

# Wine & Riedel Glass “Master Class”

February 22<sup>nd</sup> 2019

by Ormond Smith

And so it came to pass that the Conseil Magistral of Goustevin Scotland handed over the responsibility for the planning and organisation of most future Tastings to a sub-committee of, shall we say, “less mature” members, ie., the “Young Ones”. It was therefore with an air of anticipation that on Friday 22<sup>nd</sup> February, some 40 members and guests assembled at The Storehouse at Foulis Ferry, just north of Inverness, for the first Tasting of 2019, a “**Wine & Riedel Glass Master Class**”. More than capably hosted by Quintin and Michelle Stevens, owners of The Storehouse ([www.thestorehouse.scot](http://www.thestorehouse.scot)), the attendees arrived “frae a’ the airts”, by taxi and coach, to be greeted with a welcoming glass of **2017 Les Vignerons Vermentino Colombard** from the Languedoc (with a fresh, floral nose with hints of white flower and pear, blended with the fresh

Gascoigne style Colombard), as members and guests mingled and conversation flowed.



**A welcome from Nicol as members inspect the Tasting information**

Ere long, we were invited to take our seats, before a formal welcome by Connetable Nicol who briefly outlined the evening and also reminded those present of the forthcoming Chapitre and Gala Dinner on May 3<sup>rd</sup>. Tarquin de Burgh of **de Burgh Wines** ([www.de-burgh.com](http://www.de-burgh.com)) in Dalkeith near Edinburgh, and agents for **Riedel Wine Glasses** in Scotland (see [Footnote 1](#)), then described the format of the tasting. Sitting on the tables in front of us were four different wine glasses, all from the Riedel “Veritas” range ([www.riedel.com](http://www.riedel.com)), the first two wines, a **2018 Sauvignon Blanc Taringi** from Marlborough in New Zealand’s South Island, (fresh and dry with tangy tropical fruits on the nose, harmonising nicely with gooseberry and kiwi fruit on the palate) and a **2017 Cranswick Lakefield Chardonnay** from South-Eastern Australia (fresh tropical and stone fruits on the nose, melon and gooseberry freshness on the palate with a zesty acid finish), already poured into their “dedicated” glasses (\*6449/33 and 6449/97 – see [Footnote 2](#) for info on these numbers), with the **2016 Chilean Pinot Noir Reserva Casa Silva** (rich vibrant red berry fruits on the nose with a palate exhibiting warm spice and supple tannins and an elegant finish) and the **2015 Bordeaux Superieur Chateau Rival Bellevue** to follow (85% Merlot ; 10% Cab. Sauv. and 5% Cab. Franc, a ripe, well structured wine with luscious wild berry fruits, finishing with liquorice and spicy oak), (\*6449/07 and 6449/0). He hastily pointed out that the disposable plastic ‘glass’ beside the wine glasses was not for water – we were soon to find out why!



**The differently styled wine glasses for each wine**

Tarquin’s enthusiastic presentation soon had us sampling the Sauvignon Blanc, with particular reference to which part of the tongue initially highlighted the nuances. We were then invited to pour the wine into the plastic ‘glass’ and sample.....bizarrely, both the nose and taste virtually disappeared!

Returning the wine to its correct glass restored its qualities.....*vairry eenteresting indeed!!* We then repeated this exercise with the Chardonnay, again with the same results. The next task was to pour the Sauvignon Blanc into the disposable 'glass', and then decant the Chardonnay into the Sauvignon Blanc glass.....still with me? Once again the characteristics of the wine were markedly altered.

By this time, animated conversation levels around the room were, as you can imagine, "rising slightly" as Tarquin moved onto the reds, the Chilean Pinot Noir and the Bordeaux Superieur Merlot / Cabernet Sauvignon.



**The red wines await pouring.....**

We were then tasked with carrying out the same exercise, sampling both reds in their respective glasses before going through the same "swapping" procedures. What was of much interest was while both whites lost most of their individual characteristics whilst in the disposable plastic, the reds "totally lost it", indeed in the writer's opinion, the Merlot / Cab Sauv., became almost unpleasant to drink.....but, restored into their tailored glasses, hey presto, they once again delighted us with their respective nuances.

For most of the members and guests, this had been an eye opening illustration of how a wine could well be sampled at less than its optimum pleasure by merely serving it in an incorrectly shaped glass.

As Tarquin rounded off his presentation to well deserved applause, the sumptuous repast was served, indeed a triple choice on both mains and dessert and from the writer's perspective, the Venison Wellington certainly "hit the spot", accompanied by top-ups of the Pinot Noir.....decadence! His choice of Apple & Rhubarb dessert which followed was equally well received before a toddle from the table to partake of some excellent artisan cheeses.....the perfect finish to a splendid meal.

Sincere thanks to Tarquin for conducting a most enjoyable evening, allowing us to enjoy quality wines in glasses designed to bring out the best nuances of each – a very instructive and eye opening exercise for probably most of those present. Thanks also to hosts Quintin and Michelle of The Storehouse for their impeccable hospitality and to the remaining members of the "Young Ones" organising committee for their combined attributes towards this, their inaugural tasting for Goustevin Scotland.....they have "set the bar high" - can't wait for the next one!!

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### **Footnote 1**

The background of Riedel glass is most interesting, dating back remarkably, to the 17<sup>th</sup> century in Bohemia, (now part of the Czech Republic), although following the political turmoil of both WW2 and the Cold War, the company are now headquartered in Austria. Their website [www.riedel.com](http://www.riedel.com) opens up a myriad of information and if you click on "Heritage" then "History & Generations", you can satisfy your curiosity.....it makes most interesting reading!

## Footnote 2

\***de Burgh Wine Merchants** in Dalkeith are, as mentioned above, the Scottish agents for Riedel wine glasses and although their website illustrates the different styles of wine glass, it does not unfortunately, for the elucidation of the numbering system listed in the above report, identify the individual glasses as such. Perfectly understandable, however, given the complexity of the full range! Having googled "Riedel", the writer found the Riedel UK website which does illustrate the different glasses – to whet your interest go to the website [www.theriedelshop.co.uk](http://www.theriedelshop.co.uk) ; click on "Red Wine Glasses" ; then "search" and enter "Veritas Pinot Noir (Old World)" and see Page 1/line 1 – Code No.SKU6449/07 ; thereafter for Bordeaux "Veritas Cabernet Sauvignon/Merlot" and see Page 2 /line 1 – Code No.SKU6449/0. Then click on "White Wine Glasses" and do the same sequence, keying in "Veritas Sauvignon Blanc" – see Page 2 /line 1 Code No.SKU6449/33 and finally "Veritas Chardonnay (Oaked)" – see Page 1/line 1 Code No. SKU6446/97. Have fun, and having experienced this, why not give Tarquin a call if you are interested in purchasing.....he is doing an offer to the Goustevin on all "Veritas" glasses at a much discounted price of £10.99 each!!!! Then, the ideal sensory and tasting opportunity awaits you! À votre santé!

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