

# WINE #1

## GARGANEGA

Tenuta di Corte Giacobbe - Italy - Veneto - Soave

---

### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is pale lemon in color.

#### NOSE

This wine has moderate intensity on the nose.

Fruits are citrus leading (lemon peel/zest) with some orchard fruits (green apple) a touch of floral (white flowers) and bitter herbs (rosemary). Mostly fresh (wet stone) and mineral leading with a touch of lees (biscuit dough). Youthful overall.

#### PALATE

This wine is dry.

It has similar tasting notes as on the nose, with a lot of citrus, minerality, and bitter almond. The fruit condition is tart leading to a possibly cool to moderate region.

The body of the wine is medium (-).

Alcohol is medium.

Acid is high.

#### CONCLUSION

This wine is fresh and vibrant. Due to its mineral earthy quality, tart fruit condition, high acid, and phenolic bitterness, I'm in Italy with this variety!

Varieties could include Pinot Grigio, Cortese, and Garganega;

This wine is not Pinot Grigio because this wine is less aromatic. It doesn't have the same range of fruit (peachy notes). Pinot Grigio also typically showcases more phenolic bitterness.

This wine is not Cortese (although quite similar) Cortese has more intense acid and leads more in herbal notes. It's typically slightly more aromatic, but has less bitter almond notes and less phenolic grip.

This wine is Garganega from Soave!

# WINE #2

## VIOGNIER

François Villard - France - N. Rhône - Condrieu

---

### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is medium lemon/yellow in color.

#### NOSE

This wine is moderate (+) to high in aroma intensity. It is perfumed with fruit notes that are mostly stone (apricot) and orchard (yellow apple), with slight ripe citrus (tangerine). Orange blossom and honeysuckle are noticeable. Spice and vanilla is also apparent from oak. There are some earthy notes as well including fennel, mushroom, and wet stone.

#### PALATE

This wine is dry.

It has similar tasting notes as on the nose, with apple and stone fruit leading. The fruit is ripe to overripe on the nose but more tart on the palate.

The body of the wine is medium (+).

Alcohol is medium to medium (+).

The acid is medium (+).

#### CONCLUSION

This wine is aromatic with good concentration of fruit and lots of complexity.

This could be Chardonnay, but it's too aromatic.

Therefore, the aromatic varieties it could be, include: Torrontes, Gewurztraminer, and Viognier.

This wine is not Torrontes because this wine is too complex.

Torrontes would be simpler with a lighter body and mouthfeel, as well as a bit MORE aromatic on the nose.

Gewurztraminer is another aromatic wine but Gewurztraminer would be more aromatic with more tropical exotic fruits!

Gewurztraminer would have less acid and more alcohol.

\*Also, Gewurztraminer and Torrontes are usually unoaked

This wine is Viognier from France, from Condrieu!

---

# WINE #3

## MALBEC

Altos Las Hormigas - Argentina - Mendoza

---

### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is deep ruby in color. The wine fades out to a magenta rim.

#### NOSE

This wine has medium intensity on the nose. Fruit notes are mostly red (raspberry/cherry) with some black (blackberry/plum) and a little blue (blueberry). Outside of fruit is purple flowers (violets), subtle herbs, and minerality (dust/graphite) with some pice and smoke. The wine is fairly youthful and mostly fruit-driven.

#### PALATE

This wine is dry.  
It has similar tasting notes as on the nose, with ripe concentrated red and black fruits that taste almost liquored on the palate.  
The body of the wine is medium (+).  
Alcohol is medium.  
Acid is medium (+).  
Tannin is medium (+).

#### CONCLUSION

Varieties could include: Malbec, Syrah, or Gamay

Although Gamay and Malbec are quite different, Gamay shares similar color and minerality as this wine. It's not Gamay, however, as it would typically be more clear. Gamay also has more red fruit that is less ripe, with lighter tannin.

This wine is not Syrah. This wine is not Syrah. Syrah would be deeper in concentration. It would be more structured with higher acid and tannin. Syrah would also have more savory meaty notes.

\*The magenta rim is a telltale sign for Malbec

# WINE #4

## PINOTAGE

Beeslaar 'Taj' - South Africa - Western Cape - Swartland

---

### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is medium ruby in color.

#### NOSE

This wine is dry.

It is medium (+) in aromatic intensity.

The fruit is red and dark (fleshy fruits like black cherry and plum), the fruit is intensely ripe - almost stewed.

Outside of fruit, there are some herbs (licorice) and a very noticeable smoke/tar aroma. There are a lot of oak indicators like vanilla, spice, and sweet coffee.

#### PALATE

This wine is dry.

It has similar tasting notes as on the nose, with a lot of ripe fruit, smoke and coffee.

The body is medium (+).

Alcohol is high.

Tannin is medium (+).

The acid is around medium.

#### CONCLUSION

Overall this wine is round, plush, and smoky. The ripe fruit and higher alcohol lead to moderate to warm region.

Varieties could include: Malbec, Syrah, and Pinotage;

This wine is not Malbec. Malbec would typically lean more purple in color, with more floral notes and usually less stewed fruit character.

This wine is not Syrah, although similar in flavors. Syrah would show more dominant dark fruit and be slightly higher in all structural elements.

This is Pinotage from South Africa!



THE  
GRAPE  
GRIND