

# Through the Bottom of My Glass

Quarterly Newsletter from Bellvale Wine  
**Edition No 9 March 2015**



## The 'Red' issue

### **We are painting the town red...with a triple treat of Pinot Noir**

I'm launching a triple treat this month with 3 levels of our famous Pinot Noir now available. From the new Stony Block – our ultimate Pinot Noir, to the much loved Quercus Vineyard Pinot Noir and the Estate Level. A mixed 12 pack of 4 of each of our leading Pinot Noirs for 2013 (12 pack \$390 from the website). Here's a run down of how the three Pinot Noirs vary.

#### **Estate Level Pinot Noir**

Warm entry in your mouth well balanced by savoury tannins and good acidity, luminous ruby red colour. Beautiful crispy notes of dark berries, brambles and hints of black pepper. The power of this wine is its vivacity and freshness. 13% alc.

#### **Quercus Vineyard Pinot Noir**

Perfect balance between alcohol, savoury tannins and acidity. Long finish and beautiful elegance Brilliant ruby red, intense, fresh bouquet of dark berries. The palate shows cherries, hints of black pepper, sweet spices like vanilla and a final mild meaty flavour. There is a lovely integrated velvety, round palate with a full body.

#### **Stony Block Pinot Noir**

Bright ruby red with a hint of garnet, this wine keeps changing each time you return to it, so give it time if you want to completely appreciate its potential beauty. Intense bouquet, meaty and gamy at first, it shows up fresh dark berries and bramble flavours as soon as you sip it. You'll find hints of black pepper, balsamic notes, and you'll finish with liquorice. Full body, powerful elegant tannins, high acidity, good balance with softness given by the alcohol; Long finish – You can really enjoy it now, but giving it longer aging would let it develop all its potentiality

### **'Five of the Best' Sth Gippsland feature**

You would all know Wendy Hargreaves from '3AW and 'Five of the best' well she has just featured my favourites from Sth Gippsland - a quick list of five great diners in the region that I call home.  
<http://www.fiveofthebest.com/portfolio/locals-guide-eating-south-gippsland/>

### **Another European visitor arrives**

This year I have welcomed yet another brilliant wine expert to Sth Gippsland, Lorena Oddena, who's degree in oenology and sommelier qualification has made her a welcome visitor. She's hands on with me during harvest and is studying everything that happens in a cool climate vineyard during this unique stage in the wine's production.

## A great duck recipe from Becco Restaurant

This recipe from Simon Hartley - the clever man behind Becco Restaurant in the CBD - would match perfectly to our 2013 Quercus Vineyard Pinot Noir, so give it a try in your own kitchen.

### Simon's 'twice cooked' Roast duck



#### Serves 2

##### Ingredients

- 1 Large Duck
- 300ml Chicken Stock
- 100ml Olive Oil
- 500ml Red Wine
- 1TbIspoon Tomato Paste
- 1 Onion
- 1 Celery
- 1 Carrot
- Salt & Pepper
- 200 gms Dried Muscatels pre-soaked in 300mls Grappa for at least 2 days

#### Method

##### For the Duck

Place whole duck in a large pot and cover with cold water, then put on high heat and bring to the boil.

As soon as it boils remove the duck. Drain it well, dry it well and season with salt and pepper.

Roast it in a pre- heated oven at 180 degrees for 45 mins.

Let rest then de-bone (cut the meat away from the carcass, but retain all the bones and the juices). Set meat aside in the fridge covered well. (this can all be done the day before, then on the day you only need to do the jus).

##### For the Jus

Add juices to the stock.

Roast the duck bones for 20 mins at 180 degrees.

In a stock pot add the oil and chopped onion, carrot and celery and cook until slightly brown.

Add the Tomato Paste and red wine, and cook it down til it reduces to about half the original quantity.

Add the duck bones and cover with cold water, bring to a boil then let simmer - skimming

Off fat as you go. Once reduced by half again strain and put in a pot and reduce by another 50%. Set aside.

When ready to serve place the duck in a baking dish (with a little extra chicken stock underneath it) for about 10 minutes in a pre - heated oven (150 Deg)

At the same time heat the sauce and 2 tablespoons of the muscatels. Reduce down slightly.

Plate the Duck and spoon the muscatels over the duck then top with the sauce.

Serve beside your choice of vegetables such as creamy potato or some whitlof and a glass of Bellvale 2013 Quercus Vineyard.

[www.bellvalewine.com.au](http://www.bellvalewine.com.au)

Berry's Creek Sth Gippsland