



Welcome to the February 2022
Wine Taste Talk To Your Door pack!

The Short Story- An easy reference to the tasting notes

Wine	Page
2021 LS Merchants Vermentino	2
2019 Il Modo Bianco Fiano & Greco	4
2019 Oakridge Henk Local Vineyard Series Chardonnay	6
Chicken Ballotine Recipe	8
2021 Ghost Rock Supernatural Pinot Noir	10
2020 3 Dark Horses Grenache Touriga	12
2020 Artwine Pack Leader Cabernet Franc	14

As a guide to choosing which wine to drink when, the wines in this booklet are listed from lighter to more intense, and white to red.

I have really enjoyed putting together this pack, trying such diverse wines. Not all make it, some get the “John West” treatment. This pack reflects the best I have tried that work well with late Summer and early Autumn dining. There are some wines that may be new to you and a little challenging and a couple of classics.

I trust you will enjoy, please feel free to give feedback good or indifferent on any of the wines in the packs.



Wine Taste Talk...To Your Door

Tasting Note

Wine

2021 LS Merchants Vermentino

Region

Wilyabrup, Lower Chittering, Margaret River

Dylan Arvidson the winemaker is doing some really interesting work with both alternative and traditional varieties with fruit from Swan Valley to Great Southern. The fruit for this wine is from Margaret River.

Their website will give you lots more information on their philosophy and values

<https://www.lsmerchants.com.au/>

Viticulture and winemaking

Vermentino is an Italian variety that can have lower alcohol and zesty salty notes.

This Vermentino has 40%-barrel ferment and the rest in stainless steel, along with yeast lees (dead yeast cells) stirring which adds complexity to this variety that I really enjoy for summer drinking. It is a natural ferment.

The Numbers

11.8 % alcohol

So, What's it Like?

Best Drinking

Now to 2026

Food Match

When I tasted this wine I had a huge craving for Oysters, freshly shucked of course. Not very available in Oberon on a Sunday night so I will have to plan ahead to try this match. Any seafood fresh or fried would work well.

\$\$\$

\$30

Wine Taste Talk...To Your Door

Tasting Note

Wine

2019 Il modo in cui facciamo anfora Bianco

Translated it means the way we make white amphora. The wine is a blend of Fiano 76% and Greco 26%. from Lethbridge wines. An Amphora is a clay pot, and will be discussed later.

Lethbridge wines are based in the Bellarine region SW of Melbourne, however this wine hails from their Il Modo range which means “the way”, it is their foray into making wines like the ones they tried in Southern Italy and Sicily and the fruit is sourced from warmer sites in Victoria. They produce wines using alternative Mediterranean varieties.

Region

Heathcote and Mildura, Victoria

Viticulture and winemaking

The fruit is purchased from Chalmers vineyards, a Victorian family business that have vine nurseries and Vineyards. They have been instrumental in bringing many of the alternative varieties into Australia.

This wine is a natural Lo Fi or low intervention and is in a style referred to as orange wine due to the colour from time on skins. Fermentation takes place in 800 Lt Tuscan clay amphora which are egg shaped vessels that have been used since ancient times for wine production. The wine is left in contact with the skins during this time.

The Numbers

12.5% Alcohol

So, What's it Like?

The colour is golden yellow which initially is a surprise for a wine of this age, this is part of it being "orange". This wine is more than meets the eye.

On the nose it has red apple, spices and ginger.

The palate is citrus but more dried like orange peel poached mandarin rather than classic fresh fruit flavours. It has lovely acidity to balance the richer flavours. I loved the texture of this wine and found it a very interesting wine.

Beware there is a sediment in this wine.

Best Drinking

Now to 2025

Food Match

This wine could handle more complex food and as we are heading into Autumn, I think a roasted pork neck (scotch fillet of pork) with a fennel seed and garlic rub or quail wrapped in Prosciutto would be delicious.

\$\$\$

\$35

Wine Taste Talk...To Your Door

Tasting Note

Wine

2019 Oakridge Henk Local Vineyard Series Chardonnay

Ok, full disclosure time, my daughter Georgina started working in this vineyard last year and whilst she did not have input into the 2019 vintage, after visiting the vineyard and tasting the wine, I wanted to include this example of a great Chardonnay from a cooler site in this pack.

Whilst Chardonnay is not new to us, this style where the fruit is nurtured in the vineyard and fermented in larger format oak gives a classic variety a modern twist.

Region

Woori Yallock in the Upper Yarra Valley, where it is cooler than the valley floor. The soils are red volcanic, and the vineyard is north facing which allows for good sun penetration and ripening.

Viticulture and winemaking

The 2019 vintage started with a wet spring and a dry Summer and Autumn, ideal conditions for quality fruit.

The bunches were whole pressed, this means they are not removed from the stem and once the berries burst under pressure, the juice runs through the spaces in the bunches without as much skin contact. This limits the pickup of phenolics and potassium, which helps retain the delicate acids in the wine for freshness and crispness.

The juice went into 500lt French oak Puncheons, these are larger than the more common used 225lt barrels. The higher juice to oak ratio giving a more delicate oak influence.

Ambient or wild yeast from the skins and the winery sustained the fermentation in the barrels. The wine remained in barrel for 10 months resting on lees, (the dead yeast cells).

The Numbers

13.3 % Alcohol

So, What's it Like?

This is a beautifully structured wine, complex and very well balanced.

It is yellow green/straw in colour.

I allowed the wine to warm up a little in the class to allow full aroma and flavour appreciation. The nose opened up with notes of stone fruit, especially white nectarine for me, nutty mealy from time on lees, some lemon curd and spice.

The palate was complex, firstly the drive of the acid is amazing, from the front to the back of your palate, very linear, yet the texture was mouth filling with flavours of white stone fruit and citrus such as lime and grapefruit. Tightly structured, delicate, and very enjoyable.

Best Drinking

Now to 2028

Food Match

David the CFO has matched this wine with a Chicken Ballotine (see recipe below). A classic dish with a few technical challenges. Paired with this wine, it will give you the restaurant at home experience. Did someone say date night!

If short on time a good organic roast chicken would work well.

\$\$\$

\$44 Whilst getting up there in price, for the quality the wine critics say it is very good value and I tend to agree.

Prosciutto Wrapped Chicken Maryland Ballotine



This dish will pair nicely with the Henk Vineyard Chardonnay from Oakridge Wines.

I first saw it served as an on-course snack at a golf tournament, it's a great dish to eat one handed, even better enjoyed on a plate. This recipe calls for oven baking, but it can also be cooked on a covered barbecue. I've made a suggestion for the stuffing, but there's no rules, only flavour and seasons to be considered.

Ingredients

- Chicken Marylands (legs – thigh and drumstick complete) – 1 or 2 per serve depending on size (the legs, not the patron!)
- Sliced prosciutto – allow 2 or 3 slices per leg depending on size
- Finely diced streaky bacon - 1 rasher per leg
- Finely diced onion – 1 teaspoon per leg
- Finely chopped mushroom – 1 teaspoon per leg
- Fresh breadcrumbs (yesterdays bread, crusts off and processed to a crumb) – 1 tablespoon per leg
- Butter for cooking
- Fresh parsley and sage
- One or two cups of white wine

Method

Sharpen your favourite boning knife, and let's get started. If you would like some guidance, look up YouTube for how to bone a chicken leg, but remember that in this version we keep the drumstick bone in, and only remove the thigh bone – the drumstick is the handle!

Buy larger chicken maryland's, this makes the boning and filling much easier. If the backbone is attached it first needs to be cut off, then simply bend the leg backwards until it pops out of the thigh joint and cut under and around the thigh bone to remove it, being careful not to pierce or tear the skin. Cover and refrigerate the chicken while you make the stuffing.

Gently fry the finely diced bacon in some butter, then add the onion and mushrooms and continue cooking at low heat until the onion is clear. Season as desired – fresh cracked pepper, dried or fresh sage and chopped fresh parsley make for nice flavours, then take off the heat and add the fresh breadcrumbs to make a stiff mixture.

Lay down slices of prosciutto with a small overlap to make a wrapping, and place on top the thigh with the skin down. Insert about a tablespoon of stuffing in each thigh cavity and down the leg as far as possible. Stretch out the skin and wrap it around the thigh meat and stuffing to make a neat parcel then wrap the parcels with the prosciutto so that the joins are on the bottom. If the legs are uncooperative, you can use toothpicks to 'sew' the skin together – but don't forget to remove the toothpicks before service!

Place the completed marylands on a roasting tray or oven proof frypan and bake in the oven. Start off hot at 200°C for 5 minutes, then reduce the heat to 180°C and cook until done (75°C internal) – about another 20 minutes. If you don't have a meat thermometer, you can have a sneaky look where the drumstick joins the thigh, this is the thickest and slowest part to cook through.

Remove the maryland's from the roasting tray and keep warm. Deglaze the tray with white wine, strain to remove the lumpy bits and spoon over the chicken. A nice creamy mushroom sauce also works well, as will a simple sage butter or a bed of sauteed mushrooms. Serve with delicious roast potatoes – did I hear semolina crusted duck fat potatoes?



David Jacobs
Aka the Chief Firepit Officer

Wine Taste Talk...To Your Door

Tasting Note

Wine

2021 Ghost Rock Supernatural Pinot Noir

I have been watching the team of Justin Arnold and Alicia Peardon with interest as Justin was in my Masters degree cohort about 10 years ago. Back then he was just starting to work in the family winery. Since then, he has married Alicia and together they have developed the winery and the cellar door and are producing some excellent wines.

This wine is from their Supernatural range, which while fitting in with the Ghost Rock theme is a nod to the very low intervention approach to these wines. This is a fruit driven style that I am sure you will enjoy.

Region

Cradle Coast Northern Tasmania

Viticulture and winemaking

This wine uses wild fermentation, which is yeast on the grape skin and within the winery. As mentioned above this is a low intervention or Lo-Fi wine and Sulphur is limited in use and the wine is unfiltered and unfined.

The Numbers

13.5% alcohol

So, What's it Like?

The wine has a crimson purple colour which you would expect from a young wine such as this.

The nose is spice and Morello cherry - think black forest cake if you are of the vintage when that was fashionable. It also has a musky earthiness to the aroma.

The palate is lots of red fruit, such as red currant, it is tangy and spicy and finishes with silky tannins and juicy mouth filling length.

Best Drinking

Now to 2026

Food Match

I think this wine could take mild spice given its fruit rather than savoury flavour profile, perhaps a Sichuan chicken dish, lighter on the chilli or sticky pork spareribs with a Hoisin sauce.

\$\$\$

\$29

Wine Taste Talk...To Your Door

Tasting Note

Wine

2020 3 Dark Horses Grenache Touriga

The wine is a blend of Grenache (75%) and Touriga (25%)

This winery focuses on small batch hand made wines, and the 3 dark horses are three generations of one family, the son, father and 90-year-old grandfather.

Region

Seaview Rd McLaren Vale

Viticulture and winemaking

The fruit comes from Seaview Rd which is in the northern end of McLaren Vale and one of the first areas you reach when driving from Adelaide.

Fermentation is in open fermenters with 50% whole bunch being placed in the bottom, with the remaining fruit crushed on top. The natural yeasts rather than cultured start and finish the ferment which lasts for 9 days. Both varieties being co-fermented which brings greater integration.

The wine is basket pressed into stainless steel tanks and is unfiltered and unfinned which, helps to retain the vibrancy of the wine.

The Numbers

14.5% Alcohol

So, What's it Like?

The colour was deep cherry with a crimson hue at the margins (the edge of the wine in the glass).

The nose was all about spice and pure fruit, a basket of red berries, with hints of rhubarb, dried cherry and perhaps cola.

The palate was sweet fruit, by this I don't mean that it is a sweet wine but that the fruit was fresh and just a hint of savoury. A very vibrant wine that was cherry and cranberry and some dark fruits for me

Best Drinking

Enjoy this while it is young say now to 2023. Perfect for end of summer drinking or a lighter style during the day. It could be slightly chilled on a very hot day.

Food Match

I wrote whilst tasting this wine that it would go well with cheese, antipasto or a lighter tomato-based pasta dish such as Amatriciana with chilli.

\$\$\$

\$25

Wine Taste Talk...To Your Door

Tasting Note

Wine

2020 Artwine Pack Leader Cabernet Franc

Artwine are at the forefront of alternative varieties from both the Clare Valley and Adelaide Hills. This particular wine won TROPHY - Chair of Judges Award, Clare Valley Wine Show 2021, 98 Points (5 Stars) Winestate. Not that I judge wine by medals or scores alone they are only a guide, this wine is one that stands out from the pack and I trust that you will enjoy it.

This variety is famous for its role in wines from Bordeaux in France where it is often blended with Cabernet Sauvignon, Merlot and Petit Verdot, a classic Bordeaux blend. In fact, it is a parent grape of Cabernet Sauvignon which came about through Cabernet Franc being crossed with Sauvignon Blanc.

It is more medium bodied than the usually more intense Cabernet Sauvignon and often has good acid and slightly less tannin. It is also used as a single variety wine as with this example, where it produces a medium bodied wine that is approachable when young. It can produce leafy vegetive notes even when fully ripe.

Region

Clare Valley SA

Viticulture and winemaking

The vines are close to 40 years old, the current owners holding the vineyard for 22 years and the vineyard is 470m above sea level. Soil is red loam over a mixture of limestone shale and clay

The fruit is picked at 14 Baume, a sugar level that winemakers use as a form of determining ripeness. At this stage the fruit has flavours of cherry red berry and spice.

Once destemmed the fruit is placed in open top fermenters and inoculated with a yeast culture and once fermentation commences it is maintained at temperatures between 25°C-30°C. The cap (skins) is pumped over daily to keep the ferment in contact with the skins for colour and tannin extraction as well as oxygenation which in controlled amounts adds complexity to the wine.

Following 7 days fermentation the wine is gently pressed into older oak barrels to provide texture but not too much oak influence. Maturation in oak for 12-15 months before bottling, still allows the fruit vibrancy to shine through.

The Numbers

14.5% Alcohol

pH 3.36

Residual sugar 1.14 g/l

So, What's it Like?

I noticed dried herbs on the nose and stemmy leafy notes (typical of this variety) yet not green or underripe as this may be associated with other red varieties. Also, blackberry raspberry and spice.

The palate followed through with gentle tannins allowing the fruit flavours of blackberry and raspberry through.

Best Drinking

Now to 2030

Food Match

The good acidity in this wine would work well with a dish with a richer sauce and herbs to match its herbaceous notes, or for these warmer months try BBQ or roasted lamb with rosemary and a salad of greens, tomato, parsley, and basil, simple yet delicious.

\$\$\$

\$35-\$40