



Production:

A Careful Reduction of fresh Shiraz juice from our Bultawilta Shiraz Block - Post destemming free-run and pressings using indirect steam evaporation method.

Colour:

Rich nutty tawny golden
Chestnut colour

Nose:

Beautiful toffee figs and coffee over nutty deliciousness

Palate:

Intensely sweet yet balanced syrup. Up front rich toffee coffee characters peel back to reveal intensely concentrated fresh berry intensity and acid drive. The light balancing hint of high quality red wine vinegar leaves a syrup that is intensely filled with character but at the same time is pure to the underlying grapes used in it's production.

The first time I came across Vinocotto was I suspect very similar to the experience of many other Barossans. It was on a visit to what has now evolved into Maggie Beer's 'Farm Shop' but back then was just called the Pheasant Farm. I can't recall the dish as such; although rocket pear and Parmesan seem to ring a bell, but what I do remember was this sticky treaclelike dressing of intense sweetness and balance drizzled liberally over the top. From that day on I was hooked. My vinocotto habit (at its peak) was costing me upwards of \$50 per week...

In sheer desperation I did a bit of research and chatted to some Italian mates and got the gist of what Vinocotto was all about. In it's simplest form Vinocotto - which basically translates as 'cooked wine' is the reduced down juice of late season grapes- already heady and rich in sugars - accomplished over an open fire and usually in shifts of stirrers. The grape juice reduction is then bottled hot and stored away for sweetening dressings, brightening desserts, balancing soups and basically Ensuring life is a better place in Nona's Kitchen.

For me, I had but one goal in mind; to have all the free vinocotto my heart could desire and Gall Bladder could fight! I took the middle road with my production, dispensing with the gas fired ring I used for the initial couple of years and instead using steam injected through a heat transfer plate (channelling the spirit of the great Jerepega Coppers used by wineries up until the 60's) which gave me the luxury of going to bed safe in the knowledge my syrup could never stick or burn. So however you use it the only rule is enjoy - revel and always eat well!



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PROUD PRODUCT OF AUSTRALIA
HANDCRAFTED ARTISAN VINO COTTO. MADE IN
THE WESTERN BAROSSA, SOUTH AUSTRALIA