



Nelson International Aromatics Symposium 6th February 2010

Moutere Hills Community Centre
Upper Moutere, Nelson, New Zealand

Programme

7.00am Bus will pick up delegates from the Rutherford Hotel

7.20am Bus will pick up delegates from the Monaco Resort

8.00 am **Registration**

8.45 am **Welcome to Delegates**

Tim Finn - Neudorf Vineyards, Symposium Chair

9.00 am **The Beauty is in the Balance**

Andrew Caillard MW, wine writer and author

Riesling is all about beauty and balance. (Including perceptions of sweetness and the different factors involved in balance, reactions to sweetness in the market etc.)

9.35 am **Will they still buy it if they know it's sweet?**

Tim Finn – Neudorf Vineyards

An introduction to the work of the International Riesling Foundation and use of the Taste Profile.

9.45 am

Keynote Presentation - Achieving the Beauty of Balance in Riesling

Ernst Loosen – Weingut Dr Loosen

Factors affecting the balance of Riesling wines from a producer's perspective – including terroir, viticulture and winemaking practice - personal experience from Mosel to Pfalz and beyond).

10.25 am

Welcome by Mike Elkington – Kaumatua

10.35 am

Morning Tea

10.55 am

Tasting 1: Dry Riesling

Panel Leader: **Andrew Greenhough** - Greenhough Wines,

Ernst Loosen, Andrew Caillard MW, John Saker - NZ Wine Commentator

Short introduction to the wines and panelists, 25 minute tasting

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| • Martinborough | Palliser Estate | Martinborough Riesling 2007 |
| • Nelson | Greenhough Wines | Nelson Riesling 2007 |
| • Marlborough | Villa Maria | Cellar Selection Riesling 2007 |
| • Waipara | Muddy Water | Dry Riesling 2007 |
| • Central Otago | Mount Edward | Riesling Central Otago 2007 |
| • Germany-Pfalz | Weingut J L Wolf | Jesuitengarten Riesling 2007 |
| • France – Alsace | Domaine Weinbach | Riesling Grand Cru Schlossberg
Cuvée Sainte Catherine 2007 |
| • Austria – Wachau | F X Pichler | Riesling Smaragd Dürsteine Hollerin
2007 |

30 minute directed panel discussion

11.55

Tasting 2: Sweet Riesling

Panel Leader: **John Kavanagh** - Neudorf Vineyards

Ernst Loosen; Oz Clarke UK Wine Writer; **Sam Kim** NZ Wine Commentator

Self pour flight 2, Short Introduction, 25 minute tasting

- Gisborne Millton Vineyard Opou Vineyard Riesling 2007
- Nelson Neudorf Vineyards Moutere Riesling 2007
- Marlborough Forrest Estate The Doctors Riesling 2007
- Waipara Crater Rim Waipara Riesling 2007
- Central Otago Mount Difficulty Target Gully Riesling 2007
- Germany – Mosel Dr Loosen Erdener Treppchen Riesling Spätlese
- Germany – Rheingau Freicherr langwerth von Simmern Erbacher Macrobrunn Spätlese 2007
- France – Alsace Meyer-Fonné Pfoeller Vendanges Tardives Riesling 2007

30 minute directed panel discussion

1.05 pm

Introduction to the Nelson Wine Region

Mike Brown - Chairman Nelson Winegrowers.

1.10 pm

The Nelson Wineart Seafood Lunch

Kevin Hopgood – Chef, Hopgood’s Restaurant and Bar, Nelson

Nelson aromatic wines matched with fresh Nelson kai moana and other local produce.

2.10 pm

The Future for Aromatics in Asia

Simon Tam, Wine Commentator

Which aromatic varieties best suit Asian food and palates?

Does Riesling have a place and what styles work best?

- Nelson Kahurangi Dry Riesling 2007
- Nelson Brightwater Vineyards Nelson Riesling 2009
- Nelson Waimea Classic Riesling 2005
- Nelson Seifried Sweet Agnes Riesling 2008

2.40 pm

Gewürztraminer –The Ultimate Aromatic?

Jo Burzynska - Wine Commentator

International expressions of Gewürztraminer

A look at the history of the variety, where it is going, wine styles as product of terroir and local cuisine.

3.00 pm

Gewürztraminer in New Zealand

Short history of variety in New Zealand, styles, soils, interactions between variety, terroir, viticulture and winemaking.

Dr Alan Limmer - Stonecroft

3.20 pm

For the Love of Gewürztraminer

Nick Nobilo - Vinoptima

The Vinoptima story

3.40 pm

Tasting 3: Gewürztraminer

Panel leader: **Daniel Schwarzenbach** - Blackenbrook Vineyard

Ernst Loosen, Jo Burzynska, Dr Alan Limmer

Self pour flight 3, Short Introduction, 25 minute tasting

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| • Gisborne | Vinoptima | Ormond Reserve Gewürztraminer 2006 |
| • Hawke's Bay | Stonecroft | Hawke's Bay Gewürztraminer 2008 |
| • Martinborough | Dry River | Gewürztraminer Martinborough Lovat
Vineyard 2008 |
| • Marlborough | Lawson's Dry Hills | Gewürztraminer Marlborough 2008 |
| • Nelson | Blackenbrook Vineyard | Nelson Reserve Gewürztraminer 2008 |
| • Waipara | Omihi Road | Gewürztraminer 2007 |
| • Germany – Pfalz | Villa Wolf | Gewürztraminer 2007 |
| • France – Alsace | Domaine Bruno Sorg | Grand Cru Eichberg Gewürztraminer 2007 |

30 minute directed panel discussion

- 4.50 pm **General Discussion on the Day**
Curtis Marsh - Wine Commentator
- 5.15 pm **Farewell and Introduction to the Nelson Wineart Tasting**
Tim Finn - Chair
- 5.20 pm **The Wines of Nelson**
Nelson Wineart
An Informal tasting of the wines of Nelson presented by local winemakers, accompanied by tastes of the region.
- 6.45pm Bus will take delegates to Neudorf Vineyard for a barbecue.
- 7.00pm **Eat Drink Nelson**
Barbecue at Neudorf Vineyards
- 7.15pm Delegates not staying for the barbecue, will travel by bus from Moutere Hills Community Centre to Rutherford Hotel and Monaco Resort.
- 9.45pm Bus will return delegates from Neudorf Vineyard to Rutherford Hotel and Monaco Resort.