



King George Chapter
Oct 2024
www.kgwinesociety.com

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Twenty-Eight members and guests joined together to learn about wines that our guest speaker Diane Tucker, friends with Stephanie Coleman, experienced while traveling to South Africa. Prior to the tasting, guests, Joanne Murphy (Denise’s friend) and Chris and April Brown who returned to see what a typical tasting was like after experiencing the Riedel Glass event were introduced. Standing in for Terri, Denise shared that elections were approaching and that if anyone wanted to assume a role, they should let Terri know. Denise mentioned that a new newsletter writer would be wonderful.



Diane, a diploma candidate of the WSET program and past presenter to KGWS, enlightened us on climate influences of growing grapes in the southern part of SA. Wine production began in 1652, but it wasn’t until the end of Apartheid that real investments in wine began. Seventy percent of the vineyards have been planted in the last 20 years, the soils being very diverse, but growers can make a lot more money growing fruit. Even so, there is a love of grapes and so many forged ahead. Chenin Blanc is well known as a premier grape. While we were unable to try the very expensive hallmark wine of the SA industry, we did learn about Vin de Constance, a sweet dessert wine.

Our journey began with reviewing a chart comparing Chenin Blanc with Chardonnay to grasp some impacts of acidity. We found that with the high acids of the Chenins, a mouthful retained for a bit, enabled one to sense a crescendo of flavors and made you want to salivate. Diane shared tasting and wine making notes for each wine as well as info on the wineries and wine analysis such as residual sugar and alcohol levels.



We tried an unoaked Chenin Blanc, followed by an oaked CB. The Chardonnay was next which showed the acidity differences. We moved to reds starting with a Reserve Pinot Noir from Creation which was voted best vineyard in 2023.



Creation is a new winery, starting back in 2006. This wine had nice spice notes and fruit flavors. The 5th wine was a Bordeaux blend that might have been a bit young from the Delaire Graff winery know as From the Sky. We rounded out the evening with the true grape of SA, Pinotage which is a cross between Pinot Noir and Cinsaut. Its reputation was so destroyed from the poor quality of wine making – it was inky and had a tar taste. Yet, a major effort was undertaken to realize a good production, especially given that fermentation is only about 4 days. It is now known for its dense color and bold flavors. Tartaric acid can be added during that short fermentation period. The Pinotage offered is a mid-level wine and came from 50-year-old vines. Previously, it could not be sold outside of the country due to Apartheid. Many of us were pleasantly surprised by this wine.



We enjoyed the evening and laughed at some of the stories Diane shared while traveling around SA. Thanks for a great educational presentation.



#	Wine	Fav W/R	Fav Overall	Cost
1	Raats Original Chenin Blanc 2022	13	7	17
2	Beaumont Hope Marguerite 2021	13	5	35
3	Bouchard Finlayson "Crocodile's Lair Chardonnay 2022	4	0	28
4	Creation Reserve Pinot Noir 2022	5	1	43
5	Delaire Graff Estate Botmaskop 2020	13	9	26
6	Kanoonkop Estate Pinotage 2020	13	9	36

NEXT MEETING IS NOV 8
 Tom Burckell will present
 GRENACHE