

YOUR YEAR IN WINE

Top 10 Wine Trends to Watch in 2022

Forget this year's new fashion trends, and join *Signature* as we explore the one trend that never goes out of style – wine.

Wine, the nectar of the gods, the elixir of life... We call wine by many names and enjoy drinking it for different reasons, at different times of the year. Wine can be fun and fashionable, and new trends in wine emerge each year. The team at Platter's by Diners Club South African Wine Guide share their predictions of what is on-trend in wine in 2022.

1. ROSÉ À LA FRANÇAISE

Though semi- and full-sweet rosé wines still dominate, increased sophistication inspired by the fashionable Provence region of France is resulting in drier, lighter and paler wines (more “onion skin” in colour than “pink”) – pretty to look at, and perfect for the likes of shellfish and charcuterie.

2. FACE THE STRANGE

More and more trials with different grape varieties are happening, and the coming years will require local wine lovers to learn some new names (in Greek and Italian, for example), as well as flavours and textures. Ice-cold Assyrtiko, anyone?

3. THE STALWARTS

Experiments with exotic varieties remain on a small scale, however. Overall, Chenin Blanc and Colombard are still the most-planted white-wine grapes, with Cabernet Sauvignon and Shiraz as the majority red-wine grapes.

4. GOLDEN OLDIES

The rediscovery of previously unfashionable varieties continues. Chenin Blanc, once an overlooked workhorse, is the greatest example. Cinsaut has featured similarly in the



last decade, and now Colombard is getting more limelight and revealing hitherto unexpected virtues.

5. HAND-ME-DOWN VINES

Many rediscovered grape varieties come from vineyards that are recognised as “old” – 35 years or more. Look for the Old Vine Project’s Certified Heritage Vineyard seal on the bottle – it indicates the year the vines were planted.

6. BARRELS OF ALTERNATIVES

When maturing their wines, more

cellars are replacing or supplementing traditional small wooden barrels with larger casks (or *foudres*), or non-wood vessels like concrete tanks, porcelain jars and terracotta amphoras.

7. LIGHT IS LEKKER

Previously the mantra of a select few young guns, “lightness and freshness”, is reaching ever more broadly and deeply into the local zeitgeist. Softer tannins and less wood influence make for more charming and appetising wines, delicious on release with ageing potential.




8. WINE IN A CAN

Legal in SA only since 2019, and from a market share of just a tenth of one per cent, wine in aluminium cans is racing ahead. Numerous new brands are piling onto retail shelves, and big-producer names are also taking advantage of the novelty, convenience and recyclability afforded by the lightweight packaging.

9. FINESSE - THE NEW SUPERPOWER

The swing from big, swashbuckling wines (especially reds) continues, and there are increasing numbers of serious, top-scoring bottlings with food-friendly alcohol levels between 11.5% and 12.5%.

10. NO-LO WINES ON A ROLL, WITH A CAVEAT

Though still at a modest level, demand for low-alcohol (by law under 10%) and de-alcoholised wines (under 0.5%) grows. However, the challenge for producers remains to truly reduce the taste gap between traditional and Lo-No wines. 



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