

Outline of SEVA Benchmarking Workshop 2013

Method

All wines entered in the competition had to be “wine”, as defined in EU legislation, and made principally from grapes grown by a current member of SEVA.

The wines were grouped within one of these five classes:

1. **Dry still white wines** – up to 4g/l residual sugar, or 9g/l where the total acidity is not more than 2 grams below the residual sugar content.
2. **Off dry still white wines** – The residual sugar content must exceed the maximum for “dry”,
3. **Still rosé and red wine**
4. **Sparkling and quality sparkling white wines**
5. **Sparkling and quality sparkling rosé / blush wines**

Each wine was allotted a 3-digit random number, with the SEVA Administrator ensuring that the identity of the wines submitted by SEVA members for the tasting was kept hidden to everyone but herself. Only the non-SEVA wines (used as standards) were identified, after the tasting. These standards were purchased on the recommendation of Andrew Howard MW, Independent Wine Consultant and former Senior Wine Buyer for Marks and Spencers. Those who submitted wines had their wines identified to them individually after the results had been compiled and distributed.

The tasting was attended by around 30 wine professionals (mostly SEVA members) and held in an informal atmosphere.

Amanda Arthur	Bluebell Vineyard	Sam Linter	Bolney Wine Estate
Vicky Ash	Hush Heath	Pascal Marty	Nyetimber
Graham Barbour	Woodchurch Estate	Peter Morgan	Plumpton College
Trevor Clough	Digby Fine English	Jeremy Mount	Stags Leap (Calif.)
David Cowderoy	Winemaking Consultant	Alison Nightingale	Albourne Vineyard
Jo Cowderoy	Plumpton College	Andrew Parley	Chapel Down
Josh Donaghay-Spire	Chapel Down	Mike Paul	Wine Marketing Consultant
Owen Elias	Hush Heath	Rachel Rees	Corkwise
Chris Foss	Plumpton College	Marcus Sharpe	Denbies vineyard
Elizabeth Garrett	Bolney Wine Estate	Kevin Sutherland	Bluebell Vineyard
Bridget Gladwin	Nutbourne Vineyard	Sibylla Tindale	High Clandon Vineyard
Peter Gladwin	Nutbourne Vineyard	Lucy Winward	Bluebell Vineyard
Andy Howard	Wine Consultant	Luke Wolfe	Hobdens Vineyard
Janette Kelly	Meopham V. Vineyard	Simon Woodhead	Stopham Vineyard

Tasters were able to taste as many of the wines entered as they wished, and samples could be revisited as many times as desired. The wines were presented ‘blind’, and grouped into style categories, with each flight including a selection of market-leading samples from other regions. The tasting sheets used were based on a Davis scorecard modified by Jackson (2009)¹ using a 20-point system, with a comments section to permit tasters to express their opinions. After the tasting, all the data was collated using an Evasys survey software. Although the identity of the non-SEVA wine samples was revealed, all those from SEVA producers remained anonymous to all but the producers themselves. Tasting sheets will be returned to the tasters after compilation.

¹ Jackson, R.S. (2009) *Wine tasting: a professional handbook*, London, Academic press.