

Ep 58 Barossa Valley V Eden Valley. Looking at GSM Blends wi...

📅 Thu, 8/12 6:53PM ⌚ 35:01

SUMMARY KEYWORDS

eden valley, wine, barossa, shiraz, wines, grenache, barossa valley, fruit, colour, bit, riesling, region, gsm, syrah, vineyard, kerner, called, provence, growers, valley



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.



- J** Janina Doyle 00:31
Hello, everybody. And welcome back to the second part of the chat with Daniel from Chaffey Bros. I think you already know what we're talking about Grenache, Syrah, Mataro, Barossa Valley, Eden Valley. So without further ado, I'm going to take you straight over to that chat now. Enjoy.
- J** Janina Doyle 00:53
Right. Do you think we should move on to some of the other wines and start talking about Grenache, Syrah and Mourvèdre? Well I should say Mataro, Mataro.
- D** Daniel Chaffey Hartwig 01:06
Mataro mate.
- J** Janina Doyle 01:07
That was awful. Did you, that was me trying to put an Australian accent and it did not work at all right.
- D** Daniel Chaffey Hartwig 01:12
Nah, nailed it. Nailed it, Janina, Mataro.
- J** Janina Doyle 01:16

Mataro! Mataro.

- D** Daniel Chaffey Hartwig 01:17
That's what we have to, if we go to visit the growers, we confuse them if we say Mourvèdre, they won't... ah you mean Mataro?
- J** Janina Doyle 01:26
Do you know why it's called Mataro? I found out a few years ago. Do you know what it's called Mataro in Australia, instead of Mourvèdre, or in fact Monastrell.
- D** Daniel Chaffey Hartwig 01:34
I don't know why, but it comes from Spain as well, doesn't it?
- J** Janina Doyle 01:37
Yes. Well, the story and a lot of people they quite like this one. It's a fun fact. And it was oh god, is it John or James Busby. I think it's James. James Busby, who was originally Scottish. He was not a wine guy. He didn't know anything about wine. But he seemed to be the only guy that could actually get the vines from France and Spain across to Australia without them dying. And so he went into Spain, and he went to Catalonia and within Catalonia, there's a town called Mataro. And the Monastrell, as they would say in Spain, or the Mourvèdre, if we're talking French, was growing in that town, and they called it Mataro. So of course, they gave him the vines and they said, this is Mataro. And he went, okay, cool. And he brought it to Australia. And he's like, here you go. I present Mataro. There you go.
- D** Daniel Chaffey Hartwig 02:23
It's, it's, um, another legacy of the time before Google and that's the reason we've got a region called and spelt B A R O S S A Barossa. It's because someone made a mistake. It should have been, it was named after the region in Spain. Coincidentally, the battlefield that Colonel Light fought in, which is..
- J** Janina Doyle 02:46
In Cadiz, no?

D Daniel Chaffey Hartwig 02:47
Yeah, Playa de la Barrosa, outside Cadiz, which is spelt with two R's and one S so...

J Janina Doyle 02:54
And they made a mistake.

D Daniel Chaffey Hartwig 02:56
No spellcheck. Yeah.

J Janina Doyle 02:58
Love stories like that. That's absolutely brilliant. Well, we will get onto that battle won't we on the second wine, or should I say, the third wine, right!

D Daniel Chaffey Hartwig 03:05
So yeah, this is, our winery is definitely all about Riesling, Grenache and Shiraz. And there are some exceptions there. You know, obviously, there's a Riesling crossbreed and a few asterisks to make exceptions about, but almost a third of our wines tie back in some way to Grenache, almost a third time back to Riesling and the other third Shiraz. So our Rosé is, probably the reason we are still talking to you is because this is the wine that's probably sells the most here in Australia and pays the bills and let's us play with things like Kerner.

J Janina Doyle 03:40
Hmm. Okay, so now, just so we can confirm to everyone this is the: This is not your Grandma's Rosé 2020. And I'm going to give it a little sniff and a little taste and I'm going to see if it is not my Grandma's Rosé. Let me see. It doesn't smell like my Grandma's Rosé. Again, it's it's obviously a little bit more delicate, as you'd expect from a Rosé, lots of strawberries and peaches I'm getting.

D Daniel Chaffey Hartwig 04:08
This is the one wine out of the three where you're tasting a different vintage than I am. The reason for that is that you've got one of the only remaining bottles of the 2020.



Janina Doyle 04:18

Oh I feel special then.



Daniel Chaffey Hartwig 04:20

We have none in in my house or in our Adelaide office. I'd have to dig in the warehouse to find the one box left of 2020. But this is 2021 and it's actually got an exciting new label which has got a much bigger asterisk. But the wine is very similar and it's still Grenache, Mourvèdre. And it's it's always been that way. And there's one little secret ingredient. I don't know if you know that but there's a little 5 or 6% of something that's non Grenache, Mourvèdre in there.



Janina Doyle 04:51

Oh no, don't make me guess. Is it Kerner?



Daniel Chaffey Hartwig 04:54

There is. There is about one and a half percent of Kerner.



Janina Doyle 04:57

Yes. Do you know what? Funny enough there's a real spiciness on this wine and texture, really weighty. And just for me, I don't know, it just felt like the actual body of it was similar to the Kerner that we just had.



Daniel Chaffey Hartwig 05:11

Yeah, there's actually a little, there's a couple of percent of Gewürztraminer as well. A little tiny bit 1% of Riesling, but all that Gewürztraminer, I like to call it vinus MSG. It's just making everything that's there and that Grenache, Mourvèdre pop. So the strawberries and cream are there before but it just elevates them and lifts them out of the glass. Because Gewürz is so aromatic, it just, it pulls things out of the glass along with it.



Janina Doyle 05:41

Yeah. And I really like there's actually like this orange oil. It's that, this textural, floral spicy nature that is hugging the Grenache and Mourvèdre quite clearly, it's a really fantastic Rosé. Looks, in the glass, very provence style, just so people can get an idea of the colour.

But the palette is so much more voluptuous, there's so much more going on. It's weighty, it's again, I should use the word layered it's got all that very, very different, and actually personally quite, quite exciting in comparison to Provence Rosé. I love a Provence Rosé. Absolutely.

D Daniel Chaffey Hartwig 06:20
Yeah, me too!

J Janina Doyle 06:21
But you know, that's, that's the elegant side. But this again, explosive, this is electric. This is an electric Rosé.

D Daniel Chaffey Hartwig 06:28
I like that and I think it probably reflects our certainly Australian modern cuisine. Because it just has that hint of residual sweetness and we do that with a few of our white wines and our Rosés. Number one because they're unfinned. So one of the ways we tackle a little bit of texture and tannin in the wine is, just to leave just a tiny little kiss of residual sweetness to offset any natural phenolic bitterness, rather than strip it out using fining agents. We want that to build the body of the wine so like you said layers and I think if you had something with a hint of spice it will work with this one. Even some bolder flavours in a non spicy sense. This Rosé is not going to be overwhelmed by the food as much as maybe a really super lean dry Provence Rosé.

J Janina Doyle 07:22
Do you what this could handle? This could handle two of my favourite ingredients. Yummy burrata half melted and oozing all over the plate, with some 'Nduja. You know the spicy Italian sausage, right? With some Sicilian green olives, those olives. Oh!

D Daniel Chaffey Hartwig 07:40
Delicious. I think that 'Nduja comment is spot on. I think, we've had this with some lovely, spicy charcuterie of various sorts and 'Nduja before and it's, yeah, I like it. I think what we found too is because we sell a lot of our wine to restaurants is, in the early days of Rosé, so my wife asked me to make this wine in 2014. And I was, oh really do I really want to make a Rosé. Back then in Australia, Rosé was not really a thing. And some of the ones around were quite sweet, they were quite dark in colour. We were yet to be overwhelmed by the

Provence sort of phenomenon. But Sydney, Sydney first I think had a real affinity with Provence Rosé and we suddenly saw lighter and lighter styles. And we happened to jag it in the first year, because I wanted to navigate the fact that I wanted something dry, my wife wanted something with a hint of sweetness. And I think it's a common compromise. And that's where the wine came from. But the nice thing is, I think back then, if people wanted to put one wine on the restaurant wine list, it's middle it's middle bear. It's not too dry. It's not too sweet.



Janina Doyle 08:50

It is. It's very easy drinking, it's soft. It's..



Daniel Chaffey Hartwig 08:54

Yeah, this one has a big problem with leaky bottles we find. It just go straight to the bottom.



Janina Doyle 08:59

Well, I can understand! So far, so good with my glass. I've still only had literally the sip, and I'm going to behave myself. No leaky bottles here right now.



Daniel Chaffey Hartwig 09:09

It is before lunchtime for you, isn't it?



Janina Doyle 09:11

Yes, so I shall behave. Well. Actually. Now it's past 12 o'clock. My Dad says it's midday somewhere in the world. Love my dad.



Daniel Chaffey Hartwig 09:21

It's 830 Friday evening here so...



Janina Doyle 09:23

So you can get cracking. You can have as many leaky bottles as you want.

- D** Daniel Chaffey Hartwig 09:29
Unbutton the shirt a notch.
- J** Janina Doyle 09:31
So let's talk about the GSM blend. The famous blend that they do in the Rhône Valley that has just become infamous in Barossa. You're doing that in this next wine that I'm going to crack open. La Resistance. Am I saying it right? La Resistance?
- D** Daniel Chaffey Hartwig 09:50
I think so, I don't know, don't ask an aussie how to say something in French.
- J** Janina Doyle 09:53
I know.
- D** Daniel Chaffey Hartwig 09:54
La Resistance.
- J** Janina Doyle 09:55
German labels. French. Oh that sounds good. La Resistance. Okay, so this is the Battle for Barrosa.
- D** Daniel Chaffey Hartwig 10:01
Yeah, now we I mentioned briefly the Colonel Light who founded the Barossa, fought in this battle in 1811. And it was a Napoleonic battle. I think part of the peninsula wars in Spain and the French were take trying to take the city of Cadiz, a port city and Colonel Light was an English infantry man and he was helping the Spanish and Portuguese to fend off that attack. And they, the battlefield at Playa de la Barrosa was where it was fought. So we found it interesting that our region, which has got nothing to do with Spain whatsoever is named after this battlefield in Spain because he thought that when it came to the Barossa, it reminded him, the terrain reminded him of the battlefield in Spain, which rhymes. And he had nothing to do with wine, and so when James Busby bought the varietals out there. The Barossa was determined to be suitable for Shiraz, for Cabernet, for Grenache, for Mourvèdre. But, and these varietals grew incredibly well from from day one,

particularly the Shiraz and the Grenache and the Mourvèdre, which were originally used for port, for fortified wine. So it's only recently that I mean, the two wines in front of us here, are using vines that were planted for port. And we're now making elegant Rosé and beautiful light on its feet GSM which, I'm saying light on its feet but it's still a Barossa wine through and through, isn't it?

J

Janina Doyle 11:28

I should actually get trying it. Sorry. I was being rather patient.

D

Daniel Chaffey Hartwig 11:32

So it's a yeah, GSM. So we've got, we've definitely got a lot in common with the Rhône Valley and, the Rhône region of France. And I think with our affinity for Shiraz, or Syrah and Grenache, we're starting to become a lot more confident with the blend. And we've got, we've got all those Rhône varieties. We've got Grenache, Syrah, Mourvèdre, Cinsault. We've got Marsanne, Roussanne, Viognier, not that we play with those, but yeah, so there's a lot of parallels to the Rhône wines of France.

J

Janina Doyle 12:02

By the way. Oh, I'm just gonna say I love it. Carry on.

D

Daniel Chaffey Hartwig 12:05

Thank you. Yes, this is the 2018. And, again, we're on a journey with this wine. And this wine's a little bit more serious than some of the earlier vintages and even the 2019, we, each year, we're going a bit juicier and more vibrant. And this one is it's a warmer year. So it's got some, got that Barossa generosity hasn't it.

J

Janina Doyle 12:27

It's got this beautiful fruit that I would expect. But there's a real kind of sweet baking spices and then merging with like, a little bit of tobacco or some tea leaves as well. Like there's a real load of different flavours going on.

D

Daniel Chaffey Hartwig 12:47

I think that's the, that's the M. And it's often the way I think with, this wine has it's Spanish cousin, that's the Tempranillo, Grenache, Graciano. And it's the third variety in both of

these wines that seems to define the distinctiveness and I think some of those interesting tobacco leaf and those spice. The Mourvèdre, as we got a bit more confident and put more Mourvèdre into this blend. It's up to about 24% now.

J Janina Doyle 13:14
Lies lies. It says 23 on the label.

D Daniel Chaffey Hartwig 13:17
23? That's my eyes. I should put my, my wife's, she's gonna say, I should put my glasses on. 23, it's probably 23.5% or something. When we get above, when we get above 20% of that Mourvèdre, it just makes that wine have so much more depth. Grenache as we all know is playful and fun and Shiraz can be a big bully and a big thumping bully in the middle. So we try to, we try to meter out the Shiraz intensity and get some really nice complexity with a Mourvèdre in there and it's 10 times the wine than if it didn't have the Mourvèdre.

J Janina Doyle 13:54
Do you know what? I think though it's still quite light on its feet. Like it has some weight behind it, but it's not. Instead of the other two that we had which was creamy, even oily, there was a viscosity to it. This is just dancing. This is really vibrant. This is where the fruits are just really dancing around, you get all these cherries and raspberries but then there's this, that's, you know you said Mourvèdre. Even like, oh sorry Mataro, Mataro. By the way you say Mourvèdre on the label, you're going against the grain?

D Daniel Chaffey Hartwig 14:29
Yeah that's I guess that's to align with the French, the La Resistance name. You know, it's as you can see it's donning the French colours there. So our friend Lea Grant did two fantastic paintings. One, we just told her to think French colours and think Spanish colours and gave her the wines and she came up with this fantastic ink blot painting and yeah, it's...

J Janina Doyle 14:53
It works.

D Daniel Chaffey Hartwig 14:54
I think it sums up...

J Janina Doyle 14:55
It's electric and vibrant just like the wines, so I give that a thumbs up. But I digressed slightly, I was gonna say there's a meatiness as well to that wine, which you often get with Mourvèdre, this meaty, earthy nature. And I think you're quite right. There's, I think this wine would be really good chilled down a little bit. I've obviously just had it on the side. And this is the first time I've tried it. I think, again, super chilled. I'm assuming like, I don't taste any oak in this.

D Daniel Chaffey Hartwig 15:25
There is oak there. It's mainly seasoned oak. And by seasoned, I mean, you know, four to eight year old barrels.

J Janina Doyle 15:31
Okay. But really in the background.

D Daniel Chaffey Hartwig 15:33
Yeah, so yeah, and even in the, on the 2019. We go less oak again. We really want those layers of fruit to do the, to be the hero. And I think you get those beautiful red fruits and that Grenache berry that entices you in but then you get that, that sort of thumping plummy meatiness and some of that meatiness is actually from the Shiraz or Syrah blocks that we've chosen. And we choose them for GSM in mind like, that meatiness is something that I do, like in the GSM. So there's a, there's one particular slightly more meatier, bit like our mate Melissa Worrell would say like a good linkys Mettwurst stick sort of... Do you know about Mettwurst?

J Janina Doyle 16:18
I'm not sure, I'm waiting for you to explain.

D Daniel Chaffey Hartwig 16:21
It's the Barossa German sausage, it's very much a Barossa tradition. And it stinks. It's

garlic, it's fantastic. You don't want to be the kid that's got the Mettwurst sandwich at school but it's got that Mettwursty sausage meatiness in the middle there. The wines are, they are vegan friendly, though I will say, but despite going really well with meat.

J

Janina Doyle 16:44

We've got a perfect pairing now, that sausage with, and to be honest actually, Grenache often does go well with charcuterie and sausages and this GSM blend certainly with those spices and with that meatiness, if you can find a type of sausage that has a whole load of garlic, black pepper, maybe some fennel in there, a whole load of other different bits of herbs and spices I think would be absolutely ideally with this. Hungry? Well I know it's nearly your dinnertime.

D

Daniel Chaffey Hartwig 17:09

Yeah, that's what I love, and the Grenache, like you said, that juiciness just, it just soaks up that those sort of flavours and and it has got that better acidity than than the other two varietals. So yeah, and then the Mourvèdre spice just follows through on the finish and just lingers. But you've got that wonderful wave of Shiraz, plumpness and speak like, this wine's a bit like a big, we call it a barossa hug of wine. It's a generous generous Barossa hug.

J

Janina Doyle 17:38

Yeah, yeah, so that's, I think that makes sense. So I've always said Grenache gives you that lovely red fruits and spice and it gives you a little bit of volume, Syrah gives you some power, lovely acidity and I suppose as you just said in Syrah, it's obviously a lot more powerful and voluptuous and then that Mourvèdre is your salt and pepper isn't it. It gives you the editions, the colour, the play, it's in the back of the band but adds all the little extra notes that you need to to accompany the group.

D

Daniel Chaffey Hartwig 18:07

Yeah, we definitely, you hit the nail on the head there, we call it reaching for the spice rack with the Mourvèdre and the Tempranillo and the Gracianos is also reaching for the spice rack. The wonderful thing about both the GSM, this wine and the Grenache, is they're 60 to 75 year old wines in quite affordable wines and that's I guess, that's something that we sort of take for granted in the Barossa Valley in Australia. We've got the oldest, you know some of the vines in our repertoire are 100 to 250 year old vines. We've got this resource that is, because we're in this island nation and we haven't had Phylloxera for example

we've got the oldest Grenache vines in the world and we use them for Rosé, it's crazy.



Janina Doyle 18:53

It's amazing. Well I want to tell everybody the price in the UK first of all, the Not your grandma's Rosé is £13.95 from The Great Wine Co, and if you do a multibuy and why, why not, £12.55. That is actually genuinely insane now that I think about it because I said to you didn't I, the elegance you maybe get with Provence, great but this was this voluptuous deliciousness. It really over delivered and my god to get a decent Provence you need to be spending £15 plus. This is £12.55 (multibuy of course) that's amazing.



Daniel Chaffey Hartwig 19:32

I think you guys are so spoilt for choice over there. I think it is the best wine market in the world for the customer. And ironically, it's the lowest margin wine market in the world for wineries like us but it, we consider it so important because it's where wines, it's where the most discernment is and the most educated customers are.



Janina Doyle 19:34

Oh why thank you.



Daniel Chaffey Hartwig 19:41

It's true, we want nothing more than to be on that world stage with the best wines in the world, you've got them all on your doorstep. And we love putting our little Aussie upstarts in there amongst them.



Janina Doyle 20:07

Amazing! Well La Resistance has now become an even better friend to me, the GSM that we're drinking £15.50 from The Great Wine Co, so all of the Chaffey Bros wines are on The Great Wine Co for those of you listening in the UK, and multibuy £13.95. £13.95 that is genuinely, I think you probably would agree that that is amazing. I now like this way more, but I do, with all the other wines you've tried. I will always sum up because this is the last wine we're gonna try. Your wines are explosive, they're aromatic. They're textural and they're layered. Every single one, no matter what, and I'm never disappointed.



Daniel Chaffey Hartwig 20:47

Thank you Janina, that's really lovely. And that's, that's what we make wine for, is that sort of response. We love sharing that little post of Vinus postcards with the world.



Janina Doyle 20:58

Now tell me then, in terms of winemaking, what's the best part of your job?



Daniel Chaffey Hartwig 21:03

One of my favourite things every year is going and meeting our, we're not like some of the old world regions. We have multiple growers because of the way the Barossa was settled. So every year when I meet my favourite growers, and there's, you know, eight or more growers that we do a lot of work with every year. These are our friends, these are our mates from school, there's a, and some of them are getting on in their years and one of them passed in the last year, and they're special relationships and yeah, because they don't make wine themselves in some cases. They love seeing what we do with them and where their fruit goes around the world. So it's a really lovely, collaborative community. And that's one thing. The other thing I love about it is seeing where the wines end up. And, you know, when you take something from just an idea, and then in a vineyard, you might be standing in the vineyard, thinking about Kerner one day and then within 12 months, it's on a, you know, a lovely restaurant wine list that you would dream of going there and and our wines already beaten us there. So that's, if we can't travel at the moment, maybe that's the next best thing.



Janina Doyle 22:15

Absolutely. Well talking about travelling. Let's travel between Barossa Valley and Eden Valley. Now for anybody who sees Barossa, just Barossa on the label. The fruit could have come from either Valley. But you're getting some wines like obviously Rielsing is doing really well in Eden Valley. Shiraz is doing really well in both, but can you talk to us about the differences? I know of course Eden Valley is, you know, higher elevations, but you know, and it's a little bit more further spread. I also have personally been to Barossa Valley and Eden Valley several years ago. And I mean, I the beauty of Eden Valley for me it was stunning. But can you talk to us a little bit about the difference of fruit that you get from both?



Daniel Chaffey Hartwig 23:01

Yeah, I think Eden Valley is the Barossa's best kept secret and it probably is, it is that way for us for a number of reasons. And exactly as you said, the Barossa is a tale of two valleys but most people only know the Barossa part of and don't realise that when they see simply Barossa that it can include Eden Valley fruit, so, so much of our great Shiraz, all those brands that you know from the Barossa, can have, even if it says Barossa Valley, it can have a percentage of Eden Valley fruit in there up to 15%. So, yeah, so the thing about Eden Valley is it is over that Mount Lofty range, and all of the South Australian wine regions, well obviously not all of them, Coonawarra is an exception. But from McLaren Vale through the Adelaide Hills to Barossa. The defining feature is, they're all on the Mount Lofty ranges, which is the hills behind Adelaide. And that valley of the Barossa is lower, it's on siltier sort of sedimentary soil and then on the Eden Valley side you climb up, as you said, higher altitude, you go over the range and it's about it's only about 10 kilometres or 15 kilometres to drive around or over the hill and you're in the Eden Valley. It's cooler on a post vintage eve, you can drive from the Barossa and drop you know five to 10 degrees by the time you've got to the coolest part of Eden Valley. It drops, I get the ice warning driving into Springton into the night vineyard where we get our Riesling in May. In May! Which is, before winter. And that's really surprising for the Barossa Valley which is known as a warmer region overall. So we do get that best of both worlds. We've got this little side region that's a bit cooler and it suits Riesling because if you went to Germany and said to a Riesling, a Rhine around grower or a Mosel, you know, where's your Shiraz? They will think you're crazy. In the Barossa, we've got on one, one side of the hill we've got Shiraz, making big, quite rich styles. And then on the other range, we've got these delicate, fine bones crystalline Rieslings that are so delicate and structured and cooler influence. It's just it literally doesn't make sense. So I feel really privileged to be in a region where we just haven't grasped that, until we've travelled we haven't grasped how special it is.



Janina Doyle 25:21

Well, interestingly enough, I know that in the Barossa, there's the Barossa grounds project where they're really trying to look at the soils. And of course, there are so many different. How's that getting on? Do you believe there's gonna be some more sub regions within the Barossa Valley soon?



Daniel Chaffey Hartwig 25:40

I think there is. I think there are emerging sub regions. There's certainly a local understanding of say, for example, Marananga, Torbreck makes wines from that particular part of the world. And Ebenezer, for example, in the Northern Barossa. I think, with single vineyard wines, there is an understanding of the, you know, 16, plus different distinctive sub regions. And we've got an incredible diversity of soil types in the Barossa.

But one of the common features with all of the great Shiraz vineyards is this iron stone that runs throughout so we're talking nuance, which is what makes that Barossa grounds project so interesting is that you have the same variety in the one region with so many little, it's the same as the Rhône. There's so much nuance about it. And once you get to know the producers and where they are, you get to really enjoy this, there's producers in the south of the Barossa that make wines that you just wouldn't expect them to be from the same producer as someone from the north, from the same region. So diverse in their character. So I think it's exciting, and we're loving exploring their sights.

J

Janina Doyle 26:53

I mean, for me, I remember when I was pouring a lot more Shiraz, should we say, from Barossa. I used to kind of feel that the Barossa Valley was definitely giving me more power, more chocolate, more concentration. And then I was getting more like blueberry fruit and more violets from the Eden Valley, Shiraz. I don't know whether that was probably because I was just drinking Hill of Grace, from Eden Valley, compared to some of the others like Torbreck or whatever from Barossa Valley. But I wonder, would you say that's true still?

D

Daniel Chaffey Hartwig 27:29

Yeah. And that's, when we use it in our Synonymous Barossa Shiraz, the Eden Valley component, we actually call it painting with all the colours available to us on the palette. I mean, if we make a single vineyard wine from the Barossa valley floor, for me that's painting with that plummy purple colour. And if I had the red fruits from the north from Ebenezer, or from the northern parts of the Barossa, but they are blue fruits from Eden Valley. I, for me, my brain always flashes blue in colour when I taste and I smell Eden Valley wines, I get that colour of that blue purple flash from Eden Valley, and it's I 100% agree and it's like a, it's quite perfumed as well so it is a, when we add that into the blend that Eden Valley really adds that really high toned aromatic blue prettiness to a Shiraz. And that's what, Shiraz can be really pretty especially when you pull back and you use a bit of restraint with the winemaking, we're finding that again in the Barossa. You know we're, some of us are big burly blokes and but we're trying to find our, trying to find the bit of delicacy and our feminine side I think.

J

Janina Doyle 28:35

Oh well it's, the point is it's great and it changes in different places. Now Grenache, typically is planted in the Barossa Valley, it's not so much in Eden Valley, is it?

D Daniel Chaffey Hartwig 28:45
That's right. There are some fantastic little pockets in Eden Valley. There's a stone garden vineyard, we don't take any fruit from there but there's some great fruit from this one little vineyard on the, more on the lower part of Eden Valley. But yeah, there's some beautiful old vines over there. But there's, they are few and far between. There's so much more Grenache that survived on the Barossa Valley side.

J Janina Doyle 29:08
And again the differences presumably would I be right, because that I have not experienced enough single variety Grenache say from Eden Valley. Presumably there'll be a bit more acidity ironically considering Grenache is a variety that doesn't have so much acidity. Do you find that it produces some more elegance?

D Daniel Chaffey Hartwig 29:26
It does. And having said that, there's the cooler sites that also allow people to make wines with great power, because it's retaining that acidity, they can push the ripeness further. So Grenache is such a multifaceted wine, you just have to look at the two wines we just tried. The Rosé, you know, you pick that at 10.5 Baumé. That's Grenache and Mourvèdre. The same two varieties are in that GSM with some Shiraz squeezed in the middle. You couldn't make, you couldn't find too many different wines than those two. And then there's bigger Grenache. So, yeah, I think you can definitely make more elegant wines in Eden Valley, but the people that are making them are often pushing the power there because they can, because the ripening is a little bit slower and takes, yeah, so they can really take their time and make a much longer decision, a more relaxed decision on when to pick the Grenache in Eden Valley.

J Janina Doyle 30:24
I suppose it's like with everything with the more new world regions, we say, Oh, Barossa Valley, boom, tick. And quite clearly, there's still many, many years to go, to really pick apart everything, decipher all the different regions. So it's quite exciting. But I suppose the conclusion for people who want to just differentiate between Barossa Valley and Eden. Eden Valley is fresher, higher elevation, slightly more acidity, maybe more aromatics, and the power tends to come more from Barossa Valley. Is that a decent summary?

D Daniel Chaffey Hartwig 30:56

Yeah, I think Eden Valley elegance is something that we talk about all the time. And, you know, you used the example of Henschke. And that's, part of the problem for Eden Valley has been that people haven't realised that fantastic heritage brands like Henschke are from Eden Valley. Henschke is so famous that they've probably become more famous than the fact that they're from Eden Valley, and every Barossa Producer makes a wine from Eden Valley, but they're more famous for their Barossa wine. So there's so many Barossa producers that have their Eden Valley Riesling, but we're actually really enjoying heroing Eden Valley single site Shiraz's and yep, our heroes definitely are Henschke and the light, because who wouldn't want to make a Hill of Grace and a Mount Edelstone. So we're really trying to explore that with our Eden Valley Shiraz, which I don't think you've seen yet. But that's the, that'll be the next journey, the next journey to go on I think.

J

Janina Doyle 31:48

I look forward to that. Because I have been in the Hill of Grace vineyard and I have taken a photo and touched and looked at the fattest, oldest gnarliest vines I've ever seen. And your vines, I think, am I right in saying some of your vines that you're using in your wines are up to 84 years old right now? Is that correct? And they are only gonna get older.

D

Daniel Chaffey Hartwig 32:11

There's a new, we've now got the Fechner old block fruit that used to go to another winery, but that's 117 years old this year. And that's, you could just about throw a good sized lump of limestone from the Fechner vineyard to the Hill of Grace vineyard, they're not that far apart. And so you can expect some of those same characteristics. But we're looking forward to making a flagship wine from that vineyard, and releasing in the next year or two. But for now, the Elijah and the Evangeline, named after my kids. They're going to be on your way to try next.

J

Janina Doyle 32:49

Lovely, that is amazing. Well, I think that kind of sums things up, we've got so much to look forward to, with the Chaffey Bros wines. Thank you so much, Daniel, for just taking me through the three wines we've had and hopefully giving people an idea of just how sexy your wines are. I think that's a decent summary.

D

Daniel Chaffey Hartwig 33:07

Thank you Janina. Thank you so much for, I shouldn't say anything more. Thank you for your passionate embrace of our gifts from Australia.

J Janina Doyle 33:17
Thank you, Daniel. I will speak to you very, very soon.

D Daniel Chaffey Hartwig 33:20
Thanks so much.

J Janina Doyle 33:21
Take care. Bye.

D Daniel Chaffey Hartwig 33:21
You too. Bye.

J Janina Doyle 33:27
Now my question to you is how excited are you guys to go and find yourself a bottle of Chaffey Bros wines. I must point out I was very naughty in yesterday's episode, and I did not tell you the price of the Kerner. So anyone who's interested and in the UK, at The Great Wine Co it's £16.95, or that mix 12, you get it for £15.25. Now, you know I think these wines are electric. So I found a nice positive wine quote, to finish off this episode. Now this is by Lord Byron who is a famous English poet. Sadly, I couldn't find any wine quotes from some Australian, so I feel quite upset about that. Somebody tell me if there's some Australian wine quotes, please. But in the meantime, he said:

J Janina Doyle 34:12
"Wine cheers the sad, revives the old, inspires the young, makes weariness forget his toil."

J Janina Doyle 34:22
All of this, in my opinion you get from a glass of Chaffey Bros. So thank you, everyone. Don't forget there's that competition. Just leave me a review on Apple podcasts. All the details are in the show notes. Please share the podcast, like it and subscribe. All of this makes the podcast more discoverable. Now, sneak preview from tomorrow's episode, we're looking at wine investments, everybody. Get those wallets out. Be prepared. So until tomorrow's episode. Cheers to you.

