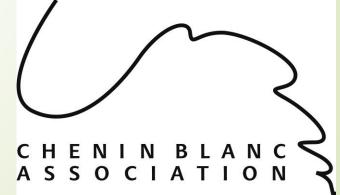
Interdisciplinary perspectives on the taste of Chenin The Wine Judge: Cathy van Zyl MW









- Tasting criteria
- Dealing with diversity
- Chenin versus other varieties
- Common descriptors

■ Tasting criteria

- Balance
- Integration

Tasting criteria

- Balance
- Integration
- Presence
- Freshness
- Length
- Vinosity
- Completeness
- Sense of identity

■ Tasting criteria

- NOT excessive fruitfulness
- NOT complexity

Dealing with diversity

- Do separate by country and region/appellation
- Do separate by sweetness level where it is linked to a well-known style, such as NLH.
- Don't separate by fermentation vessel – stainless steel, old oak, new oak, egg, amphora
- Interrogate your decision, have more detailed discussions

Versus Sauvignon blanc and Chardonnay

- More emphasis on Chenin's acidity and the nature of that acidity
- Less tolerant of 'slipperiness' from barrel fermentation/battonage
- Less tolerant of 4MMP



International Wine Challenge

- 44 Chenins
- 1 Australia
- 10 Loire, 1 oaked
- 33 South Africa, 19 oaked

- International Wine Challenge:
- Loire descriptors

Fresh acidity	Citrus	Lemon
Bruised apples	Baked apples	Bramley apples
Apple crumble	Oyster shell	White flower
lodine	Saline	Grass
Herbal	Sage	Нау
Orchard fruits	Williams pear	Quince
Almonds	Cucumber	Pineapple
Honey	Sweetness	Cheesecake
Chalky	Waxy	Tight

- International Wine Challenge:
- South African descriptors

Eroch	Lanoline	Citrus	Spicov
Fresh	Lanoine	Cillos	Spicey
acidity			
Pink	Lemon	Lemon	Quince
Grapefruit		peel	
Apples	Apple pie	Floral	Herby
Pear	Nutty	Pineapple	Wax
Honey	Stonefruit	Apricot	Peach
Nectarine	Tropical	Papaya	Melon
Candied fruit	Guava	Pepper	Flint
Lime	Cedar	Toasty	Smokey
Oaky	Vanilla	Pastry	Creamy
Mineral	Greengage	Alcohol	Savoury

Fresh acidity	Citrus	Lemon	Bruised apples	Baked apples
Bramley apples	Apple crumble	Grass	Нау	Iodine
Oyster shell	Saline	Herbal	Sage	White flower
Orchard fruits	Williams pear	Quince	Almonds	Cucumber
Pineapple	Honey	Sweetness	Cheesecake	Chalky
Waxy	Tight	Fresh acidity	Lanoline	Citrus
Pink Grapefruit	Lime	Lemon	Lemon peel	Quince
Apples	Apple pie	Floral	Herby	Pear
Nutty	Pineapple	Wax	Honey	Stonefruit
Apricot	Peach	Nectarine	Tropical	Papaya
Melon	Candied fruit	Guava	Pepper	Greengage
Spicy	Cedar	Toasty	Smokey	Oaky
Vanilla	Pastry	Creamy	Mineral	Flint
Alcohol	Savoury			

- International Wine Challenge:
- 10 shared descriptors

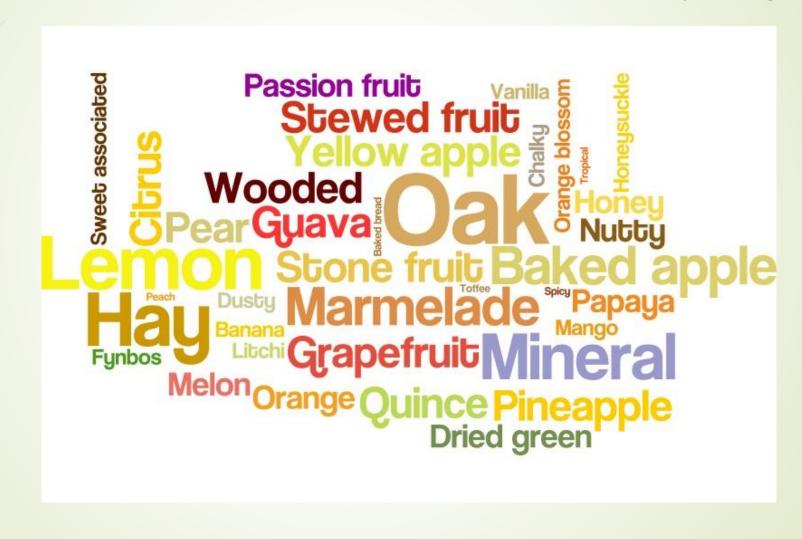
- Fresh acidity
- Citrus
- White flowers/floral
- Pears
- Quince
- Apples
- Pineapple
- Waxy
- Honey
- Nutty/Almonds
- Herbal/Herby

- Chenin Blanc Top 10 Challenge
- Professor Wessels du Toit: University of Stellenbosch

- 2016 highest: well-defined aromas, good balance, good palate
- 2016 lowest: one-dimensional, one descriptor being dominate
- 2017 highest: variety of styles, more complex wines
- Most often cited was oak, pineapple, passion fruit, orange and mineral









Minerality?

- —44 IWC wines mentioned 1x
- Iodine, oystershell, flint
- Minerality and consumers?

THANK YOU



CHENIN 1, 2, 3 JULY 2019
BLANC ANGERS - FRANCE
CONGRESS CENTRE



TOURISME CONVENTION BUREAU ÉVÉNEMENTS



