



JANE LOPES

Jane is wine director at Attica and author of *Vignette*.

Illustrations
SIMON LETCH

True colours

There are white grapes and red grapes. What else is there to know?

WHEN IT COMES to how wine gets its colour, the answer isn't black (or red) and white. The skins of grapes (rather than the flesh) contain most of the pigment that colours wine. The concept is simple: the degree to which those skins come into contact with the grape juice before, during or after fermentation largely determines the colour of the wine. It does get more complex, though. Climate, weather, sun exposure and disease can affect the colour of grape skins. And the impact skins have on wine colour once they're off the vine is affected by the time and technique used for maceration (skin contact with juice), oak usage, stem inclusion, oxidation, reduction and age.

At a winery



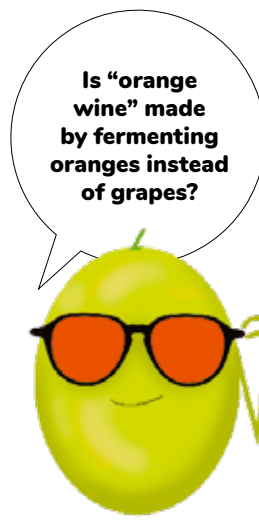
Rosé is made pink through contact with red-grape skins. There are three methods. The first is a direct maceration of juice on skins. When the desired colour and balance is achieved, the juice is removed from the skins and fermentation proceeds. The second – saignée – is used when the rosé is a byproduct; in order to concentrate the freshly crushed juice for red wine fermentation, pale pink juice is bled off. The third is a blend of finished white and red wine. This is actually the most common method used to make rosé in Champagne.

At a restaurant



"Blanc de noirs" is a labelling designation in Champagne, which describes a white wine made from "black" (aka red) grapes. Grape juice is clear and as long as it doesn't macerate with the skins, the resulting wine will be white. Red grapes with red flesh – called teinturier grapes – are an exception. While not very common, when you do encounter them, the resulting wine is often deep and inky because of the additional pigment in the juice. Champagne made from red grapes tends to have more bass notes.

At a bottle shop



Not oranges! "Orange wine" describes skin-macerated wine made from white grapes. Just as red grape skins have pigment, so do white grape skins. This pigment, when left in contact with the clear juice of the grapes, creates an orange hue. This treatment can also create a more tannic texture and some pleasant bitterness. This style is traditional in northern Italy and Eastern Europe but is made all over the world. Skin-macerated whites are often associated with being "modern" and "funky" but are one of the oldest styles.



THE DROP

Boozy kombucha

Words AMY COOPER

SINCE KOMBUCHA

emerged from the dreadlock zone into the mainstream, we've regarded the fizzy fermented tea drink as a gut-friendly potion packing handy enzymes and probiotics in its scoby (that's symbiotic culture of bacteria and yeast, and in 2019 you're nobody without one).

During its rise to soft-drink supremacy, kombucha's potential to party outside the digestive tract remained

Seeking a balance between health and pleasure? Kombucha has brought a party to its punch.



unexplored – or so we thought. In Byron Bay, the Bucha of Byron team were busy matchmaking their artisanal kombuchas with craft spirits from Cape Byron Distillery. The local botanicals in Bucha's Lemon Myrtle played so nicely with their cousins in Brookie's Gin, that the blend started popping up in flavour-astute venues as a cocktail called Dirty Bucha. Vodka joined the party and two boozy kombuchas are now bottled for your pleasure. Think of Dirty Bucha like the film *Dirty Dancing* – wholesome Baby doing a raunchy mambo with bad boy Johnny. 🍷

From BWS and selected venues