



## Wine Words with Alex Berry

Alex Berry is a consultant and wine writer for "Food & Wine" magazine put out by McPherson Publishing. Kinloch Wines has had good exposure in this publication. We asked Alex to review some of our wines and this is what he had to say. As a preamble to the reviews, here are some wise wine words from Alex.

"So how do you know you have drunk a good wine? That's simple; if you enjoyed it, then it's good....no humbug! Your enjoyment is your guide. Don't be influenced too much by show awards or paper write-ups. They can certainly be a general guide to what's better and what's fashionable. The price stretches your budget, but the label tells you it won a gold medal, so it must be good! Right? Sound familiar? There is a right price for wine and

that's what you can afford to pay. Paying a little bit more can pay dividends in terms of quality. You need to trust your own instincts, 'judge for yourself'. The more you can put wine into context, the better value you will get for your money. But don't make the mistake of believing that all wine above a given price point is a rip-off. Making good wine does not happen by accident. It costs money to make good quality wine. New varieties are entering our market and we need to embrace them. Not comfortable to outlay money on a wine you don't know is a common barrier to you exploring your curiosity. The quality of wines today is better than ever before. Quite simply, more is understood about the wine making process of traditional methods and we are much better at it than our forefathers. Do not become a wine snob! People become wine snobs because they know a little but not enough. They

only drink wines from well known labels, have third party endorsement or wines that receive great kudos or from select regions. They lack natural curiosity and are interested in status symbols, not enjoyment. Don't get me wrong, wines get these marks because they are "good" wines. Real wine lovers understand that they may never know all that there is to know, but they love to explore and make new discoveries. Real wine lovers are always learning and they drink wine because they enjoy it, not because it gives them credibility or status or makes them look good among their peers."

*Alex Berry*

(source: *Food & Wine* Winter 09  
[www.valleysfoodandwine.com.au](http://www.valleysfoodandwine.com.au))

## Alex's Reviews on Kinloch Wines...

### 2008 Kinloch Sauvignon Blanc

It's a pity Sauvignon Blanc's in Australia are benchmarked against New Zealand styles when we have many stunning elegant styles grown in Victoria. Kinloch Sauvignon Blanc holds its head high in the line up. The palate is vibrant, elegant and flavoursome and carries through to the finish with balanced acidity. Very refreshing and well worth the money.

### 2008 Kinloch Chardonnay

Kinloch have re-invented Chardonnay. This is an elegant wine that moves away from the traditional styles, whilst maintaining a remarkable complexity. Soft and elegant with a velvet palate and a fabulous length and finish that belies its true potential. This is a **must try** wine. Drink now and it will entertain cellaring till 2012.

### 2008 Kinloch Rosé

Kinloch's first Rosé made from Pinot Meunier. This is truly a 'Wine drinkers' rosé. The generosity of its fruit and the weight of the wine will surprise the serious "wine buffs". This is such a versatile style to complement food of many depths. With dominant savoury spice and a lingering aftertaste of stewed cherries, it is a great food wine. Drink now.



## Braised Pork Cheeks with Pinot Meunier

The heartiness of this slow-cooked winter dish calls for a light dry red that is savoury and earthy but has a touch of acidity. Sometimes, a mouthwatering food and wine partnership comes about through pairing contrasting textures in the dish and the drink. This recipe is all about comforting softness: the sweet, gelatinous quality of the pork cheeks; the gentle toothsome satisfaction of the farro; the tenderness of the baby veggies; and the warming heartiness of the broth. You need a wine with some brightness, some juicy acidity, maybe even some light, snappy tannins to cut through all that somnolence. A pinot noir would be good – especially if it’s from a cooler climate vineyard, or made in a refreshing rosé style, or both – but the deep savoury quality of the pork and the farro call for a pinot meunier, a red wine with a little more earthiness and undergrowth lurking deep in its flavour profile. Meunier is usually blended with chardonnay and pinot noir to make sparkling wine, but Australia also has a long history of turning this grape into a light but satisfying dry red.

### *Braised pork cheeks with farro perlato*

Serves 4

**Preparation time:** 20 minutes

**Cooking time:** 2 hours 45 minutes

#### *Ingredients*

- 2 tbsp olive oil
- 4 pork cheeks (220gm each)
- 2 onions, coarsely chopped
- 1 carrot, coarsely chopped
- 1 celery stalk, chopped
- 1 leek, white part only, coarsely chopped
- 250 ml white wine
- 3 litres (12 cups) chicken stock
- ½ bunch thyme
- 2 fresh bay leaves
- 2 black peppercorns
- 110 gm farro perlato (see note)
- 1 bunch each baby carrots and baby turnips (about 8 each), trimmed
- 12 baby leeks
- 150 gm silverbeet, trimmed, coarsely chopped



*Max Allen  
recommends  
Kinloch 2005  
Pinot Meunier*

#### Method

- 1 Heat oil in a large saucepan or casserole over high heat, add pork cheeks and cook, turning once, until golden (3-5 minutes). Remove pork cheeks from pan and set aside, reduce heat to medium, add onion, carrot, celery and leek to pan and stir occasionally until golden (5-7 minutes). Deglaze pan with wine and reduce by half (2-3 minutes). Add cheeks, stock, thyme, bay leaves and peppercorns, reduce heat to low and cook, covered, until cheeks are tender (1½-2 hours).
- 2 Remove cheeks from stock and reserve. Strain stock into a clean saucepan (discard solids), bring to the boil over medium heat, add farro and cook until almost tender (15-20 minutes). Add baby carrots and turnips and stir until starting to soften (3-5 minutes). Add baby leeks and cook until leeks start to soften (2-3 minutes), return cheeks to stock, stir through silverbeet, cook until wilted (1-2 minutes) and season to taste.
- 3 Divide vegetables, farro and pork among bowls, ladle over broth and serve immediately.

Note: Pork cheeks may need to be ordered ahead from speciality butchers. Farro perlato is available from select delicatessens. If unavailable, substitute pearl barley.

(source: *Gourmet Traveller* – June 2009).