

Diploma Unit 5

Sparkling Wines



Non-Traditional Methods

- Sometimes more appropriate to use one of the non-traditional methods
- Unfortunately, cheaper methods attract cheaper and poorer quality base wines
- Main types
 - Tank
 - Transfer
 - Asti
 - Transversage

Cuve Close / Charmat / Tank Method

- The most used method world-wide
- Second fermentation in large sealed pressure tanks
- Not necessarily an inferior method
- Attracts mediocre wines for a quick throughput
- Much less autolysis / influence from lees contact
- Liqueur d'expédition/dosage added in tank and wines bottled under pressure
- Used for wines not intended to age
- Better for aromatic grape varieties



Advantages of Cuve Close

- Cheaper
- Economies of scale
- Greater control over product consistency
- More homogenized product

Transfer Method

- Variation on traditional method
- Second fermentation in bottle
- Aged on lees (min 6 months) **but**
- No remuage or disgorgement
- Used extensively in New World for commercial quality wines
- Used in Champagne for off-sizes
- Can be argued that this method combines the quality advantages of the Traditional Method with the cost efficiencies of the Tank Method

Transversage Method

■ Second fermentation in bottle

- Variation on traditional method
- Remuage and disgorgement as traditional method but
- Transferred to a tank before dosage – under pressure
- Used to fill large bottles such as Jeroboams etc

Russian Continuous Method

- Variation on Cuve Close
- Series of five interconnected tanks
- Tanks 1-3 contain the yeast and sugar As wines pass through second fermentation takes place
- Tanks 4 & 5 for filtering and clarifying wine
- Whole process takes about three weeks in total
- Practiced in Russia and Portugal (Lancers)



Other French Sparkling

■ Crémant

- Alsace
- Bordeaux
- Bourgogne
- Die
- Jura
- Limoux
- Loire

■ Loire

- Saumur
- Vouvray

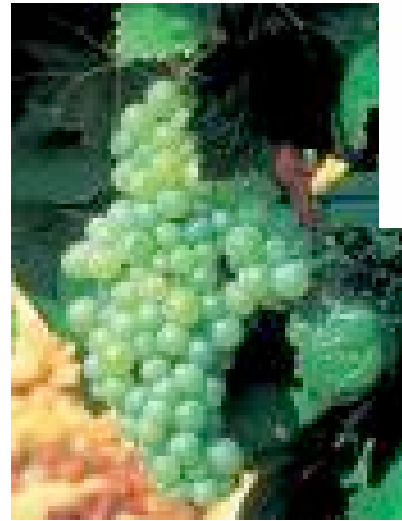


Crémant Grape Varieties

- Classic and regional
 - Pinot Blanc
 - Chenin Blanc
 - Clairette
- Crémant Issues
 - Quality



Chenin Blanc © J. Tim Patoczka



Spanish Cava

NORTH SPAIN

Other D.O. Regions



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Cava Grape Varieties

■ Macabeo

■ Xarel-lo

■ Parellada



CAVA issues

- Many Cavas are too soft and boring
 - Have to have a very light dosage
 - Maybe EU would let them acidify
- Issues to do with the grapes
 - Are the “Holy Trinity grapes” the best varieties for Cava
 - New clones of traditional varieties
 - Black grapes – Monastrell, Garnacha, Tempranillo
- How does Cava move forward?
 - New clones
 - Better site selection
 - Premiumize
 - Make more upfront / fruit driven styles?
 - Allow acidification / more winery intervention?

Italian Sparkling Wine - Asti

■ Single Fermentation

- Fermentation always stopped before all the sugar is converted into alcohol
- No autolysis occurs
- 32 communes throughout the provinces of Asti, Cuneo and Alessandria in Piedmont



Sekt

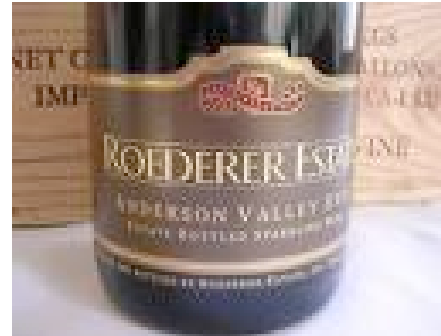
- **Vast majority produced by Cuve Close**
- **Does not have to be made from German base wines**
 - Blend of dregs from all over Europe
- **Sekt Factories**
 - Buying under ripe grapes
 - Overcompensate with dosage
- **Huge sales**
- **Deutscher Sekt (Law in 1986)**
 - Must be made from 100% German wines
 - Best can be either be:
 - Petrolly mature
 - Peachy ripe
 - Flowery elegant
 - Now some making a Sekt Rose with Pinot Noir



New World Sparkling Wine

■ United States

- Carneros
- Anderson Valley
- Sonoma
- Santa Maria Valley



KORBEL
CALIFORNIA CHAMPAGNE



Carneros



Anderson Valley



New World - United States

- Varied levels of quality
- Issue with ripeness of grapes grapes
- MLF almost *'always'* done
- Washington and Oregon are slow developers of Sparkling wine industry
- Franco-American links
 - Piper Sonoma,
 - Roederer Estate,
 - Taittinger and Kobrand's Domaine Carneros
- Spanish Links
 - Cordoníu
 - Freixenet
- American use of the name "Champagne"

New World - Australia

- Not huge but diverse
- Key areas – Coldstream Hills, Yarra Valley, Tasmania
- Most premium wines made using transfer method.
- Grapes Chardonnay, PN and PM (more PM than in US)
- Australia's Unique Fizz - Sparkling Shiraz

Coldstream Hills



Other New World

– New Zealand

- Traditional and transfer method.
- Late developer (last 20 years)
- Marlborough

– South Africa

- Cap Classique
- But most sparkling wine in SA is Cuve Close/Tank
- Clonal issues