

Molly's BOTTLE CLUB - October 2021

the Grenache family

Les Clos Perdus 'L'Annee blanc'

from: Côtes Catalanes, France

winemaker/ farmer: Paul Old

grape(s): **Grenache Gris** plus Macabeu & Muscat

facts & random info: all throughout the wine-growing regions of the world, there are lost vineyard sites and though globalization often results in these treasures being lost forever, there are a few brave souls out to save them! Paul Old is one such brave soul. A life in the arts as a ballet dancer is not one meant for longevity as the physical demands are great so when the time came for Paul to retire, he began to seek a life out of Australia. Finding himself in Corbieres, he was enthralled when he discovered one such 'lost vineyard' and his new life began.

Many of these small vineyards with their old vines are disregarded by larger producers because of their isolation, their low cropping potential and their inability to be machine worked. However with passion, talent and lots of hard work, fantastic and memorable wines can be made from such sites that bear the unmistakable imprint of this gorgeous countryside

This wine is born from such passion and so much hard work. The 60-70 year old vines grow on schist for the Grenache & Macabeu. Muscat is from 27-years old vines on similar soil.

Varying levels of skin contact and harvest times mean that differing lots are basket pressed and cold settled as batches, but ultimately fermented together, with indigenous yeast of course

The grapes are hand-harvested and basket-pressed.

Cold settling allows most of the solids to settle to the bottom and thus filtration is not required although one may find an occasional cloudy bottle.

tasting notes: lemon pith, lemon oil, dried apricot, peach skin
cold will be more acidic but either way, this wine is so delicious!

pairing ideas: perfect with lemon risotto, clams with spicy chorizo! oooo, maybe an arugula salad with preserved lemon and grilled halloumi!

Riberach

from: Languedoc-Roussillon, Côtes Catalenes, France
winemaker/ farmer: a collaboration of 4 friends

facts & random info: *Riberach* the Catalan name for this an ancient village located 30km to the west of Perpignan in Roussillon, very close to the Spanish border in the South of France. Here on the hills of Fenouilledes, the vineyards rise over 400 metres above sea level and one can enjoy a magnificent view of the Pyrenees and feel the cool Tramontane breeze. In these granite and schist vineyards, wine has been cultivated for centuries! The snail is a symbol of this village. You can also visit their ecolodge and have an absolutely incredible experience with dinner from their gardens and rooms that are amazing!!

from Guilhem, my friend who is one of the collaborators: *“Our goal is to preserve and promote existing natural balance, biodiversity in our countrysides and, finally, maintain and improve soil fertility from a more general perspective on sustainable development.*

We therefore favour local grape varieties (Carignans, Grenaches, Maccabeu) using mainly massal selections.

Because wine is first made from the grapevine, we use traditional vinification methods without technology.”

‘Synthese blanc’

grape: **Grenache Blanc** plus Macabeu & Carignan Gris : 15+ year old vines

tasting notes: super fresh with citrus notes -ripe oranges & mediterranean lemons. Hints of white flowers and wild fennel followed up with salty minerality leaves your mouth watering and needing another sip of this easy-going wine!

pairing ideas: this is a white that can age so here are a few pairing idea’s: when young, this wine is a perfect aperitif - amazing with oysters, mussels à la Marinière and Catalan-style anchovies or sardines Escabeche. I loved it with some fresh goat cheese from the market. And when I happened upon an older bottle (6-years old), I could imagine it perfect with tuna carpaccio, salmon gravlax or even halibut steak with grilled vegetables. Maybe even some older aged goat cheese!!

‘These’

grape: **Grenache (rouge)** : 60+ year old vines

tasting notes: black fruits - bing cherry, italian prune plums! Cassis with hints of graphite & tobacco. Super balanced with fruit, minerality and acidity dancing across your palate!

pairing ideas: roasted lamb with rosemary! roasted chicken with thyme! venison with cranberries! Polenta with roasted mushrooms!
so basically most anything roasted, savory and fall-like!!

Jauma 'Like Raindrops'

from: Basket Range near Adelaide, South Australia.

winemaker/ farmer: James Erskine & Fiona Wood

grape(s): Grenache (rouge)

facts & random info: a blend of three vineyards: Lilies and Tullah in McLaren Flat (deep sand on clay) and Wood, the sandy ironstone ridge of Clarendon

ironstone and clay soils are very present in the wine

40-year old vines are hand-harvested: whole cluster fermentation lends to the fruit characteristics being more prevalent.

Entire winery is gravity fed.

Use of Funghi rich compost tea sprays are brewed then sprayed to cover the leaf with living organisms. This allows the leaf/plant and soil biome to be supported and grow strong so when mildew conditions arise (powdery and downy mildew) there are already other fungi and life occupying the spaces where mildew could otherwise attack = just think of it like your gut and gut health. If your gut is healthy, you are way less likely to get sick!

James & Fiona also belong to a fair-wage coalition to ensure all the pickers & other helpers participate in the wage negotiations and are paid an actual living wage.

They have decided to use the crown cap closure because it is the most environmentally sound wine closure that also ensures zero cork taint.

tasting notes: wild blackberries & mulberries dance with some spice, soft, silky tannins and a long finish leave me wanting another sip! Definitely a lot of iron on the nose with a follow-through on the palate.

Initial sips are a fair bit red-fruit perfumed with the tiniest bit tingly on the tongue which lifts the rich, earthier notes. This tingle goes away quickly but I kinda wish it wouldn't.

This wine get a bit more full-bodied and balanced with some air, so give it a bit of breathing time or a nice decant.

pairing ideas: grilled plums and halloumi!

hard cheeses - preferably goat

roasted lamb chops with herbs & rosemary potatoes