

Through the Bottom of My Glass

Quarterly Newsletter from Bellvale Wine



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JOHN'S DISCOVERIES

Someone just asked me "John, what's your favourite Australian wine ever, and also your favourite Euro wine ever?" After a few days of consideration I think these two might fit the bill - I thought I'd share them with you...

My Favourite ever Australian – St Hallett's Old Block Shiraz – I bought this 20 years ago, and to me it's simply the pinnacle of Australian wine at that time - a real beauty. I bought ten boxes (to some people's dismay) and now It's an acknowledged winner...

My Favourite Ever Euro – It's a Burgundy - Clos du Beze by Armand Rousseau, from Chambertin France – from a walled vineyard originally planted by monks – just sublime...

WHAT'S HAPPENING AT BELLVALE

Well The New Year is but a distant memory and now my hours on the tractor have eased and preparations for a mid March vintage have begun. The 2013 wines are transitioning from barrel to tank - and the bird nets are up.

DECANT...OR LEAVING IT ALONE?

Ralph Kyte-Powell recently covered an interesting topic. Discussing the merits of decanting, and when your wine will benefit from decanting. He says "...the main reason is to pour the wine away from any sediment in older wines ...but the aeration that younger wines enjoy, can also be a benefit, just do it quite soon before drinking".
















A BIT OF BRAGGING ABOUT OUR 2009 CHARDONNAY...

FROM MICHELIN STARS TO MONACO

We've really spread our wings over the last few years, and I was excited when the 2009 Chardonnay was served atop the Fairmont Hotel in Monaco during the formula one race. Then it was off to The Mercedes Benz marquee at the formula one in Singapore where the same Chardonnay took centre stage. Then I shared a table with Jean Dunn, the Australian ambassador to Poland at Atalier Amaro, Poland's only Michelin star restaurant, when I mentioned where my vineyard was "...In a tiny place called Berry's Creek in a very Southern reach of Victoria", she said "I know it well! I was born nearby". The world is getting smaller and smaller everyday.

OUR NEW YEAR'S CELLARING GUIDE

WHAT TO DRINK NOW & WHAT TO KEEP

	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013
Querus Vineyard Pinot Noir	Now 	Now 	Now 	Now 	Now Up to 5 yrs 	Now up to 10 yrs 	Now up to 10 yr 				
Athena's Vineyard Chardonnay				Now up to 5 yrs 	Now up to 8 yrs 	Now up to 5 yrs 	Now up to 5 yr 	Now up to 5 yr 	Released Soon will be Up to 8 yrs		
Bellvale Pinot Grigio										Now 3-5 yrs 	Now 3-5 yrs 
Bellvale Estate Level Pinot Noir										Now Up to 5 yr 	

A DISH TO MATCH THE 2013 BELLVALE PINOT GRIGIO

Johnny Di Francesco at 400gradi in East Brunswick is Australasian principal of the famous VPN (the authentic Naples pizza assoc.) He says that this Margherita recipe is easy enough for home cooks and matches really well to the 13 Pinot Grigio, so give it a try – all you need is a really hot oven.



Pizza Margherita

- 1 portion Pizza Dough (below)
- San Marzano Tomato
- Buffalo Mozzarella
- Fresh Basil – washed and picked
- Extra Virgin Olive Oil

Pizza Dough

1k '5 Stagioni 00' Flour - sieved
30 g fine sea salt
40 g fresh yeast
600 ml Warm water

In a bowl combine warm water and yeast and set aside until yeast has dissolved. Meanwhile in a separate bowl add flour and salt. Make a well in the centre of the flour, add the yeast mixture and mix to form a dough. Turn onto a lightly floured surface, knead until smooth and elastic. This can take up to 10 min. Place the dough into a lightly floured bowl, cover with a damp cloth and set aside in a warm spot until doubled in size. This can take up to 1 - 2 hrs. Once the dough has doubled in size place on a lightly floured bench, knock back the dough and divide into 4 to 5 round balls. Cover with a damp tea towel and rest for 1 hr.

To put the pizza together

Roll out about 220g Pizza dough on to a baking tray. Spread the San Marzano tomato. Top with broken up Buffalo Mozzarella, place 4 basil leaves on top and drizzle some extra virgin olive oil. Bake for 10 min at 280c

To order wine direct from John at Bellvale at a **10% discount** or for more details please log on to

www.bellvalewine.com.au