

BLACK PEPPER



Category

Spicy

Type

Spicy

Aroma
Definition

Evokes the aroma of black pepper, not necessarily the pepper pungency.

Origin

Rotundone, or (3S, 5R, 8S) -5-isopropenyl- 3,8-dimethyl-3,4,5,6,7,8-hexahydro-1 (2H) -azulenone, is the aroma compound responsible for the black pepper aroma. It was identified for the first time in 2008 in a Australian Shiraz wine. Its production occurs in the grape skins and accumulates quickly during the last few weeks before maturity.

Wine
Style

Black pepper is a grape varietal aroma. Gamay wines from Beaujolais or Ontario and Syrah wines from Côtes du Rhône usually have this typical black pepper note, well blended with other aromas. Certain Australian Shiraz wines have also this peppery note in their profiles.

Aroma
Standard

Drop several peppercorns or 1 tsp of ground pepper in a glass of light bodied red wine; let macerate for a couple of hours. Filter, and you will smell the black pepper aroma.

You may taste it too, however, remember to distinguish the aroma from the pungent/burning sensation in the mouth.