

Don't feel tricked, Temperance wine can be a treat



JAMES ROMANOW, SASKATOON STARPHOENIX

More from James Romanow, Saskatoon StarPhoenix ([HTTP://THESTARPHOENIX.COM/AUTHOR/JAMES-ROMANOW-SASKATOON-STARPHOENIX](http://thestarphoenix.com/author/james-romanow-saskatoon-starphoenix))

Published on: October 31, 2016 | Last Updated: October 31, 2016 6:00 AM CST



These non-alcoholic wines know how to have a good time. *JAMES ROMANOW*

This summer, I found I actually liked some of the non-alcoholic beers available, usually those from Bavarian brewers.

I therefore set out to revisit de-alk wine. De-alk beer, once you get past the basic Canadian and American offerings, tastes pretty good. But my long ago experiments with de-alk wine made me suspicious they weren't worth bothering with. But times change. How does the current crop of de-alk wines hold up?

De-alking is not a crazy idea. In the past, most of the de-alk wines tasted rather more like fruit juice in fancier packaging, but de-alking technology has come a long way and is in fact a regular part of winemaking these days (usually employed in hot regions like the Central Valley and the Okanagan to restore balance.) The most popular methods are reverse osmosis (R.O.) and spinning cone separation via centrifugal force.

Loxton brand wines are widely distributed in Western Canada. They're an Australian company that has been on the market here for more than 25 years, and have a wide lineup of near-wines that typically mimic the popularity of what's in the liquor stores. I tried four of their wines with some success.

The biggest surprise and greatest success was Loxton Brut, a sparkling wine. As something of a Champagne snob, I didn't expect much. The wine had strong pear and apple aromas and flavours. However, the tongue-scrubbing bubbles of the drink work. Both Sairey and I think you could serve this to any number of consumers and they wouldn't notice the substitution of Loxton Brut over most Prosecco or sparkling wine. The bead is finer and lasts longer than many Proseccos popular today. If I had a non-drinking guest, I'd offer them this one first.

Another solid choice would be the Loxton Moscato, a rose. This probably will suit most long-term non-drinkers best. Moscato, in the current Australian version, is extremely sweet, often as sweet or sweeter than a cola. The Loxton Moscato isn't quite that sweet, and it does have some of those pleasant aromatics that make wines from the Muscat grapes such excellent drinks. I have a hard time imagining anyone who will turn this

one down.

The Semillon-Chardonnay from Loxton is another quite easy-drinking near-wine. There's some mineral in the bouquet, and the Semillon seems dominant to me. The texture is more apparently not-wine to me than in either the Brut or Moscato. However, I can see myself buying and enjoying this bottle occasionally. It isn't calorie-free but it is very low — all of the Loxton lineup come in at 33 per 150 mls. I found I preferred drinking it at room temperature. It has a pleasantly tart flavour that fills a gap that sodas or other carbonated beverages do not.

The only near-failure I'd point to in the Loxton lineup is their Cabernet Sauvignon. Before I condemn it, I have to add that this is without a doubt the best de-alk red I've ever had. The problem is that the complexity of good red wine, or even mediocre red wine, is enough that somehow my palate feels hurt about this glassful. It's as if it came sooooo close only to fail just before the finish line.

Regardless, if you're looking for alternatives to the overly sweet palate found on grocery (and too many liquor store aisle) shelves, these are drinks worth trying. You can find their wines in Safeway/Sobey's and occasionally in liquor stores.

Wine of the Week: Loxton De-Alcoholized wines. \$8

Next week back to more regular product but from an exotic land. Other wines twitter.com/drbooze (<http://twitter.com/drbooze>)

TRENDING STORIES



0

Click to view
the article in a
new tab

[Read More](#)



< Previous

Saskatoon Flyers



HOVER FOR FLYER



HOVER FOR FLYER



HOVER FOR FLYER



HOVER FOR FLYER



Comments

We encourage all readers to share their views on our articles and blog posts. We are committed to maintaining a lively but civil forum for discussion, so we ask you to avoid personal attacks, and please keep your comments relevant and respectful. If you encounter a comment that is abusive, click the "X" in the upper right corner of the comment box to report spam or abuse. We are using Facebook commenting. Visit our FAQ page (<http://www.thestarphoenix.com/news/story.html?id=7195492>) for more information.

0 Comments

Sort by



Add a comment...

Facebook Comments Plugin