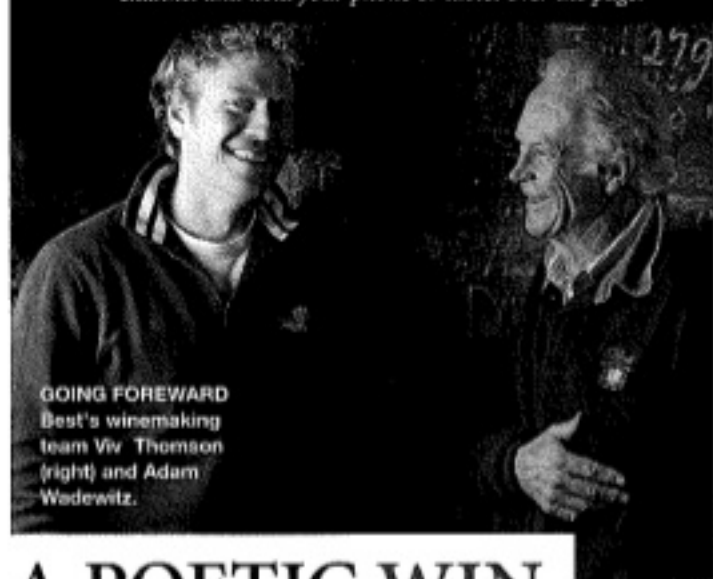




THE JIMMY WATSON PRESENTATION
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GOING FORWARD
Best's winemaking team Viv Thomson (right) and Adam Wedowitz.

A POETIC WIN

There's no doubt that the lustre of the Jimmy Watson Memorial Trophy is as shiny as it has always been. Given to the best one- or two-year old red wine, it is arguably a more hotly contested award than ever before and when recently presented at the 2012 Royal Melbourne Wine Show, it proved to be a fairytale result.

This year, the show added another poignant award, **The Trevor Mast Memorial Trophy for Best Shiraz** to mark the contribution of Trevor Mast who made the pursuit of high-quality cool-climate shiraz the cornerstone of his life in wine.

Mast established Mount Langi Ghiran in the Grampians region during his time spent as for Best's Great Western. The room could hardly have been prepared for the announcement when Best was made the inaugural recipient of the award. This tremendously poetic result was an emotional one for all involved especially as Sandra Mast, Trevor's widow was on hand to present the award to Viv Thomson of Best's for his **2011 Best's Bin No 1 Shiraz**.

But the drama didn't stop there, with the **2011 Best's Bin No 1 Shiraz** also winning the Victoria Trophy for Best Victorian Table Wine and finally collecting the big one, the Jimmy Watson. "It's a young man's dream, and an old man's dream and my dream has just come true," said an emotional and tremendously proud Viv Thompson on his acceptance of the Jimmy Watson.

NICK STOCK

A SOOTHING TONIC

Cocktails beware! Mixers are no longer taking a back seat to the harder stuff, here are a couple to complete the picture.

Fentimans Botanically Brewed Traditional Tonic Water contains some natural alcohol produced by a brewing process. A blend of kaffir lime leaves, juniper and lemon grass is added, giving it a unique and distinctive flavour. \$12 per 4-pack. Fentimans Botanically Brewed

Traditional Ginger Ale has a warm, not spicy, ginger flavour with hints of galangal and cinnamon. The addition of pear juice gives lemon character. POA. Both available through www.120ml.com.au

GO AUSSIE GO!

Australian winemaker **Lilian Carter** is currently undertaking one of the most exciting vintages in world wine: the inaugural harvest and winery commissioning for the **WangZhong Wine Company** near Ürtünqi in a piece of northern China wedged between Mongolia and Kazakhstan. Its 130 hectares of vines are planted to cabernet sauvignon, merlot, cabernet franc, petit verdot, chardonnay and petit mensang, the new vineyard faces southeast, giving it a slightly warmer aspect in this cool location.

The winery building is in a modern Chinese "chateau" style, the design of which is based on a swan. It has been set up to process 1000 tonnes of fruit with ease. Carter is expecting to handle around 100 tonnes in 2012 and she anticipates that the quality from this new region should surpass anything grown in China to date. A longer summer and a genuine autumn season, which regions like Ningxia often miss out on, give confidence that this could be the hub of China's quality industry in future.

JEREMY OLIVER

GO FIGURE

The reasons that motivate Chinese people to drink wine say much about Chinese culture today. With thanks to the UK-based wine information group Wine Intelligence for these figures on Chinese wine drinkers:

- 66 per cent believe that drinking wine is good for their health
- 53 per cent serve wine to create a relaxed, friendly atmosphere
- 48 per cent open a bottle to help themselves relax
- 45 per cent drink wine because they like the taste of it
- 44 per cent believe it makes them feel modern and sophisticated
- 31 per cent drink wine to improve their skin
- 23 per cent believe it shows respect and consideration for guests
- 14 per cent drink wine because it is individual and unique
- Interestingly, only 9 per cent believe it partners well with Chinese food.

For the full story behind China's wine market see Jeremy Oliver's story on page 62.



MONTALTO REVISITED

In our previous issue, we gave the impression that Simon Black had been winemaker at Montalto for 10 years when, in fact, it is 10 years since the Mitchell family first opened Montalto; Simon joined the team for vintage 2010 and made the recently released 2010 Montalto Single Vineyard wines in that year. JS



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