



Step 2: The Main Grape Varieties

There are many grapes varieties around the world, **about 9,000**. We will take a look at a few of them only which are **amongst the major ones used across the world**.

Each grape variety has got its own set of aromas which defines what this grape is.

It is therefore very useful to look at those aromas as they can reveal which grape variety the wine is made from.

Colour	Name	Origin	Best Climate	Flavours and taste	Best Regions in the world
Red	Pinot Noir	One of the oldest grape varieties, cultivated by the romans in the first century AD.	Cool	High acidity, medium alcohol, low tannin. Cherry and raspberry are typical from Pinot Noir wines with vegetal and farmyard flavours as well. When old they develop mushroom and undergrowth flavours.	France: Burgundy(Côte d'Or) / New Zealand: Martinborough, Central Otago / USA: Oregon
	Cabernet	Could have been born from an old inbreeding between Cabernet franc and Sauvignon blanc.	Warm	High acidity, high alcohol, high tannins. Young: Blackcurrant, blackberry, bilberry and green capsicum and other vegetal aromas. Old: Cedar, leather, dark chocolate.	France: Bordeaux (Haut medoc) / USA: California (Napa) / Chile: Colchagua, Maipo and Rapel
	Sauvignon		climate		
	Syrah /	Could be as old as the 3rd century when the emperor Probus permitted to plant new vines in Gaulle, or could have been imported in France in Hermitage later from the city of Shiraz in Iran in 1224.	Rather	High acidity, medium to low alcohol, high tannins. Young: Blackcurrant, blackberry, pepper, violet. Old: liquorice, leather, truffle, tobacco, cedar, cinnamon.	France: Northern Rhône (Côte Rotie, Hermitage) / Australia: Barossa, Mount Barker
	Shiraz		warm		



Colour	Name	Origin	Best Climate	Flavours and taste	Best Regions in the world
White	Chardonnay	From the name of a village in Soanne et Loire in France (Burgundy).	Produces quality wine in a wide range of climates	High Acidity. Not a very aromatic grape with "terroir" and winemaking contributing much to the flavours and alcohol. Cool climate: Light body, apple, citrus tone to melon and peach with fuller body in warmer regions. Ages well especially with oak maturation before.	France: Burgundy (Côte de Beaune), Champagne / USA: California (Carneros) / Australia: Adelaide Hills / New Zealand: Marlborough
	Sauvignon Blanc	Has been cultivated in Gironde and Loire in France since the middle of the XVIII century.	Cool	Good acidity and higher alcohol. Citrus, passion fruit, gooseberry, blackcurrant bud, herbaceous flavours such as asparagus, elderflower. Does not age well.	France: Loire Valley (Sancerre, Pouilly Fume) / New Zealand: Marlborough
	Riesling	Very old grape first documented in 1552 by a german botanist.	Rather cool climate	High acidity and full body. Aromatic grape with delicate note of lemon muscat and spice in dry and young wines. Demi-sec or sweet wines have tropical fruit, grapefruit and orange scents. In aged wine, most characteristic scent is petrol!	Germany: Mosel, Nahe Rheingau / Austria: Wachau / France: Alsace / Australia: Clare and Eden Valley

Want to learn more on grape varieties?

Then try the following **"New World versus Old World"** or **"The European Excellence"** from our range of Tasting Themes. We will go through different grapes varieties amongst other exciting topics and discover the differences between countries. Go to <http://www.crimsonaroma.com/tastings.php> for more details.

NEXT WEEK: The Old World Wines!