

~~The Expert's~~ Bluffer's Wine Guide



BARGAIN BOOZE

WHAT IS WINE?

Wine is the product obtained from the total or partial fermentation of fresh grapes. Usually grapes are crushed but some wines are made of Grape '*must*' (that's grape juice to you and me!)

**"BLOODY NICE TO
DRINK...
THAT'S WHAT
WINE IS!"**



WHERE DOES WINE COME FROM?

The world of wine is split in to two...

OLD WORLD

France
Spain
Germany
Italy
Hungary
Bulgaria

NEW WORLD

Australia
California
South Africa
New Zealand
Chile
Argentina



TYPES OF WINE - THE VARIETAL

Most wines from the *New World* are defined by the type of grape they're made with – the *varietal*.

Sometimes two or more varietals are blended together to change the characteristics of the wine.

In this booklet you'll find examples of single grape varieties and multi-varietal wines.

RED WINE

GRAPE VARIETALS

Cabernet Sauvignon - A top quality grape variety with widespread availability. European (Old World) variants tend to have quite a lot of tannins (*tannins are found in grape skins, seeds and stalks. They leave a dry sensation in the mouth and, if they are present in large amounts, they make a wine more astringent. They are naturally present in wine, particularly red wine, but they break down over time and the wine becomes smoother to drink*) but the New World tends to produce Cabernet Sauvignon wines which are easier for immediate drinking. It tastes of blackcurrants and soft berries.

Merlot - A grape varietal that tastes of cooked fruit, an almost jam-like flavour.

Shiraz - Heavy and robust grape varietal, almost spicy in its quality. The French name for this grape is Syrah.

Pinot Noir - This is a red grape with a light and delicate flavour. Burgundy is made with Pinot Noir.

Grenache - This is the principle grape for a lot of southern French wines. It's also one of the grape varieties in Chateauneuf Du Pape.

Zinfandel - This is a Californian grape with high alcohol levels. True Zinfandel is a full bodied red with soft fruit flavours. Genetically Zinfandel is identical to the Italian grape variety Primitivo.

Ruby Cabernet - Most Ruby Cabernet in the world comes from California. It has similar characteristics to Cabernet Sauvignon, although is typically a little lighter. It is a highly drought-resistant grape variety making it quite hardy in certain hot climates.

Tarrango - A grape of good acidity and low tannin that is meant to be consumed whilst it is still young. Brown Brothers produce a wine with this grape that is unusual amongst red wines in that it is recommended to be served chilled.

Tempranillo - The principle grape in Rioja. Tempranillo is red grape with a robust and spicy character that is complemented by oak aging.

Pinotage - A red wine grape that is South Africa's signature variety. A grape that is naturally high in tannin with typical mulberry and damson fruit characteristics.

MULTI-VARIETAL RED WINES

Red - When a wine simply says 'Red' on the label it will be created from a blend of red grapes that complement one another well. Often table wines from a New World wine brand will simply be labelled 'Red', 'White' or 'Rosé'.

Cabernet Sauvignon Merlot - The principle two grapes in Claret (English name for Bordeaux). The blackcurrant/soft fruit flavour of the Cabernet Sauvignon blends well with the cooked fruit flavours of the Merlot.

Shiraz Mataro - Warm spicy berry fruit flavours, a New World blend that emulates French Rhone Valley wines.

Grenache Shiraz - A highly robust dual varietal blend. The two spicy and robust grape varieties complement one another beautifully. Both grapes can be found in old world wines such as Chateauneuf Du Pape.

Shiraz Cabernet Tempranillo - The spicy notes and plum flavours of the Shiraz and the robust spiciness of the Tempranillo are complemented and softened by the fresh fruit qualities of the Cabernet.



OUR MASTER WINE TASTER SAYS

"TRY IT...

YOU MIGHT

LIKE IT!"



WHITE WINE

GRAPE VARIETALS

Chardonnay - A white grape with a melon-like flavour. New World Chardonnays have a buttery quality to them. Old World Chardonnays (e.g. - Chablis or Pouilly Fuissé) often have a drier, sharper, more appley quality to them.

Pinot Grigio - Very popular variety, light in style and not too full bodied. Easy drinking with a slightly appley flavour.

Sauvignon Blanc - The grape variety for Old World wines such as Sancerre and Pouilly Fumé, the Americans call this variety Fumé Blanc. Sauvignon Blanc is a grape variety that always produces a dry wine with a flavour reminiscent of gooseberries. New Zealand is renowned for its Sauvignon Blancs.

Chenin Blanc - A low alcohol but very dry white grape variety. Wines from the Old World such as Muscadet are made with this grape. A light wine that makes an excellent companion to dishes such as fish.

Semillon - A flavour that works well in multi-varietal blends. A very rich ripe flavour.

Colombard - A dry wine that on its own is not too distinctive, but works well in multi-varietal blends. It's largely used in Cognac production and it ripens more successfully in warmer climates, releasing more of its natural flavour. Hence this is a grape more commonly seen in the New World.

Müller Thurgau - The most widely planted German grape variety; used to make semi-sweet wines such as Liebfraumilch.

Gewürztraminer - A spicy, dry 'love it or hate it' kind of grape which is so full bodied it gives the impression of sweetness. A flavour vaguely reminiscent of lychees.

Muscat - Pungent and pleasant often made as a dessert wine or as Asti Spumanti.

MULTI-VARIETAL WHITE WINES

White - When a wine simply says 'white' on the label it will be created from a blend of white grapes that complement one another well. Often table wines from a New World wine brand will simply be labelled 'Red', 'White' or 'Rosé'.

Colombard Chardonnay - Pale gold colour. Fresh tropical fruit and peaches aroma with a crisp and appley taste with lemon and pineapple type flavours and minerally notes.

Chardonnay Pinot Grigio - Fuller bodied Chardonnay works well with the crisp and appley easy-drinking nature of the Pinot Grigio.

Semillon Sauvignon Blanc - The very rich and ripe flavour of the Semillon rounds out the drier and more acidic Sauvignon Blanc.

Semillon Chardonnay - The melony quality of the Chardonnay is made fruitier and more full-bodied by the rich flavour of the Semillon.



WHITE WINES CAN BE CLASSED AS...
DRY, DRY MEDIUM
MEDIUM,
MEDIUM SWEET, SWEET

ROSÉ WINES

Rosé wine is often made with red grape varieties. Since much of the colour and the tannins in red wine come from the skin of the grape, Rosé wines that are made with red grapes simply do not have the skin left in the wine for the same length of time during the wine-making process.

Rosé wines are typically made for young drinking and new world Rosés tend to be quite sweet with a lower average alcohol content than red wines. Typically Rosé is served chilled.

Rosé - When a wine simply says 'Rosé' on the label it will be created from a blend of red grapes that complement one another well. Often table wines from a New World wine brand will simply be labelled 'Red', 'White' or 'Rosé'.

Pinot Grigio Blush - There are exceptions to the rule that Rosé wine is made with red grapes. There are some Rosé wines made with white wine grapes. Pinot Grigio Blush is one of those exceptions.

White Zinfandel - Often abbreviated as White Zin, is an off-dry to sweet, pink-coloured rosé wine. White Zinfandel is made from the Zinfandel wine grape, which would otherwise produce a bold and spicy red wine. White Zin is a dry to sweet easy-drinking table wine.

White Grenache - This medium-dry 'blush' wine is light and fresh with soft, berry fruit. Made from red Grenache grapes

Shiraz Rosé - Spicy notes typical of the Shiraz grape are softer and fruitier than a full 'red' Shiraz. With a pleasant crisp sweetness this is an ideal summer drink.



SPARKLING WINES

All sparkling wines start life as still wines and have the sparkle added later. The crucial factor in the quality of every sparkling wine is how the fizz is added.

The fermentation process naturally produces carbon dioxide gas (CO_2) - the waste product of the yeasts devouring the sugars. In still wine making this gas is allowed to escape. In sparkling wines, the CO_2 is retained, dissolving within the wine which is kept under pressure.

When it is released, the CO_2 bubbles to the surface. The method for producing a wine filled with CO_2 varies from the very time-consuming and expensive Champagne method of natural, secondary fermentation in individual bottles, to the comparatively inexpensive and easy method of introducing CO_2 into tanks of still wine.

Champagne - A high quality, dry white wine is made (usually from a blend of chardonnay, pinot noir and pinot meunier grapes) with 'ordinary' tank fermentation. Once the wine is complete it is placed into special, heavyweight bottles and a fresh dose of yeast and sugar is added. The bottles are then capped and placed in the cool cellars of the winery for up to two years. During this time, a secondary fermentation takes place. The yeasts and sugars create CO_2 that, because it is in a sealed container, cannot escape so dissolves into the liquid.

Rosé Champagne - A gentle pressing of the skins of the pinot noir grape content of the Champagne creates the pink colour and different flavour of rosé Champagnes.

Cava - Well-known Spanish bubbly made usually through the 'tank' method. This is a different process by which good quality bubbles can be made. Here the secondary fermentation still takes place naturally, by adding new yeast and sugar to a finished wine, but instead of taking place in bottles, the wine is held under pressure in large sealed tanks so that the equivalent of several thousand bottles re-ferment at the same time. The wine is cleared of sediment and bottled under pressure, directly from the tank. The bubbles are a little larger and disperse more quickly, but the tank method can produce good results.

Prosecco - A well-known and respected Italian bubbly, like Cava often made through the tank method.

FACTORS AFFECTING TASTE OF WINE

Grape Variety, Climate, Weather, Soil... **Viticulture** (how you grow the grapes), **Vinification** (how you turn them into wine).


Sweetness/Dryness is down to the ripeness of the grape. Sweet wines come about as a result of having grapes so sweet that when sugar turns to alcohol, there is a surplus of sugar left over (this works because the yeast can only stand a certain level of alcohol before it becomes pickled). You cannot sweeten wine with sugar, although some German sweet wines are sweetened by the addition of grape juice.

Colour comes from grape/skin colour of the grape itself. You cannot get a white wine from red grapes (although you can from black grapes if you make it from the juice only). When you use the skins as well the wine becomes red.

Most wine is now made in stainless steel or glass tanks to reduce the danger of the wine being tainted by bacteria. However recently some new world wine producers have started maturing the wine in **oak** to give it an oaked flavour. This can even go to the extreme length of putting a 'tea bag' filled with wood chippings into the barrel.

The **Rioja** region of Spain have used traditional oak maturation for centuries, moving wine from cask to cask and leaving it for up to six years.

A good wine is one that has a balance of flavours, fruit, acidity, oak, sugars etc.



- Heat and light can spoil flavour.

- If the cork dries out then air can get in and impair the flavour (so if the bottle is to be stored for a while it should be stored on its side so that the cork remains moist).

- The cork can also hide bacteria in its crevices. This can then infest the wine resulting in 'corked' wine which smells of rot and tastes putrid.

TASTING WINE

When tasting the wine you do it in three stages:

Sight, Smell then Taste.

The *shape* of the glass can affect the flavour because it dictates which bit of the tongue is hit first.

White wine should be chilled (but not too chilled), red wine (as a general rule) should **NOT** be chilled.

If tasting several wines, taste white **before** red, and younger wines **before** more mature wines, also have dry before sweet. You do it in the order in which it is easiest to cleanse your palette.

**“WHAT ALL THOSE
PONCEY PEOPLE
WHO'D RATHER
SPIT THAN
SWALLOW
ARE REALLY DOING!”**



WINE & DINE

If you like heavy red wine with delicate fish, who's to stop you? If you enjoy it, that's all that matters after all! For those with less daring taste, here are a few classic combinations you might like to try and a few 'rules' to help guide you when putting food and wine together...

In the olden days, people drank white wine with fish, chicken and pork, and drank red wine with dark meats. With modern diets being closer to a pick and mix from the world food counter, we need to change the 'rules' slightly. Modern thinking is that we match the wine to the strongest flavour in the dish. For instance, in hot chicken curry the sauce is the dominant flavour. In Spaghetti Bolognese, tomatoes fight for dominance with the beef but with fish and chips, the flavour of the cod or haddock can still be tasted (just go easy on the vinegar).





Growing conditions in the New World tend to have less changeable and warmer climate which deepens the intensity of flavours in the wines as well as delivering more consistency year on year. This works really well with the stronger flavoured food we tend to eat on a daily basis, but don't discount the best of the old world if you want a glass of real character, especially if you are prepared to wait for it to age.

Over the page are a few suggestions to get you started...

SUGGESTED WINES TO DINE

Food	Red Wine
BBQ	Shiraz, Cabernet Sauvignon, Zinfandel
Picnic	Beaujolais, Merlot
Medium or Hot Curry	Rioja, Beaujolais
Chicken Korma	Beaujolais, Merlot
Spaghetti Bolognese	Cabernet Sauvignon
Pizza	Merlot, Cabernet Sauvignon
Pasta (Lasagne, Tomato based sauce)	Cabernet Sauvignon, Merlot, Chianti
Pasta (Creamy sauce)	Valpolicella, Beaujolais
Chinese	Rioja, Beaujolais
Thai (Green Curry)	Rioja, Beaujolais
Bangers and Mash	Grenache, Shiraz, Zinfandel, Cabernet Sauvignon
Strong Beef Stew	Zinfandel, Cab Sauvignon, Montepulciano
Chicken Fajitas	Shiraz
Fish and Chips Britain's finest dish!	Best not do it, unless it's a dare!
Roast Chicken	Merlot, Rioja
Roast Beef	Cabernet Sauvignon, Montepulciano, Zinfandel
Roast Pork	Beaujolais, Merlot
Roast Lamb (Pink)	Rioja, Merlot
Lamb (Well done, Shanks)	S.A. Pinotage, Australian Cabernet Sauvignon
Salmon	Beaujolais
White Fish	Get serious!
Scrambled Eggs	Beaujolais
Sweets & Desserts	Again, best not to really.

WITH



White & Rosé Wine

Californian White Zinfandel...

Mmm, strawberries! (Rosé)

Rosé, White Zinfandel, White Grenache

Sauvignon Blanc, Riesling, Gewürztraminer

New World Chardonnay

Try heavily oaked Chardonnay, if you must.

Pinot Grigio

Pinot Grigio

Pinot Grigio

Sauvignon Blanc, Gewürztraminer, Riesling

Sauvignon Blanc, Gewürztraminer, Riesling

Semillon Chardonnay

New World Chardonnay

Sauvignon Blanc, Riesling, Gewürztraminer

Champagne, Bone-dry sparkling Cava,

S.A. Chenin Blanc, Sauvignon Blanc

Chardonnay, Riesling,

Semillon Chardonnay

Chardonnay,

Semillon Chardonnay

Rosé

Chardonnay, Semillon Chardonnay

Chardonnay,

Semillon Chardonnay

S.A. Chenin Blanc

Sauvignon Blanc, Chenin Blanc,

Cava, Champagne, Pinot Grigio

Colombard blend

Orange Muscat - Seriously, try it! Like garlic bread,

it's the future... it'll change your wine drinking!



IF ANY OF THE WINES LISTED HERE ARE NOT IN STOCK AT YOUR LOCAL STORE PLEASE ASK THEM TO ORDER IT FOR YOU.



THE TRUTH IS,

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**THERE ARE REALLY ONLY
TYPES OF WINE...**

**...THOSE YOU LIKE,
& THOSE
YOU DON'T!**

BARGAIN BOOZE

BARGAIN BOOZE *Plus...*

BARGAIN BOOZE *Select Convenience*

thoroughgoods

thoroughgoods *Select Convenience*