

# IF YOU USED TO PLAY



A new quiz claims to broaden your best suits your tastes even sommeliers. *Stylist*

**WORDS: RACHEL**

**H**ow do you choose a bottle of wine? The grape? The country? The price? Or just by looking at the fancy label, as 42% of us admit to? Whatever your thought process, chances are how you take your tea, the thread count of your sheets, or even your favourite childhood pastime don't come into it. Yet according to Master of Wine Tim Hanni, pioneer of a new wave of wine appreciation, these are key to understanding

your tastes, demystifying wine lists and upping your success rate when choosing a new bottle.

Hanni, often referred to as the 'anti wine snob', says we all fall in to one of four "vinotypes", which can be easily discovered through his quiz. Using perceptive science to assess your sensitivity – everything from your tolerance for mess to your pillow – can reveal individual tastes, he claims. And discovering yours can empower you to choose what you will truly like, rather than being swayed by what the experts say is 'good' or fashionable.



# THEN YOU'LL LOVE

knowledge and reveal the wine that when faced with the snootiest puts it to the test

**WALKER**

After all, while more 25- to 34-year-olds than ever are naming wine as their drink of choice (39% compared to 33% a year ago) our knowledge isn't quite keeping step – according to wine publication *Harpers*, two thirds of us still can't name more than three types of grape. And while 33% say we'd like to try something new, faced with shelf upon shelf of jargon-filled labels, frankly, the choice can be overwhelming.

"I use the analogy of a shoe shop," says Hanni about the classic approach to wine, "but one which refuses to measure the customer's

foot, and instead squeezes it into a beautiful shoe that's far too small. When you complain that you don't like the shoes, they say you should appreciate the shoe more."

It's a world away from the flamboyant talk of "musk, mud and tobacco", accompanied by pretentious glass swirling at traditional tastings. Originally rolled out in San Francisco, vinotyping has now come to London – Humble Grape in Battersea has even colour coded its bottles according to "vinotypes".

It's all part of a growing democratisation of

wine, from pop-up wine shops offering relaxed tastings to delivery boxes. "There's a whole new generation getting involved in the wine trade – it's just as much about tattoos and piercings now, as it was about ties and cardigans in the past," says Charlie Young, founder of wine bar Vinoteca. "It goes hand in hand with the food movement, with a similar influx of younger people who are thirsty for knowledge."

So if you want to try something new, take the test on the next page and expand your repertoire. Cheers!





# TAKE THE WINE QUIZ...

Tim Hanni has worked with Stylist to create a bespoke quiz. Just answer the questions and add up the scores

## 1. Are you...

- ◆ Female (3)
- ◆ Male (0)

## 2. You're scanning the supermarket shelves for a snack, do you pick...

- ◆ Anything but crisps, I don't like all the salt (0)
- ◆ Sometimes chocolate, sometimes crisps, it depends on my mood (1)
- ◆ Salt and vinegar crisps, peanuts, pretzels – it doesn't matter, as long as there's a salty kick (3)

## 3. At a dinner party, do you...

- ◆ Always have a big glass of water to hand – you often find other people's cooking salty (0)
- ◆ Don't really think about seasoning your food – it usually tastes fine as it is (1)
- ◆ Often add a dash more salt to a dish (2)
- ◆ Sometimes get odd looks for the amount of salt you put on your food (3)

## 4. Your ideal cup of tea is...

- ◆ Strong and dark. You don't usually bother with milk, it just dilutes the taste (0)
- ◆ A hearty mug of Yorkshire Tea, or English Breakfast Tea (2)
- ◆ Something delicate and herbal (3)
- ◆ I'm not a tea drinker (1)

## 5. Your standard coffee order (if you have one) is...

- ◆ A double espresso (0)
- ◆ Sometimes a cappuccino, sometimes a latte, sometimes a flat white – but no flavourings (1)
- ◆ Anything with steamed milk, and a shot of almond syrup if it's on offer (2)
- ◆ Caramel mocha latte with a double shot of vanilla syrup (3)
- ◆ I'm not a coffee drinker (0)

## 6. How do you make your coffee at home?

- ◆ Strong and black, no sugar (0)
- ◆ With a splash of milk, and half a sugar (1)
- ◆ Cream, if there is any – otherwise generous on the milk, and a teaspoon of sugar (2)
- ◆ I don't really drink it, but if I have to it has to be very milky and very sweet (3)

## 7. At the end of the evening, a friend reaches for a bottle of whisky. Do you...

- ◆ Ask for a glass, and sip it straight (-3)
- ◆ Often have a dram, with water or ice (0)
- ◆ I'm not a big fan but might have one to be polite (1)
- ◆ Recoil in horror at the thought (3)

## 8. How would your colleagues describe you?

- ◆ Focused, linear-thinking (0)
- ◆ Fair, always ready to jump in and resolve conflict, great problem solver (1)
- ◆ A bit scattered and disorganised (2)
- ◆ Obsessive compulsive... (3)

## 9. What do you know about your mother's pregnancy with you?

- ◆ Nothing (0)

- ◆ She suffered with bad morning sickness (3)
- ◆ There was the occasional weird craving (2)
- ◆ It was pretty uneventful (1)

## 10. Your standard work lunch is:

- ◆ A plate of sushi (1)
- ◆ A cheese and pickle sandwich (2)
- ◆ Gluten-free, organic salad (3)
- ◆ It changes every day (1)
- ◆ Meat. I want meat (0)

## 11. When you go out for dinner, you pick a restaurant which is...

- ◆ Buzzing – you don't mind shouting (0)
- ◆ Serene – plain walls and good acoustics are key to a relaxing evening (2)
- ◆ Bohemian – soft jazz and beautiful art (3)

## 12. Artificial sweeteners...

- ◆ Taste OK, but I choose not to use them (0)

- ◆ Taste different to natural sugar, but I've started to prefer them (1)
- ◆ Are disgusting – how in the world can anyone stand the taste? (3)
- ◆ I honestly have no clue and have never tried them (0)

## 13. If you're cooking steak (or a veggie wellington), you...

- ◆ Decant a big red, like a bordeaux, rhone or cabernet sauvignon (0)
- ◆ Gently chill a light red, like a beaujolais (2)
- ◆ Pick a white, or blush rosé – you couldn't care less about convention (3)
- ◆ Would frankly prefer a sweet wine (4)

## 14. When buying bed linen, do you...

- ◆ Make a quick decision. You don't need to feel the material, and couldn't care less about thread count. You can sleep just about anywhere, so it doesn't matter (0)
- ◆ Go for mid-range Marks & Spencer. You appreciate a softer feel, but aren't going to waste money on anything too extravagant (1)
- ◆ Trawl round The White Company and John Lewis, hunting for a specific thread count and feel. You can't put a price on a good night's sleep (2)

## 15. When you were younger, your favourite after school activities were...

- ◆ Painting, pottery or orchestral music – always something related to the arts (3)
- ◆ Solo instrument, tennis, athletics – you gravitated towards solo activities (2)
- ◆ Dance, orienteering, netball, the school paper – you dabbled in a bit of everything (1)
- ◆ Group sports – hockey, netball – something requiring teamwork and cooperation (0)

## 16. On holiday, what kind of bath towel do you lust after?

- ◆ The towels would be at least 700gsm pure Egyptian cotton (3)
- ◆ A big, fluffy towel is a bonus – but it's not a big deal (1)
- ◆ You're fine with a communal bathroom, and dried yourself with a sarong the last time you were away (0)

## 17. The temperature of your home is...

- ◆ Well below 20°C, you've noticed that guests often leave their coats on (0)
- ◆ An average 21°C, not too hot, not too cold (1)
- ◆ The bane of your life, you can never get the temperature quite right (2)

## 18. You would describe your work space as...

- ◆ A workshop, home office or studio that looks like a disaster area to anyone but you (3)
- ◆ Minimal and organised – MacBook, iPhone. (0)
- ◆ Anywhere: hot-desking in an office or freelancing – setting up in a coffee shop if needed (1)
- ◆ Just so: neat and organised, your tea bags in the draw, your favourite mug and ergonomic chair (2)

## THE HOTTEST NEW WINE TRENDS

More interested in the big new trends?  
Here are the wines to try

### 1. ORANGE WINE

Orange wine, such as bolfan primus pinot gris, £14, Marks and Spencer, is white wine made by leaving the grape juice in contact with the skins. "It has a rich, apricot and quince flavour," says Fiona Beckett, author of *How To Match Food and Wine*.

### 2. VERMOUTH

"Check out England's first white vermouth, Blackdown Sussex Bianco," suggests wine consultant Lucy Bridgers. It's creamy and smooth and full of flavour, with a subtle sweetness that makes it very accessible.

### 3. MUSCADET

"No longer just a lean, mean acid machine, the new muscadet is supremely food-friendly," says Sarah Wilson from *The Science Of Wine*. "Check out Gamay [Louis jadot combe aux Jacques, £9.99, Waitrose Cellar] it's utterly drinkable."

### 4. LIGHTER REDS

"Lighter-coloured reds are enjoying a renaissance," says Jamie Goode, author of *The Science Of Wine*. "Check out Gamay [Louis jadot combe aux Jacques, £9.99, Waitrose Cellar] it's utterly drinkable."



## THE RESULTS

Add up your score from the previous page to find out if you're more gamay than grigio and you'll never utter the phrase, "Just the house red" again

### 0-14: Tolerant

Forget milky tea or sweet wine, tolerant vinotypes like their coffee bitter and black as night, their steak to be bloody, and their wine big, ballys and full of body.

Tannin-heavy wines (wines that tend to dry your mouth) are perfect for tolerant drinkers. They tend to be decisive, linear thinkers, and this is reflected in their wine preference. Drawn to 'bigger the better' flavours, tolerant vinotypes rarely veer from full-scale reds.

Because of this, a decanter is a great investment (or a very thoughtful gift) for a tolerant type – it will help open up red wines by aerating them and bring the most out of them. When choosing a red, look to countries such as Portugal and Argentina for inspiration, as well as more traditional reds from the Bordeaux and Rhone Valley regions.

For whites, try oak-aged chardonnay (which has been stored in oak barrels and so sits at the more full-bodied range of the chardonnay spectrum). It may have a bad reputation, but the bold flavours make it a good match for a tolerant vinotype. Tolerant types should look out for labels with the words, 'American oak', 'new oak', or descriptions such as 'bold', 'full-bodied', 'big', 'dark' and 'heavy'.

#### YOU'LL LOVE



Pico Cuadro  
Tempranillo, £14



Bodega  
Vinessens Essens  
Chardonnay, £15

### 15-26: Sensitive

Congratulations – you're among the most adventurous wine drinkers and are open to most flavours and styles.

You might put a couple of sugars in your coffee one day, and go for a weak cup of tea the next – and the same can definitely be said of the types of wines you enjoy.

A sensitive vinotype can register small fluctuations in sweetness, temperature and tactile sensations, but they are good at adapting to the changes. Steer clear of anything too oaky, robust and very dry tannin-heavy though, and look out for words like 'rich', 'smooth' and 'velvety'.

With white wine, you're likely to enjoy a viognier, pinot blanc or unoaked chardonnay while reds which fit with your palate range from cabernet sauvignon to syrah, as well as a merlot or a food-friendly pinot noir. It may sound like you have the whole kitchen sink of flavours thrown at you – but your plasticity and open-mindedness allows you to embrace the widest range of wines of any vinotype. So explore and enjoy! Of all the vinotypes, you are the one who will reap the most rewards from wine.

#### YOU'LL LOVE



Domaine des  
Marechaux Pur  
Merlot, £14



Alliment-Laugier  
Pinot Gris,  
£12.50

### 27-40: Hypersensitive

Hypersensitive types are at the high end of the sensory perception scale. They're finely attuned to loud noises, the temperature of a room and might find themselves cutting scratchy labels out of clothes or struggling to sleep on a pillow which is too hard or too soft.

Generally they gravitate toward lower alcohol wines – high alcohol can burn their palate – as well as gentle, refined flavours. Look out for descriptions like 'smooth' and 'delicate' on either white or reds.

Often with white wine, hypersensitive types 'talk dry, but drink sweet'. So be brave and break your grape habits. At blind tastings, they might choose a riesling, though it wouldn't necessarily be something that they'd pick off the shelf. It's also worth exploring wines from the Alsace region, as well as the hypersensitive's probable favourites, pinot grigio and chenin blanc.

Oaky flavours and heavy tannins will be too much for your palate, but light reds like a beaujolais or pinot noir should hit the mark. And don't be scared by a little touch of sweetness. You'll enjoy it more than you expect.

#### YOU'LL LOVE



Galfano Frappato,  
£13



Cantina Ronca  
Pinot Grigio,  
£12.50

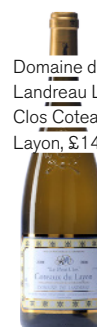
### 41-54: Sweet

Like hypersensitive types, sweet vinotypes sit at the top of the sensory perception scale. They're specific about textures of material, and are highly attuned to the temperature and acoustics of a room. But while hypersensitive types can be flexible in some of their choices, sweet vinotypes are a lot more picky.

Often, sweet types have been put off wine altogether after trying varieties which were too big, too dry, or too tannic. Delicate, sweet, low-alcohol wine is their comfort zone, and it's rare for a sweet type to prefer red wine – it has to be particularly rich and smooth to appeal to their highly sensitive tastes. If this is you, try sangria – it's a great route into the world of reds.

Because of your precise tastes, you should ignore anyone who tells you that sweet wine is just for dessert, and feel no shame sipping a sauterne as your 'wine of choice'. Look for late-harvest white wines, as well as white zinfandel, rieslings, tokaji and gewürztraminer for something a little more fragrant – as well as white port, as an alternative aperitif. Bottoms up.

#### YOU'LL LOVE



Domaine du  
Landreau Le Petit  
Clos Coteaux du  
Layon, £14.50



Dominio de  
Punctum Dulce  
Venganza, £13  
(50cl)

