



Georgia

By Derek Smedley MW

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Tasting notes from the following growers:

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Georgia

See date & place of tasting in italics

Growers / Wineries are in alphabetical order with area underneath

Iago Bitarishvili
Mtskheta Region

Whites Wines

Chardakhi Chinuri 2009 91 2013-15

Tasted in Lilley June 2013

The nose has the richness of ripe apricots and the palate is rich fruited complex with pears, tangerines, apricot and hazel nuts. There is an underlying freshness wild peppermint fragrances slightly bitter flavours that linger. The Chinuri has fascination especially made in the traditional way of foot treading and fermentation in Kvevri (amphora).

Pheasants' Tears
Sighnaghi

Red Wines

Shavkapito 2011 89 2013-18

Tasted in Lilley June 2013

Red cherry is to the fore on the nose the red fruits backed by spicy bramble with the mix of flavours on the palate tending to be the same bitter red cherry some bramble and bilberry. The mid palate is slightly richer black truffles but towards the back it's firmer slightly bitter with cherry stones and minerals.

Saperavi 2011 91 2013-18

Tasted in Lilley June 2013

Hedgerow fruits give lots of character to the nose and a complex start to the palate. Bramble seems to dominate yet behind there is red cherry adding character. It feels fresh at the start sweeter in the middle the fruit underpinned by hazel nuts and walnuts with the freshness on the finish bringing out a white pepper spiciness.

Tbilvino
Tbilisi

White Wines

Qvevris Dry White 2011**89 2013-15***Tasted at the Emerging Regions Tasting London May 2013*

The nose has depth of flavour rich pineapple and there is weight of fruit on the palate. A citrus mix grapefruit and lemon refreshes the mid palate and brings out nuttiness on the finish.

Rkatsiteli 2012**90 2013-15***Tasted at the Emerging Regions Tasting London May 2013*

There is an appealing mix of fragrances on the nose a lovely freshness. The palate starts with the same crispness lots of apple and citrus then towards the back it fills out with some rich greengage yet the finish has the freshness of the nose.

Red Wines**Saperavi 2012****90 2013-16***Tasted at the Emerging Regions Tasting London May 2013*

The nose is spicy fresh red fruited with bitter cherry and the start of the palate has the same exuberant freshness. The mid palate is sweeter with towards the back red fruits giving freshness and the finish is fragrant and spicy.

Mukuzani Dry Red 2010**91 2013-17***Tasted at the Emerging Regions Tasting London May 2013*

Spice, black pepper and fresh red fruits give lots of interest on the nose and a bright start to the palate. There is mid sweetness richer flavours a touch of bramble and black cherry but towards the back the red fruits refresh and brighten the finish.

Saperavi Qvevris 2012**92 2013-18***Tasted at the Emerging Regions Tasting London May 2013*

The mix of hedgerow fruits has freshness and spice a lovely mix of bramble and red cherry. The mid palate has depth sweeter richer flavours with rounded tannins helping the suppleness yet on the back palate there is redcurrant and bramble refreshing the spicy finish.

Mukuzani Special Reserve 2012**92 2013-18***Tasted at the Emerging Regions Tasting London May 2013*

The nose has a complex mix of flavours bright redcurrant and red cherry with richer bramble and cassis. The start of the palate is fleshy and rich fruited but there are red fruits behind refreshing and giving length and brightness to the finish.

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