



Welcome to the inaugural "Wine Taste Talk...To Your Door" wine pack!

I hope you will enjoy trying these wines as much as I have enjoyed tasting and choosing them with you, my fellow wine lovers in mind.

What should you expect? I am aiming to provide a broad cross section of wine styles regions and producers, to enable you to try wines that you may not ordinarily come across. Some may push your personal wine boundaries whilst others will be more like an old friend.

All I ask is that you keep an open mind and join me on what should be a great wine experience. Each wine has tasting notes so you can better understand what you are drinking and what aromas and flavours are in your glass. Also, the best times to drink and food matches.

I urge you to look at your glassware so that you can get the most out of your wine enjoyment. Does it have a good size bowl and taper at the top to capture the wonderful aromas in the wine? You don't need to spend a fortune, just what you can afford. Shape is the most important thing.

The Wine Taste Talk community is very important to both myself and the ongoing success of To Your Door, so I encourage your feedback on the wines in the pack. Make sure to jump onto the Wine Taste Talk Facebook page and tell us your favourite and why - healthy discussion of wine is always encouraged!

Please feel free to email me with your thoughts and share the love with friends if you enjoy the experience. I appreciate your support.

Yours in wine,

Virginia

# Wine Taste Talk - To Your Door

## Tasting Note

### Wine

2019 Place of Changing Winds Marsanne

"This is a textural, sexy dry white from Heathcote, with a heavy French accent." Not my words but yes, a great description."

I have had a love affair with Marsanne since my time working in the Nagambie wine region in Victoria, so I wanted to introduce you in case you have not already met. When young it is fresh, fruitful, and textural. With 10+ years of ageing Marsanne has the ability to develop into the most amazing wine, full of honey, lemon butter, and light smoke flavours.

This wine is made in a Rhône Valley style - richer and fuller compared to the crisp earlier picked styles mostly found in Australia. It is the first Marsanne made by Place of Changing Winds.

If you like a fuller style of Chardonnay, you will love this wine. If that makes you a little wary then please go in with an open mind and some great food. For me it is not a Sunday afternoon sipper but a serious wine to be enjoyed with a good meal and friends.

### Producer Notes

From the producer:

*Place of Changing Winds was awarded 2021 New Vineyard of the Year in the inaugural Vineyard of the Year Awards. For the record, we planted our first vines nine years ago, yet as this award is for vineyards under 10 years of age, we were still eligible. When announcing the award, the judges—headed by wine writer Max Allen and including a number of respected viticulturists and wine scientists wrote: [Place of Changing Winds] is an excruciatingly laborious commitment to the pursuit of perfection – a tour de force – and it is a project that will yield profoundly interesting, likely game-changing, results in the years and decades to come." This recognition of our work so far was obviously warmly welcomed.*

### Region

Colbinabbin, Heathcote, VIC

The main Place of Changing Winds vineyard are in the cool climate Mount Macedon region NW of Melbourne. The Marsanne comes from the east-facing slopes of Colbinabbin in the northern

Mount Camel Range sub zone. It is higher than a lot of Heathcote and consists of one hectare of organic Syrah (Shiraz) and Marsanne. These two varieties are their Heathcote offerings.

### Viticulture and Winemaking notes

From the producer:

*The soils here are the famous 'Cambrian soils'—red dirt made up of eroded basalt over limestone, shot through with greenstone and jasper.*

*The wines were grown organically, without any chemical inputs, and with minimal irrigation. This site is not owned by Place of Changing Winds, but they work very closely with the grower, the plot is managed to their specifications, and they determine the harvest date.*

*2019 has given us the finest POCW Heathcote Syrah so far, the product of ten years of trials and plenty of viticultural and winemaking evolution. From this same vintage and the same vineyard, is also the first Marsanne. This is a journey that is just beginning.*

*As this was our first go at Marsanne, there was a lot of experimentation: with some crushing; some maceration; and various cask and lees aging trials.*

*The result, we think, is an intriguing, complex and relatively full-bodied wine that will benefit from cellaring. If you have not had a Marsanne before, it's a grape variety from the Rhône Valley that produces rich and well-structured wines that can age very well. If you know Marsanne from Tahbilk, the largest producer of the variety in Australia, then you'll realise that this is a very different style of wine. It's relatively powerful and smoky, with plenty of struck match and solids influence as well as pear, melon and honey notes lurking in the background, which become more prominent with air. For now, do not be scared to give it a decant as it is still tightly wound, otherwise cellar it for two to three years before starting to drink. It may benefit from even more time; at this stage in the journey we are really not sure. As the Marsanne was only made in very small quantities, we have not sent it out for review by wine writers.*

### The Numbers

100% Marsanne 13% Alc

### So, What's it Like?

This wine has golden glints, a lovely colour, indicative of some of the winemaking practices.

It is big, but not blousy, which means that it has acidity to balance the richness and alcohol. I found honey and melon on the nose and stone fruit and pear on the palate.

The mouthfeel is rounded and the flavours complex. It is totally drinkable, and I think you will love it. If this is not your first rodeo with a youngish Marsanne you may find it different to others you have tried, if it is your first time, have fun.

### Best drinking

Now to 2028

It is delish now and you can decant the wine when young - say until 2023 - after that you will start to get aged nuances. I wouldn't serve it over chilled.

### Food Match

As mentioned above, this is a complex and serious wine that works well with similar foods. As a start a good free range roast chicken with all the trimmings would be a magic pairing. I would not suggest seafood per se, however in a butter or oil sauce such as a crab or prawn linguine or a crayfish dish. Matching the intensity is the key here.

Pork is also a great pairing, and the CFO (chief firepit officer) has put together a recipe for one of our favourite dishes, a pork cutlet in an Asian marinade roasted atop sweet potato served with wilted greens. A hint of spice and salt that works a charm with this wine. Recipe is attached.

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From the CFO (Chief Firepit Officer) AKA David Jacobs

Try this recipe with the Place of Changing Winds Heathcote Marsanne. It's all about mouth feel and flavour.

### **Asian Pork Cutlets With Wilted Greens**

This recipe utilises the ease of roasting 'meat and veg' with the taste of classic southern Chinese cuisine and combines it with a quick stir fry of green vegetables

Pork cutlets works well for this dish as they take up the marinade flavours well and are generally going to be very tender whilst retaining mouth feel and 'unctuousness'. Chicken would be a suitable substitute for pork, especially a skin on Maryland although you will need to extend the cooking time and cut the sweet potato slightly thicker.

#### **Ingredients:**

4 Pork Rib Cutlets or Pork Sirloin steaks, rind off, a little bit of fat left on. No fat, no flavour!

600g Sweet Potato, or more as desired

#### **Marinade**

¼ cup soy sauce – preferable use Chinese soy sauce not Japanese if you have it

½ teaspoon Chinese five spice

½ teaspoon ground white pepper

1 teaspoon sesame oil

1 tablespoon Chinese cooking wine (Shaoxing)

1 tablespoon Hoisin Sauce

1 teaspoon ginger, minced

4 cloves garlic, minced

Chili sauce to taste – I love Sriracha for its added complexity. (VJ says not too much or it may overpower the wine.)

#### **Wilted Greens**

Any options are OK for the veg, they're a crispy adjunct to the meat, I suggest.

A couple of bunches bok choy or similar

1 bunch of broccolini

250g snow peas

250g green beans

Oyster Sauce (optional)

#### **Method:**

Combine all marinade ingredients and add the cutlets. Smother liberally and marinate for 30 minutes or thereabouts.

Heat your oven to 180°C minimum, if you're unsure a little hotter than cooler is better. Peel the sweet potato and cut across into 1cm medallions. The trick here is that we want the sweet potato to cook at the same time as the pork. If you prefer thicker medallions, just microwave or steam for a few minutes before roasting.

Scatter the sweet potato in a roasting tray and place the cutlets on top. Coat liberally with the marinade and bake for 20-25 minutes or longer until the meat is cooked through. For the technically minded who use a meat thermometer, no less than 71°C internal temperature. Baste with the remaining marinade as it is cooking.

Remove the pork, cover with foil and rest for a few minutes. Check the sweet potato is tender, if not return to the oven.

While the pork is resting, stir fry the greens in a wok or suitable frypan. Cut the bases off the bok choy and take the green tops off. Add the thicker ingredients to the wok first, and when softened add the snow peas and bok choy tops. A little Oyster sauce is a nice option but remember that the greens are a counter point to the pork and don't need a lot of flavour added. I use garlic infused oil for the stir frying for a bit of kick, and chicken stock to moisten it although water works well.

When the vegetables are ready serve the pork on a bed of sweet potato with the greens on the side. No garnish is necessary, but a little chopped coriander and/or sliced fresh red chili scattered over the dish looks nice and adds a little flavour.

Happy cooking!





## Wine Taste Talk... To Your Door

### Tasting Note

#### Wine

2021 Varney Wines 'Entrada' Rosé of Grenache

I have included two wines in this pack from the same producer - however two very different styles. It's part of their Entrada range, which also includes a Verdelho and a Grenache Mourvèdre Touriga blend. They are more casual early drinking styles and the winemaker Alan based them on the styles of wine he enjoyed during his time working in Portugal.

When I tried this Rosé, I just had to include it. It's on my summer drinking list and I hope you enjoy it as well. Even the CFO (chief firepit officer) gave it the thumbs up, and he can usually take or leave a Rosé!

#### Region

McLaren Vale

#### Viticulture and winemaking notes

The Grenache is from 70+ years bush vines (see Varney GSM notes) from Blewitt Springs. The fruit was crushed and pressed which separates the juice from the skins and pips. Rosé only has short contact time with skins which brings about the pale pinks and rose colours.

The juice was transferred to stainless steel tanks where it was cold settled, which helps to clarify the wine. A long cool fermentation then followed; to retain the delicious fresh flavours.

To add complexity 20% of the juice was fermented with wild yeast (an uninoculated fermentation) in French oak barrels. Here it was stirred to mix the lees (dead yeast cells) that settle to the bottom of the barrel with the wine. This traditional practice gives texture and sometimes yeasty bready flavours, particularly in Chardonnay. It certainly takes this wine to another level.

#### The Numbers

100% Grenache, 13% Alc

### So, What's it Like?

Delicious, clean, and refreshing yet with great texture.

The wine is a light copper rose gold colour. Very much in the style of Provence, the home of Rosé.

The nose is delicate and belies what is ahead on the palate. Crunchy apple dried herb and red berry on the palate, and as mentioned texture without any hint of grippy phenolics which can leave a bitter aftertaste.

### Best Drinking

Drink now, Rosé is best drunk when it's young and fresh, this is no exception.

### Food Match

Summer salads with chicken turkey or prawns, antipasto with salty meat, olives and cheese or to be totally indulgent prawn or crayfish on a crusty roll with homemade mayonnaise and crisp iceberg lettuce. Bring on summer.

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\$25





## Wine Taste Talk - To Your Door

### Tasting Note

#### Wine

2019 Carrick Billet Doux Pinot Noir.

I am excited for you to try this wine. I found it to be incredibly pure fruited and exciting - quite rustic in style because of deliberately low-key winemaking practices.

Billet Doux translates to "a love letter" - perhaps the love and care they put into their wines! Drink it with the one you love.

#### Region

Bannockburn, Central Otago South Island, New Zealand

#### Viticulture and Winemaking notes

Below is a quote from the winemaker Rosie Menzies expressing her philosophy, I think says it perfectly so over to them. Try reading it with a NuZeland accent

*Because we believe in expressing our unique site from which our wines are born, the ultimate test for a winemaker is to make wines without any cosmetic refinery, i.e. no fining, no filtration, no preservative. Just grapes. For us it also means that only organically certified grapes are used in the making of the wine, it is bottled without filtration, and nothing is added or taken away from the wine during its creation.*

*These wines could not be possible without the care and attention of our vineyard team. At Carrick we manage the vineyards using a small team who prune, weed and train the vines each season by hand, allowing for a tailored approach to each parcel. The Billet-Doux comes from Bill's Vineyard which is on the other side of Cairnmuir Road. It is a mix of clones 5, 6 and 13, hand-harvested and destemmed. It spends 9 months in old French oak barriques before bottling under cork closure at the winery.*

A little explanation here. The 'fining' of a wine usually happens towards the end of the winemaking process and is used to remove unwanted tannins or to soften or 'clean up' a wine. This is done using a protein source such as egg white milk powder or fish protein. This is then separated from the wine before filtering, another process which did not happen in this wine either.

This means that an unfiltered and unfiltered wine may just have slightly more opacity and slightly less clarity than a wine that has undergone these processes. It helps to retain all the aromas, flavours, colour and tannins - some of which may be removed otherwise. You won't usually find any noticeable sediment.

Also note less oak influence. Older oak barrels were used here which impart less oak intensity and lend more texture to the wine rather than flavour, again letting the fruit flavours shine through. You may notice a difference if you are a regular Pinot drinker.

## The Numbers

Handpicked in April 2019, bottled January 2020

## So, What's it Like?

A quote from the winery: *smooth, red-fruited, showing great flow, form and energy.*

There is a vibrancy and fruit purity to this wine that you don't always see. The winemaker chose to leave out the common winemaking preservative Sulphur (SO<sub>2</sub>), which can be a risky strategy. However, this is a beautifully presented wine without a hint of any fault or aromas that may mask the fruit.

What I am trying to say diplomatically here is that this wine does not have any of the issues that can sometimes be seen in wines labelled 'natural' or 'lo-fi'. These somewhat vague terms aspire to define the winemaker's philosophy of 'nothing added, nothing taken away'. These wines can be polarising at times because to a traditionalist they can appear/be faulty. It depends on your point of view. But like anything slightly experimental we can learn a lot about making good wine that has a smaller impact on the planet. It's a very big topic but there is plenty out there to read about if it interests you.

Appearance wise it was slightly cloudy and a pale crimson.

The nose is a little earthy, mushroomy, and meaty. It is textural and on the palate you may notice a slight spritz - commonly from naturally occurring CO<sub>2</sub> remaining from fermentation, which can help preserve a wine in lieu of Sulphur additions.

Berry and plum flavours, in fact the plum was quite persistent for me, a little rhubarb at the end. It was mouth filling, with a refreshing zing to finish.

## Best Drinking

Low Sulphur wines generally don't cellar as long and given the vibrancy of this wine I would suggest that you drink it within a year to truly enjoy it.

## Food Match

Writing mushroom and meaty made me think of a dish with mushrooms, perhaps a beef and mushroom pie or a mushroom risotto. It would also pair beautifully with duck as the acidity and fruit flavours would be perfect.

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\$40.



# Wine Taste Talk - To Your Door

## Tasting Note

### Wine

2018 Varney Wines Grenache Shiraz Mourvèdre – GSM 66%, 27%, 13%

### Region

McLaren Vale Various - Blewitt Springs, Seaview, Whites Valley sub regions.

### Viticulture and Winemaking notes

This wine is a blend of Grenache, Shiraz and Mourvèdre - a classic offering from many McLaren Vale producers. The sub regions listed are known for their cooler climate, with wines often being more structured, elegant, and restrained.

The Grenache is sourced from bush vines in the cooler Blewitt Springs, Seaview and Whites Valley sub regions. Bush vines are not trellised as you would normally see in a vineyard, they just grow like a bush close to the ground, which can make for difficult harvesting! This style of pruning also allows for the healthy ageing of a vine - hence many old vine plantings in Australia are often bush vines.

The Shiraz is from a single vineyard in Clarendon whilst the Mourvèdre is from Whites Valley and Blewitt Springs. I like the transparency when a Winemaker gives this much detail.

The Grenache was picked early to retain the natural acidity. Each variety was fermented separately. This is a decision made in the winery, and sometimes blends are co-fermented. However, separation gives more options post fermentation i.e., how much of each variety goes into the blend.

The grapes were crushed and cold soaked for 3-5 days at temperatures from 5 to 10 °c which can enhance colour, flavour, and aroma extraction from the fruit prior to fermentation. 5% of the Grenache was fermented using whole bunches in a carbonic maceration style. Common in the Beaujolais region in France, this method accentuates fruit flavours and softens tannins. The fruit is placed in a sealed container with CO<sub>2</sub> and the berries begin to ferment from the inside, protected from oxygen and creating a very different aroma profile.

Open fermenters were used for the 13-to-20-day fermentation, which allow a little more oxygen exposure. The skins were also headed down (or pushed down) into the ferment, to help with

colour extraction. The wine was then aged in seasoned (older) French oak barrels for 10 months before blending and bottling.

### The Numbers

14% Alc, Acidity 6.0 g/L, pH 3.55

### So, What s it Like?

In a nutshell - delicious! The Grenache provides lifted perfume aromas and red fruit notes, whilst Shiraz lends chalky tannins and soft spices. The Mourvèdre gives structure and balance.

The nose is savoury and slightly meaty, cherry light herbs and earthy notes.

The palate is very even and well-integrated, with soft tannins. Luscious and mouth filling, savoury. Blueberry and blackberry fruit. Medium bodied with cleansing acidity.

### Best Drinking

Now to 10 years

### Food Match

Beef ragout with pappardelle or chicken pieces cooked with white wine. tomatoes and olives.

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## Wine Taste Talk - To Your Door

### Tasting Note

#### Wine

2019 ATR Chockstone Shiraz

#### Region

The Grampians is a renowned region in western Victoria, overlooked by the ancient Grampian ranges famous for bushwalking and mountain climbing (followed by a well-deserved wine!). This region is known for its intensity, and predominantly Shiraz based wines. Sparkling wines are also famous from the Great Western sub region.

The Grampians has a great history of wine production and is well worth the visit. We visited in June 2020 during a brief respite from Melbourne's lockdown and found A.T. Richardson just to the west of Seppelts in Great Western. Their new Cellar Door was delightful in a modern laid-back sort of way, set in a peaceful bushland setting.

#### Viticulture and Winemaking notes

The fruit is picked once pepper spice is noted in the flavour, which means the maturity is optimum. Long slow ferment helps to bring out the best fruit flavours in the wine. It is matured in older French and American oak barrels.

#### The Numbers

14.5% Alc, PH 3.6, 6.1g/L Total Acidity

#### So, What's it Like?

Deep ruby to purple in colour, giving a hint of what will follow, which is medium bodied with all the flavour of a bigger style. The nose shows vanilla, charcuterie, baking spice and pepper. The palate has a touch of eucalypt/mint spice chocolate. Fruit notes in the blackberry and blackcurrant spectrum with smoky cured meats making an appearance. Very well balanced with approachable tannins, it slips down rather nicely.

### Best Drinking

Really enjoyable now, to enjoy the wine in its youth, however it will reward cellaring for a decade at least and morph into a complex earthy drop. As the winemaker suggests, buy enough to do both!

### Food Match

Whilst not a rich, full-bodied wine it does have a substantial flavour profile that will cope with red meats, BBQ and perhaps a spiced tagine.

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RRP \$28



## Wine Taste Talk - To Your Door

### Tasting Note

#### Wine

2018 Frankland Estate Shiraz

#### Region

Great Southern wine region, specifically the sub region of Frankland River. This is a large, 100 km by 150 km, remote cool climate wine region in the southeast of Western Australia.

The landscape and terrain vary throughout the region, from the southern coastal areas to northern high country. Viticulture commenced here in the 1960s. It produces brilliant Riesling, Pinot Noir, Shiraz and Cabernet Sauvignon as well as Chardonnay and Sauvignon Blanc.

The other subregions are Mount Barker, Albany, Denmark and Porongurup and you will be rewarded if you explore wines from this region. I am sure you will find a Riesling from here in future packs.

#### Viticulture and Winemaking notes

This vineyard grows three clones of Shiraz giving extra complexity. There are also small amounts of other varieties: Touriga Nacional 3.7%, Mourvedre 1.3%, Marsanne 1.2% and Malbec 0.4%. Winemakers are allowed to blend in up to 15% of another variety into a wine before it must be specified on the label.

This wine is certified organic, the pristine environment almost demands it. Some of the fruit is from vines planted in 1988. The growing season saw a wet start and cooler summer with rain in January but not during ripening which was cool and slow which brings greater intensity of flavour as the fruit ripens gradually. The soil is ironstone.

Fermentation was also long and slow in open fermenters, with temperatures controlled. The cap (grape skins and pips on the surface of the ferment) was plunged gently to



extract colour and flavour as was also achieved by extended maceration following ferment.

Aged for 14 months in 500lt French oak puncheons as well as stainless steel tanks. These barrels are larger than regular 225L barriques, which reduces the intense oak influence. This allows the winemaker to moderate the oak influence and allow the cool climate fruit flavours to be the hero.

### The Numbers

14.5% Alc

### So, What's It Like?

This is a wonderful example of a cool climate Shiraz, which is why I love it and hope you do too. The colour is crimson and it has medium colour density. Floral and spice notes delicately escape from your glass.

The palate is mid weight allowing all elements to be enjoyed, it is complex and intense in the most elegant of ways. Spice and earth are noticeable on the palate with plum and red currant. A fine balance of vibrant fruit flavours with a slightly savoury backbone. Don't expect a big wine but enjoy the elegance and balance.

### Best Drinking

Easy to drink now with the vibrant fruit flavours but would cellar for 5 years from now.

### Food Match

We enjoyed this with a rich lamb Moussaka and green salad, and it was a great match. The vibrancy of the fruit cut through and complemented the tomato-based sauce. It would work with most red meats, but I would avoid food that is highly spiced.

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\$30