Merlot and Cabernet Sauvignon) so it is often stored in neutral oak or large format barrels.

In many regions of the world, Mourvèdre is often blended with other varieties such as Grenache and Syrah in the 'GSM' blends of Rhône, Australia and the United States. In these blends, Mourvèdre often provides Colour, fruit and some tannic structure to complement the fruity Grenache and elegant Syrah. In Provence and Rhône it also sometimes blended with Cinsault and Carignan as part of both red table wines and rosé. In Australia, the variety is sometimes used in fortified port-style wines.

According to wine expert Jancis Robinson, in favourable vintages Mourvèdre can produce highly perfumed wines with intense fruit flavours and notes of blackberries and gamey or meaty flavours. Oz Clarke notes that some examples of Mourvèdre may come across as faulted in their youth with 'farmyard-y' and strong herbal flavours. As the wine ages, more earthy tertiary aromas may develop before becoming more leather and gingerbread aroma notes.



In both Old and New World wine regions, Mourvèdre is a popular grape to be used in rosé winemaking. The skins are allowed only a brief period of skin contact (a few hours or a single day) before they are pressed some of the juice destined for a red Mourvèdre is 'bled off' during fermentation creating two separate wines—a darker, more concentrated red wine and the lighter rosé.

Wines

2017 Cooper Burns GSM

From the label: Hand Picked, Basket Pressed, Open fermentation, Seasoned French Oak.

Halliday Review: "All varieties fermented separately and unified at blending, Grenache with 15% whole bunches included dominating the blend at 70%. Hard to question the judgement here. The red fruit of Grenache with the black fruit and tannin of Shiraz/Mataro interwoven with the spice of whole bunches, adding fragrance, a savoury twiggy note and fine corset of tannin." 95/100. David Bicknell, Published 21 March 2022

Alcohol: 14.5 %, Drink By: 2030, Price when Tasted: \$25.00



2019 Maison de la Villette Mourvedre



Mourvedre, otherwise known as Monastrell or Mataro, is rarely seen as a straight varietal in Australia. Here, it is most famous as a component of the trinity of Grenache, Shiraz, Mourvedre (GSM). On its own fully ripened Mourvedre can be a rich and flavoursome red. Around the world straight Mourvedres are gaining an appreciative audience with their distinctive dark fruited meatiness.

This wine is a French demonstration of the Mourvedre grape's capabilities. Grown on calcareous soil on the warm Mediterranean coast, the Maison de la Villette Mourvedre immediately impresses with its intensity of colour and dark, spicy fruit aromas. On the palate, it is very long and full-bodied with well-balanced tannins. The finish gives an impression of velvety smoothness. It boasts loads of character and power! Ideal with grilled meats or aged cheese.

Region: Languedoc-Roussillon France

Alcohol Volume: 13.5%, Dan Murphy Price: \$15.99

2019 Ego Bodegas, Talento Organic Monastrell

This Monastrell (also known as Mataro in Australia or Mourvèdre in France) is a smooth and fragrant medium to full bodied red wine. Expect flavours of black cherry, violets, blueberries and plenty of spice held together by soft tannins, well-balanced acidity and a pure finish.

"A name given to Mourvedre grapes grown in Spain, Monastrell is a big wine with complex and deep flavours. Primarily used in blending, Monastrell stands alone well as a delicious red. As a function of Spanish terroir, Monastrell tends to have a deeper plum and licorice note compared to other varieties of Mourvedre. The second most popular grape grown in Spain after Tempranillo is Monastrell, which is incredibly full-bodied and rustic. Deeply colored and highly tannic, this wine is perfect for those days when you want to drink something big. Consider decanting when enjoying this wine. High in alcohol, this wine has significant presence of rich blackberries, pepper, fresh herbs, and leather on the nose and palate. Lesser ripe versions of the grape tend to have tea leaf accents. This wine is sometimes described as "gamey", making wild game a perfect pairing. Also think grilled and/or herbed meats. Avoid dishes with too much spice as the alcohol will make your mouth and throat burn." (Vivino.com)

Region: Jumilla, Spain

Alcohol Volume: 14.0%, Dan Murphy Price: \$17.99



Langmeil Resurrection Mataro

Medium to deep crimson with purple hues. Lifted red fruits and Turkish delight mingle with pepper and savoury hints. Juicy plum and mulberry fruits flow over the palate with white pepper and brambly

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spice, adding complexity — a medium-bodied wine with fine tannin and a lovely, fruity and spicy finish.

Current Vintage 2020

Alcohol Volume 14.5%, Dan Murphy Price: \$21.99

2021 Chapel Hill, The MV Mourvèdre

Chapel Hill's McLaren Vale range of wines demonstrate the winery's sense of place. These single varietal expressions utterly encapsulates the charm of McLaren Vale and shares what makes the region so special. Mourvèdre is such a charismatic variety, particularly when it is encouraged to explore its full seductive potential. It is a variety that is difficult to stereotype as it exhibits both brooding ambition and an introverted decadence. This wine displays dense and intro woven layers of spice, tar and marzipan and treads a fine line between muscular power and restrained finesse.

Alcohol Volume 14.5%, Dan Murphy Price: \$29.99



2012 Tschärke Stonewell Mataro

Deep near opaque dark red purple colour with black tinged edges and a crimson purple hue. Aromas of dark cherries and ripe dark plum combine followed by a hint of liquorice and some light spicy earth overtones. Medium bodied the palate has juicy flavours of ripe dark cherries and plum followed by some liquorice with a spicy finish. Slightly dryish but fine grained tannins. Long spicy dark plum, liquorice and subtle earth aftertaste.

Alc 14.5% 94 points Nick's Wine Merchants. Previous vintages (2010 & 2011) 91 points by James Halliday

Original Cellar door Price \$35.00

WINEPIDER EVALUATION: RED WINE

Sight	Nose	Palate	Finish
Colour 10	Aroma 8	Complexity 8	Aftertaste 9
Viscosity 10	Faults 10	Concentration 9	Balance 10
Brilliance 10	Variety 10	Fruit 10	Tannin 10
Depth 9	Intensity 8	Length 9	Acid 10

Tasted: Jul 23, 2014 Score: 94 points

2015 Soul Growers Defiant Mataro

Defiant is an understatement with Mataro as it has stood the test of time as one of Barossa's best kept secrets. Today there has been a resurgence of interest in Mataro (or Mourvedre as it is also known) as a single varietal wine with exceptional results. Spice, structure and depth of flavour will ensure Mataro will enliven your Soul for many vintages to come!

Vineyards and Vine Age: 50% Hampel - Kalimna – 30+ yrs, 50% Dimchurch - Ebenezer - 50+ yrs

Maturation: 18 Months 40% New French Oak, 60% Old French Oak

Tasting Note: sweet vanilla bourbon note to a morass of red and dark fruits, dried tobacco, tomato bush and a whiff of barbecue, chewy and moreish, with expansive tannins coating the mouth while



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reining in the regional sweetness.”

“This full-crested wine is a blend across two Barossa vineyards, with malolactic conversion and further ageing (2 years) taking place in American oak, serving to confer a sweet vanilla bourbon note to a morass of red and dark fruits, dried tobacco, tomato bush and a whiff of barbecue. While not the pedigree of the more expensive 106 Vines sibling, this is still chewy and moreish, with expansive tannins coating the mouth while reining in the regional sweetness.” Ned Goodwin, 93 points Published 20 March 2022 – James Halliday Wine Companion

Original Cellar door Price \$55.00

