

Through the Bottom of My Glass

Quarterly Newsletter from Bellvale Wine



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JOHN'S DISCOVERIES

We often talk about my favourites and I was asked about my favourite region and I'd have to say that currently it's the North of Italy. I've just been tasting some really interesting wines from Alto Adige, the Veneto and also Friuli (nearly on the Nth West border). What sets them apart are the interesting varieties from the smaller producers, particularly the ancient and unknowns cropping up frequently now, they are just fascinating.

WHAT'S HAPPENING AT BELLVALE

We had the strangest vintage this year Early in March we had this extreme heat which put the vines into a state of dormancy which then took a while for the plants to return to a normal state - for that time of year. They then went from not even being close to ready, to suddenly being ready to pick! But the end result was very encouraging with 12.5% alcohol and the flavours fully advanced - a quality, beautiful vintage.

ACCOLADES FOR THE 2012 'ESTATE LEVEL' PINOT NOIR

While the weather played havoc with the vines, for that year, we decided not to release this Pinot under our established Quercus label, but instead as an estate level wine....see what the reviewers thought.

James Halliday

"...great value, will develop over time" Excellent clear purple - crimson hue, made from locally grown fruit and has all the hallmarks of the great vintage. Excellent varietal expression with considerable depth of dark cherry and plum fruit. To be hypercritical it doesn't expand on the finish but is great value and will develop well over the medium term. 93 points

Campbell Mattinson

"...a tasty drop, beautifully formed" I can't see the word 'Quercus' anywhere on the label, so I can only assume this is a new addition to the Bellvale range. Label details are scarce (but) It was grown on the estate, high density vineyard planted in the 1990's. It's a tasty drop, beautifully formed, good line, strictness of tannin and reasonable depth of tangy fruit. Cranberry, sour cherry, crushed woody spices. It's pale to look at but it has a keen insistence. Personality plus, with a clean pure context. Excellent drinking. 92+points

Patrick Eckel

"Shaping up as a great vintage" I had tried this wine a number of times over lunch but hadn't yet taken the time to review it; a surprise given each time I commented on the quality of this terrific value wine. 2012 is shaping up as a great vintage in Gippsland with the wine giving a light red in the glass. The nose has stemmy cherry, showing well managed use of whole bunch that is supported by

a spiced vanillin lift. This wine is summed up by balance and purity, bright red cherry gets a savoury sour edged twist that is well supported by crunchy acidity that will set this wine up to gain even more complexity over the short to medium term.

With John's wine's now sold in Prague, Denmark, Germany, Monaco, Italy, France, Japan, Poland, Singapore and the U.S. he was excited to get a call from the chief Sommelier of the magnificent Michelin starred La Paloma restaurant. La Paloma overlooks the Bay of Cannes in Mougins France, and she just wanted John to know that his Quercus Vineyard Pinot Noir is the only 'Foreign' wine on her extensive and award winning wine listCheers

A DISH TO MATCH OUR 2013 BELLVALE PINOT GRIGIO

Matteo Pignatelli is one of Melbourne's leading restaurateurs and when I asked him what would match nicely to the 2013 Pinot Grigio, this inspirational dish is what he and chef Brendan McQueen came up with

***Matteo's Suki-yaki* red snapper broth with Hervey Bay scallops, vermicelli rice noodles, silken tofu, white radish & watercress.**



Ingredients:

Stock
2 kg red snapper bones.
2lt water.
10g dashi powder.
20ml yamasa soy sauce.
100ml sake.
10g caster sugar.
1 small leek, washed and chopped.

Chop fish bones into small pieces and wash with cold water for a few minutes.

Place into a pot with the other stock ingredients.

Bring to a boil and turn down and gently simmer for 30 minutes skimming any impurities that rise to the surface.

Do not shake or stir the stock as this will make it cloudy.

Carefully pass stock through muslin cloth. Reserve.

18 half shell hervey bay scallops. Shells removed and discarded

1 small fillet (600g) red snapper. scales, bones and blood line removed
10g salt flakes.
5g caster sugar.
1 tube silken tofu. sliced into 5 mm disks
¼ packet bean thread vermicelli noodles.
1 daikon radish. washed and sliced into fine thin julienne batons
3 breakfast radishes. washed and sliced into fine thin julienne batons
1 beetroot. cooked to tender and peeled
5g basil seeds.
10ml cucumber oil.
1b water cress. Washed dried and picked into sprigs
Assorted edible flowers, ie: nasturtiums

Remove connector muscle and scrape any bits of sand from the scallops. Slice each in half so you get two discs from each scallop, season with a little salt and keep aside.

Cut the snapper fillet on a slight angle into thin slices. Season with a little salt and sugar.

Cut the cooked beetroot into 3 cm discs and using a 25 mm cutter to cut cylinders from the beetroot discs. Cut these cylinders into 2 mm slices. Store on paper towel.

Place bean thread vermicelli noodles into a bowl and pour over boiling water. Let stand for 5 minutes, drain and coat with a little oil.

To serve.

Heat six large bowls till quite hot. This will help the cooking of the seafood.

Bring suki-yaki broth back to the boil. Check seasoning, you may need to add more dashi or sugar to taste.

In each bowl place a small amount of noodles, six pieces of scallop, four pieces of red snapper, five or six pieces of beetroot, three pieces of silken tofu, a sprinkling of both the radishes and basil seeds. Finish with watercress sprigs.

Pour the hot suki-yaki broth at the table.

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

www.bellvalewine.com.au