

# Through the Bottom of My Glass

Quarterly Newsletter from Bellvale Wine

**Edition 11 September 2015**



## **94 points - 'Stony Block' Pinot Noir and 'Quercus Vineyard' Pinot Noir**

It's 94 Points for both the 2013 Stony Block and 2013 Quercus Vineyard Pinot Noirs!

I'm just thrilled by this latest acknowledgement from the Wine Companion team. They have a huge task each year and should be admired for their tenacity and support of one of the world's greatest industries.

## **A lesson in 'Bottle Shock'**

I just find this topic as fascinating as it is disconcerting. It's mother nature's way of saying "Hey, I still control the results." It's a temporary state - a reaction to a new environment - due to physical handling during bottling, causing disjointed or weakened flavours. But it doesn't last long and it doesn't happen all the time, nor with all wines. After a month or so, things change again and balance is restored. For me it's simply been a long term study in patience...

## **In the vineyard and winery**

It's been a particularly cold winter with plenty of lovely rain leaving the soil in great shape. The vineyard is dormant, we've finished pruning and eagerly await the first bud bursts of Spring. We've bottled the 2015 Pinot Grigio, and can't wait to try it in October, but for now it's all about caretaking and maintenance around the property while we wait for the sunshine to do its thing.

## **Two great restaurants, two great recipes....**

Every day I'm asked for great food/wine matches. Although it's a very personal thing, it's also about the make-up of the wine, the human palate, and the way they interact with food. I think it can be a really exciting journey, so I've asked two of our chef mates, Dayan at **Albert St Food and Wine** (Vic.) and Joseph at **Vinery Foods** (NSW) - for a recipe and a wine match, to give us some 'food for thought'. See the recipes below!



**Albert Street Food & Wine**


























**Vinery Fine Foods**

## **John Ellis on Facebook**

Remember I'm on FACEBOOK now, so let's be friends...for regular updates & offers click here <https://www.facebook.com/john.ellis.106902>

## Our updated CELLARING GUIDE 2015

After many requests I've updated the cellaring guide for 2015 – it's a handy 'stick on the fridge' guide - what to drink now and what to leave for a while.

	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014
<b>Quercus Vineyard Pinot Noir</b>	Now 	Now 	Now 	Now 	Now up to 5 yrs 	Now up to 5 yrs 	Now up to 8 yrs 	Now up to 3 yrs 		Now up to 4 yrs 	Now up to 10 yrs 	
<b>Athena's Vineyard Chardonnay</b>				Now up to 5 yrs 	Now up to 10 yrs 	Now up to 5 yrs 	Now up to 5 yrs 	Now up to 5 yrs 	Now up to 5 yrs 	Now up to 10 yrs 		
<b>Bellvale Pinot Grigio</b>										Now Up to 3 yrs 	Now Up to 5 yrs 	Now Up to 3 yrs 
<b>Bellvale Estate Level Pinot Noir</b>										Now Up to 5 yrs 	Now Up to 8 yrs 	
<b>Stony Block Pinot Noir</b>											Now Up to 10 yrs 	

## Two great restaurants, two great recipes...continued

**Dayan's Wine Match** Dayan Hartill-Law, **Albert St Food and Wine** in Brunswick  
Sirloin steak with trio of mushrooms, to our Quercus Vineyard 2013 Pinot Noir  
Dayan worked for Heston Blumenthal, so needs no further introduction!



### **Sirloin steak with field mushrooms**

To cook a great sirloin steak, preheat the oven to approx. 220deg.

Preheat a pan to hot on the stove top and add the steak. Attain excellent coloration on that one side while the fat renders down to clear and soft. Turn once and place in the hot oven and continue to cook. Until it is cooked to slightly less than you actually require (if you want it medium, remove when rare etc. etc).

While it's in the oven melt 60gms butter in another pan, with a small piece of spec skin and render it a little, when steak is nearly done, remove from oven and add to the pan and turn and baste for 2 minutes in the fat. Let it rest a few minutes and serve.

Separately sauté some mushrooms to serve with the steak

Per portion you will need 20gm each of pine mushrooms, slippery jack mushrooms and king brown mushrooms. Saute these all in butter and a little oil and season well.

Other great sides for steak are umami fluid gel, pickled mushrooms and sauce Borderlaise.

### **Joseph's Wine Match** Joseph Moussa, **Vinery Foods** – Annandale

Duck liver pate with pickled grapes and a port, raspberry glaze (served with his own date chutney) beside our Athena's Vineyard Chardonnay.

Joseph says "The balance between the rich pâté, the sweet date chutney and the sour glaze allow for a Chardonnay (with an exceptionally long, linear length such as the 2012 Athena's), to bring out the stunningly balanced acid profile of this wine."



#### **Duck Liver pâté**

500gram Fresh Duck Livers (sinew removed)  
½ brown Onion- diced  
80ml fresh pouring cream  
225gram unsalted butter  
50ml port  
½ teaspoon fresh garlic  
Salt and pepper to taste  
½ bunch fresh thyme (picked)

Sear the livers in a hot pan, to rare, achieving a golden colour. After searing, blanch in boiling hot water for only 20 seconds. Remove and drain in a colander. Sauté onion, garlic and thyme. Deglaze the pan with port and reduce, simmering slowly. Combine all ingredients (except butter) in a blender, slowly adding softened (room temperature) butter and puree. Pass through a fine sieve, and refrigerate.

#### **Pickled Grapes**

1 bunch red grapes- seedless  
200ml white vinegar  
125gram white sugar  
35gram brown sugar  
½ cinnamon quill  
1 whole star anise

Bring all ingredients, except the grapes, to the boil. Pour the liquid over the grapes in an air tight jar. Refrigerate. This should be done at least one week prior to using, allowing for the pickling process. Serve beside the pate.

#### **Port and Raspberry Glaze**

250gram raspberries  
125ml port  
40grams white sugar

Combine all ingredients in a heavy based saucepan. Bring to the boil, slowly simmer until the glaze is consistent enough to coat the back of a wooden spoon. Once consistency is reached, remove from heat. Cool down, and blend. Serve cold beside the pate.