

# Star Lane winery's red-gum barrel fermented shiraz a world first

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World first: Brett and Liz Barnes sample some of the wine that has been matured in red-gum barrels. Picture: Andy Rogers

## **EXCLUSIVE: A BEECHWORTH winery has created a world first by selling wine matured in red-gum barrels.**

After 10 years of research, Brett and Liz Barnes' first bottles of red-gum barrel fermented shiraz from their Star Lane winery are about to hit the market.

The wine sells for \$400 a bottle and with a limited run of just 300 bottles, it is expected to sell out quickly.

Brett said using red gum instead of the traditional oak to mature wine was a world first.

"Some people may think it is easy to cut down a bit of red gum and make it into a barrel, but it is a bit more complex than that," Brett said. "We wanted the hint of red gum (flavour), but nothing overpowering and our years of trials have resulted in this."

Brett said the inspiration came from the couple's love of food, and their history with red gum. "We love red gum and had used red gum chips to smoke food and we thought it would be really interesting to try to mature wine in red gum," he said.

Brett said while the wine was expected to sell well in Australia, China was anticipated to be the major customer.

"We have already had inquiries from China and we haven't launched the wine yet," he said.

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