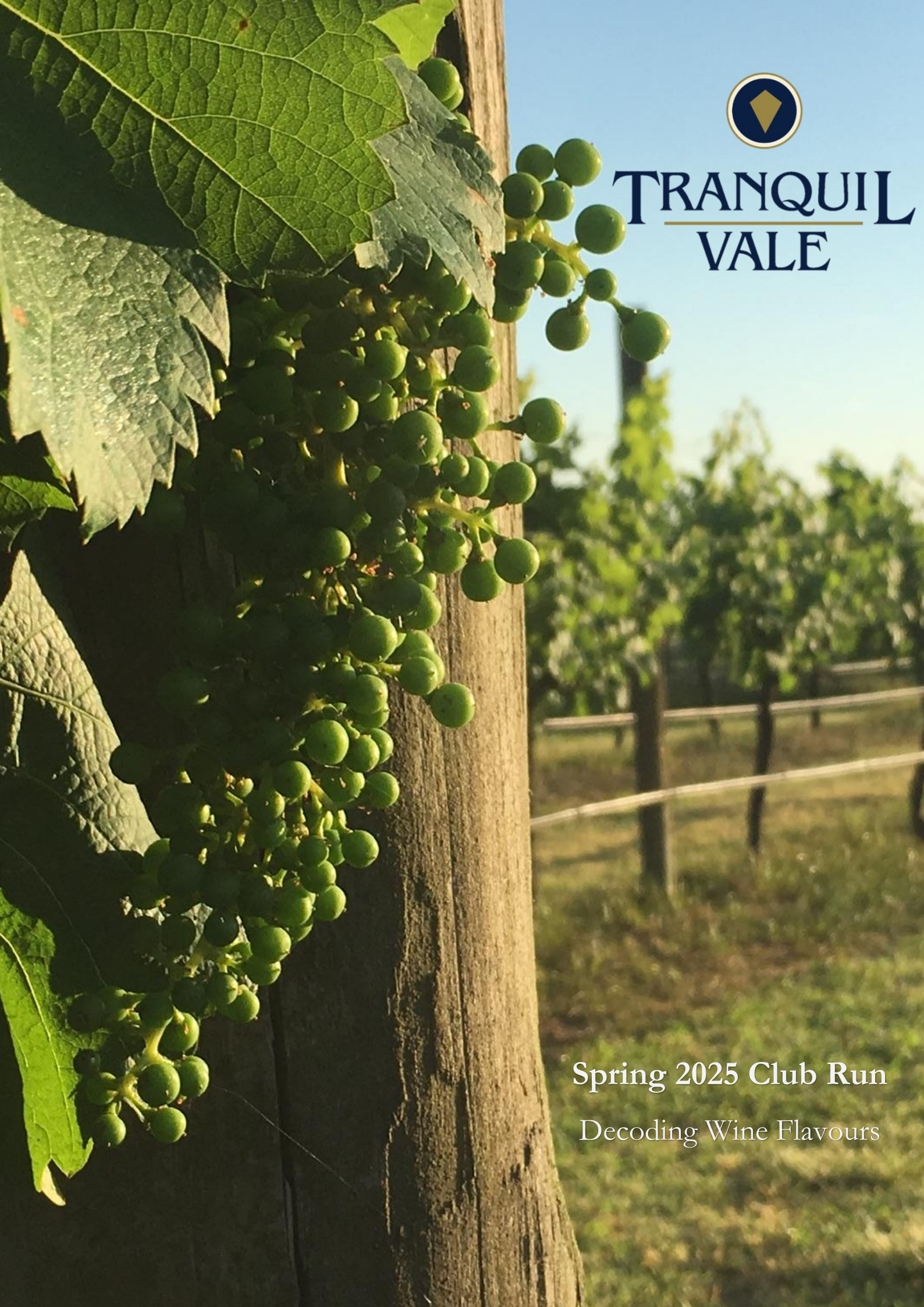
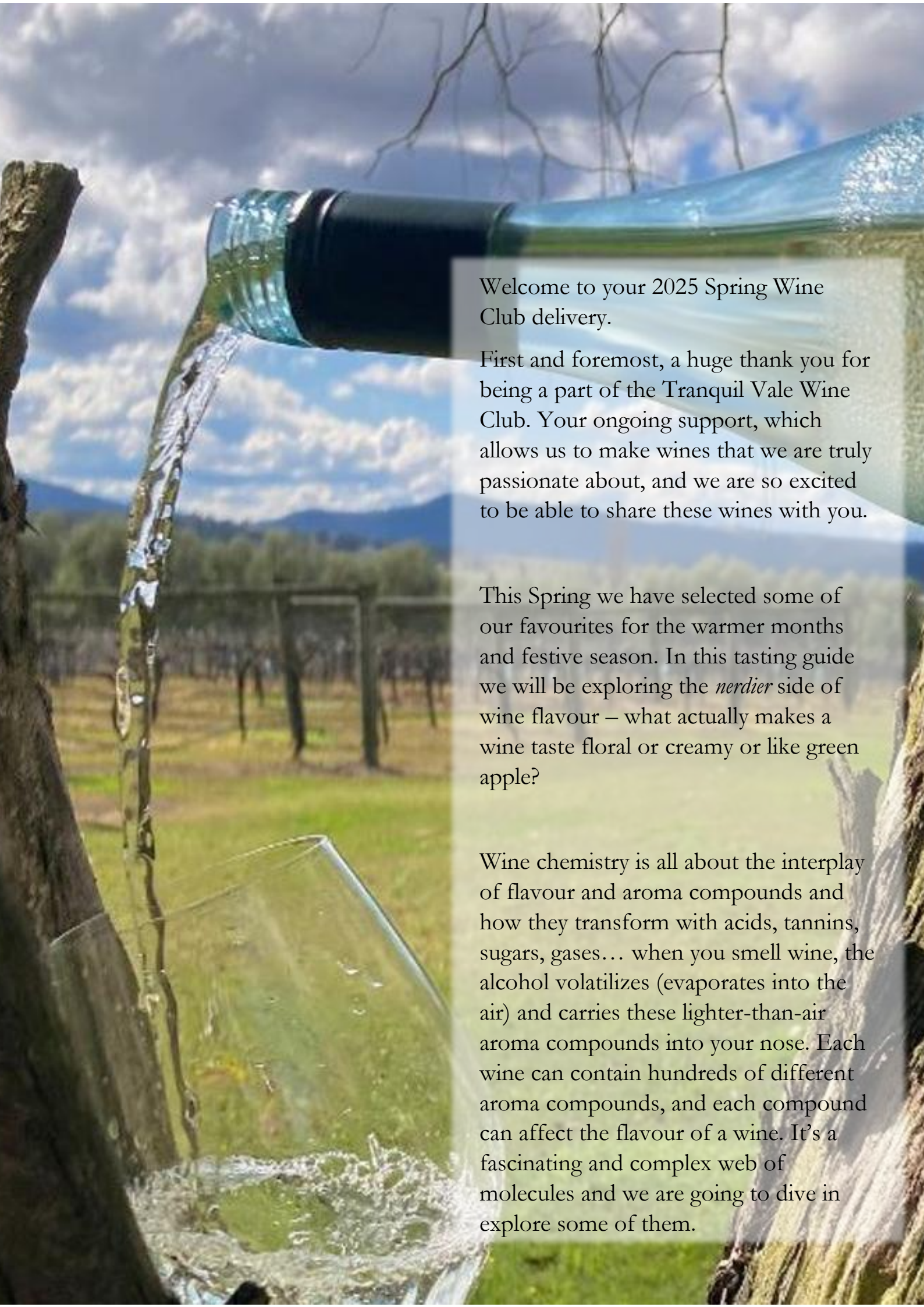


TRANQUIL VALE

Spring 2025 Club Run

Decoding Wine Flavours



Welcome to your 2025 Spring Wine Club delivery.

First and foremost, a huge thank you for being a part of the Tranquil Vale Wine Club. Your ongoing support, which allows us to make wines that we are truly passionate about, and we are so excited to be able to share these wines with you.

This Spring we have selected some of our favourites for the warmer months and festive season. In this tasting guide we will be exploring the *nerdier* side of wine flavour – what actually makes a wine taste floral or creamy or like green apple?

Wine chemistry is all about the interplay of flavour and aroma compounds and how they transform with acids, tannins, sugars, gases… when you smell wine, the alcohol volatilizes (evaporates into the air) and carries these lighter-than-air aroma compounds into your nose. Each wine can contain hundreds of different aroma compounds, and each compound can affect the flavour of a wine. It's a fascinating and complex web of molecules and we are going to dive in explore some of them.

What is wine and why does it taste and smell so good?

Technically wine is mostly made up of water (about 85%) and alcohol… but we all know that it is so much more than that. So why is it that this fermented grape juice can taste so delicious, nuanced and distinctly different depending on where it is grown and how it is made? It's all about the interplay between aromatic and non-aromatic compounds and acids in the wine.

Non-Aromatic Compounds

These are not volatile – meaning not released into the air and therefore we can't smell them. So, these compounds add to mouthfeel, texture and structure of a wine but not so much the 'flavour'. These are things like tannin – which can give structure and are very important for mouthfeel and body in reds. Also, amino acids, which can enhance the perception of fruit sweetness and viscosity, improving the overall flavour of the wine. So, while these compounds don't really have flavour they do change and enhance how we taste the aromatic compounds.

Aromatic Compounds

This group of Esters, Thiols, Terpenes, Pyrozines and more give wine so many wonderful, complex and distinct characters. Some of these compounds have names that are as long as your arm… but sometimes it is good to have a few *nerdier* terms up your sleeve if you need to silence a pretentious sommelier.

Without getting too nerdy, here are a few compounds that you will encounter in your wine club pack:

Rotundone – pepper flavour compound – originates on the grape skins, can be found in the grapes as well as the wine. The cause of peppery Shiraz!

Citronellol (citrus aromas), Linalool (violet and floral notes)

Isoamyl acetate – will give green apple, pear in low quantities but banana in high quantities – i.e. if the fruit gets over ripe! Our chardonnay certainly has this lovely appley character and green apple is particularly noticeable in the Pukka as we intentionally pick the fruit earlier.

Diacetyl - Byproduct of fermentation particularly with malolactic conversion and gives a melted butter, creamy, popcorn or butterscotch flavour

Connie Griffiths

Winemaker

Pukka

Made in the traditional method, this sparkling is fresh with bright acidity and delightful green apple and lemon notes.

Traditional method sparklings are aged on *lees*. These are essentially dead yeast cells and keeping the wine with the lees adds complexity, creaminess and minerality. In our pukka we certainly see lovely Thiol and Ester compounds giving green apple and citrus (Isoamyl acetate and Citronellol) but also the extended time on lees adds notes of brioche and wet stone.

Pairing suggestions: Oysters, soft cheeses, scallops, Japanese tempura

2019 Semillon

Aged Hunter Semillon is a gift from the wine gods! Our 2019 is starting to display the glorious complexity that develops in Semillon as it ages.

How can a light, bright, citrusy white become this nuanced, layered masterpiece? Well, it comes down to "esterification" – the creation of more flavour compounds through the reaction between the acid and alcohol in the wine as it ages. Meaning the wine seems less acidic, but much more complex. I adore the notes of wax, lemon, lime marmalade and parmesan. This menagerie of flavour also makes it an amazing wine for food pairings!

Pairing suggestions: Chicken kiev, cacio e pepe, seafood, risotto or something spicy

2024 Luskintyre White

Our Luskintyre White is a beautiful blend of our Estate Grown Chardonnay (80%) and Semillon (20%). These were picked together and then aged on lees in a stainless-steel tank for 6 months. It is a fresh and juicy wine, which has a lovely mix of compounds giving lemon and grapefruit (Thiol 3MH and Citronellol), red apple and pear (Butyl Acetate and Ethyl Acetate).

However, what I really love about this wine is the subtle undertone of nougat and honey. This slight creamy sweet note thanks to its time sitting on lees. Fresh, mouth filling and completely delicious.

Pairing suggestions: Grilled salmon, goats cheese, quiche or roast chicken

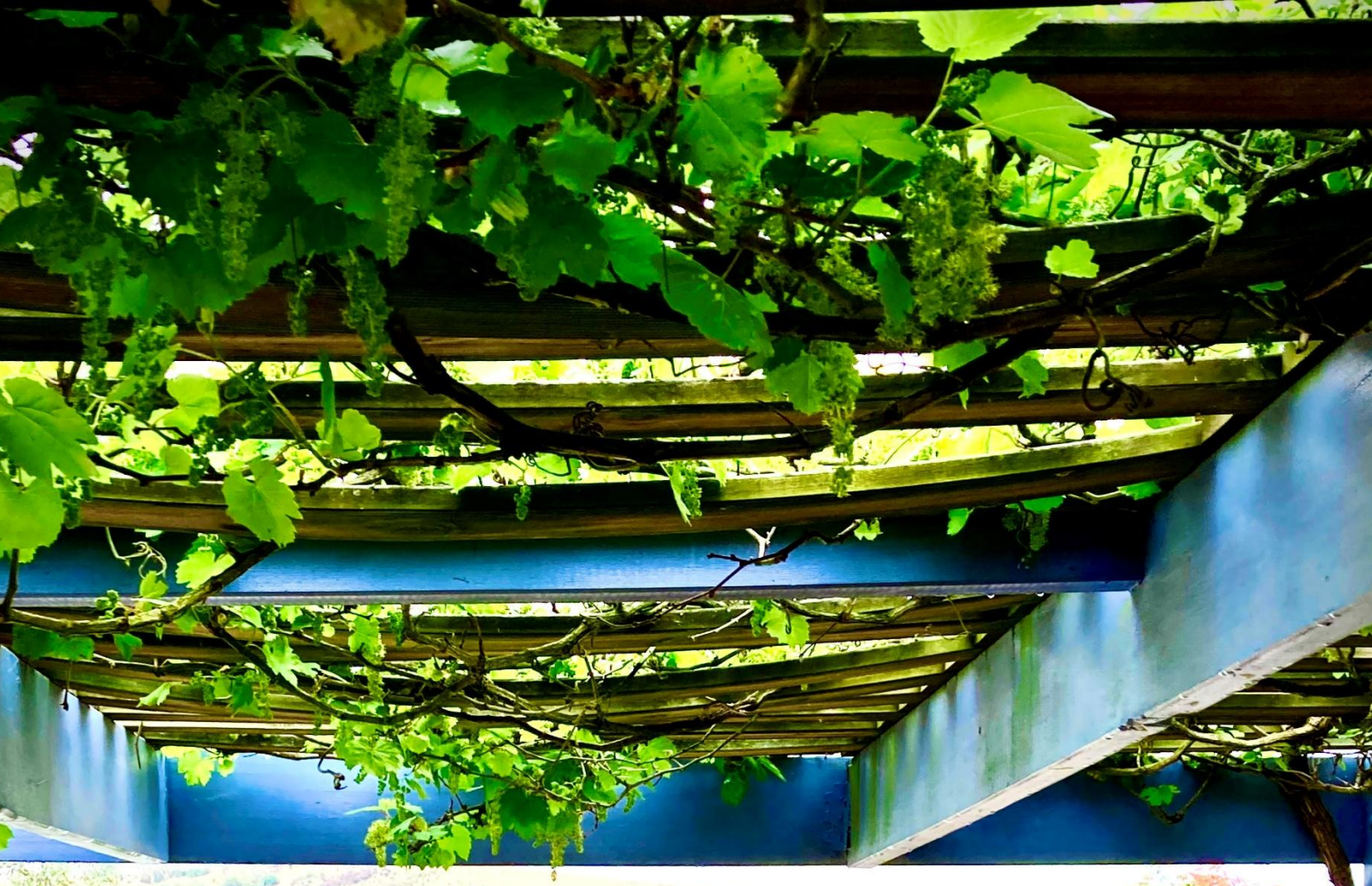
2024 Luskintyre Pink

This rose just keeps getting better every time I try it. The texture and complexity of this wine is so intriguing while still being light and perfect for spring sipping.

This rose was aged in old oak barrels, which give no oak flavour but facilitated the wine having partial malolactic fermentation.

That means than we get a little bit of Diacetyl (compound for creaminess) in the wine, which is wonderful as it enhances the strawberry/raspberry character of the wine with a creamy undertone. Moreover, there is a slight minerality which I liken to the smell of gravel. It is subtle but adds to the structure and freshness of the wine – so yummy!

Pairing suggestions: Grilled seafood, Charcuterie, goats or sheep's milk cheese



Is Shiraz always Peppery?

Have you ever wondered why Shiraz from the Hunter Valley and Shiraz from the Canberra region are so different?

Warmer vs. Cooler climate Shiraz can be very different – particularly in how the terpene 'Rotundone' presents itself. This compound originates on the grape skins but reduces as the grapes ripen and therefore there is less Rotundone in Shiraz from warmer regions. The result of this is that in warmer climates shiraz shows a more subtle black pepper note vs more overt white pepper flavours in cooler regions.

If you are ever visiting the vineyard around harvest time, come and chew on a berry and see if you can detect the peppery rotundone in the skin of our shiraz!

Certainly, we see that when sampling juice – terpenes are very evident in the grapes before fermentation – e.g. Citronellol (citrus aromas), Linalool (floral) and rotundone – but esters and thiols are formed during and after fermentation. These aromatic compounds are bound to sugar molecules and therefore we can't taste them in the juice, but once the wine goes through fermentation they become apparent – the magic of wine!

2022 Shiraz

This lovely little Shiraz was harvested in a wet year giving it a delicious dose of savoury characters alongside the red and black fruit notes that make our Shiraz so mouthwatering.

The rotundone (peppery flavour) is a little higher in this vintage than previous years and it give a wonderful complexity and balance to the wine.

Time maturing in oak has also added to the flavour profile of this wine added both aromatic compounds (e.g. vanillin - vanilla aromas) and tannin which adds to structure and mouthfeel.

The interplay between the bright fruit notes (cherry, strawberry, blueberry, raspberry, blackberry and plum) and the more savoury characters (Cocoa, earth, black tea, pepper) give this wine its irresistible charm.

Pairing suggestions: ragu, roasted mushrooms, game or beef

2022 Shiraz Cabernet

The addition of Cabernet Sauvignon to our Shiraz brings a new level of complexity. We find it to be more fruit driven – meaning that there is less of that earthy, savoury quality. This makes for a juicy and easy drinking wine which is perfect for a barbeque.

Some flavours you might find in this blend are – blackberry, plum, blackcurrant, coffee, all spice, anis, blood orange, cigar box and vanilla.

This wine is well balanced and ideal for any gathering.

Pairing suggestions: Moussaka, lamb or woodfired pizzas

Your Tasting Notes

TRANQUIL VALE

Pukka	
2019 Semillon	
2024 Luskintyre White	
2024 Luskintyre Pink	
2022 Shiraz	
2022 Shiraz Cabernet	

Thank you for your support of our family business. At Tranquil Vale we work tirelessly to produce exceptional wines that truly represent the land on which we are so blessed to grow our grapes.

We would like to acknowledge the Wonnarua people as the traditional owners of the lands on which we work.

It is truly a piece of paradise and we look forward to welcoming you back to Tranquil Vale soon.

TRANQUIL VALE

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