



Cape Winemakers Guild Technical Tasting Report

Tasting Title: Botrytis cinerea
Presented by: Gottfried Mocke
Date: 2 August 2018
Venue: Foliage Restaurant, Franschoek

Characteristics of botrytized sweet wine – ungrape like character, long maturation ability.

Change in botrytis chemical composition, high enzyme activity leading to high acid and high levels of glycerol as well as polysaccharides responsible for the viscosity. Also produces turpenes which leads to non-grape like character.

Aim of tasting – classic regions for botrytis, generally found in regions which have a long history of wine culture.

All German wines from Verband Deutscher Pradikatweinguter (VDP) tonight.

Wine 1 - Clemens Busch Marienburg Falkenlay Riesling Auslese 2015, Mosel

Certified organic and biodynamic. Ungrafted vines in this vineyard. Very pure acidity, clean bright flavours. Abv 7%, RS 173.2g, TA 9g/l

Wine 2 - JJ Prüm Graacher Himmelreich Riesling Auslese 2012, Mosel.

High levels of malic in the wines. Coldest winegrowing region in Europe after Champagne. 70% ungrafted vines, deep Devonian slate soils. Fermented in old foudre, matured on gross lees for 12 months. Abv 7%

Wine 3 - Forstmeister Geltz Zilliken Saarburger Rausch Riesling Auslese 2014, Mosel.

Whole bunch pressed, fermented in 600l old German Halbstuck oak barrels. Abv 7.5%, RS 82.6g, TA 8.7g/l.

Wine 4 – Château Doisy Daëne 2014, 2eme Cru, Barsac.

Penultimate vintage of Denis Dubourdieu. Picked in 3 *tries*, fermented in 65% new oak, matured for 10 months in barrel then 8 months in tank. Mainly Semillon with Sauvignon and Muscadelle. Abv 13.5%, RS144g, pH 3.7.

Wine 5 – Château Rieussec, 2007, 1er Cru, Sauternes.

Several *tries* whole bunch pressed, barrel fermented around 55% new barriques. 87% Semillon, 8.5% Sauvignon Blanc, 4.5% Muscadelle. Abv 13.5%.

Wine 6 – Château d'Yquem 2005, 1er Cru Superieur, Sauternes.

Highest elevation in Sauternes, strong effects of Easterly winds. Between 6-13 *tries* over 1.5-2 months. Pressed 2-4 times, pneumatic press for first ones then final pressing in basket press. 100% new oak fermentation, matured for 30 months before release. Abv 13.5%, RS 125g.

Wine 7 – Dr Loosen Riesling Beerenauslese 2015, Mosel.

Picked at 28 Brix, yield 50 hl/ha. Hand-picked and sorted, fermentation all stainless steel. Abv 7%, RS 150g, TA10g/l.

Wine 8 – Peter Lauer Ayler Kupp Riesling Trockenbeerenauslese 2009, Saar.

Average vine age – 50 years, average yield 0.15hl/ha. Spontaneous fermentation in glass demijohns. Abv 7.5%, RS249g, TA 12.9g/l.

Wine 9 – Dr Loosen Wehlener Sonnenuhr Riesling Trockenberenauslese 2006, Mosel.

Vines up to 120 years old, soils are pure blue slate. Hand-selected completely shriveled grapes, fermented in demijohns. Abv 6%.

Hungarian sweet wines – lots of the flavours come from the actual cellar and not from the vineyards per se. Created their own microflora which affects the taste.

Wine 10 – Oremus Tokaji Aszu 2005, 6 Puttonyos.

Predominantly Furmint and Harslevelu. 25kg = 1 Puttony, 6 buckets added to a Gonci – 136 litre barrel during fermentation. Aged in small-format barrels (220l and 136l) for 2-3 years. Abv 10.5%, RS 178g, TA 11.8g/l

Wine 11 – Chateau Pajzos Esszencia 2010

Only the free-run juice of aszu (botrytized) berries. Wine fermented and matured in oak over 3 years. Abv 3%, RS 463g.