

3 The story on Wines

South African Wines

- *Drink a decent bottle of wine if you do. It's about the same cost as a cheap bottle and a disperin, but in the later you must drive two times to get the stock (By decent I mean around R 80 to R 100.00 for a red) not by the caseloads, neither is box wine included in this recommendation*
- *Calculation per Bottle on a small farm (18 Hectares) is as follow: SARS R 3.40 for Packaging, labelling cork and the works (carton included) R 16.00, The Bottle alone curtesy of CONSUL will set you back R 7.50, a 225 litre oak barrel costs R 15.000 (only good for three years), Pruning per plant is R 1.00, Further to that following needs to be included, Diesel, Labour (all year around), Fertilizer, weed control, electricity, amortisation, buildings storage, lots of time and passion etc. etc.*
- *Distell who produces around 3 Million Bottles, they might use a different table and certainly no new oak barrels but stainless steel tanks, wood chips and the works.*
- *If you get a Headache from Sauvignon Blanc, Chenin or Chardonnay or any other Cultivars, TRUST me it's not the grape but the **Sulphites** they use to eliminate funguses! Any one for a glass of cheap Wine?*

White wine is a [wine](#) whose [color](#) can be straw-[yellow](#), yellow-[green](#), or yellow-[gold](#) coloured.^[1]

It is produced by the [alcoholic fermentation](#) of the non-colored [pulp](#) of [grapes](#) which may have a white or black skin. It is treated so as to maintain a yellow transparent color in the final product. The wide variety of white wines comes from the large number of [varieties](#), methods of [winemaking](#), and also the ratio of [residual sugar](#).

White wine has existed for at least 2500 years. It has accompanied economic development and colonized every country whose inhabitants are wine drinkers: Europe, America, Oceania, although less systematically in Africa and Asia due to climate and religious reasons.

The white grapes from which white wine is mainly produced are green or yellow of which there are many so that white wine can be produced anywhere that grapes can be grown. Some varieties are well-known such as the [Chardonnay](#), [Sauvignon](#), [Semillion](#), [Moscato](#), [Pinot Grigio](#), [Gewürztraminer](#) and [Riesling](#). Others have a discreet existence hidden behind the name of a wine resulting from the assembly of several varieties. [Tokay](#), [Sherry](#), and [Sauternes](#) are examples of these. **The winemaker can also use a variety with a coloured skin provided one is careful not to stain the [wort](#) during the separation of the pulp-juice. The [Pinot noir](#), for example, is commonly used to produce [champagne](#).**

Among the many types of white wine, dry white wine is the most common. More or less aromatic and tangy, it is derived from the complete fermentation of the [wort](#). Sweet wines, whether *moelleux* (Sweet: 12-45 g/l of sugar) or *liqueureux* (Fortified: >45 g/l sugar) wines are where the fermentation is interrupted before all the grape sugars are converted into alcohol: this is called *Mutage* or fortification. The methods of enriching wort with sugar are multiple: on ripening on the vine, *passerillage* (straining), or the use of [Noble rot](#). Sparkling wines, which are mostly



white wines, are wines where the [carbon dioxide](#) from the fermentation is kept dissolved in the wine and becomes gas when the bottle is opened giving a delicate foam beverage considered the festive wine *par excellence*.

Celebrated by writers, poets, singers and painters, white wine is used as an [Apéritif](#) during the meal, with dessert, or as a refreshing drink between meals. They are more refreshing, lighter in both style and taste than the majority of their red wine counterparts, making them ideal for spring and summer occasions. The old guideline of “white wine with white meat” still holds true in many instances, but there are plenty of exceptions and palate preferences that dictate which wines to pair with what foods. As an example, Chardonnay combines well with the taste of *fleur de lis* (triple cream cheese).

White wine also contributes to the development of dishes in the kitchen thanks to its acidity, aroma, and its ability to soften meat and deglaze the cooking juices. Its benefits to the body are however lower than those attributed to red wine because it is low in polyphenolic compounds.

Types of white wines

Chardonnay, Gewürztraminer, Moscato are white grape **varieties**. This page describes wine styles by variety and production area. Any below variety can give dry white wine or [sweet white wine](#). Some varieties can be made bubbly or still.

If only one **variety** (chardonnay, gewürztraminer) is mentioned on the label, then the wine is called **varietal** and is named after the grape with a *capital* initial (Chardonnay, Gewürztraminer). Varietal wines primarily show the fruit: how the [wine tastes](#) much depends on the grape variety.

[Chardonnay vine](#)

(Shar-do-nay) Chardonnay was the most popular white grape through the **1990's**. It can be made sparkling or still.

Food pairings: a good choice for fish (even salmon) and chicken dishes.

Districts: Chardonnay makes the principle white wine of Burgundy (Bourgogne, France), where it originated. Chardonnay is versatile and is grown with success in most viticultural (*Science, production and study of grapes*) areas under a variety of climatic conditions. Yet it only amounts to 2 percent of the world vine areas. Total chardonnay vines cover more than 160,000 hectares (400,000 acres). The biggest states were in 2005:

1. **U.S.A.:** California: 44,509 ha; Oregon and Washington state: 3,200 ha
2. **France:** 35,252 ha
3. **Australia:** 22,528 ha
4. **Italy:** 11,800 ha
5. **Moldavia:** 6,000 ha
6. **South Africa:** 8,000 ha
7. **Chili:** 7,500 ha
8. **Argentina:** 5,155 ha



Typical taste of the different types of chardonnay: voluptuous. [Chardonnay wines](#) are often wider-bodied (and more velvety) than other types of dry whites, with rich citrus (lemon, grapefruit) flavors. Fermenting in new oak barrels adds a buttery tone (vanilla, toast, coconut, toffee). Tasting a USD 20 Californian Chardonnay should give citrus fruit flavors, hints of melon, vanilla, some toasty character and some creaminess. [Burgundy whites can taste very different](#).

[Sauvignon blanc](#)

(So-veen-yawn Blah)

Food pairings: a **versatile food wine** for seafood, poultry, and salads.

Districts: of French origin, sauvignon blanc is grown in the Bordeaux region where it is blended with Semillon (*Golden-skinned grape*). The Loire valley and New Zealand produce some excellent sauvignon blanc varieties. Some Australian Sauvignon Blancs, grown in warmer areas, tends to be flat and lack fruit qualities.

Typical taste in varietal wine: sauvignon blanc normally shows a herbal character suggesting bell pepper or freshly mown grass. The dominating flavors range from sour green fruits of apples, pears and gooseberries through to tropical fruits of melon, mango and blackcurrant. Quality unoaked Sauvignon Blancs will display smokey qualities; they require bright aromas and a strong acid finish and are best grown in cool climates.

Semillon

(Say-mee-yaw)

Food pairings: Semillon goes with fish but there are many better matches. Serve dry Semillon with clams, mussels, or pasta salad.

Districts: sémillon is the major white grape in the Bordeaux region of France. Sémillon is also known as Hunter (River Riesling), boal/bual of Madeira, chevrier, columbier, malaga and blanc doux. Sémillon is also grown in Chile, Argentina, Australia, and California.

Typical taste: the wine varietal features distinct **fig-like** character. Sémillon is often blended with sauvignon blanc to delimit its strong berry-like flavors.

From the Bordeaux region of France come the great Sauternes and Barsac. These wines are produced from overripe sémillon grapes. They are blended with sauvignon blanc to produce a syrupy, full-bodied wine that may be world class.



Moscato

(Mos-cato) The moscato variety belongs to the muscat family of grapes - and so do moscatel and muscat ottonel.

Food pairings: Moscato shows best on its own: without food but sweet wines will pair with dessert.

Districts: moscato grows in most vine-friendly climates, including Italy, the Rhône Valley (where it is called muscat blanc à petits grains) and Austria (where it is called Muskateller).

Typical taste: often sweet and always **fruity**, with a characteristic grapefruity and musky aroma. Moscato wines are easily recognizable to anyone who has tasted a Muscat table grape.

Pinot grigio



(Pee-no gree-zo)

Food pairings: versatile.

Districts: pinot grigio is planted extensively in the Venezia and Alto Adige regions of Italy. Pinot grigio is also grown in the western coastal regions of the U.S.A. It is called malvoisie in the Loire Valley and pinot gris in the rest of France. In Germany and Austria pinot grigio is known as the Ruländer or Grauer Burgunder. Similar aliases are used in the german settled regions of Australia.

Typical taste: **crisp**, dry wines with good acid "bite" are typically made in Italy and Germany. Oregon or Alsace Pinot Gris shows **aromatic**, fruity flavors. Pairing with food is more difficult because Alsatian winemakers leave the grapes on the vine much longer. The perfume in Alsatian Pinot Gris makes it especially well suited for Thai or spicy Chinese cuisine.

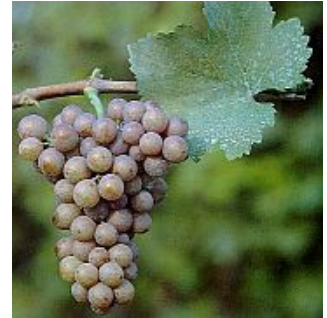


Gewürztraminer

Food pairings: gewürztraminer is ideal for sipping. It can fit Asian food, pork and grilled sausages.

Districts: gewürztraminer is best known in wines from Alsace, Germany, the U.S. West Coast, and New York.

Typical taste in varietal wine: fruity flavors with aromas of rose petals, peaches, lychees, and allspice. A Gewürztraminer seems generally not as refreshing as other types of dry whites.



[Gewürztraminer](#)

Riesling

Food pairings: dry versions go well with fish, chicken and pork dishes. The crispiness of a Riesling works very well with tuna and salmon while the acidity level intermingles with the slight smokiness of the eel and cuts through the layers of spicier Japanese foods.

Districts: the classic German grape of the Rhine and Mosel, Riesling grows in all wine regions. Germany's great Rieslings are usually made slightly sweet, with steely acidity for balance. Riesling from Alsace and the Eastern U.S. is also excellent, though usually made in a different style, equally aromatic but typically drier (not sweet). California Rieslings are much less successful, usually sweet without sufficient acidity for balance.

Typical taste in varietal wine: Riesling wines are much lighter than Chardonnay wines. The aromas generally include fresh apples. The Riesling variety expresses itself very differently depending on the district and the winemaking. Rieslings should taste fresh. If they do, then they might also prove tastier and tastier as they age.

