

# Through the Bottom of My Glass

**Bellvale Wines eNewsletter September 2017**

## **Sth Gippsland – and mother nature**

Months of vigorous pruning is finally over and bud-burst is upon us, with the usual frosts and sunshine that are typical of Sth Gippsland at this time of year.

## **What we've tasted and learned**

Last year I mentioned some Nebbiolo that I'd grafted, so in expectation of my first crop this year I took a quick intensive trip to Italy during May to learn some things about Nebbiolo from the Italians. Visited six winemakers who were so generous with their information and experience. I tasted their entire ranges - it's such a popular and appreciated wine in Italy, although really in its infancy here.

I've also spent time back home tasting numerous Nebbiolo, and a couple of stand outs for me were the 2005 Riserva Barolo, **Rocche di Castiglione**, a Le Piane 2012 **Boca** and, from the Yarra Valley a 2015 **Luke Lambert**. All worth chasing down if you are keen to learn to love the Nebbiolo as I do.

## **Accolades**

Thrilled that Halliday's 2018 Wine Companion granted us 92 points for the 2015 Quercus Vineyard Pinot Noir, a 90 for the 2016 Pinot Grigio and an 89 for the 2016 Estate Pinot Noir.

## **Exciting news about our wines overseas**

I'm very excited that Le Petite Sommelier restaurant in Paris, owned by the esteemed former Ritz Hotel Sommelier is now pouring one of our 2013 Pinots.

## **Pinot Grigio change...**

We've rolled over to the 2016 Estate Pinot Grigio which is drinking really nicely. Described as - well balanced with very good length, some complexity and a fully defined palate. Subtle, subdued flavours with deliciously fresh acidity.

Enjoy your wine. **John**