

# Through the Bottom of My Glass

A Quarterly Newsletter from Bellvale Wine  
**Edition No 4**



## CELEBRATING 15 YEARS IN STH GIPPSLAND!

1998 was the year that I brought decades of planning to fruition, by purchasing this site at Berry's Creek. The cold climate and southern soils were as I'd hoped and expected - and so came our award winning Pino Noirs and Chardonnays - with the Rose and Pinot Grigio a few years later. It's been a whirlwind of hard work and a few frustrations beside revelations and excitement. Now in 2013 the Europeans and Asians have also embraced our wines, which I find incredibly satisfying... So here's to the next 15 years!

### JOHN'S DISCOVERIES

Just enjoyed a delightful Yabby Lake 2010 Shiraz – which has the spice and refinement of the Victorian wine

### JOHN IN THE WINERY

It's been cold and blustery down here this month – the malolactic fermentation has just commenced, the pruning is continuing, with everything mulched into the vineyard floor – It really means that nothing leaves the vineyard, that isn't in a wine bottle...even the pressings are fed to my neighbours cattle...

### A GREAT IPHONE APP

Have you heard about James Halliday's great iPhone App? worth a try – It's free and it holds over 80,000 wine notes at the touch of a button... (search 'Wine Companion' in App store) Hope you'll select Bellvale as one of your Favourites! (We have also entered the James Halliday Chardonnay Challenge, so stay tuned!)

### CHEF'S RECIPE AND WINE MATCHING

Joseph Vargetto at the Sicilian gem, Mister Bianco restaurant in Kew, suggests we match our **Athena's Vineyard Chardonnay** to his Sicilian Arancini dish.

#### Sicilian Arancini

To make 10

1 litre	chicken stock
To taste	Salt and pepper
20ml	olive oil
5tbs	Butter
600gm	Arborio rice
6	Saffron threads or ½ tsp powdered saffron
10gr	Grated parmesan
1	Large egg – lightly beaten
300gr	Fine breadcrumbs for crumbing
3	eggs- mixed together for crumbing
	Oil for frying

#### Method:

To make the risotto, bring the chicken stock to a boil. Add the olive oil and 2 tablespoons of the butter in a large saucepan and add the rice, stirring, until the grains are well coated. Stir in the stock by the ladleful, waiting until each is absorbed before adding the next. Add the saffron when the risotto has cooked for about 10 minutes. Continue to add the stock and stir until the risotto is smooth and creamy with an al dente consistency. There may be some stock left over, which you can refrigerate or freeze to use for another purpose. Allow the rice to cool and then spoon out 60gr of rice into the palm of your hand. Dust in flour, then in egg wash then breadcrumbs. You are ready for frying. Heat 3 inches of oil in a saucepan to about 170c. Fry the rice balls, turning them in the oil, until evenly cooked and crisp and deep golden on the outside, about 3 minutes. To test, insert a metal skewer and remove it. If the skewer feels warm to touch, the rice ball is cooked. Drain on paper towel and serve immediately.

