

IL-QATRA – November 2022 Session Report

Session Theme: Maltese – Bordeaux Blends

Session team: Daniel Cassar Darien & Garreth Fenech


Voters: 38

Label	Wine	Producer	Vintage	Varietal	Country	Voting	Price	Supplier	Consumption
Aprtf	Isis	Meridiana	2021	Chardonnay	Malta	14.72	€ 18.00	Meridiana	7
A	Nexus	Meridiana	2019	Merlot	Malta	15.76	€ 22.00	Meridiana	8
B	Grand Maitre	Marsovin	2003	Bordeaux Blend	Malta	14.72	€ 185.00	Marsovin	9
C	Grezz	Markus Divinus	2018	Bordeaux Blend	Malta	15.00	€ 63.76	Markus Divinus	10
D	Antonio Manoel	Ta Betta	2018	Bordeaux Blend	Malta	16.12	€ 59.00	Ta Betta	11


Average
consumption per
person

1.18

Wine: Isis 2021 – Meridiana	Region: Ta Qali, Malta
Alcohol Content: 12.5%	Critics Avg rating: N/A
Description Climatically, 2021 was the ideal vintage for the life cycle of the vine. Winter was long, quite rainy, and this allowed the plants an excellent vegetative rest. Rainfall was abundant and frequent, and this kept going on until late spring. The presence of water in the soil gave an important boost to the vegetative recovery of the vines. Flowering and fruit set were carried out in a linear manner. This was followed by high temperatures during the summer, which accelerated the ripening of the grapes, giving way to an early start of harvest season. Grapes made it to harvest in excellent phytosanitary condition and were of fantastic quality, with an average yield per hectare compared to the last 5 years.	
Tasting Notes Isis has a brilliant, straw-yellow colour with a pale green rim; a fresh, complex bouquet of grapefruit and other exotic white fruits with gentle floral notes; and a well-structured, citrus taste with a long, pleasantly acidic, aftertaste.	
Pairing Can be served as an aperitif but also goes perfect with food such as fresh pasta, rice dishes, lemon and aromatic herb seasoned poultry & other white meats.	



Wine: Nexus 2019 – Meridiana	Region: Ta Qali, Malta
Alcohol Content: 13.5%	Critics Avg rating: N/A
<p>Description</p> <p>The name ‘Nexus’ celebrates the marriage between Malta’s Old World geographical location and Meridiana’s New World vinicultural technology.</p> <p>The wine is aged for 10 months in French oak barrique (225 lt) and after bottling it rests for a further 8 months in the bottle. The Nexus was first released in 1997 (vintage 1996)</p> <p>The 2019 vintage was characterized by low temperatures during the budding period which slowed down the entire vegetative cycle. The abundant spring rains produced an excess of vegetation which resulted into a lower production, which was less than average when compared to previous years, but the grapes were of higher quality.</p> <p>The wines have fragrant olfactory notes and also optimal physiological maturity, characteristics that have given a nice balance to all the wines produced during this vintage.</p> <p>Tasting Notes</p> <p>Nexus has a clear, deep, purple-red colour; intense, ripe, cherry-plum aromas; and rich, well-structured, fruit flavours with soft tannins and a long finish.</p>	



Wine: Grand Maître 2003 – Marsovin	Region: Ghajn Rihana, Malta
Alcohol Content: 12.0%	Critics Avg rating: N/A

Description

The Collection of Grand Maître Wines comes from Marsovin's private single estate, Ghajn Rihana, with the fruit of each vintage being dedicated to one of the noble Grand Masters from the Order of the Knights of St. John. This Ghajn Rihana blend of Cabernet Sauvignon and Cabernet Franc produces very concentrated, full bodied and elegant wines.

Tasting Notes

The aromas are of an intense black fruit character with ripe, integrated and supple tannins. On the palate it shows complexities of tar and leather combined with an oaky spicy character of cinnamon and liquorice. This wine can age for a long time and is also a collector’s item.



Wine: Grezz 2018 – Markus Divinus	Region: Dingli, Malta
Alcohol Content: 14.5%	Critics Avg rating: N/A

Description

Grezz is dedicated to the winemaker’s grandmother. It reflects courage, strength, earthiness and the incredible devotion of toiling in the fields. In 2005 the winemaker planted his first vines in her field and realised his own love for working the land. This is the winemaker’s benchmark style of wine. 18 year old Cabernet Sauvignon vines from Dingli and Merlot vines from Siggiewi. The clay and sandy soils give good drainage and water retention and high acidity levels.

Fermentation in stainless steel vats for 15 days at 26 degrees and extended maceration for 35 days for Cabernet Sauvignon to give a longer ageing potential and higher levels of tannin and to soften the tannin on the palate. 50% of the wine is matured in new French oak barrels for 12 months, no old barrels are used, and the remaining 50% matured in stainless steel. Therefore, the wine will gain complex sweet spices of vanilla. A full secondary malolactic fermentation was completed to give a rich and powerful, rounded, creamy texture. The Merlot grapes will help retain acidity levels and give a refreshing style.

Tasting Notes

This wine is high in complexity showing earthy characteristics of mushroom, forest floor and wet leaves, animal characteristics of leather, meat, game, oak maturation of smoke, toast, vanilla and tobacco, and black forest fruit of blackcurrants and black cherries with a complex buttery finish. This wine is very high in rich tannins that can give a very long ageing potential of more than a decade and makes this wine full bodied and robust.

Pairing

The tannins in this wine need to be softened by rich red meats, game and slow cooked dishes like casseroles, lamb, beef stew and strong cheeses.



Wine: Antonio Manoel 2018 – Ta Betta	Region: Siggiewi, Malta	
Alcohol Content: 14.5%	Critics Avg rating: N/A	
<p>Description</p> <p>Inspired by Antonio Manoel de Vilhena, a Portuguese nobleman who was the 66th Prince and Grand Master of the Order of St. John of Jerusalem. He was a benevolent and sophisticated man, popular with the Maltese people, and mostly remembered for the founding of Floriana, the construction of Fort Manoel and the Manoel Theatre, and the renovation of the city of Mdina.</p> <p>This opulent blend of Merlot (60%) with Cabernet Sauvignon (40%) typically conveys cassis, strawberry and other red forest-fruit both on the nose as well as on its palate, with undertones of chocolate and caramel. The complexity and intensity of this wine tends to vary from year to year depending on the extent the weather permits the Cabernet Sauvignon grapes to ripen, given that they are the last to mature before the typical September storms in Malta.</p> <p>The Merlot vines were mostly planted between 2003 and 2007 while the Cabernet Sauvignon were planted in 2003. The yield is restricted to up to 1.6kg per vine.</p> <p>Tasting Notes</p> <p>This vintage (14.5% alcohol by volume) promises significant ageing potential and will add layer upon layer of complexity in time. Whilst the Merlot dominates the nose at this young age, the structure given by the Cabernet Sauvignon is what will give this vintage legs.</p> <p>Pairing</p> <p>Roast rack of lamb medium to rare served like lollipops-on-a-stick, rabbit, quail, tuna perfectly seared with a course-ground pepper crust, a platter of cold cuts, grilled aubergine and summer vegetable risotto all come to mind.</p>		



