

# Burlesque Wines Newsletter



## Wedding wine and sharing wine making with friends

The 2017 and 2018 vintages have been exciting. I enjoyed making a Pinot Grigio and Prosecco for Kellie and Greg's wedding which was well received, I had many lovely comments on the wedding day (not quiet as many as the bride and groom!). In addition to that I made a Shiraz, Grenache Rose, Grillo (Italian white) and a Nero d' Avola (Italian red).

I opened the winery to two wine making students helping them make their friends and family wine, a Grenache made from very old bush vines (more on page 3).

I also ran an exclusive "Introduction to wine making" for two very close friends. It was very enjoyable. Together we made an exceptional wine (more on page 3).

### Pinot Grigio Label

### Prosecco Label



#### Kel and Greg's Wedding 17 March 2018



#### *Burlesque Wines*

*2017 Pinot Grigio  
Ashton - Adelaide Hills*

This Pinot Grigio, like Kel and Greg, was grown in the beautiful Adelaide Hills. It was handpicked and produced with love and care.

The grapes were picked later in the season to provide a softer, rounder palate full of crisp citrus notes and a delicate nose displaying apple and pear characters. Like Kel and Greg, it is a perfect match for this occasion.

750 ml 12.0% alc/vol 7.1 standard drinks

#### Kel and Greg's Wedding 17 March 2018



#### *Burlesque Wines*

*2017 Sparkling Prosecco  
Piccadilly Valley*

This Prosecco, like Kel and Greg, was grown in the beautiful Adelaide Hills. It was handpicked and produced with love and care.

A delicate nose displaying apple and pear characters. It was picked later to provide a softer, rounder palate full of crisp citrus notes. Like Kel and Greg, it is a perfect match for this occasion.

750 ml 12.0% alc/vol 7.1 standard drinks

### Shiraz 2017

I have been making too much wine to the point the cellar is over filling, so with the help of a syndicate to buy grapes and bottles I made a **Gold Medal** wining Shiraz scoring 18.5 Judged by two professional wine makers at the Blackwood Wine and Beer Club of 80 members. The grapes were hand picked by Belinda and myself with the help of Mary and Denis, Ron and Di in McLaren Vale from a certified organic and biodynamic vineyard. We were very lucky to buy such good grapes and the results are the best I have made to date. When I sent out the e-mails it over subscribed in 24 hours. I'm sorry for those who missed out. Some of those wines have made it to London where we are staying this Christmas and New Year with Kel and Greg, Happy days!

### Pinto Grigio 2017

On the 25th March we picked 280 kgs with 2 good friends Mick and Mike. When I made this wine I thought it would be good to offer at Kel and Greg's wedding. How hard could it be? Well it was a little stressful to say the least with up to 125 people drinking it, it better be good and it was!

### Prosecco 2017

250 kgs were hand picked in Piccadilly Valley with Belinda, my Mum and Dad, Sister and her husband. Little did we know on that day it was destined to be served to 125 people at Kellie and Greg's wedding.

Made in the traditional French method of second ferment in the bottle. Riddling to settle the lees in the neck of the bottle and then freezing the neck of the bottle and disgorging (removing the cap) to remove the lees and then adding a dosage of 10 grams of sugar to make a very enjoyable sparkling.

We took turns to disgorge and dosage the prosecco with Kel and Greg and Greg's parents, Denis and Mary which was a wonderful wedding planning experience.



### Shiraz 2018

Belinda and I picked 169 kgs of Shiraz grapes on the 13th March from a McLaren Vale vineyard from 50 year old vines. These grapes had great flavors and an excellent balance of acid. The Baume was 15.0 which in my opinion is too high, so I added filtered water to reduce the potential alcohol and a Baume to 14.0, a pH 3.62 and TA 6.4. I added a Malolactic bacteria which reduces the malic acid and forms lactic acid therefore reducing the TA and making the wine softer. The wine tasted a little sweet (prior to bottling) even though it had fermented out completely. That gave me an idea to blend the Shiraz with some Nero d' Avola, more on that later in the newsletter.

### Nero d' Avola 2018

We picked 166 kgs with Brenton and Gabriella on the 5th April from Parish Hill vineyard in Piccadilly Valley. Nero d' Avola originates from Sicily, the Island off the toe at the bottom of Italy. Nero d'Avola Translates to "Black from Avola" (a town in Sicily). The flavours are raspberry, cherry, plum, spice and licorice. It's a fully bodied red similar to Shiraz.

This wine won a **Silver Medal** 18.0 points in the 2018 National Amateur Wine Competition and came top in its class.

Full results can be found at <http://anawbs.org.au/results-2017/>

### Grillo 2018

Belinda and I picked 242 kgs of Grillo on the 13th March from Parish Hill vineyard in Piccadilly Valley. The origins of Grillo is Sicily in Italy. It makes a fresh, light white wine with fruit-driven flavors that include lemon and apple.



## Our future Master Wine Makers



Rob and Jack are two wine making students. Impressed by their enthusiasm I invited them to use my winery to make their first friends and family wine. We picked the Grenache grapes from very old dry grown bush vines. If you have never done it before you will find it difficult as the vines are small and the bunches are low to the ground. It was good working with Rob and Jack as they have a very good understanding of the process. I was particularly impressed with the few bottles of Pet' Nat they made, it had plenty of fizz and tasted rich and fruity. They recently bottled their Grenache after aging in an oak barrel for a number of months.

I enjoyed their company and the way they went about making their wine and using the chemistry equipment with such professionalism. Making Pet' Nat and a Grenache wine for the first time was something I hope they will remember for a long time. Keep up the good work guys!

## Winemaking 101, Nero d' Avola and blending Nero and Shiraz.



Brenton and Gabriela were very successful in picking grapes, crushing and destemming, tasting the sweet grape juice, adding yeast and nutrients, plunging the must, racking, using a pH meter and bottling their wine. In addition they experienced a blending session which involves lots of tasting to see what percentage of two great wines makes an even better one. Belinda and I came up with the same blend result as they did so we bottled some of the Nero d' Avola, Shiraz and the blend. Well done guys you succeeded with flying colours!