

# WINE #1

## CHARDONNAY

Murdoch Hill - South Australia - Adelaide Hills

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### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is pale straw/lemon in color.

#### NOSE

This wine has moderate intensity on the nose.

Fruit notes are ripe, with citrus (lemon, lime, orange), tropical (pineapple), and apple, with some additional 'peach yogurt'. There are subtle white flowers and wet stone, adding some freshness to the nose.

There is noticeable oak (toast, vanilla bean, spice), with creamy malolactic notes, and lees (bread/biscuit).

The wine appears youthful.

#### PALATE

This wine is dry.

It has similar tasting notes as on the nose, with lots of ripe fruit and even more noticeable oak.

The body of the wine is medium to medium (+)

Alcohol is medium.

Acid is medium to medium (+).

#### CONCLUSION

This wine is ripe, and rich, but with good acid. Due to its fruit condition and possible oak, I would put this in a moderate climate in California, South Africa, or Australia!

Varieties could include Chardonnay, Chenin Blanc, and Albariño;

This wine is not Albariño because Albariño is more aromatic, showing more fruit and floral notes. Albariño also has more phenolic grip on the palate, and it's not typically oak influenced.

This wine is not Chenin Blanc, because Chenin would typically show a lighter mouthfeel with more of a bruised fruit quality. It would also typically show higher acidity.

This wine is Chardonnay, from Australia, from Adelaide Hills!

# WINE #2

## CHARDONNAY

Domaine Servin - France - Burgundy - Chablis

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### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is medium lemon in color.

#### NOSE

This wine has moderate intensity on the nose.

Fruit notes are citrus-heavy (lemon, lime, orange) along with some green apple and pear.

There are white flowers and even more wet stone minerality.

There is a chalkiness to the aroma!

No oak and no tertiary notes. The wine also appears youthful.

#### PALATE

This wine is dry.

It has similar tasting notes as on the nose, with lots of citrus fruit and freshness. The fruit condition is tart on the palate.

The body of the wine is medium.

Alcohol is medium.

Acid is medium (+) to high.

#### CONCLUSION

This wine is lighter and brighter than the first. Due to its more tart fruit and higher acid, I would put this in a cool to moderate climate in France or Spain!

Varieties could include Chardonnay, Chenin Blanc, and Albariño;

This wine is not Albariño because Albariño is more aromatic, showing more fruit and floral notes. Albariño also has more phenolic grip on the palate, and more leesy (yeasty) notes.

This wine is not Chenin Blanc, because Chenin would typically show a lighter mouthfeel with more of a bruised fruit quality. It would also be more aromatic and have higher acidity.

This wine is Chardonnay, from France, from Burgundy, from Chablis!

# WINE #3

## TEMPRANILLO

La Rioja Alta - Spain - Rioja

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### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is medium ruby, leading to garnet in color.

#### NOSE

This wine has moderate (+) intensity on the nose.

The fruit is mostly red (dried cherries, strawberries, raspberries). The fruit smells ripe and dried.

There are dried purple flowers, sweet herbs, and cedar.

There is oak (vanilla, coconut, spice).

The wine has some age with notes of leather and forest floor.

#### PALATE

This wine is dry.

It has similar tasting notes as on the nose, with a lot of fruit and oak, along with aged notes of earth.

The body of the wine is medium (+).

Alcohol is medium (+).

The acid is medium.

Tannin is medium.

The wine is smooth.

#### CONCLUSION

This wine is rich, but also earthy and nuanced. Due to its dried fruit condition and use of oak, I would put this in a warm-moderate climate in France, Italy, or Spain!

Varieties could include: Merlot, Tempranillo, or Sangiovese

This wine is not Merlot. Merlot would be more medium in structure. It would show less acid and lower alcohol. Merlot will sometimes showcase green pyrazine notes that are not evident here.

This wine is not Sangiovese. Sangiovese would generally be higher in both acid and tannin. It would have less concentrated fruit and more emphasis on herbal/tomato leaf notes, which this wine doesn't show!

This wine is Tempranillo, from Spain, from Rioja!



THE  
GRAPE  
GRIND

# WINE #4

## TEMPRANILLO

Emilio Moro - Spain - Ribera del Duero

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### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is medium ruby leading to purple in color.

#### NOSE

This wine has moderate intensity on the nose. Fruit notes are both red and black fruits, but mostly black (blackberry, black raspberry, plum), alongside purple flowers (lavender/violets), dried herbs (tarragon/fennel), and subtle oak (chocolate/coffee/baking spice). There are slight tertiary notes of potting soil and tobacco, but the wine still feels youthful.

#### PALATE

This wine is dry.  
It has similar tasting notes as on the nose, with dark fruit and oak, but more robust earth.  
The body of the wine is medium.  
Alcohol is medium (+).  
The acid is medium.  
Tannin is medium (+).

#### CONCLUSION

This wine is rustic, but also rich and fruity. Due to its ripe fruit condition but more earth driven nuances, I would put this in a moderate to warm climate in France, Italy, or Spain!

Varieties could include: Merlot, Tempranillo, or Sangiovese

This wine is not Merlot. Merlot would be more medium in structure. It would show less acid and lower alcohol. Merlot will sometimes showcase green pyrazine notes that are not evident here.

This wine is not Sangiovese. Sangiovese would generally be higher in both acid and tannin. It would have less concentrated fruit and more emphasis on herbal/tomato leaf notes, which this wine doesn't show!

This wine is Tempranillo, from Spain, from Ribera del Duero!