



Art vs Science

Personified in the form of
Vinteloper Rieslings

Thoughts by Winemaker
David Bowley



Art

Fundamentally Art is perception. No matter the form, Art is a celebration of individuality. Artists are not accountable to the integrity of traditional limitations, only a framework or theory. Art can represent reality, but further, enhance, transcend or even distort it.

Science

Science is the set of universal rules, that for success, must be adhered to. Science teaches us there are limitations, but by following the formula identical results can be achieved time & time again.

The synergy of Art & Science exists in winemaking in various measures, the dominant force dictated by many influences; the end goal, limitations of imagination or fear of the unknown. To know the Science is important - for it defines the boundaries.

I have attempted to illustrate the dichotomy of Art vs Science in the form of Vinteloper Riesling. Both wines have been made from the exact same source material. Hand picked from a single vineyard in Watervale, Clare Valley, on the 16th of March. SO2 was added to the bins in the vineyard before being transported to the winery. The fruit was refrigerated overnight then de-stemmed & crushed and pressed on 17th March. At this point the two wines were separated;

Art:

2011 Vinteloper ODEON

Artistic framework: Make wine mimicking the way wine was made centuries ago. Don't get distracted by the messiness of data. *Think* about the choices faced by the winemaker every day, every hour, every minute as each choice leaves an imprint.

Volume: 700L

Final bottled volume: 516 bottles.

RRP: \$55

Vinification:

Post press juice separated into 3 x 220L vessels of various types. Not settled, not inoculated. Allowed to ferment using yeast indigenous to vineyard / winery. No temperature control applied to any of the 3 ferments. Post fermentation vessels were rearranged then topped and sealed. Left on gross lees for a period of 5 months, stirred once a fortnight. Racked, settled, racked & hand bottled.

Notes: No additions or finings. Not actively stabilised. SO2 levels checked prior to bottling. Small addition made to preserve wine in finished form.

Science:

2011 Vinteloper Riesling

Theory of Science: Make this wine by the book, using the tools of my education.

Volume: 1750L

Final bottled volume: 2124 bottles

RRP: \$27

Vinification:

Juice cold settled, racked and inoculated with known yeast strain. Long, cool, controlled fermentation. Yeast population closely monitored, temperature controlled, maintained in the 12-16 degree range. Yeast nutrient & DAP added as required.

Post fermentation racked clean, stabilised, filtered & bottled.

Notes: No acid adjustments or finings were required.

How you perceive these wines may be influenced by your personal position in the battle. I don't proclaim that one is greater than the other, for beauty is that which causes delight through sensation, emotion and conception.

If you wish to discuss these wines or the thoughts I have shared, I can be contacted on 0415 297 787 on twitter by following @Vinteloper or at david@vinteloper.com.au