

ANDREW & HEATHER PATTISON'S WINE AND MUSIC NEWS

NEWS FROM BURKE & WILLS WINERY
IN VICTORIA'S HEATHCOTE WINE REGION.

SEPTEMBER 2023



Dig Tree Cabernet strikes Gold!

Our 2021 Dig Tree Cabernet Sauvignon was awarded a Gold Medal at July's Heathcote Wine Show, following on from the Silver it received last year as a one-year-old wine. This

was particularly gratifying to me as wines from the Cabernet family are my favourites and this one is exactly the style I love. The key to the wine is very ripe fruit, without the green characters that can spoil some less ripe Cabernets, and good French oak. And the ripe fruit really brings out the blackcurrant flavours that are the hallmark of great Cabernet. This wine replaces the Dig Tree Merlot in our portfolio as we believe that

Merlot is better used in a blend than as a straight varietal wine. And if you are interested in food matching, lamb is the ideal partner for Cabernet. Leave Shiraz for the beef.

Our latest releases were also medal winners at The Heathcote Wine Show, silver for both 2018 and 2019 Vat 1 Shiraz, and bronze for the 2017 Planters' Blend, 2021 Mr. Burke's Favourite Big Red and the new 2023 Gewurztraminer.

Vale Greg Hildebrand...



Greg, pictured left with longtime musical partner Greg O'Leary, passed away in July, from a mix of dementia and Parkinson's Disease. He was 84. Originally from Iowa, USA, Greg went to University in Boston, studying linguistics and immersing himself in America's brightest folk scene, before moving to New York, hanging out in Greenwich Village with Dave Van Ronk and seeing a young Dylan perform several times. By then he was very political, as was the folk movement, and he described himself as a Trotskyist. Love brought him to Melbourne in the mid-seventies and his appearance on the local folk scene was a light bulb moment for the local artists. "He had an impact on us all" says Paul Wookey, "he was the real thing, and more interested in traditional folk and country than in singer songwriters. He was very very important". Journalist Joe Hildebrand is Greg's son, but they weren't the best of friends. Joe wasn't at the funeral.

Glenn Cardier headlines November's 'Troubadour Weekend' at the winery.



Glenn, plus Mike McClellan, Paul Wookey and Dan Bourke, cameo performances from Khristian Mizzi and Valley Road, and a special farewell show from Dean and Carruthers, who are retiring at the end of this year just after Terry's birthday. Sounds like a pretty good Troubadour Weekend. Why "Troubadour Weekend"? Well, the original event ran for twenty years at Campaspe Downs near Kyneton, and I thought I had finally put it to bed, but Khristian Mizzi, who never went to it, insisted on calling this event The Troubadour Weekend, so I finally gave up and went with it. And it does differentiate it from The Burke & Wills Folk Festival in March. According to the dictionary a troubadour was a minstrel, ballad singer and lyric poet singing chiefly of chivalry and gallantry. Appropriate? Yes, a weekend of Troubadours. The event starts with a late lunch at 1.30 on Saturday, with music getting under way at approx. 3.00 pm. Valley Road then Khristian Mizzi will kick things off, followed by Glenn Cardier. before an early evening sausage sizzle and then Paul Wookey and Dan Bourke. Sunday morning will bring a joint Desert Island Discs with Mike McClellan and Glenn Cardier talking about their lives and careers and favourite records. Then after lunch it is over to Dean & Carruthers and Mike McClellan.

2023 DIARY DATES

Sat & Sun Oct 7 & 8...
Heathcote Wine & Food Festival

November 3rd - 6th ...
Maldon Folk Festival

November 18th & 19th ...
A Troubadour Weekend

with Glenn Cardier,
Mike McClellan.

Dean & Carruthers 'Farewell',
Paul Wookey & Dan Bourke,
and cameos from Khristian Mizzi
and Valley Road

And in 2024...

January 25th - 28th ...
Newstead Live Music Festival

Sun Feb 18 - a secret concert!
details to be announced in
November 2023

March 8th - 11th -
The Burke & Wills Folk Festival

We present music half a dozen times a year in 3 different formats, all very relaxed and informal, but for a listening audience, not background music! ... 1) Marquee concerts, with allocated seating and a 2 or 3 course meal, 2) Verandah Specials, even more informal, semi outdoors under a verandah and shade with a simpler 2 course barbecue, and 3) The Verandah Folk Club - an occasional popular-priced folk club format with both booked performers and open stage where anyone can sing 2 or 3 songs .. usually a couple of times between Christmas and Easter, Also the annual Burke & Wills Folk Festival in March, in the marquee, and the November Troubadour Weekend, also in the marquee in 2023.

BOOKINGS, INFORMATION

for all Burke & Wills events:
ph: (03) 5425 5400 or email:
wineandmusic@bigpond.com

Updates and more info at:

www.wineandmusic.net

Burke & Wills Winery

89 Coombe Lane, Mia Mia, 3444
- 101 kms NW of Melbourne on the
Burke & Wills Track (Lancefield to Mia
Mia road - yes, it's bitumen),
31 kms NW of Lancefield,
7 kms. south of Mia Mia.

SUBSCRIBE / UNSUBSCRIBE

We post or email this newsletter once or twice a year to our club members. If you do not want to receive it, or if you have found it elsewhere and would like to be on the mail list, please contact us, via phone or email above.

It is also available on our website
www.wineandmusic.net

November 18th and 19tha Troubadour Weekend ... *about the performers: GLENN CARDIER...* I remember at one of the Chewton Folk Festivals, five minutes before Glenn was due on stage the front row of the audience was filled up with many of the other performers on the bill. They had come to see a master. Glenn is a Connoisseur's Singer Songwriter, a Musician's Musician. He is almost unique, his work is too classy and intellectual to be pop, and his songs are like three and four minute pieces of theatre. He is originally from Brisbane, but moved to Sydney and travelled even further south to be on the bill at the first two Sunbury festivals. After producing two albums in Sydney Glenn moved to England for four years, hanging out with Fairport Convention and recording an album with Labi Siffre producing. After a few years back home in Australia he toured extensively with Spike Milligan, and then decided to take a back seat from the folk / singer songwriter scene and return to teaching to earn a living. But he kept his music hand going with a Rockabilly band. Then eventually his love of song creation got the better of him and he retrieved the old acoustic guitar from under the bed and started writing and recording again. There have been six or more albums so far, and selected concert appearances, like this one.

Emerging local duo **Valley Road** (Bec Howell and Marty McKenna) will open **Saturday** afternoon's show with a 5 or 6 song cameo performance, focusing on the album they released in March. Then another cameo from festival favourite **Khristian Mizzi**, who has just returned from recording nine songs in Nashville, with some outstanding session players including much lauded guitarist Tom Bukovac. And then Glenn will play the main part of the afternoon, with two sets. After a



Paul Wookey

six thirty sausage sizzle **Paul Wookey and Dan Bourke** will play the early evening set. Paul is well known to Burke & Wills and Winery people. He is a very gifted singer and guitarist with a diverse repertoire embracing Country, Blues, Folk, Rock'n

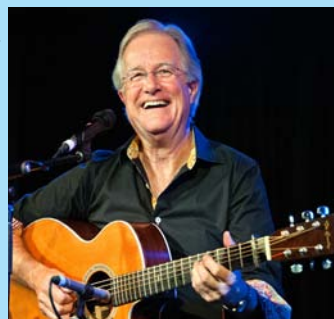


Dan Bourke

Roll and original songs. Dan is probably the premier Irish fiddle player in Australia, who also can improvise in any music form, not a strong feature of Irish fiddlers. Dan was a member of The Bushwackers at the band's prime, and was a protégé of the late Louis McManus.

Sunday afternoon brings us the farewell show for **Dean and Carruthers** (see next column) and also the outstanding **Mike McClellan**, one of Australia's most successful singer songwriters of all time, with songs such as *Song And Dance Man*, *The One I Love*, *Saturday Dance*, etc..

And **in the morning** at 11.00 Mike and Glenn will be my guests for a joint Desert Island Discs interview, and playing us their favourite records.



Mike McClellan

A fond farewell to Dean and Carruthers



Terry Dean (pictured right) turns 77 on Christmas Day, one month after the 40th anniversary of this wonderful duo performing together. Also long overdue for both a hip and a knee replacement Terry feels this is a very appropriate time to retire, so they have announced that New Year's Eve 2023 will be their final performance. But he does acknowledge 'Never Say Never'! Terry was a pop star in the late '60s and a regular TV performer on shows like *The Go Show* and *Bandstand*, in the days of black and white TV, which is why the picture above is so apt.

In 1972 Terry formed country rock band *Bluestone*, heavily influenced by *The Byrds*, *The Flying Burrito Brothers*, *The Eagles*, *Jackson Browne*, *Emmylou Harris*, etc.. 15 years younger Gary was often in the audience at *Bluestone* gigs and he and Terry soon struck up this friendship and partnership that has lasted 40 years, including a legendary residency at *The New Boundary Hotel* in East Melbourne which ran for over 9 years.

Gary is a multi-instrumentalist who has played with scores of top artists, including *Wayne Newton*, *Graeme Connors*, *Greg Champion* and a USA tour with *Kasey Chambers*. A key to the duo is that they manage to sound uncannily like a full band without using backing tracks and such. And they play a heap of instruments - guitars, mandolin, banjo, electric and lap steel guitars, dobro and harmonicas. Don't miss one of the last chances to see them at the Winery, on Sunday November 19th.

And some other festive wine and music happenings...

Sat & Sun October 7 & 8, **The Heathcote Wine and Food Festival**. This is the best opportunity to check out the wines of Heathcote, with 40 of the region's wineries all offering tastings in the one location, *The Heathcote Showgrounds*. Live music too, . Opens at 10.30 am each day.

www.heathcotewinegrowers.com.au/festival

November 3-6 ... **The Maldon Folk Festival**, Victoria's oldest, started over 50 years ago. We will be there looking after *The Troubadour* venue and wine bar. Lots of familiar and fun faces among the performers, including *Gina Jeffreys*, *Rod McCormack* and *James Gillard*. www.maldonfolkfestival.com

November 18 & 19, same dates as our Troubadour Weekend - **Macedon Ranges Wine and Food Festival** (Budburst), the annual open weekend for the region, with most wineries participating. Buy your tasting glass at the first winery you visit and that is your ticket to tastings everywhere.

www.macedonrangeswineandfoodfest.com.au

January 25th - 28th, **Newstead Live! Music Festival** ... Once again we will be hosting *The Troubadour* venue and we can guarantee that quality *Burke & Wills* wines will be available at the bar. I say this with a certain amount of pride, as one of the few worthwhile things I have done is to introduce quality wines to folk festivals! More info: www.newsteadlive.com

Booking details for the Burke & Wills Winery events:
ph 5425 5400, or email wineandmusic@bigpond.com

November 18 & 19 - a Troubadour Weekend in the Marquee

Saturday: from 1.30 - Late Lunch & Show \$75, Show Only (3.00) \$45 with **Valley Road**, **Khristian Mizzi**, then **Glenn Cardier**, followed by a \$10 sausage sizzle at approx 6.30pm, then **Paul Wookey and Dan Bourke**.

Sunday from 11.00am; Desert Island Discs, then 12.30 lunch then at 1.30pm **Dean and Carruthers** and **Mike McClellan** close out the weekend.

Lunch & Show \$75, Show Only \$45 OR both days and lunches \$140

Friday - Monday March 8th to 11th ...

THE BURKE & WILLS FOLK FESTIVAL

Weekend tickets \$165, Day tickets \$60. More details next page.

FOR ALL OF THE ABOVE EVENTS BOOK NOW BY PHONE OR EMAIL AND THEN PAY ON THE DAY BUT PROMISE TO LET US KNOW IF YOU CAN'T MAKE IT.

March 8th to 11th 2024 (5pm Friday - 11pm Monday)

The Burke & Wills Folk Festival



The favourite event of the year for many music loving friends. It's small and intimate, just one stage, an audience of around 150, and nearly every act is world class, many known around the world. Very special! The emphasis is on listening, not chatting, in the venue during the concerts, but we have many acres and shady spots if you want a chat. Music and entertainment from 10 am to 10 pm approx, and singing and playing sessions after into the late night. We stop for lunch and dinner, and have hearty meals available, and you can also self cater at your campsite, if you are camping or caravanning here. Wines at cellar door prices, beers and cider, and an atmosphere that is more like a large garden party with concerts than a festival. So it is a very social long weekend, among like-minded friends. Most people camp on site (or caravan / motor home) and we have decent showers and toilets, and there is no charge for camping (*although a small donation towards the cost of supplying the amenities is welcome*). The music starts at 5.00 pm on Friday and finishes around 11.00 pm on Monday (Labour Day). The list of artists is far from complete as we write, but should include (*in vaguely alphabetical order*) ALANA WILKINSON, THE BEEZ DUO, BRUCE WATSON, DINGO'S BREAKFAST, DON & ANGIE, FRED SMITH, GILLY DARBY(UK/NZ), MARILLA HOMES, THE PEPPERCORNS, PIA NESVARA, TIM WOODZ, TOM LEWIS (N.Irl.), VICKY CLAYTON (UK/NZ), THE WHITETOP MOUNTAINEERS, WINTER WILSON (U.K.)... and several more.

Climate Change in the vineyard.

The whole thing is a bit of a puzzle, and I am not qualified to make predictions. What I will say is that Climate Variation rather than Climate Change is a big challenge for me as a winemaker, as no two seasons are the same, and therefore my winemaking recipe has to change, almost start from scratch, every year. So it is unlikely that I will make the same tasting wine two years in a row. A good example is that the 2016 harvest was the earliest that all of us had experienced in southern Victoria, and then the 2017 vintage was the latest, about six weeks after 2016's.

There is no doubt that the climate is getting warmer, however, and one of the problems with winemaking is that grapes are achieving very high sugar levels without actually getting fully ripe. There is an old idea that the stalks and the pips should both be brown before the grapes are ripe and ready to pick, but if we always waited for that we would often end up with a sugar level of 20 baumé plus, and thus alcohol above twenty per cent. That explains why quite a few wines that have a high alcohol level still taste green and unripe. Winemakers are now allowed to add water to grape must to lower the alcohol, as long as they don't go below 13.5%.

Two other things about temperature: 1) heatwaves don't necessarily make for riper grapes. The vines shut down above 35 degrees C, so no ripening happens on really hot days. And 2) when they tell us we've just had the hottest year on record, I think they are talking about mean temperatures, the line between highest and lowest, not the max. Nothing happens in a vine when the temperature is below 10 degrees, so if the mean temperature is up because the daily minimum average has increased from say 6 degrees to 9 degrees that will have no effect on grape ripeness.

Angel's Column



Hiya Folks!

Hope you are all sound and in good paddocks! It is finally starting to warm up here again & everything is green and beautiful! ...just like me.. the beautiful bit anyway! ... I might be a funny colour but I'm definitely not green! - 'though, to be honest, I've been a bit green with envy with how much attention Andrew's been getting lately! He's been wearing a big hoof boot, but only on 1 hoof.. and obviously lame too! I think he's been to the vet a few times now but I think he's safe, I don't think Heather's going to turn him out just yet. I heard tell that he's had an ankle replacement (fetlock for those of you that don't do hooman talk). And just between you and me, I also heard that after he got it, that a bone BROKE as well! And they had to fix that too! But I'm not so sure about that.. because you know what usually happens when bones get broken..... Not much else to report, .. those pesty sheep are back eating anything they can get to (but I have to admit it does make the vineyard look nice,) I told Heather I'd do it, later of course when I could add vine leaves & maybe grapes to the menu.. I won't repeat what she said she can be pretty mean about things like that... Looking forward to seeing you all in November, until then... hope someone leaves your gate open! Cheers, Angel.

Sad news ... those of you who knew our treasured neighbour Jim Coombe will be saddened by the news of his death in May, at 92. His daughter Annette who has been a wonderful help to us over the years and has -and no doubt will- serve you a potato or two has moved locally, and we will likely be getting new neighbours in due course. *Andrew & Heather*

Don't throw out those old 1 cent and 2 cent pieces! they are very useful for cleaning up slightly smelly wines.

I'm sure that more than once you have opened a bottle of wine, poured a glass and found that it smells a bit like burnt matches. That can gradually fade away with a lot of swirling of the glass, or leaving the bottle open overnight, but that isn't always so, and not a solution when you want a drink right now!

The culprit is hydrogen sulphide (H₂S - rotten egg gas) and it often develops during fermentation, particularly if the grapes come from vines that have been a bit stressed, as in a drought year, resulting in the ferment being slightly nitrogen depleted. Winemakers can add diammonium phosphate (DAP) or other yeast nutrients early in the ferment to fix this, or racking the wine either during ferment or soon after can do the trick. Racking means pumping the wine out of one vessel and into another, aerating it in the process. If the wine still has an H₂S problem the final solution is copper fining ... that is adding a miniscule amount of copper in the form of copper sulphate to the wine, which strips out the H₂S on contact. Usually as little as half a part per million will do the job (0.5 mg. per litre), and winemakers do laboratory trials to work out the right amount. I would set up 4 glasses, one with the wine untreated, one with half a part per million, one with 1 part and one with 2 parts. Then I'd smell each and the lowest quantity from which there is no sulphide odour is the one I'd go with. Too much copper can strip away aromas and flavours you want.

White wines can suffer as well as reds, particularly since screwcaps have taken over; they seal so well that nothing can escape. So sulphides that used to slip away through cork now stay and grow in the wine and can be quite obvious and unpleasant in a one-year-old white.

But if your glass of white or red smells a bit pongy, just drop in a copper coin and swirl it around for a few seconds, and you'll be amazed at the transformation.

Burke & Wills Winery was established in the southern end of the Heathcote wine region in 2004, as a follow on from our previous Lancefield Winery in the neighbouring Macedon Ranges region. The winery was selected as one of the 'Ten Dark Horses' of the Australian wine industry in the 2012 James Halliday Wine Companion, and in 2017 won The Premier's Trophy for Best Victorian Wine (2015 Vat 1 Shiraz).

We produce a wide range of boutique wines in small quantities, under three labels, Burke & Wills for one hundred per cent Heathcote wines, Dig Tree for very affordable local wines especially designed for wine bars and bistros, and the Pattison family reserve label which is kept for special releases of unique wines. The cellar door is always open on concert days at the winery, and visits are welcome at any other time, but phone first on 5425 5400 to make sure someone is home.

CURRENT GENERAL RELEASE WINES ...

Dig Tree Pinot Gris 2023 - Grown on the slopes of Mount Alexander on our western horizon, crisp mouth-filling fresh nashi pear flavours. \$20 / \$220

Dig Tree Heathcote Viognier 2013 - late-picked spatlese vintage with natural sweetness. \$18 / \$195

Dig Tree 2021 Cabernet Sauvignon - grown north of Heathcote at Colbinabbin. rich fruit driven style. Gold medal at the 2023 Heathcote Wine Show. \$24 / \$265

Burke & Wills 2015 Vat 2 Heathcote Shiraz - big, ripe rich Shiraz from our Redesdale vineyard and matured in American oak. Juicy black cherry / berry fruits. Very typical Heathcote Shiraz. \$30 / \$350

Burke & Wills 'Camp 5' 2018 Cabernet Shiraz Merlot - smooth yet firm fruit driven blend from our area at the southern, cooler end of the Heathcote region. 57% Cab. Sauv, 26% Shiraz with the Merlot plus small amounts of Petit Verdot and Malbec adding sweet fruit to the middle palate. Drinking extremely well now and will cellar for several years. \$22 / \$245

Mr Burke's Favourite Big Red 2021 - A big but easy drinking Heathcote Shiraz (15% + alc.) jam-packed with sweet fruity grape flavours and the appealing aromas of toasty new American and French oak. Selected by our original Clydesdale Mr Burke (Clomp). \$22 / \$225

Limited Release / Specialist Wines

Pattison family reserve 'Macedon' classy Méthode Champenoise Pinot/Chardonnay 30 / \$350

Burke & Wills 2021 Sparkling Shiraz - lively bright sparkling red, great aperitif or entrée wine. \$28 / \$300

Burke & Wills 2022 Gewurztraminer ..floral, spicy and fruity with a crisp dry finish. \$28 / \$300

Pattison Family Reserve 2020 Chardonnay - grown in the lower Goulburn Valley, matured in French oak, sunshine in a bottle! \$25 / \$275

Burke & Wills 2017 Planters' Blend - a blend of all of the red varieties in our vineyard. 90 points in the Halliday Wine Companion and the words 'gentle, dry and delicious'. \$25 / \$275

Burke & Wills 2018 Vat 1 Heathcote Shiraz - another medal winner and our flagship wine, grown here at Burke & Wills and matured in new, one and two year old French oak. Described in the Halliday Wine Companion as 'powerful yet so easily approachable'. \$36 / \$395

Burke & Wills 2018 'The Aristocrat' - classic Bordeaux Claret style blend of Merlot, Malbec, Petit Verdot & Cab Sauv from our own vineyard matured in French oak barrels. 3 Trophies at the 2018 Heathcote Wine Show. Very classy wine. \$45 / \$500

For more comprehensive tasting notes visit our website - www.wineandmusic.net

WINE ORDERS: phone (03) 5425 5400, email: wineandmusic@bigpond.com
Payment by direct debit. Visa or Mastercard can follow later.

WE CAN DELIVER TO YOUR DOOR. NO DELIVERY CHARGE for cases to Melbourne / Macedon Ranges / Bendigo. \$15 per case country Victoria, \$15 - \$45+ other destinations.

CELLAR DOOR SALES any time we are home ...phone 5425 5400. And if you give us a couple of days notice and book to come at lunch time you may enjoy the full Cellar Door Experience with a very affordable light lunch with the tasting. Our 'cellar door' is around a table on the verandah on warm days and around our dining table on cooler days ... very informal!



BURKE & WILLS WINERY

HEATHCOTE

winner of the 2017 Premier's Trophy for Best Victorian Wine

Coombe Lane, 3155 Burke & Wills Track,
Mia Mia, Victoria 3444
31 kms NW of Lancefield
on the borders of the Heathcote
and Macedon Ranges wine regions,
101 kms. from central Melbourne.
Ph (03) 5425 5400

www.wineandmusic.net

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