

PASTORAL TIMES



FRIDAY, JANUARY 23, 2015

VOL. 156 - No. 7

\$1.20

**Wine and
red gum
blend**
PAGE 5

nextra

**New home for Deniliquin
Newsagency & Bookstore**

PAGES 14 & 15

**Australia Day
celebrations 2015**

PAGES 17 - 19



Beechworth Star Lane Winery marketing manager Roger Rourke with winery owners Brett and Liz Barnes.

World first red a good gum drop

A friendship formed in Deniliquin many years ago has combined to create a world first — a wine matured in red gum barrels.

Beechworth Star Lane Winery owners Brett and Liz Barnes, with the help of marketing expert Roger Rourke, all originally from Deniliquin, released Elements Shiraz two weeks ago.

Instead of using traditional oak, the wine has been matured in red gum, which the viticulturist husband and winemaker wife believe is a world first.

Brett and Liz say the idea "stemmed" from their Deniliquin roots, with 10 years of research going into creating the novel offering.

"Red gum seems to come up in just about every conversation in Deniliquin," Brett said.

"I remember we were talking about it 10 years ago when we started cooking meats with red gum woodchips.

"The flavour was absolutely spectacular so we thought, 'Why not see what sort of flavours we can get through with

wine'. And it all just went from there."

Liz, Brett and Roger have all been blown away from the interest that has sparked since the wine's release.

Several major media outlets have been following the story, with more expected to get on board.

Also dubbed 'The Taste of Australia', a limited run of just 300 bottles of wine have been produced, selling for \$400 each.

It is expected to sell well in Australia, but China is anticipated to be the major customer.

"If the significant interest that Star Lane Winery is now attracting from international markets such as China is anything to go by then we are definitely striking the right chord," Brett said.

"This is a product purposefully intended to truly represent and enhance our country's well established reputation for innovation and world class wine and food production.

"The Australian Government has itself re-

cently been espousing the importance of Australia's reputation as an innovator in a global market.

"I suppose this is another good example."

Elements Shiraz is described as a deep, generous and balanced wine, rich and powerful in taste with a red gum hue and excellent colour.

The Barnes' describe it as slightly wild, contemporary with a unique Australian personality.

Liz, whose family has a long local history harvesting red gum, said she obviously "won't give away all of the secrets" to achieving successful red gum fermentation, but says the timber has a "breathability superior to that of traditional oak".

"The higher porosity and increased breathability allow more oxygen to be drawn which enhances the intensity of the relationship between the wine and the barrel," Liz said.

"The desirable impact of this is to deliver a wine that tastes far full-

er and more mature than its actual vintage.

"This is due to the secondary characteristics of the wine being exponentially enhanced, which in turn means shorter cellaring times to deliver optimum drinkability."

Liz — who is the daughter of Deniliquin's Jan and Alan Lord — said she was incredibly proud to have incorporated her heritage into the recently released wine.

She is connected to the red gum timber industry through her mother Jan (nee Barker). The connection spans four generations through the Barker family's ownership of Gulpa Sawmill in Deniliquin.

Liz, Brett and Roger say despite the success of the five star boutique winery, Star Lane is "not about to rest on its laurels".

"It's a very exciting time for the winery, and it's only upwards from here," Brett said.

For more information or to order Elements Shiraz visit www.starlanewinery.com.au.