



Blind Tasting 101 – Red Wines

Blind Tasting Series

This series gives you tips, tricks and techniques to elevate your tasting skills to the next level, led by our Madame Bollinger Award winning Master of Wine, Justin Martindale

The Wines

1. Hardy's Varietal Range Shiraz 2022, SE Australia

Large Volume wine from the vast region of South Eastern Australia

2022 Vintage, 11% Alcohol

<https://hardyswines.com/>

2. Crozes-Hermitage Rouge 'Cuvée Louis Belle', Domaine Belle 2015

100% Syrah from a 20ha estate in Crozes-Hermitage

Viticulture: Organic manuring, reasoned use of natural phytosanitary treatments, close pruning, leaf thinning, green harvesting if necessary, harvesting by hand.

Vinification: Traditional in temperature-controlled stainless steel vats, partial destemming, daily pumping over and punching down, a final warm maceration, four-week fermentation with indigenous yeasts.

Ageing: Entirely in oak barrels for 20 months, with 15% new barrels and the remainder divided equally between one-year old, two-year old and three-year old barrels.

<https://www.domainebelle.com/>

3. Reyneke Biodynamic Syrah 2020, Stellenbosch, S. Africa

This is 100% Syrah from a high-quality, sustainably focused estate in Stellenbosch.

The grapes were handpicked and cooled overnight in a cold room, before undergoing spontaneous fermentation, with a 30% portion of crushed whole bunch, in a combination of open-top concrete fermenters and submerged cap fermenters. Maturation took place in seasoned oak barrels and 2500L foudre for 12 months. Bottle ageing of nine months occurs before the final product is released.

<https://www.reynekewines.co.za/Wine.aspx?WINEID=49640&CLIENTID=3169&BRANDID=1601&Archive=&Title=Our%20Wine>

Further Info

If you enjoyed this introduction to red wine techniques, you may be interested in these related videos:

- [Blind Tasting 101 – White Wines](#)
- Blind Tasting: Syrah (Same wines with some more advanced techniques)

Justin Martindale MW, Membership & Community Manager, WSG