

Ep 57 Artisan winery Chaffey Bros Wine Co and grape Variety ...

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SPEAKERS

Janina Doyle, Daniel Chaffey Hartwig



Janina Doyle 00:07

Welcome to Eat Sleep Wine Repeat, a podcast for all you wine lovers, who, if you're like me just cannot get enough of the good stuff. I'm Janina Doyle, your host, Brand Ambassador, Wine Educator, and Sommelier. So stick with me as we dive deeper into this ever evolving wonderful world of wine. And wherever you are listening to this, cheers to you.



Janina Doyle 00:31

Hello and thank you to you all for joining on another episode of Eat Sleep Wine Repeat. I'm really excited about this episode because I'm talking with Daniel Chaffey Hartwig, who is one half of the Chaffey Bros winery. Now these guys are the epitome of the new wave winemakers in Australia. So you're going to learn all about the winery in this episode and following tomorrow's episode, we're going to go into a little bit more detail on the Barossa Valley versus Eden Valley, and how the grapes differ between the two. Now if you're ever lucky enough to be in the Barossa, they have a Cellar door that is collaborative. They call themselves the Artisans of Barossa. And this is a group of eight winemakers that are all promoting their small batch very sub regional Barossa wines. You can either go to the cellar door or they have a wine bar called Vino Lokal, and both are located in the Tanunda wine region of Barossa Valley. Now there are three major towns within Barossa Valley and Tanunda is certainly one of the main ones and probably the most German region of them all with the German settlers turning up in the 1840s. And that's also why you're going to find some of the oldest vines in this region. In fact, the oldest Shiraz vines in the world are here. Langmail has Shiraz vines dating back to 1843 and Turkey flat has vines dating back to 1847. Now Shiraz certainly is the heart of the Barossa Valley but there are many other varieties doing very well. The most popular ones would be Riesling for white, you'll also find some Chardonnay and Sémillons. And in terms of the reds, Grenache is doing fantastic, Mataro and Cabernet Sauvignon is growing there. However, with the more knowledge of the sub regions and the fact that this is a very warm climate in the Barossa. More Mediterranean varieties are starting to crop up. You'll find Dolcetto, Fiano, Graciano. Lots of different ones to look out for. And as I talk with Daniel on this episode, you will now realise Chaffey Bros has a very special focus on a very interesting Germanic grape variety called Kerner. However, I shall say no more. I think it's Chaffey Bros time.

J Janina Doyle 03:06
Daniel, thank you so much for joining me. It has only taken us a year to get this sorted. But I'm ready. Are you ready?

D Daniel Chaffey Hartwig 03:13
I'm ready. Yeah. Thanks for having me. It's um, it's exciting.

J Janina Doyle 03:17
It is exciting. What's even more exciting are your wines to be fair, and you know, that I'm a little more than enthusiastic about your wines. So, okay, let's let's talk. You are a winemaker, first of all, before going into Chaffey Bros wines. I mean, were you destined to be a winemaker? Was this always going to happen?

D Daniel Chaffey Hartwig 03:36
I think looking back on it now. I couldn't see it at the time. But looking back at it now, I think I've always was because, you know, it's the classic story in, in South Australia in the Barossa Valley where, where I grew up, not everyone thinks about going into the wine business, but it's like this, it's the tractor beam pull, that just lures you and you can't escape it.

J Janina Doyle 03:58
Well, if you weren't going to be a winemaker, just out of interest, what would you have been?

D Daniel Chaffey Hartwig 04:03
I had this grand delusions of doing something incredibly boring, like being an electronics engineer or, or something like that, because that's where my first sort of interest in, well the first things I showed interest in, in my school years where, but my grades were awful. Let's not talk about high school at all. We could, but so yeah, I jumped into the school of hard knocks and became a dishy at a restaurant and got a job at Penfolds in the cellar door and that's where the wine journey began, which was where mom and dad worked. Okay, and that but that that was sort of like bringing me back into the family business because for many years, the my middle name is Chaffey, my and that's from my grand, my father's side. My grandmother is from that the Chaffey family and they were a wine

family in South Australia that started brands like Mildara and Seaview that are long gone now. They're all part of the big Treasury Wine Estates empire. But yeah, so I grew up not really knowing anything about that and just knowing the Barossa Valley and eventually all these part time jobs and getting a job in a wine label print shop and mixing ink and, and working with designers. It seems like I did a full lap of the wine business before actually diving in and having a having a crack, which I think I was always destined to do.



Janina Doyle 05:26

Well, I'm glad you came back to what you needed to do. Do you think you were inspired by the Australian winemakers and wines that you drank? Or do you think you may have taken a bit of inspiration from wineries around the world?



Daniel Chaffey Hartwig 05:42

I think it's like that it's the the epicentre definitely is the Australian business wine environment because that was all I knew. I think Australia's gone from being a quite a sheltered, from when I grew up and left school in the early 90s. You know, the Barossa Valley was quite an insular place we we hadn't met people from many countries. And it wasn't that, it wasn't a multicultural place that Australia's renowned for now in general, it's a little bit out of the big city. But it's it's all changed. So now now wine isn't, is a very much a, is influenced by everywhere around the world. And I think regions like our Barossa Valley and McLaren Vale and all the famous regions in Australia, Margaret River and others, are highly influenced by the great stars of the world. So it's, it's we are at that zennith I think, where we we know what we have always done well, at home, but now we're getting a bit more confident about what we can put up on the on the world stage. And I think we're in a really exciting time where we are seeing that, you know, it is a, it is a very connected world. And we're really meshing some of those influences and rediscovering some of the varieties that our region's had from the start and maybe repurposing them for for different ones now.



Janina Doyle 07:05

Well we're going to certainly talk a little bit about what you're doing with all these wines, so let's go to the winery. How did Chaffey Bros wine come about? When did you start this?



Daniel Chaffey Hartwig 07:16

It really started, I registered the company, some years before I ever made wine, but in 2011, I actually was working as a as a bulk wine broker. And it's that classic story of taking

something you love and, and it was really the commodity end of the end of that business. And I really wasn't, wasn't enjoying, you know, selling bulk wine around the world. But as part of that job, I'd been delving into their cellars of some great wineries in our region in the Barossa Valley and, and others and getting to know all the winemakers and some of them are friends. So the people like the Henschke's and Grant Burge and all those old Barossa names.



Janina Doyle 07:56

Good friends to have!



Daniel Chaffey Hartwig 07:57

Good friends to have, yeah, Yalumba and so on. And, you know, while while sniffing around those cellars and learning from those winemakers, really figured out this isn't that, you know, this is this is fun, and it is it is incredibly interesting and difficult, but it isn't, you know, I could do this and I started to get an idea of what how I would do it. So left that business and had our mortgage and decided I'm gonna have to pay for it somehow and decided to make some wine and I always talked about Riesling and Shiraz in the Barossa Valley. Barossa Shiraz, if you're gonna do a variety that's it's, it's iconic back then. So we started very conservatively with varietals. Eden Valley Riesling is a known quantity, but still it's been out of vogue for a long time. So we just started to make made a one called 'Not your Grandma's Riesling' and the whole, that was probably the most adventurous thing we did was the branding and trying to re, get people to reconnect with that varietal, that had had such a bad reputation because of cask wine or bag in box wine, that was called Riesling, but was never actually Riesling. The rules were so loose back in, until the mid 90s that you could put anything in the box and call it Riesling style and and people grew up drinking this stuff and probably drinking too much of it. It was awful and sweet and they just said I'm never trying Riesling again. Well, we actually didn't ever try Riesling in the first place. So...



Janina Doyle 09:22

Ah so this is the reason for the name, 'This is not your grandma's...' and of course you say that but you've done a few other, like we have the Rosé, which we're going to try later. That's why. So it's all about trying to say to people this is not what you expect. This is actually nice, tasty, different.



Daniel Chaffey Hartwig 09:38

Exactly. And I think that was yeah, that first job at Penfolds taught me that was that, you know, we had actually this Leo Buring, it was part of that the group then. Leo Buring, fantastic, dry Riesling, and people would just not even try it because they had this perception that it was a lesser grape variety, but it's a noble, wonderful grape variety as we as we will know that we make incredibly well here so. Even at home we had a quite a job in the early days to change that perception. But I think it's job done now, we're drinking a lot more Riesling and the fantastic thing about Australia and the world in 2020 is we're drinking all sorts of varietals thanks to people like yourself who are introducing and making people comfortable trying different things.

J

Janina Doyle 10:20

You're welcome. You're welcome. It's a it's a tough job, but I have to do it. So tell me so it's not just you making the wines you also making the wines as well with Theo.

D

Daniel Chaffey Hartwig 10:29

Yeah, my brother in law, Theo, he joined the business in 2013. So we started with those two wines. And we quickly spiralled out of control. I thought I was getting, I thought I was getting a rational business head when he, because he was, he did an MBA and he'd worked a little bit for the South Australian government, hated it and he wanted to leave and he was lured by you know this talk of his brother in law's exciting wine growing winery. I thought I was getting a no man and he turns out he's another yes guy and now we've got 19 wines that we make.

J

Janina Doyle 11:02

Nothing like a little bit of craziness. No, actually okay, come on, then. This is the perfect time. You too describe yourselves as and I love this, part perfumiers, I don't know if that's even how you pronounce it, part historians and part mad scientists. I can vouch for that. I feel like I taste that in your wines. But do you want explain a little bit more about this?

D

Daniel Chaffey Hartwig 11:25

I think the story there is that is it is a story. The thing that's evocative about wine is the stories behind the end. We look at it as simply a drink, but it is something that is incredibly nuanced in a, in an aromatic sense. So when we're playing around with something like the Däfte Punkt field blend, you know, we make that with a, as much of a focus on how does, how does this you know, this is a incredibly, highly high toned and it's a hybrow concept. The aromatic profile of some of these wines. So we do think about that, and also

conveying the stories and the history of the region and of the variety. But so, I think our whole focus is that when someone picks up a bottle of wine, it's, they're going to get an idea about what's inside from the visuals on there. And the description and and maybe even the use of language. And yeah, we definitely focus on things other than the oak in the Shiraz, for example, we look at the fact that Shiraz/Syrah is an aromatic varietal at its very core. And so people sort of forget that and they cover some of the beautiful fruit aromatics with oak. So, yeah, we want to make sure that the wines focus on all of the senses.



Janina Doyle 12:46

So how do you do that though, as a winemaker. When you are tasting the wines, is there a system of you looking for a certain measure of texture or when you're blending things together? It has to have a certain amount of aromatics? Is it more about your nose? Tell me how.



Daniel Chaffey Hartwig 13:05

I think it's all about, first of all, we're not trained winemakers, Theo and I and there's another that we have a third winemaker Huon Fechner. And the Fechner vineyard is where you might know that name from. He's, they are the unofficial other brothers in the Chaffey Bros. They're our biggest grower in the Eden Valley and happens that apart from growing good grapes. The brothers had a fantastic son who done some wonderful vintages in wineries around the world. And he was intrigued by what we were doing with the fruit. So when he decided to come back to the Barossa Valley, it didn't take long for us to convince him to come and play with some of his own family fruit and he's got the degree, so we've got the, we've got the qualified winemaker in Huon but Theo and I just we don't know what, what is a silly thing to do. So we're from the start we, when people, when I first, when we made wine in a shared winery, the first time. The winemaker, they said, How do you want to fine the wine? And we're like, well, the juice, the Riesling juice? And the answer, our answer was, What are you talking about? The juice is fine, why would we fine it? So we questioned, we questioned every single part of the process. And I think sometimes the aromatic lift in a wine is suppressed by too much tinkering and just looking at it and too much focus on the numbers and I mean every day during ferment, that one thing we do is, and most winemakers well should be doing the same thing and is smelling the juice, smelling the ferment, making sure it's a clean ferment. And so we're just making sure that nothing goes wrong because the fact that we don't use fining agents for example, means that we can't use some tricks at the end. We can't throw something, a fining agent or or something else to clean up the wine. So we try to not make mistakes I guess is the long story short, and really focus on what we know from the vineyard and

where it's going to hit its aromatic peak. And rather than adjust it with acid and all those other things just really work really hard to try and hit that knife edge of ripeness. Especially with something like Gewürztraminer in that Dünfte Punkt, look for the colour change in the fruit, taste, taste, taste. And when you get that little powder puff of florals or that little, that rosewater hint in the actual grape itself, it's going to be there in the wine. So I think, it's not working to numbers. It's just taste, taste, and smell, smell smell.



Janina Doyle 15:38

I love that. And you are as I think you've just pointed out, for people who don't know about these wines, they're all minimal intervention, because you're not fining, everything is vegan. And I suppose you're focusing on looking for the best parcels and the best plots of land. And I suppose if you get good vines, you have a hell of a lot of chance of making a good wine right? Back to Basics in a way.



Daniel Chaffey Hartwig 16:03

Huon hates when I say Riesling is the, you know, I always question what he actually does during vintage with Riesling, because our job if we've got it right in the vineyard, it's super easy. If the fruits good. All we have to do is be the custodian, watch it, be the babysitter, make sure the ferment is clean, and then it's going to be absolutely delicious wine. And then, if we don't press it too hard, we don't have to fine it too hard. So I think yeah, definitely less is more.



Janina Doyle 16:30

I love that. Yeah, as long as you just don't let that Riesling stick its fingers into a plug socket and electrocute itself. It's fine. Although actually saying that, bit of electricity. You do have that in your wines. Should we talk Kerner?



Daniel Chaffey Hartwig 16:45

I think yeah, white's like these are electric, aren't they? They are scintillating and they can...yeah, let's talk Kerner. So we're not talking, we're not going far from Riesling are we.



Janina Doyle 16:55

No right. I'm going to give this a little try, right I'm going to pour. So talk to me about the Kontrapunkt Kerner. Because Kerner is not a grape variety that many people will have heard of to be fair?

D Daniel Chaffey Hartwig 17:05
No, and I'm not sure what it's like for you. But certainly in Australia, we get very puzzled looks when we say have you tried Kerner? And the only reason they answer yes is usually because they think the Koerner brothers in the Clare Valley, are what I'm talking about. But that's that's a different spelling. But we have the only Kerner vineyard now in the southern hemisphere as to our knowledge, and your listeners can maybe correct us if we're wrong, but there used to be two in Australia. There's now one, we got the cuttings from the vineyard that's now gone. And it is, yeah, obviously, it's a wine that that is grown a grape variety from Europe, from Germany, and it's found in some fantastic places in the north of Italy and Austria. But it's the obscure varietal, like you find it in Japan, you find it in the US, you find it in some other random places around the world. I think there's some in the UK.

J Janina Doyle 18:01
And yes, I believe there is.

D Daniel Chaffey Hartwig 18:03
So it's a crossbreed. It came from the 1929 crossing programme in Germany. And it was a crossbreed of Riesling and Trollinger. A thin skinned red variety, or some people might know it as Vernatsch.

J Janina Doyle 18:19
It's bizarre, isn't it though, considering, I'm just smelling this, and we talk about this red variety with Riesling, but it really does take on a lot more of the Riesling characteristics, doesn't it?

D Daniel Chaffey Hartwig 18:31
It does. And this is, what is it, this is 4 years into a Kerner experiment and we feel like the '19 was turning a corner with the variety. And we really didn't know what we were doing with in 2016. And we treated it like Riesling and probably picked it too early. So we've pushed and pushed and it's one of those varieties that gets a little bit pink. It looks like Riesling early on, and then just when it hits ripeness, it gets a little pinkish greyish tinge. But like Pinot Grigio but not quite as pronounced, and that's when you get this aromatic shift in the wine. So it's got a Riesling core, but there's something else going on, isn't there?



Janina Doyle 19:11

To me, it's interesting. It's kind of got a real, it's got a little smokiness to it, a little like that hint of petrol, which of course you sometimes can get with Riesling, but it's spicier. It's spicier, and I want to say on the nose almost like even a little waxier, a little oilier.



Daniel Chaffey Hartwig 19:30

Oily and waxy is definitely some things I think of especially as the wine kicks into the secondary phase. And I think for this 2019 it's just starting now. There's almost a nuttiness too.



Janina Doyle 19:41

Oh definitely, it's very layered on the palate. I didn't expect it, well it makes sense, Riesling can be dry, off dry, but you've put, is there a little bit of sugar remaining in this, this seems slightly off dry.



Daniel Chaffey Hartwig 19:52

Just a little bit of residual, yes about five grams residual and we've, we've played with that a lot in the first few years. We started bone dry in 2016 and it didn't work. Then we went a bit too, too off, you know, we had about seven or eight grams, I think in the 2017 there. Now we're settling down to a point. And our wines, I think that defining things about, and people say, with Chaffey bros wines, they're all, no matter which one they try, they always think that there's something definitive about the balance in them and I, and that's what we're trying to find in this wine. And I think we're, we're close in the 2019. And the 2020, when you try that, I think we've we've nailed it in 2020. Just goes another step. A little bit drier, but it's texture plus, and that's where this Kontrapunkt name comes in. It's, if you know, a little bit about music counterpoint, or Kontrapunkt, a really important textural element in music, utilised by Bach, and people like Radiohead in a contemporary sense. It's a layering of a counter melody against the melody. So it might be ascending when the melody is descending or vice versa. And it's...



Janina Doyle 20:13

Oh it's sounding rather romantic. I like this.



Daniel Chaffey Hartwig 20:58

It fleshes it out and that's when you get those lush, layered textures that make you sink into a track or you know that that make you jump up and take notice that break up a track. Suddenly, it becomes textural and more nuanced. And the reason we went for this name is because the Däfte Punkt and all these names, obviously..

J Janina Doyle 21:19
They're all punkt, or so many.

D Daniel Chaffey Hartwig 21:21
All punkt! And why are we silly Australians calling, putting German names on the wines, it's because of the German heritage in or Prussian. We were talking off air Janina about our shared Polish heritage, but there's...

J Janina Doyle 21:35
Both half polish.

D Daniel Chaffey Hartwig 21:37
Yeah, and I'm not of the original Barossa Prussian descent, which basically was what's now Poland, but the region is Germanic, but it's in fact, that Polish part of Silesia. And that German speaking element of our region is, you know, is still around today. Growing up there are a lot of my friends, parents and or grandparents that still spoke as much German as they did English. So our region has this German heritage and of course, all the Germans that came to Australia, fleeing religious persecution planted, were encouraged to plant Riesling, so hence why our region's got a lot of Riesling. And now it's rather than being throughout, it's all in the right regions in Eden Valley. So we just feel there's it there's a affinity there and we're talking about German varietals, this is another German varietal. But you know, the German language is so romantic as well, he says with a bit of sarcasm. So Däfte Punkt, you know, what a wonderful way of saying the perfumes point.

J Janina Doyle 22:46
Ah that is what it means, okay.

D Daniel Chaffey Hartwig 22:47
Yeah, aromas or perfumes point and that one is a field blend. This is the textural

undertones of that blend. So we call it counterpoint because in that Däfte Punkt wine, the Kerner is doing all the all the baseline, all that counter melody that you don't really know is there until you take it away. The Riesling and the Gewürztraminer are like the, more extroverted, like Gewürz is it's party animal mate and Riesling a bit more strident and a bit strict on the tempo, and restrained. And the Kerner is really just the baseline and the texture and the nuttiness and everything that we love about textural wines underneath, but here it is, I guess exposed 100% as Australia's only Kerner.



Janina Doyle 23:31

Well, I think it's fantastic. It's this real mix between like aromatics and minerals. Like I do you get like a little bit of a wetstone nature or powdery chalkiness on the finish. And... yeah, tell me.



Daniel Chaffey Hartwig 23:46

That's Eden Valley. When we're talking about the Riesling's through and through, we're always talking about the, you know, this ill defined minerality that you know, people say that you can't taste in wine, but I swear you can. They say that you can't actually taste minerality but...



Janina Doyle 23:59

That's a whole other discussion, isn't it.



Daniel Chaffey Hartwig 24:00

That's a whole other discussion. But you know, this part of the vineyard, the Fechner vineyard has huge big chunks of marble and limestone throughout, whereas the rest of Eden valley where we take out some of our other Rieslings has a lot more quartz and dolomite schist. So it is a big region with a bit of diversity but this is the big rock end of town and a lot of calcrete there and you do get some of that slightly limestone influenced character I think in this wine.



Janina Doyle 24:05

Now I'm actually really enjoying it and I like the fact that it's off dry because of course, a bit like I would do maybe an off dry Riesling, I could pair it with some, little bit spicier Asian cuisine or you know, I, just my favourite dish like a prawn Pad Thai and you know, would go... A lovely pear and lemony nature on the nose, but this really voluptuous apricot

on the palate. I just think it's, it's the aromatics are fantastic and would go really well with Asian food.

D Daniel Chaffey Hartwig 24:56

It's definitely a pear influence there and I think the lovely thing about it, as much as it works with Asian and I 100% agree, then you've also got the affinity with and being a variety find in the north of Italy, salty Italian cuisine. You know, just a Bianco pizza or something with anchovies on it for me this wine. My late night vintage. You know, get in late from vintage to some bruschetta with some anchovies on it. I think that's a pretty good match that this wine sort of cries out for that saltiness on the palate. Even salty Chinese cuisine from certain parts of China, I think works very well as well.

J Janina Doyle 25:37

Yummy, some good food pairing notes. Oh God, though, that is so so yummy. I finished the glass but I'm gonna behave because we've got some other wines. Now with Kerner, apparently, because it's kind of got that Riesling influence from its parentage. It's good in age ability.

D Daniel Chaffey Hartwig 25:54

Absolutely. Yeah.

J Janina Doyle 25:55

I mean, this is still a quite young project. Do you think this could age quite well?

D Daniel Chaffey Hartwig 25:59

The nice thing is that the Fechner family actually discovered this variety. They won a trip for, I think they won a crazy trophy when they were growing for St Hallett, some Riesling, the world's best Riesling or something I can't remember in the early 2000s. And they took this trip through the Rhine and Moselle and they discovered Kerner there, and they had no idea what it was. But they, there was a lightbulb moment, Graeme Kerner, heard of a vigneron say, This is our, you know, the best Kerner we've made here. And it's strange, people said likes a cooler climate. But this was a heatwave year in Germany. And he said, I think it's actually normally too cold here for it. So that's why he thought that to Eden Valley would be you know, being warmer, we have the opposite problem. And we do well, with Riesling anyway. That was his lightbulb moment and decided to plant it. I think it

really is a Riesling plus, isn't it? Like, that's sort of, when you look, if people haven't quite understood what we mean by it, it's got all those, you know, the lovely acid profile, but it's also, it does feel a bit European to me, because we don't get many wines in Australia that have that sort of textural nuttiness, those secondary characters, we obviously get that age ability with Riesling, that, like you say that toastiness that comes in. But there's a lot, a lot of other things going on when this ages that are really interesting. And the experimental Fechner wine from 2012 is looking just absolutely incredible now. They made it with a bit of residual before we came along. And that was off the second harvest. And that's given us a clue as to how it's going to age. So we're pretty excited to do some 10 year old releases and so on. I think it's, it may not age quite as well, ultimately, like maybe Riesling goes for 20 or 30 years easily. Maybe this one goes for 15. Who knows.



Janina Doyle 27:50

I think the Riesling, it has, Riesling obviously is beautiful in acidity, really high. This still has a good acid structure, but I don't think it's as high as Riesling.



Daniel Chaffey Hartwig 27:58

No. Just a little step down.



Janina Doyle 27:59

Absolutely. Yeah, totally agree. Now I have a question. The asterisk, the star after every single wine. So after the name on the wine label, there's an asterisks. What's the astericks? What's the star?



Daniel Chaffey Hartwig 28:13

Well it's, um, it denotes a subtext just like in any use of an asterisk in writing. It means there's something more, take a little look closer. And usually that asterisk is referred to around the side label there. You know, it explains what counterpoint is. And some of the explanations are much more like the Tripelpunkt one is all about physics, when we discovered that a triple point, apart from being three points, which we wanted to talk about three aspects of the vineyard, it happens to be a phase equilibrium phenomenon. And that works really well with that wine.



Janina Doyle 28:50

Well that went over my head.

D Daniel Chaffey Hartwig 28:52
Well, it's apparently when you get water, for example, can be any substance, water in a vacuum at the right pressure can be both boiling and frozen simultaneously. And when I put triple point, triple point or triplepunkt into Google, up came these YouTube clips of bubbling beakers that were snapping between ice and boiling. And I thought that's fascinating because we're trying to find a knife edge with that Triplepunkt Riesling of balance between the acidity the residual sugar, the skin contact. So I could really see a parallel there and that's the sort of subtext we love telling those stories, like I think on the Not your grandmother's, talks about why is it called Not your grandma's, you know, it's because grandma drank Riesling from a box and it was awful. Those sort of stories that, we'd like to think there's a lot more to each wine. And if people keep on looking hopefully they keep on peeling that onion and seeing another layer.

J Janina Doyle 29:50
Well now interesting you say that because on your website, there is a hand drawn sketch of, I don't even know what type of chart you would call it. A four axes chart? You knew which was talking about? Do you not know about this. Okay, let me describe this to you.

D Daniel Chaffey Hartwig 30:03
Maybe Theo has been busy.

J Janina Doyle 30:04
That's so funny.

D Daniel Chaffey Hartwig 30:05
He loves, he loves charts.

J Janina Doyle 30:07
Oh, it's a really good chart. So it's literally a criss cross of the arrows. At the top it's personality, at the bottom it's typicity, on the east side shall we say, or on the right its density and on the left its vibrancy and then you've got a little Asterick, a little star. This is why I was interested, between vibrancy and personality and a little arrow saying Chaffey

Bros.

D Daniel Chaffey Hartwig 30:29
Where is this?

J Janina Doyle 30:31
On your website. You go check it out.

D Daniel Chaffey Hartwig 30:34
I have seen that chart. I just don't know, oh there it is. Yeah, that's Theo there. That's Theo's handwriting. Yep.

J Janina Doyle 30:41
I just thought that was quite brilliant. And I so quite clearly, everyone, go to the website and have a look, so, you know what I'm talking about. And I just wanted..

D Daniel Chaffey Hartwig 30:46
I would argue that we're sometimes a little bit more dense, but that's fine. We are usually a little vibrant.

J Janina Doyle 30:52
Either way, its just a hand drawing. I quite like it. I thought that was absolutely fantastic.

J Janina Doyle 31:01
All right, well, you will get part two of the chat with Daniel tomorrow. And I'll be tasting and talking about their wines made with Grenache, Syrah, and Mataro. So GSM blends. Now don't forget the competition that is running. Full details, of course, are in the show notes. But basically go to Apple podcasts if you can, leave a review. And the winner, which will be picked on the 30th of August will win a virtual wine tasting with me. So to finish off, I've got my wine quote. And it's a classic one, a quite famous one by Galileo Galilei, and he simply says:



Janina Doyle 31:40

"Wine is sunlight held together by water."



Janina Doyle 31:44

I think quite apt considering every time I drink a wine from Chaffeys Bros. It's simply a glass of sunshine. So thank you, Daniel. And thank you Theo. Now, thank you to all of you for listening. And as always, if you haven't shared, please do so. Like this podcast. And if you haven't subscribed, make sure you do. So I'll see you back here tomorrow for Chaffey Bros part two, and until tomorrow, cheers to you.