



Burlesque Wines Newsletter



Wine adventures in Italy and Austria!

A beautiful wine growing region in Austria called Styria



Wine tasting in Donnafugta winery in Sicily



Amphora's used in COS winery Sicily



In July and August we spent 5 weeks travelling through Sicily, Tuscany and the North and South of Austria wine tasting and learning about wine production.

The photo above was taken in the sensory garden at the Moser winery 700 meters above sea level. It is claimed to be the highest winery in Austria.

We enjoyed tasting indigenous wines during the trip. Sicily's Nero D'Avola, Tuscany's Sangiovese and Austria's Gruner Veltliner. If you get the chance to taste any of these I would be interested in your thoughts. I was impressed with the quality of all the wines tasted. Every winery visited had modern equipment and controlled wine making processes. One subject that is common where ever we travel is the use of oak in red wine production. I noticed the Italians are testing the market with less oak and it seems to be gaining traction. The Austrian wine makers classify their wines as premium with more time on oak. Time will tell if this is the correct strategy for them on the global market. I prefer less oaked wines because I can taste the fruit.

There is a great deal of history in winemaking in Europe. Malat winery in Austria has been in the family for 9 generations and the cellar was built in the late 17th Century.

COS winery in Sicily uses Stainless steel, oak plus Amphora's to make their red and white wines. Amphora's were used for approximately 5,000 years until oak barrels were introduced around 200BC. They are bigger than I thought. The bottom photo shows them in the ground and the wall has a pictorial history of their use.

Some of the wineries and places we stayed are listed on the Burlesque web site, if your travelling to there areas you may like to look them up.

www.burlesquewines.com.au

This month is the Australian National Amateur wine and beer competition. I have entered the following. 2012 Nebbiolo, 2013 Shiraz, 2014 Shiraz, 2014 Pinot Grigio and Apple Cider. I will have the results in my next newsletter. Until then enjoy great wines!