

Burlesque Wines Newsletter



Burlesque Wines have made it to Austria

Many thanks to a very good friend who took the photo above right from the veranda of his home in front of Gmundens "House Mountain" the Traunstein, Austria in January 2016.

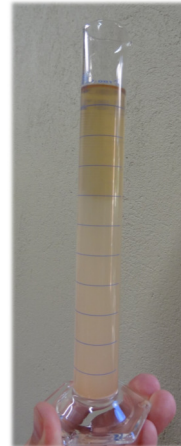
Northern and Southern Austria is one of the most scenic wine growing regions in the world (that we have visited). These and other areas can be seen on my web page "Wine Adventures" <http://burlesquewines.com.au/accom.htm>

2016 Vintage is underway

This year has started with three wines needing to be picked all in the same week, most unusual. Pinot Grigio, Shiraz and Grenache Rose in that order. We have the Sangiovese to pick very soon.

Pinot Grigio

In the cool of the morning on 28th February, near the small town of Aston in the Adelaide hills. We picked 219 kgs in just over one hour. The views from this vineyard are wonderful. I just love the colour of these grapes and the beautiful wine it produces (if done correctly). Good balance of fruit and medium acid, easy drinking. Do you think the colour of the skins is too dark for a white wine? I left the crushed and destemmed grapes on the skins for only four hours before pressing off the juice. As you can see the colour is typical of a white wine and the natural settling process can be seen in the top four lines of the measuring cylinder.



Thanks to Margaret for taking these great photos (left and centre) and to Margaret and Dave for helping us pick.

Shiraz

Belinda and I picked the 261kgs of Shiraz from Block one, Row three, near Mt Torrens, Adelaide Hills. It was a rush, I had only put the Pinot Grigio in the fridge to ferment the day before. These grapes have great flavors and an excellent balance of acid. Baume 13.4, pH 3.33 and TA 7.4. As the juice turns into wine the pH will increase and the acid decrease, why? Well adding a Malolactic bacteria reduces the malic acid and it forms lactic acid therefore reducing the TA and making the wine softer. It is sometimes called "second fermentation" and could happen naturally but this could be in the bottle and not what we are after as it may result in exploding bottles! I have a very good feeling about this wine and looking forward to competitions later this year.

Carbonic maceration is a wine making technique that I will be experimenting with. I have used whole bunches (43 kgs) in a 100 litre vat with carbon dioxide over them. The natural yeast on the grapes skins should start the fermentation inside the grape. After a number of weeks I will crush the grapes and allow the fermentation to continue until its time to press off the wine from the skins and stems. I hope to produce a fruity and low tannin, no oak wine that will need to be drunk early.



Grenache Rose

Continuing with the rush we picked the Grenache the day after the Shiraz. The Grenache grapes came from a vineyard in McLaren Vale we had not been to in the past. We picked 242 kgs from the two rows on the left hand side of the photo. Half way along the grapes changed flavor and I noticed the large eucalypt tree next to the row. I could not be certain if it was the tree causing the change in flavors but the few panels each side of it were different, we did not pick those grapes. The grapes we picked had intense flavours but were over ripe with a Baume of 14.8 so I needed to add some water to reduce the potential alcohol. As an amateur wine maker I can do this, whereas the commercial makers are not allowed by law to add water to reduce the potential alcohol, they usual have the luxury to blend wines with less alcohol or dealcoholize the wine but that is expensive.



Many thanks to the good looking pickers in the middle!

Beer making

There are basically two types of beer, Ale and Lager. Both taste great (when made well) but both are made slightly differently.

Firstly they use a different **yeast**.

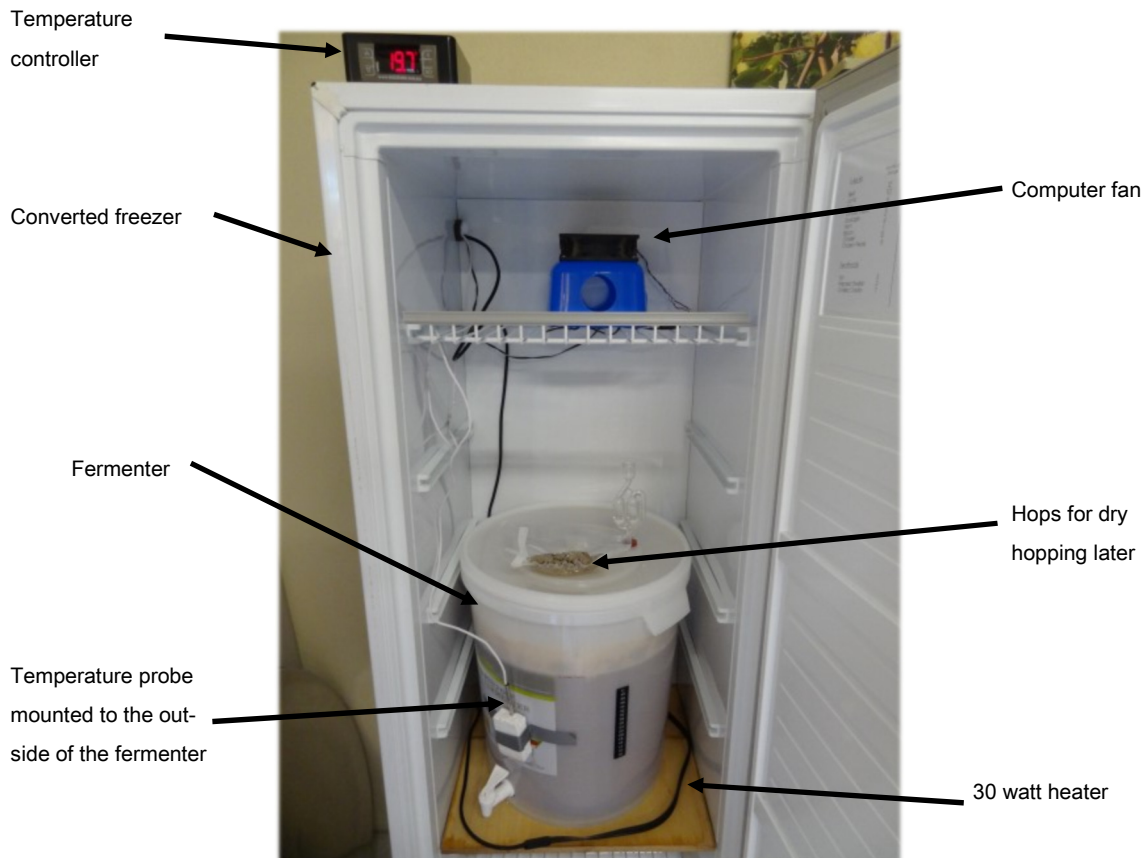
Saccharomyces pastorianus: Bottom ferment yeast used in cool ferments for Lager. I make a Bohemian Pilsner with an initial ferment temperature of 10C for two weeks. I then racked (pumping a fluid from one vessel to another) the beer and left it at 4C for five weeks. The German word "Lager" means storeroom or warehouse.

Saccharomyces cerevisiae: Yeast used for warm fermented Ales. I make a Sierra Nevada Pale Ale. I fermented at 20C for three weeks.

The other thing to consider when making a beer is adding **Hops** for bitterness and aroma. Hops are added to the wort (the beer mixture boiling in a pot) the longer that the hops are in the wort the more bitterness results conversely leaving them for a shorter time adds more aroma. Addition of hops can also occur during ferment called "dry hopping" which adds more aroma to the beer. There are many different types of hops on the market two of my favourites are citra and cascade.

Making beer is as complicated if not more complicated as making wine. I have found some good recipes online and am enjoying making them and will eventually design my own flavour profile. There are beer competitions I will be entering later this year, fingers crossed I do well!

I have made an information sheet for basic mash beer making and added a link on my web page if your interested in making a full mash beer, go to <http://burlesquewines.com.au/links.htm>



My converted freezer to control ferment temperatures