

Through the Bottom of My Glass



A Quarterly Newsletter from Bellvale Wine

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JOHN'S DISCOVERIES

I've just enjoyed a 2007 Kooyong Pinot Noir from Mornington Peninsula – a delightful wine – with memorable attributes. Also just had a sneak peek barrel tasting and blending from our own 2012 production...the Chardonnay and Pinot Noir – both look very promising.

WHAT'S NEW AT BELLVALE - 2012 PINOT GRIGIO *93 POINTS AND 92 POINTS!*

Campbell Mattinson – ‘The Wine Front’

92 Points - *This is a Grigio to buy and drink . It's quite delicious. Pears, apples, musk, spice. It's beautifully textural, well fruited, crisp enough and yet slatey and chalky through the finish. A mouth-watering wine. Well worth seeking out.*

James Halliday –‘Wine Companion’

93 points - *One of the good things about pinot gris/grigio is that it is far easier and more profitable than pinot noir – although I'm not accusing vigneron John Ellis of mercenary greed. This is, in fact, an altogether superior grigio, made on a cool windy site that enhances the aroma and gives crispness to the nashi pear palate. (James also named us in his top 2 wineries against 61 others in our region!)*

‘Voyages’ Hong Kong

“...John's care and pragmatism are apparently just as relevant to winemaking as they were to military and commercial aviation....These are delightfully nuanced wines, with every bit of John's care and no small amount of art evident in every sip”.

CHEF'S RECIPE AND WINE MATCHING

HERE'S A FABULOUS RECIPE FROM 'CECCONI'S CANTINA' –A TINY OCEAN TROUT BROCHETTE THAT OLIMPIA SAYS MATCHES PERFECTLY TO OUR 2012 PINOT GRIGIO



Ingredients

1kg small side ocean trout - skin on, pin boned -
50gms pickled ginger
12 x 10cm wooden skewers/toothpicks
3 shallots diced
50gms knob fresh ginger
100mls chicken stock
250gms baby spinach leaves
½ bunch chives
50ml lemon olive oil

To make the brochette;

Pan fry skin side down until nice and crispy (2-3 minutes). Turn over for 30 sec. seconds. Cut the trout into 6 x 150gms portions. Slice each portion into 5 strips and place a small piece of pickled ginger in-between each slice. Place 2 skewers through the trout, skin side down.

To make the spinach puree;

Peel the ginger and place the skins in the pot with the sliced shallots and a little olive oil. Sweat down for 3 minutes, add the chicken stock. Bring to the boil add the spinach and wilt down. Blend to a smooth puree. Cool over an ice bath to keep it green.

To make the Gremolata;

Finely chop chive and micro plane ginger into slithers. Combine with 50ml lemon olive oil.

To serve;

Serve brochette on top of warm spinach puree. Drizzle some chive and ginger gremolata over the crispy skin.