

Through the Bottom of My Glass

Quarterly Newsletter from Bellvale Wine



Edition No 5

October 2013

JOHN'S DISCOVERIES

This month we've been drinking... a lovely subdued Italian red – a blend of 'frappato' and 'nero d'Avola' grapes from Sicily – it's the 2009 Feudi del pisciotto Giambattista Valli. Well worth getting your hands on a few bottles.

WHAT'S HAPPENING AT BELLVALE

This month we've been celebrating forty years since I first planted vines on Long Island (New York). It's been a hell of a ride - and a privilege, with lots of 'learning' experiences along the way. I guess forty years means it's time to reflect on what I've learnt and how I've changed my attitude towards winemaking over those years. The most major change has been my adaptation to the cool climate of southern Victoria, which has meant changing my winemaking habits to suit, in part by holding back and not harvesting too soon, It's resulted in wines that I think show prominently the unique flavours of my adopted home - South Gippsland.

THE NEW 2012 BELLVALE ESTATE LEVEL PINOT NOIR

We've just released the new 2012 'estate level' Pinot Noir, which has caused some excitement amongst our restaurateur friends, and everyone's asking me how it compares to my single vineyard Pinots – It's a very smart, light wine, with racy acidity and a lovely long, moorish palate.

THE NEW 2013 BELLVALE PINOT GRIGIO

The 2013 Pinot Grigio is available now and it's sitting very nicely beside last year's first ever Pinot Grigio. It enjoys a very similar subtlety, the pear, spice and apple are still apparent, and as before it has that freshness that's all about our cool climate and southern location...what more can I say?

A DISH TO MATCH THE 2013 BELLVALE PINOT GRIGIO

Grossi Florentino pour my wines, and here's a great hand made pasta recipe from Guy Grossi that he says matches really well to my Pinot Grigio. *Enjoy!*

Culurgiones – Sardinian ravioli

The pasta

500gm durum semolina
500gm unbleached plain flour
3tbsp extra virgin olive oil
400 to 450gm warm water
Salt

The pesto

120gm mint washed
3 cloves garlic
1 lemon zested
1tsp chilli flakes
120gm olive oil
Salt and pepper

For tossing the cooked ravioli

50ml olive oil
2 garlic cloves finely sliced
Tomato diced

The filling

2kg Burbank or Desiree potatoes
4 onions
8 cloves garlic
50ml olive oil
300gm pecorino grated
½ bunch of mint washed
¼ bunch of oregano washed
½ nutmeg grated
Salt & cracked black pepper

The shallots

36 shallots
4 garlic cloves
100ml olive oil
Salt

To assemble

Slithers of pecorino



All the methods

For the filling

Pre heat the oven to 190c;
Peel and cut the potatoes into roughly 3 inch blocks, peel and cut the onions into quarters and place on the bottom of a roasting tray place the potatoes on top, the garlic and drizzle the olive oil over the top, place into the oven and cook until the potatoes are cooked through about 40 to 45 minutes. Pass the potatoes and onion mix through a food mill and place into a mixer. Add the chopped mint, oregano, pecorino and nutmeg and mix to incorporate and season with salt and pepper cover and leave to cool in the fridge.

For the pesto

Place the mint, garlic, lemon zest and chilli flakes in a food processor and turn onto a high speed gradually pour in the olive oil to form a runny pesto and season. Keep in an airtight container in the fridge.

For the shallots

Pre heat oven to 170c;
Peel the shallots so that they are small, heat a roasting tray with the oil and garlic and pour in the shallots season and move them around so that they get some colour then place them into the oven for about 15 to 20 minutes to cook them through.

For the pasta

Place the two flours and oil in a mixer with the dough hook attachment on low speed. Pour in the warm water slowly until the mixture turns into a smooth and elastic dough. Cling film the dough and allow to rest in the fridge for about 1 hour

Cut the dough into workable pieces then run the dough through a pasta roller to laminate, this means to roll it through the highest setting then folding the dough in half and rolling it again over and over until the dough becomes smooth like silk, then pass the dough through the next setting once and so on until your dough is approximately 2 to 3mm thick, now cut out rounds about 7cm in diameter.

Place a large teaspoon of the potato filling in the center of the pasta, wet the rim with a bit of water using your finger then fold over and pinch the dough together so that the seam is at the top. Bring a large pot of water to the boil at a large pinch of salt and pour in the ravioli cook for a few minutes.

To finish and serve

In the meantime heat a pan with some olive oil and some finely sliced garlic add the shallots and diced tomato, strain the pasta and add to the pan of oil and tomato give a light toss and serve with the pesto and the shallots, and then freshly shaved pecorino over the top.

This recipe is for 12 - any left over filling can be frozen for later use.

Both new wines are \$23 RRP

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

www.bellvalewine.com.au