

U3A Wine Appreciation Group

Thursday 03 May 2018

CHILEAN WINES

A full version of the tasting notes can be downloaded at the link below

Graham Forbes presented an evening on Chilean Wines – both whites and reds.

We tasted a wide range – Rose, Chardonnay, Sauvignon Blanc/Pinot Gris blend, Sauvignon Blanc, Pinot Noir, Carmenere and Cabernet Sauvignon.

By and large the members of the group were unused to the somewhat different flavours of the Chilean wines and many did not take so much to the white wines of Chile (even though Graham loves them).

However, the red wines really appealed – the Carmenere is a Chilean specialty and earned high marks. The two really good quality Cabernet Sauvignons we tried earned very high marks in the 17-19 out of 20 range for most members.

Best quality wine of the night in the group's opinion

- Vina Quintay Clava Coastal Reserve Cabernet Sauvignon 2011 (\$38 from Untappedwines.com.au)
- A smooth rich and highly developed Cab Sauv.

Best "value for money" wine of the night in the group's opinion

- Casillero Del Diablo Carmenere 2016 \$14 Dam Murphys
- This 'unique to Chile' wine (the grape variety having died out in France some 150 years ago) met with universal acclaim
- Some 7 people rated it the best wine of the night
- Graham likens Carmenere to Pinot Noir but richer and with more "dark plum" fruitiness

Other wines which appealed to some

- The Errazuriz Winery Chardonnay
- The Rose from Baron de Rothschild – 3 or 4 people simply loved this one

Pam Hayward provided a great range of cheese, pate and meats to complement the wines.