

SUMMER WINE

I can't think of a better way to spend a warm summer's day than meandering my way through the valleys of wine regions, enjoying the breathtaking views and tasting some delicious local wines. Wherever in Australia you happen to be this January, I would highly recommend taking a day or two and heading out to explore.

When it comes to wine, the hot weather in summer often naturally leads you to a chilled white, and, like with anything, with wine there are trends. One in particular I've noticed over the past couple of years is the rise in popularity of pinot grigio and pinot gris. They have become a popular menu item in many restaurants and cafes around the country and are slowly taking over the 'Savvy-B'. I am happy this is the case, as I find pinot grigio more interesting as a variety and far more versatile – it's the kind of wine that offers complexity and freshness at the same time.

One thing that's easy to forget is that the pinot grigio or gris grape variety is red. In fact, its 'grey'-ish in colour, which is what gris and grigio mean in French and Italian respectively. Here is also where there is the fundamental difference in the winemaking style – Gris is made in French style, and Grigio is made in Italian style, but they both come from the same grape variety.

Now, why is it white? Well, the colour in any wine comes from the skin of the grape, because without the skin all grapes are white. Partially because of the grigio flavour profile and partially for the lack of vibrant colour tannins in this grapes' skin, most of the time winemakers separate the skins of this grape from the juice straight after pressing, leaving no chance to gain any colour characteristics of the red wine. I would like to mention that I have seen a few pink gris styles around, but it is not the norm, and you will definitely not see a vibrant red grigio. But if you're on the lookout to try something new, and your usual white is getting a little repetitive, I certainly

recommend going out and trying a few gris and grigios to expand your palate.

Another wine that's popular in our hot summer months is rose. There's something celebratory and happy about the beautiful pink drink that goes well with sunshine. I am a big lover of rose and if I wanted to write a book on a style of wine, rose would be it! There's just so much you can talk about and do to make a great rose.

Firstly, rose can be made from pretty much any red grape variety, meaning there are as many variations of rose as there are of red grapes. It can also be made as a blend of different reds, or even a blend of red and white wine. This gives the winemakers an enormous scope for possibility when playing with the styles, and therefore I really believe there's a rose out there for everyone, you just have to find it. What could be a better project this summer than trying to find your favourite rose?

Even though whites and roses become the wines of the season in January and February, I don't think I've ever been to a BBQ or roast dinner where there wasn't a bottle of shiraz. Shiraz is one of those wines embedded in our culture and no amount of grigio or rose will change that.

Shiraz is also a wine that could be made in different styles – in a bold hot climate and a delicate cool climate. In summer, I prefer to opt for the cool climate version, as it is lighter and easier to drink, but tastes just as good paired with red meats or hearty warm dishes. It provides finesse and complexity and is a great alternative for your next BBQ. [@](#)



Words and Pics Wine Chick
Insta @wine_chick_
Facebook @winechickthoughts
Website winechick.com.au

Up To Taste!

Quealy Mornington Peninsula Pinot Grigio 2019

As in any good pinot grigio, this one is delicate, yet complex. There are persistent aromas of nashi pear, lime, and seashells on the nose. The palate provides joyful combinations of stone fruit flavours and signature Mornington Peninsula minerality. This is a great wine to enjoy with grilled garlic prawns or pasta dishes with white sauces.

Medhurst Estate Vineyard Rose 2020

I love the colour of this rose! Its subtle orange tint exudes class and being a blend of shiraz and cabernet sauvignon this rose definitely gives a variety of aromas and flavours. The nose presents a seductive combination of fresh garden berries, fresh fennel herb, and liquorice. Taste-wise, immediate fruit freshness sets the scene at the start, followed by creamy mid-palate, and finishing long and soft.

Riverlea 2014 Shiraz

A great representation of a well-aged cool climate shiraz. The Riverlea 2014 Shiraz has a beautiful vibrant brick red colour. The aromas are very well expressed with black tomatoes, fresh herbs and black cherry. The palate is complex and long-lasting with a fresh start and finish, with a very dominant flavours of plum and black cherry.