

Through the Bottom of My Glass

Quarterly Newsletter from Bellvale Wine

Edition 12 - February 2016



Accolades!!!

Thrilled to receive Silver for the 2013 'Stony Block' Pinot Noir at the Cathay Pacific Hong Kong Wine Competition 2015. And then the 2013 'Athena's Vineyard' Chardonnay received great accolades from Jancis Robinson and her MW's team listing it as the top Australian chardonnay. It's brilliant motivation for me to keep-on-keeping-on!

Simply gorgeous on the nose with a honeyed oak scent plus ripe tropical fruit and a smoky flint aroma too. Just as rewarding on the palate, with that smoked meat note really lifting the palate. Fully loaded, but at a low alcohol. Another beautiful Australian postmodern Chardonnay - but with more flesh and fruit than many. 17.5 Richard Hemming MW
<http://www.jancisrobinson.com/articles/australia-a-compilation>

Opera in the Market Returns

The fantastic 'Opera in the Market' returns this month and I'm excited to have been invited to sponsor this great arts and culture event again after last year's success. The Queen Victoria Market is a national icon and perfect for a 50 piece orchestra and operatic singers including the wonderful Greta Bradman. They will be pouring my 2014 Estate level Pinot Noir.

I believe tickets are still available - <http://www.operainthemarket.com.au/>

A quick 'full circle' trip

Made a quick trip to Canada, the U.S. and France before things got busy again late in the year, in the vineyards. Spent a few days with my brother at his home in Stony Brook, on Long Island - just steps from where I planted some of the earliest Cabernet Sauvignon and Chardonnay vines planted on the Island - life's really come full circle for me. While there I tasted one of the best Californian wines I think I've ever had - a Californian Pinot Noir - Au Bon Climate 2012, simply sublime and worth the search. Then to Toronto, putting some finishing touches to the very long process that will hopefully see Bellvale sold throughout Ontario next year ...fingers crossed. Finally ended up in the South of France with two old friends - both prominent in the wine industry over there - to investigate some new Bellvale opportunities, and as usual found there is always just so much to learn from them.

What's tasting great right now...

Whether you're dining out with Bellvale or sharing a sip at home, I'm really enjoying our 2015 Pinot Grigio right now. The bottle resting time has resulted in a delicate yet quite refreshing wine...quality worth trying.

A great recipe from Paul Recinella - Va Tutto Ivanhoe

If you haven't given Va Tutto in Ivanhoe a go, you're missing out. Paul Recinella's Italian fare is a modern interpretation of his ancestors own dishes, and really is lovely. So I asked him to share this summer recipe, that's easy enough to try at home. Paul says this one matches perfectly to my Athena's Vineyard Chardonnay.



Va Tutto's baked fig and buffalo mozzarella salad

Ingredients:

Fig Vincotto
Pomegranate seeds
Extra virgin olive oil
Brown sugar
Mint leaves (washed)
Figs (sliced in half)
Buffalo Mozzarella (sliced)

Method:

Bake the fig's in the oven with a little brown sugar sprinkled over the top, bake until sugar is caramelised.

Bring the buffalo cheese to room temperature, season with sea salt and pepper and slice.

To Assemble: place consecutive slices of mozzarella and figs with a mint leaf to the side, drizzle with the fig vincotto and olive oil and sprinkle the pomegranate seeds.

John Ellis on Facebook

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