

Tip of the Tongue

with PETER SCUDAMORE-SMITH, www.uncorkedandcultivated.com.au

HIS is a tale of two winemakers, situated at separate ends of the Granite Belt wine region: Glen Robert fills the barrels at Bent Road Winery down south at Ballandean. His wines are finding drinker acceptance for their modern approach which is targeting the 30-40s consumer market; less alcohol, authentic, made with soul and allowing

for wine judges and wine shows so don't look up any results sheets. Heritage's John Handy is the reclusive winemaker; so be lucky to discover him at his Cottonvale winery or in his vineyards. The alternative enlightenment is to judge by drinking his wines – obvious flavour, light hand, careful touch and an eye on nature.

nature inside. The wines are not designed

Bent Road 2BC Marsanne Estate 2011

90 (10.7%)

Ballandean, Granite Belt (\$23).

Marsanne is a warm-region varietal originating in the northern Rhone, so it is grown out cooler at Bent Road. Harvested early, this has shrill acidity and little fullness. It was clearly made for ageing and



that is what it is doing – a neutral 'work-in-progress' nose. Just right for oysters. bentroadwine.com.au

Bent Road 2BC Tempranillo UII de Llebre 2011

91 (12.3%)

Ballandean, Granite Belt (\$30).

This is a good temp – and we are seeing it sold in casual Brisbane restaurants, serving mild, modern share food. The colour is cherry, youthful and enticing. One great achievement with this wine is the obvious pippy characters – or ripe tempranillo achieved at low ripeness so



friendly. The second name used – Ull de Llebre is for those who recognise Catalan. It originates from Spain where labels carry descriptions in the two local languages (Catalan-Castilian).

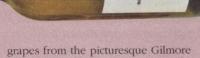
BENT ROAD TEMP HAS CATALAN COVERED

Heritage Estate Verdelho 2012

90 (13.0%)

Cottonvale, Granite Belt (\$20)





grapes from the picturesque Gilmore vineyard south of the town near Glen Aplin.

heritagewines.com.au

Heritage Estate Marsanne 2011

92 (13.3%)

Cottonvale, Granite Belt (\$20)

This is a total opposite to the Bent Road example; picked much riper to give the fruit opulence, made with natural yeast, then given a partial age in barrels which give spice and rounded, more flavourful levels. The end result is different from Glen Roberts yet equally expectant of



a long age-time – the maker suggesting up to 2017, which is highly probable.

heritagewines.com.au

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