



Through the Bottom of My Glass

A Quarterly Newsletter from Bellvale Wine, Sth Gippsland
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What's coming up

We've been spending much of the day - secateurs in hand - pruning. Our 2012 Pinot Grigio will be ready in September. I'm really delighted by its freshness and fruity tones. The surprise has also been the 12% alcohol – it's a crisp and delicious wine that's perfect with fish or shellfish.

John's Discoveries

This month we've been drinking...A Dog Point Pinot Noir 2009 (by one of the clever guys who put Cloudy Bay on the map). It's a really well made Pinot Noir, showing a nice aroma and structure.

...Also enjoyed some winter chicken with a fresh and lively Kooyong Pinot Grigio 2010 that had a lovely, long palate.

Bellvale in Europe, Asia and America

We have spread our wings off-shore to Europe, Asia and the United States - proudly showcasing Australian wine everywhere from Denmark to Japan, Prague to Berlin and England to New York - the interest being in the effect our unique southern 'cool' climate, has on the wines.

In his latest 2012 Companion James Halliday placed us in the top two South Gippsland wineries.

And we are now enjoying 4 new awards and accolades from the world leaders – 'Decanter' and also the 'International Wine Competition' in London.

Restaurants pouring Bellvale wines

I'm excited that Cecconi's Cantina, Bouzy Rouge and also the Taxi Dining Room are now pouring the 'Decanter' award winning 08 Pinot Noir. They are part of an ever expanding list of some 150 Restaurants sitting up and taking notice of the unique properties of our Bellvale vintages.

To order wine direct at a **10% discount** or for more details please go to

www.bellvalewine.com.au