JAMES BUSBY TRAVEL - TOUR REPORT 2023

10 overseas wine buyers, 14 days, 2 States, 13 regions, 50 wineries, 519 wines, 2142km and 1 badass Wombat. Now, the Tour Report, 144 pages, 8235 words, 411 photos...tuck in

The Victory Lap Tour : 2010 to 2023 13 years, 14 trips, 168 Alumni, 1 massive report



Top left to bottom right

Beatrice Bessi, Head Sommelier, Chiltern Firehouse, London

Heidi Mäkinen MW, Portfolio Manager, Viinitie, Helsinki

Ellen Franzen, Wine Director, Freyja Restaurant, Stockholm

Pierre Emmanuel Marchès, Portfolio Manager and Partner, The Wine Merchant, Oslo

Elaina Leibee, Wine Director, Erewhon, Los Angeles

Mark Cuff, Owner, The Living Vine Wine Import Agency, Ontario

Ian Lim, Director. RVLT wine Bar and RAW WINE wine merchant, Singapore.

Matt Ayre, Buyer and Cellar Master, 67 Pall Mall, Singapore

Nathan Kim, Executive Sommelier, Josun Palace, Seoul

Devon Chan, Buyer, Summergate Fine Wines & Spirits, Hong Kong

Tim Wildman MW, Chief Wombat Wrangler

Mr Warinj Johnson, Wombat

Tim has curated an exceptionally contemporary insight into what Australian wine industry is today. The trip has managed to get many varied stories across with educational, inspirational and fun way. The trip has insightfully reminded me that wine is all about the people who farm the land and produce there wine, and thus is has been extremely meaningful and important to pay our respects to the original custodians of the land which is now known as Australia

Heidi



anything like the JBT. Inspiring, amazing, eye opening and often moving. It will stay with me for the

Pierre

rest of my life.

What a ride! I have

been around thew wine world

a bit, but never experienced



A truly amazing trip. To get
a chance to experience so
much during two weeks has
been totally eye opening for me.
The mix in the line up of visits make
sure you never feel tired of it.
Extremely happy I got my chance
to do this.

Ellen



Beyond my wildest
expectations. Inspiring and
invigorating. The trip has such
a personal stamp that could only
come from putting in the work,
building knowledge and
relationships for a decade plus (two
decades plus actually - ed :)
I can't imagine I'll go on another
like it ever again. What a
legacy - bravo, Tim
Matt

I knew the trip would be great, but it is even better than I thought. The trip combines wine, food, culture and history. Rarely you find a winery trip that is so well organised, thoughtful and in-depth.

Devon



I have been quite fortunate in the last ten years to experience many wine trips, but this trip will always be in my heart as the trip that changes probably the way I see a lot of things.

Tim has the true love for this country and also incredible insights and long term friendships that make this wine trip UNIQUE

The last two weeks has been emotional, full of laughter and connection with the land, the Aboriginal culture and made my love for Australia even stronger. Forever grateful.

Bea



Australian wine has
been misrepresented over
the years and it is very exciting
to see what is to come. Thank
you Tim for giving your personal
insights and your in-depth
knowledge of the wines of
Australia. It's not just a wine trip.
It's the start of for us to be a
supporter forever of the
wines of Australia

lan



If have a
chance to join James
Busby Travel to NOT think
a lot. Just join!
It's the best experience ever.
Tim, the best team leader, friend, social connector and role model!!
As first Korean, it's an opportunity that change my destiny to good way.
Now I know "the real wines" and the "the real wine people".
Cheers!
Pét-nat cold!
And heart hot!
Nathan

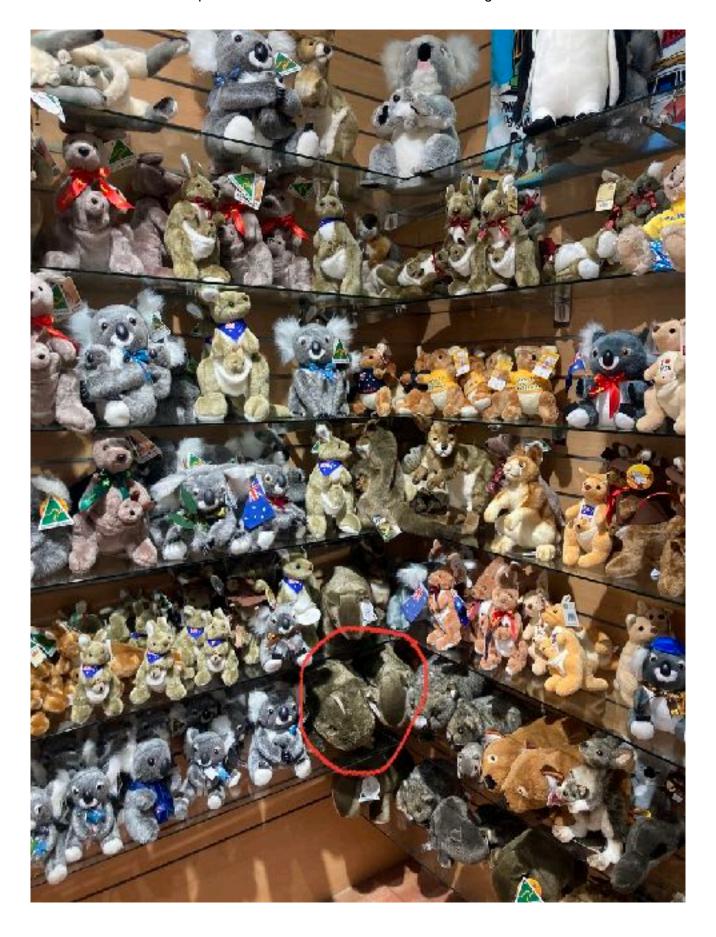


This was the best wine trip I've ever been on 10/10 Mark





Truly a once in a
lifetime opportunity!
Historic producers, old
vines, cultural and Aboriginal
experiences. Tim has curated
an extraordinary tour.
Best wine tour ever!
Legend.
Elaina



Day 0 - Welcome Supper, Melbourne







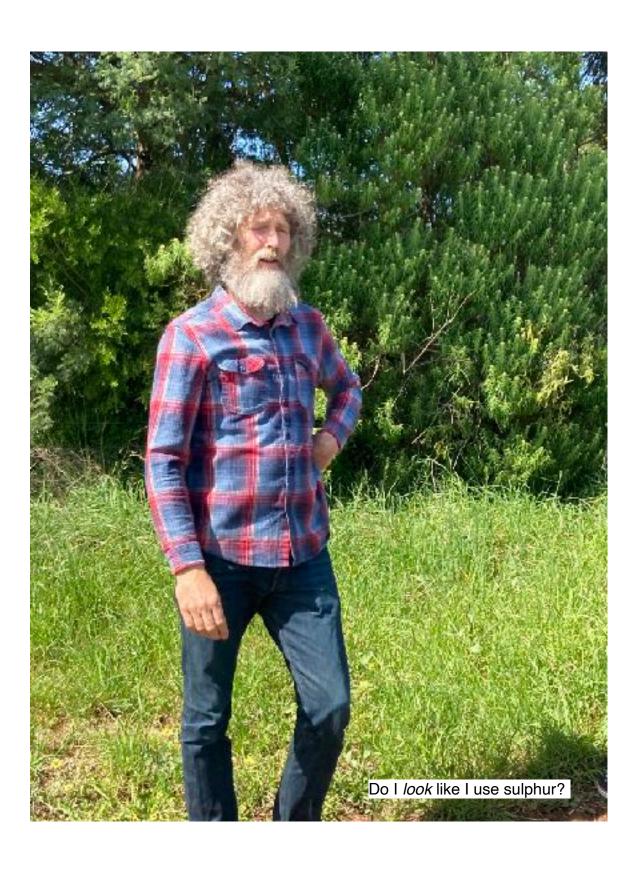






DAY 1 - WILLIAM DOWNIE, Gippsland

JBT 2023 started in Gippsland with the great wines of the kind, humble yet extremely talented Bill Downie. Bill, his wife Rachel and their three children live in a wonderful place, on a slope overlooking the valley, surrounded by vineyards, fruit trees, gum trees, olive trees, lime trees, lemon trees and many more. It is their home, created and nurtured over the years, a home in which they welcomed us like they would welcome old friends. A huge thank you to Quentin for the beautiful cake she baked for us, to Rachel for her superb home-made cheeses, and to Martha for her delicious rhubarb crumble (and a considerate thought for the anonymous lamb that was slaughtered for the occasion B























DAY 1 - GARAGISTE and THE STORY, Mornington Peninsula

On the Mornington Peninsula, Barney and Cam from Garagiste welcomed our group with gin-tonics served from the trunk of a car. Local gin and local tonic go without saying. After a quick introduction of the peninsulas geographical position, geology and topography, we drove to the winery for a tasting. Barnaby is a super sympathetic man who makes beautiful site-specific wines plus a handful of experimental highly drinkable wines under the Cotier label. Rory from Story Wines couldn't meet up because of covid, but he introduced us to the Grampians from a mobile phone smartly placed in a cup for amplification. Superb wines.

- Pierre Emmanuel Marchès









DAY 2 - LIVING CULTURE, Mornington Peninsula

Day 2 was a long one.

Fantastic start to the day with a huge breakfast at Pier street kitchen.

We had a non wine related morning learning about the Boon Wurrung/Bunurong people provided by Living Culture. Amazing human and Elder/Uncle Lionel was gave us an unforgettable meditation and bonus healing ceremony. A bush walk was lead by the young and knowledgeable Hudson who took us through the forest sampling native plants and explaining the deep partnership their people has developed over a 60k + year history of culture/conservation in Australia's environment. The experience left us rethinking the notion of "terroir".





















DAY 2 - OCEAN EIGHT, Mornington Peninsula

Ocean 8 was a blast - a friendly pizza competition and tasting was the perfect way to get to know Mike and his team and bond as a group. Congrats Heidi on the winning pie!! Killer wines - best Pinot Gris in the region.



































DAY 2 - MELBOURNE GRAZING NIGHT

The day ended with a "Too much delicious" night in Melbourne grazing visiting several top bars and restaurants with Mr. Luke Lambert

- Mark Cuff





























DAY 3 - YARRA YERING, Yarra Valley

A classic Victorian early start, as we headed out of the city and up the Yarra Valley, passing through suburbia and horse-breeding country before breaking out among the vineyards.

Our first stop was Yarra Yering one of the Yarra 2nd wave OGs founded by a wealthy Melburnian doctor looking to replicate his beloved restrained Bordeaux, in this case Dr Bailey Carrodus, a botanist by training. Dr B passed in 2008, since when the estate has undergone a stylistic shift under current winemaker, Sarah Crowe. With Sarah sadly absent (hosting the Len Evans Tutorial), we were guided through the vineyards and winery by vineyard manager, Andrew, and assistant winemaker, Ben.

Vines are planted around the original property, with own-rooted examples going back to 1969 ("on borrowed time"), and new plantings including experimental varieties such as Touriga Nacional. Elements of Dr B's winemaking legacy lived on in the winery, for example the 600kg "tea chest" fermenting tanks, designed to be of a size for the Dr to manage himself on a pallet jack. But whereas the wines used to receive 100+% new oak, Sarah has diverted the oak budget into modern winemaking equipment, all indicators of a focus on precision and purity.

We tasted wines from current releases and older vintages back as far as 1984. The evolution showed how the estate is positioned for the future.

Wines tasted:

YY chardonnay 2022

YY pinot noir 2022

Underhill 2021

Underhill 2018

Underhill 2001

Dry Red Wine No2 2021

Dry Red Wine No2 2018

Dry Red Wine No2 1985

Dry Red Wine No1 2021

Dry Red Wine No1 2018

Dry Red Wine No1 1984

Semillon 2017

Carrodus Viognier 2019

Dry Red Wine No3 2022

New Territories shiraz touriga 2022















DAY 3 - LAMBERT WINES, Yarra Valley

Next up, won't you take us to Sparkletown? Luke Lambert would, Sparkletown being his virgin nebbiolo vineyard in the Yea valley above the Yarra. Rendezvousing with Luke and Mr Smudge in Healesville, he guided us through the lower and upper Yarra and their changing microclimates. We also saw the Denton Hill vineyard from which he currently sources nebbiolo and heard about improvements in farming and quality. Sparkletown is set up to produce world class nebbiolo: Luke is regenerating former pasture, planting native trees and olives alongside the vines, and the dry-farmed vines at altitude should produce great fruit. After all, "you can't give a kid sugar for the first 3 years, then expect it to look at a stick of broccoli."

Back at the winery we tasted a range of chardonnay, shiraz/syrah and nebbiolo, including 2022 and 2023 of the latter from the barrel. Luke's emphasis on making wine in the vineyard translates into lucid expressions of each grape.

Sparkling chardonnay 2015 (magnum, disgorged that morning)

Crudo chardonnay 2022

Lambert chardonnay 2022

Crudo shiraz 2022

Lambert shiraz 2022

Lambert nebbiolo 2013 (magnum)

Lambert nebbiolo 2017

Lambert nebbiolo 2021

Lambert nebbiolo 2022 (barrel sample)

Lambert nebbiolo 2023 (barrel sample)



















DAY 3 - DE BORTOLI, Yarra Valley

The day's final stop was De Bortoli, the cradle of so much of Yarra's winemaking talent. We were greeted by Steve, Leanne, their daughter (and winemaker) Kate, and winemaker (but not son) Jonno, guided round the facilities by Steve, and then fed to the gills by Leanne.

The brand is making huge investments to maintain its relevance in the market, with many wines we tasted pushing innovative styles and varieties, and consistently delivering great quality for the price. Where they spot potential with varieties (eg Gamay) they will even offer fruit to other producers (dare I say cooler ones) to promote and build the market.

Este NV - "premium Charmat", pinot noir, chardonnay, meunier, pinot blanc, 40% reserve wines

Estate Vineyard chardonnay 2022

Estate Vineyard pinot noir 2022

Phi grenache 2022 - 8 months on skins in amphorae

Woodfired shiraz - Heathcote fruit, positioned for BBQs

Woodfired cabernet - Heathcote with small fraction of Yarra cabernet for freshness

Riorret chardonnay 2022

Riorret pinot noir 2019

Phi shiraz grenache 2022

Melba Amphora Yarra Cabernet 2021

Noble One 2019

- Matt Ayre





DAY 4 - GIANT STEPS, Yarra Valley

Started the day early with Giant Steps, we drove up to the hilltop of Sexton vineyard. It was windy and chilly. Breakfast was served with freshly made egg-bacon rolls and barista coffee, nothing is more satisfying than drinking a hot coffee in cold, let alone a barista version. Winemaker Melanie gave us a vineyard tour and then took us to the winery, the visit ended with Giant steps tasting at their new cellar door.

2022 Yarra Valley Chardonnay

2022 Yarra Valley Pinot Noir

2022 Tarraford Vineyard Chardonnay

2022 Sexton Vineyard Chardonnay

2022 Applejack Vineyard Chardonnay

2022 Primavera Vineyard Pinot Noir

2022 Applejack Vineyard Pinot Noir

2022 Sexton Vineyard Pinot Noir

2022 Fatal Shore Pinot Noir(Tasmania)









DAY 4 - CORANDERRK STATION, Yarra Valley

Next, we arrived at Coranderrk, an Aboriginal station in Yarra Valley. Through Mac Forbes' personal connection, we had the honour to have Brooke Wandin, an Aboriginal habitant, to speak about Aboriginal people's situation in Australia. Many of us had very little knowledge about this subject, the meeting gave us an opportunity to understand more, and a different perspective of seeing Australia, especially after Australia voted No in the last referendum to include Aboriginal People's Voice in the parliament.

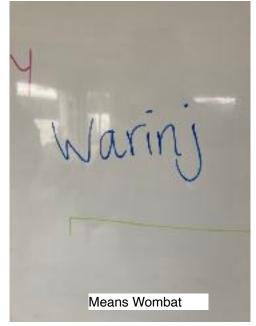




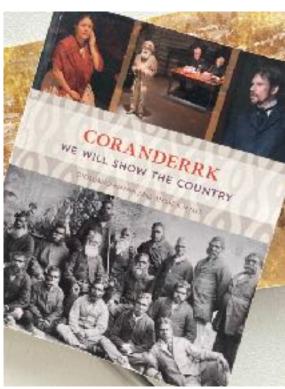












DAY 4 - MAC FORBES, Yarra Valley

After Coranderrk, Mac took us to his tasting room at Don Valley vineyard which was located at the top of the hill. We had to walk up to the hilltop, it was not easy as the slope was quite steep (we were at upper yarra), we were rewarded by Mac's lovely wines. The day ended with a delicious BBQ dinner.

2022 Strathbogie Riesling

2022 RS15 Riesling

2021 RS98 Riesling

2022 Gladysdale 'Village' Chardonnay

2022 Woori Yallock 'Village' Chardonnay

2020 'Ferguson' Woori Yallock Chardonnay

2022 Yarra Junction 'Village' Pinot Noir

2022 Woori Yallock 'Village' Pinot Noir

2020 Ferguson Woori Yallock Pinot Noir

2012 Ferguson 'Woori Yallock' Pinot Noir

2021 Hugh Cabernets

2012 Hugh Cabernets

- Devon Chan



















DAY 5 - BROWN BROTHERS, King Valley

Day 5 started with a short walk from the hotel to Brown Brothers Wines, where Uncle Dozer welcomed us to the Bpangerang People's Country with yidaki. After morning coffees, we explored some of the innovations by Brown Brothers, including non-alcoholic wines, Mediterranean varieties, and chilled reds. The 4th generation Katherine Brown and wine educator Andrew Harris explained us the way they test future market possibilities at the cellar door – clever!

Moscato Zero 2022

Cienna Zero 2022

Explore Series Albariño 2022

Wine Makers Series Fiano 2022

Explore Series Tarrango 2022

Refreshing Tempranillo 2021

After the first flight we were introduced to the Kindergarten winery, where a lot of trials and innovation is taking place. It's also where carbon dioxide has been collected from ferments ever since 1970s! After the tour in neon vests, we tasted through the Innocent Bystander wines that have belonged to the Brown Family Wine Group since 2016.

Innocent Bystander Pinot Gris 2022

Innocent Bystander Chardonnay 2022

Innocent Bystander Naturally Innocent Field Blend 2022

Innocent Bystander Pinot Noir 2023

Innocent Bystander Syrah 2021

Innocent Bystander Moscato 2022

Lastly, we were teleported to Tasmania where Brown Brothers own almost ¼ of all vineyard land!

Tasting through a flight of Pinots with explanation by Joel Tilbrook made us all dream about a real trip to the island.

Devil's Corner Pinot Noir 2022

Devil's Corner Resolution Chardonnay 2022

Devil's Corner Resolution Pinot Noir 2021

Tamar Ridge Pinot Noir 2022

Tamar Ridge Research Series Pinot Noir 2021

Tamar Ridge Reserve Pinot Noir 2021

As not many wineries in Australia have old cellars, it was special to finish the visit at the cellar with bubbles.

Patricia Pinot Noir & Chardonnay Brut 2017











DAY 5 - CASTAGNA & FRIENDS, Beechworth

The second visit was in Beechworth which clearly is a region people should talk about! We gathered at Castagna to taste through the impeccable range with the biodynamic pioneer of the region. With the buying queue at the end of the visit was a clear sign of the quality of the wines!

Castagna Sparkling Allegro 2017

Castagna Chardonnay 2021

Castagna Chenin 2021

Castagna Ingénue 2021

Castagna +Un Segreto 2019

Un Segreto 2018

La Chiave 2019

Barbarossa 2021

Genesis Syrah 2019

Genesis Syrah 2018

We then had four other winemakers from the region showing up to share an amazingly fresh, Italian inspired lunch with all of us provided by Julian, Carolann, Adam, and their friend and renowned chef Patrizia Simone. All visiting winemakers, Tessa Brown from Schmölzer & Brown, Barry Morey from Sorrenberg, Chris Catlow from Sentio and Simon Grant from Traviarti brought two wines with them and we got to explore how great the region is for varieties like Nebbiolo and Chardonnay. An emotional lunch made us not want to leave!

Schmölzer & Brown Thorley Riesling 2021

Sorrenberg Sauvignon Blanc Semillon 2022

Traviarti Chardonnay 2022

Sentio Chardonnay 2021

Sorrenberg Gamay 2022

Schmölzer & Brown Thorley Nebbiolo 2021

Traviarti Nebbiolo 2021

Sentio Nebbiolo 2021

Sorrenberg Cabernet Sauvignon, Cabernet Franc 15%, Merlot 15% 1996

Castagna Aqua Santa 0.5 NV



















DAY 5 - ALL SAINTS, Rutherglen

Last visit of the day brought with it some real Australian wine history, as we visited All Saints Estate. Angela and Eliza Brown showed us through the historical premises before tasting through two flights of fortified wines up to 100 years of age!

wines up to 100 years of age!

Rutherglen Muscadelle NV

Classic Rutherglen NV

Grand Muscadelle NV

Rare Muscadelle NV

Museum Muscadelle NV

Rutherglen Muscat NV

Classic Muscat NV

Grand Muscat NV

Rare Muscat NV

Museum Muscat NV

After the luscious treat and a quick break at the motel, we headed to the cool Thousand Pound Wine Bar & Store, run by Brown siblings. We enjoyed a very tasty and relaxed dinner with sharing plates and non-fortified wines.

Pinot Grigio 2022

Marsanne 2022

Pierre 2021

The Doctor Durif 2021

St Leonards Cabernet Franc 2022

St Leonards Pilot Project Marsie 2022

Durif Family Cellar 2018

Hip Sip Muscat NV

Hip Sip Tawny NV

- Heidi Mäkinen













DAY 6 - TAHBILK, Nagambie Lakes

The day started with an very early morning, at six a clock we left the motel in Rutherglen. The drive to Nagambie Lake and Tahbilk was about two hours. On the way in to Tahbilk we stopped by the 1860 Shiraz block. It's impressive have large those old vines are. At Tahbilk we where welcomed by Matt and Joe at the cafe. After everyone got a coffee in and started to walk up properly we met up with Allan at the cellar door that introduced us to the rich history of the property. We got a tour of the winery, cellar door and their beautiful cellar. The old cellar are from 1860, and it's still in use. After the tour we sat down to have the four decade tasting. It was a humble experience to see the ageing abilities on these wines. For me the Shiraz 1986 was the best of the tasting!

We tasted following wines;

Marsanne 2012, 2017, 2022

'1927' vines marsanne 2000, 2004, 2016

Shiraz 1986, 1999, 2019

ESP Shiraz 1998, 2017

'1860' Vines Shiraz 1996, 2004, 2016

Cabernet Sauvignon 1991, 1998, 2019

ESP Cabernet Sauvignon 2002, 2017

Old vines Cabernet Shiraz 2018

After the tasting we had lunch on the deck looking over the lake, where the conversation about the wines continued. For lunch we got a chance to try Marsanne 2022, Grenache Mourvèdre Rose 2022, Cabernet Sauvignon 2014 and GSM 2020. In the end of the visit Locke came over and talked about Tahbilks environmental work which is quite impressive, and they are actually carbon neutral. Then we got on the bus and headed over to Macedon Ranges and Bindi.

















DAY 6 - BINDI, Macedon Ranges

At Bindi we were welcomed by Michael and Wendy, and two happy dogs. After a foot bath we walked over and had a look at the new vineyard Darshan, named after Michaels father. It's a very high density planted vineyard, going from 11.000 vines per ha to over 22.000 vines per ha. Michael talked about about bio diversity and farming, and shared that he

felt inspired from Loire, and that it's all about giving back to the soil. After our vineyard walk we did an expensive barrel tasting. We tasted following wines from barrel, all 2023;

Dhillon Glenhope chardonnay

Bindi Kostas Rind chardonnay

Bindi quartz chardonnay

Bindi Dixon Pinot noir

Bindi original vineyard Pinot noir

Bindi Kaye Pinot noir

Bindi Darshan Pinot Noir

Bindi Block 5 Pinot noir

Bindi Block 8 Pinot noir

Dhillon Col Mountain grenache

Dhillon Col mountain Shiraz

After the tasting we went down to the house. Had an amazing sparkling before dinner and then a great home cooked meal with great wines and even better conversations. During the dinner we had following wines

1994 Bindi Sparkling chardonnay

2023 Dhillon Glenhope riesling

2021 Bindi kostas rind chardonnay

2021 Bindi Quartz chardonnay

2008 Bindi Quartz chardonnay

2017 Bindi Darshan Pinot noir

2018 Bindi Darshan Pinot noir

2019 Bindi Darshan Pinot noir

2020 Bindi Darshan Pinot noir

2021 Bindi Darshan Pinot noir 2021 Bindi Block 5 Pinot noir

2021 Bindi Block 8 Pinot noir

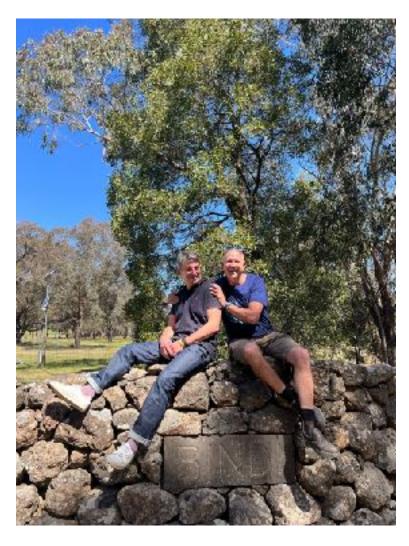
1998 Bindi original vineyard pinot noir

1998 Bindi Block 5 pinot noir

It was one of those nights that leaves you speechless, humble and very grateful to been a part of, thats no more to say. We came, we drank wine, we talked, we cried and in the end we all left a bit more spiritual.

"Chardonnay might be good, but all wines would like to be Pinot noir if they could" - Michael

- Ellen Franzen



























DAY 7 - BESTS, Great Western, Grampians

Ventured out to Grampians, a tranquil town in western Victoria, the ancestral land of the Djab Wurrung people, who have been the natural custodians of this land both in the past and the present, dispossessed from their ancestral lands during the gold rush. Grampians, once an old gold mining town, drew numerous prospectors seeking their fortunes. Ironically, as the gold dwindled, those who remained and thrived were the merchants and service providers to the miners. We savoured a delightful bacon and egg roll paired with sparkling shiraz at the cellar door of "Best's Great Western," a winery steeped in tradition with vineyards dating back to 1866. Founded by Henry Best, a store merchant who catered to the gold miners during the gold rush.

In 1893, the winery changed hands and was acquired by a Scottish man named William Thomson, whose descendants still own and manage the winery. With a rich history and a sterling reputation for producing exceptional wines, the winery has retained its character while embracing a new vision, led by Adam Wadewitz, who introduced progressive winemaking practices. Notably, the Riesling fermented in foudre stood out, revealing a more textured aspect of Riesling, offering depth and a thrilling experience, not for the faint of heart. The Pinot Meunier left a lasting impression; these vines, planted in 1867, are likely the oldest Meunier vines in the world. If Champagne producers were to lay eyes on them, they'd surely be envious. Exploring the nursery block along Concongella Creek, we encountered a fascinating mix of over 80 varieties of red and white grapes, planted in the late 1860s. Our visit to the old underground cellars of Best's felt like a journey through time, a veritable time capsule. The atmosphere was filled with the scent of aged wood, cobwebs, dust, old posters, furniture, and memorabilia, creating a nostalgic ambiance. It was overwhelming to witness such historical treasures. What's truly remarkable is that these wines are crafted with a deep respect for tradition and sustainability, reflecting the unique terroir of the region.

- -sparkling shiraz 2019
- -concongella Blanc 2022
- -Riesling 2023
- -Riesling foudre ferment Riesling 2021
- -old vine Pinot Meunier 2022
- -thomson family shiraz 2019
- -Bin No. 0 Shiraz 2020
- -bin no. 0 Shiraz 1992
- -Cabernet Sauvignon 2021
- -Cabernet Franc 2021
- -LSV Shiraz 2020

Before we left we were gifted "desserts" which was our birth year bottles. (Vintages from the 60s to 90s) We are blessed to experience amazing hospitality and generosity by the Thompsons at Best's

- -sparkling shiraz 2019
- -concengella Blanc 2022
- -Riesling 2023
- -Riesling foudre ferment Riesling 2021
- -old vine Pinot Meunier 2022
- -thomson family shiraz 2019
- -Bin No. 0 Shiraz 2020
- -bin no. 0 Shiraz 1992
- -Cabernet Sauvignon 2021
- -Cabernet Franc 2021
- -LSV Shiraz 2020
- Ian Lim



























DAY 8 - PENFOLDS, Adelaide

The day of visiting the famous Penfolds has dawned! Australia's National Treasure wine!

When we arrived at Penfolds estate, tour was began with rose champagne, a collaboration with Champagne Thienot. And we explored Dr. Lawson's cottage.

After exploring the heritage brewing facility, which had been used for a long time, we arrived in the Tasting room via cellars underground, where various oak barriques were displayed.

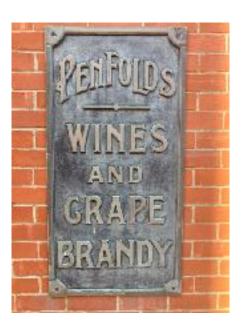
As I expected, they was doing various collaborations as a leader, unaffected by the recent weakness of Australian wine market, and it was a time to show the "The Class"











DAY 8 - TOM SHOBBROOK, Eden Valley

After didn't eating 'Rice' for a few days, Asian was suffering from digestive problems. Tom Shobbrook, a pioneer of Natural wine's next destination, prepared me with eco-friendly vegetables, healthy dishes using soy sauce, and "Rice". It was a heart-wrenching brunch moment.









DAY 8 - JANE FERRARI, Barossa Valley

After that, We arrived Menglers Hill, Where I could see a panoramic view of Barossa Valley, listened to Jane's story, understood Australia's Aboriginal history and region





DAY 8 - CIRILLO ESTATE, Barossa Valley

We then ran a little further to Marco Cirillo, where the world's oldest grenache vines are located.

It was the first time I finally met a wild kangaroo after reaching day 8. I pressed the camera shutter repeatedly because i was so moved.

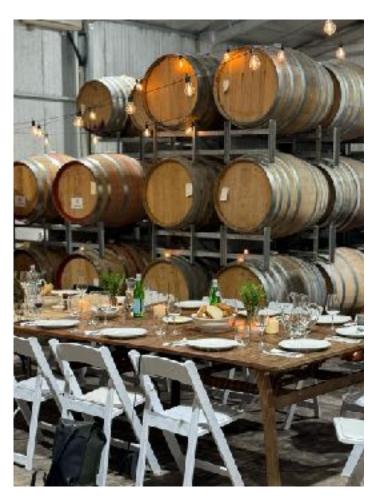
Barossa's first day ended with a moody dinner in the Cirillo winery and beautiful sunset.

- Nathan Kim















DAY 9 - SEPPELTSFIELD, Barossa Valley

Started the day with a drive through the Western part of the Barossa to visit the historic winery, Seppeltsfield. Along the way we passed the Seppelts family Mausoleum and Palm lined streets of the area. Upon arrival, Chief Winemaker Fiona Donald, and Head of Sales and Marketing, Lauren Mudge, greeted us and gave a thorough tour of the property from the Elm Grove, through the Great Terraced Vineyard that was planted in the 1850s and through the gravity flow winery. We learned that the winery recently won 'Best Tourism Winery' and will soon break ground on Luxury Hotel and Spa 'Oscar'.

Flight 1

- 1. Seppeltsfield 'Watervale Vineyard' Riesling, SA 2023
- 2. Seppeltsfield Grenache Rose, Barossa, SA2023
- 3. Seppeltsfield Grenache, Barossa, SA2022
- 4. Seppeltsfield 'Great Terrace Vineyard' Grenache, Barossa, SA 2021 Flight 2
- 1. Seppeltsfield Shiraz, Barossa, SA 2021
- 2. Seppeltsfield 'The Northing Vineyard' Shiraz, Barossa, SA 2021
- 3. Seppeltsfield 'The Southing Vineyard' Shiraz, Barossa, SA 2021
- 4. Seppeltsfield 'The Westing Vineyard' Shiraz, Barossa, SA 2021 Flight 3 (Tawny)
- 1. Seppeltsfield 10 Year Para Grand Tawny, Barossa, SA
- 2. Seppeltsfield 15 Year Para Rare Tawny, Barossa, SA
- 3. Seppeltsfield 21 Year Para Grand Tawny, Barossa, SA

Solera CellarTasting - The Seppeltsfield Centennial Collection is the world's only unbroken lineage of single vintage wines spanning 146 consecutive vintages!

1. Seppeltsfield 1923 Para Vintage Tawny











DAY 9 - YETTI & THE KOKONUT, Barossa Valley

A collaborative project between David Geyer and Koen Janssens. They source fruit from organic and biodynamic vineyards and take a minimal intervention approach to winemaking. David manages the vineyards and winemaking and Koen's focus is on sales and cellar work. Both separately own their own labels - - David owns 'Geyer' and Koen owns 'Bink'. The tasting lineup included all three brands. This was a casual tasting under old growth Eucalypts, paired with 'the glue and cornerstone of keeping folks together - meat pies.'

Tasting

- 1. Yetti & the Kokonut Savagnin 'Bubbles', McLaren Vale, SA 2022
- 2. Yetti & the Kokonut 'B'Rose', SA 2022
- 3. Yeti & the Kokonut 'Fruit Basket', Eden Valley SA 2021
- 4. Geyer Wine Co. Skins Riesling, Eden Valley, SA 2022
- 5. Geyer Wine Co. Noir Blanc, Barossa Valley, SA 2022
- 6. Geyer Wine Co. 'Ulooloo' Syrah, Eden Valley, SA 2022
- 7. Bink 'Flowers' Semillon, McLaren Vale, SA 2023
- 8. Bink 'Little Red' Blend SA 2023
- 9. Bink 'Sergeant J' Grenache, SA 2022









DAY 9 - SPINIFEX Barossa Valley

Our post lunch stop was to visit Pete and Magalie at Spinifex in Angaston. A husband and wife team that have been making wine in the Barossa for the past 20 years. They own 4 ha of vineyards in Barossa and 4 ha of vines in Eden Valley. Their approach to winemaking is to capture freshness and lift, staying true to the fruit, no new oak! They started as very small production and have grown to about 12,000 cases.

- 1. Spinifex 'Lola' Barossa Valley, SA 2021
- 2. Spinifex 'Papillon', Barossa Valley, SA 2022
- 3. Spinifex Syrah, Barossa Valley, SA 2021
- 4. Spinifex 'Esprit', Barossa Valley, SA 2022
- 5. Spinifex 'Sol Solstice', Barossa, SA 2022
- 6.. Spinifex 'Bete Noir', Barossa, SA 2021
- 7.. Spinifex 'Indigene', Barossa Valley, SA 2021
- 8. Spinifex 'La Maline', Eden Valley, SA 2021
- 9. Spinifex Late Release Riesling, Eden Valley, SA 2017
- 10. Spinifex Grenache Rose, Barossa Valley, SA 2022

Spinifex Barrel Tasting

- 1. Grenache Gris 2023
- 2. Clairette topped up with Vermentino 2023
- 3. Cinsault 2023
- 4. Counoise 2023
- 5. Grenache 2023

Spinifex Barrel Samples

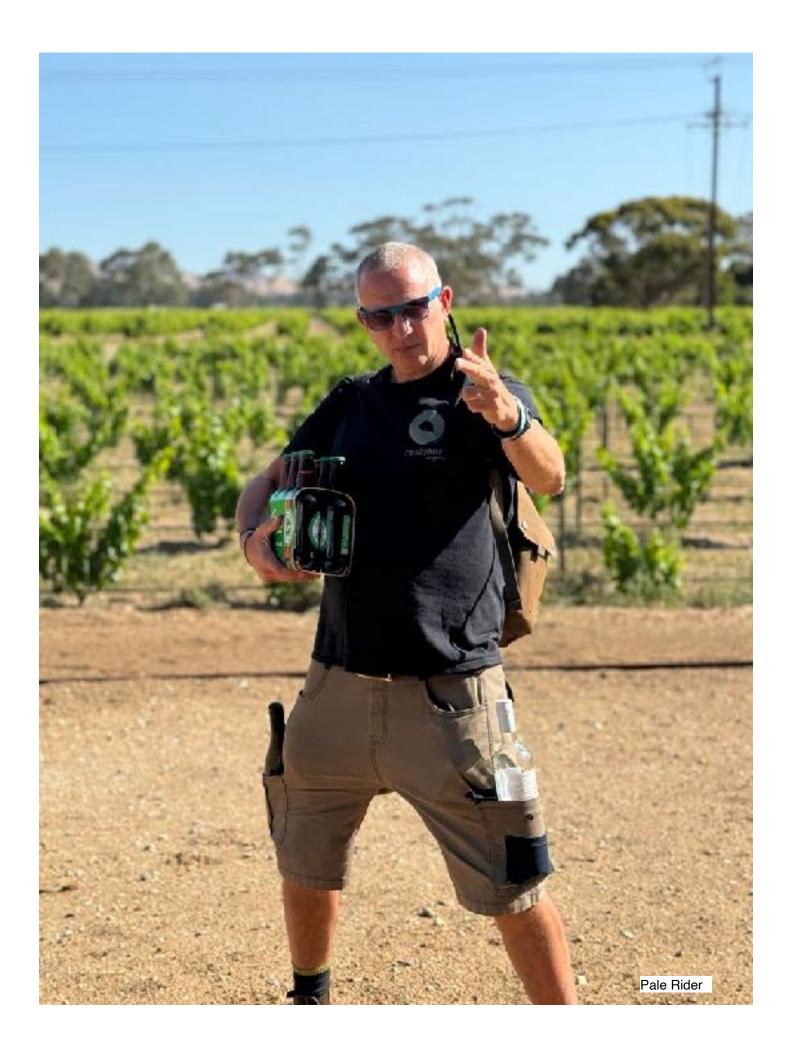
- 1. Grenache 2023 (neldner, whole bunch, tank ferment, foot tread, pressed)
- 2. Grenache 2023 (130 yo block, destemmed, whole berry)
- 3. Grenache 2023 (saleyards, destemmed)
- 4. Grenache 2023 (rostein)
- 5. Young Shiraz 2023 (whole bunch)
- 6. Young Shiraz 2023 (whole berry, no stem, gentle crush)
- 7. Old Shiraz 2023 (planted in 1918, whole bunch, carbonic)
- 8. 'Moppa' Syrah 2023 (demijohn with staves)
- 9. 'Moppa' Syrah 2023 (new barrique)
- 10. 2005 Solera (vermentino, semillon & clairette)
- 11. Tokaji (muscadelle)











DAY 9 - LANGMEIL, Barossa Valley

Our final winery stop for the day was the historic Langmeil winery dating to 1842, with the world's oldest Shiraz vineyard, 'The Freedom Vineyard' that was planted in 1843.

We were greeted with glasses of the 'Wattle Brae' Riesling to sip on while getting a history lesson of the area, Linder family and winery by Jonathan Bitter. We then headed out to the vineyard for a tasting led by Paul, James and Matt in the vineyard and cellar. Dinner was a delicious spread of grilled meats and veg.

- 1. Langmeil 'Wattle Brae' Riesling, Eden Valley, SA 2023 (Magnum)
- 2. Langmeil 'Valley Floor' Shiraz, Barossa, SA 2021
- 3. Langmeil 'Valley Floor' Shiraz, Barossa, SA 2016
- 3. Langmeil 'Orphan Bank' Shiraz, Barossa, SA 2021
- 4. Langmeil 'Orphan Bank' Shiraz, Barossa, SA 2012
- 5. Langmeil 'The Freedom 1843' Shiraz, Barossa, SA 2021
- 6. Langmeil 'The Freedom 1843' Shiraz, Barossa, SA 2012
- 7. Langmeil 'Pure Eden' Shiraz, Barossa, SA 2021
- 8. Langmeil 'Pure Eden' Shiraz, Barossa, SA 2016
- 8. Langmeil 'Lineage' Shiraz, Barossa, SA 2017
- 9. Langmeil Three Gardens Bend 2022 (Viognier, Marsanne, Roussanne)
- 10. Langmeil Massimo Blend 2022 (Montepulciano, Primitivo)
- 11. Langmeil The Fifth Wave Grenache 2022
- 12. Langmeil Jackaman's Cabernet Sauvignon 2021
- 13. Langmeil NV Stelle Nere Sparkling Shiraz
- 14. Langmeil Live Wire Medium Dry Riesling 2023
- 15. Langmeil 25 Year-Old Liqueur Tawny

Tanunda Kegel Barn Bowling

We had a great time 9 pin bowling the night away in the historic kegel barn built in 1858. Noshing on local cheeses, sipping (and shooting) the Langmeil 25 Year-Old Liqueur Tawny!

- Elaina Leibee



















DAY 10 - KAESLER, Barossa Valley

We started our last day in Barossa with the visit at Kaesler winery.

Tim and Nigel greeted us with a beautiful tour through the vineyard blocks surrounding the property, especially a 1960 semillon block, and 1960 old vine shiraz block and their iconic 'old bastard' Shiraz block planted in 1893. They explained us the wonderful effort they are putting on transitioning from conventional to regenerative, with no chemicals at all used in the property.

We tasted the Semillon 1860 block from 2022 in the vineyard.

Once back to the winery, we sat down and we tasted the wines below, followed from a beautiful lunch with them:

Grenache 'The fave' 2022

Gsm 'The avignon' 2021

Shiraz 'Reach for the sky' 2021

Cabernet Sauvignon 2021

Shiraz 'The bogan' 2021

Shiraz 'The bogan' 2014

'Old vine' Shiraz 2019

'Old vine' Shiraz 2010

'Woms' Shiraz Cabernet Sauvignon 2018

'Old Bastard' Shiraz 2019

'Old Bastard' Shiraz 2007













DAY 10 - HENSCHKE, Barossa Valley

After lunch, we drove to Eden Valley to see Henschke, with a stop on the way to the most well-know old vineyard probably of all Australia , the outstanding Hill of Grace, planted in the 1850s.

We were greeted by Steven and Prue Henschke and Kyra and we spend one hour talking about the history of the family, that owns the vineyard since has been planted from their ancestors moving here from Germany. The Church overlooking the vineyard is iconic as the vineyard itself.

We talked about their shift 30 years ago to better moisture management, away from chemicals and using crops and mulch, to be fully certified biodynamic since 2005.

Wonderful to learn the massale selection that Prue did in the 1986 from the old granfather plot of Hill of Grace, to protect the unique DNA of those vines.

We reach the winery, had a tour, saw the traditional cellar. And after we tasted, with a little break watching the Melbourne Horse race:-):

Riesling Peggy's hill 2023

Riesling Julius 2023

Grenache Mataro Johan Garden 2020

Keyneton Euphonium 2018

Shiraz The Weelwright 2018

Shiraz Mount Edelstone 2018

Shiraz Hill of Grace 2018















Hill of Grace and a horse race

DAY 10 - S C PANNELL, McLaren Vale

Moving on our LAST stop of the day, we left Barossa and drove to Mclaren Vale, meeting up with Steve and Tom. They shown us the incredible work of restoration of native Australian plants and land, working towards acknowledging and understanding the 'dirt' and the Aboriginal culture way of preserve. It was such an emotional eye-opening discussion, with 2 wonderful people.

We tasted their Koomilya range in the vineyards:

Rose 100% mataro 2023

Shiraz GT block 2019

Shiraz DC block 2019

Shiraz JC block 2019

Cabernet Touriga blend 2021

We followed them at their breathtaking property and we had an amazing dinner with them tasting incredible wines :

Pannell range

Smart Grenache 2022

Smart Grenache 2021

Old Mcdonald Grenache 2022

Old Mcdonald Grenache 2021

Little Branch Grenache 2022

Old Mcdonald Grenache 2012

S.C. Pannell range

Fiano 2023

No Sulphur added Grenache 2022

Montepulciano 2022

Aglianico 2021

Garnacha 2021

Nero d'avola 2022

Protero range

Aromatico Gewurztraminer, Sauvignon and Riesling blend 2022

Pinots Grigio, bianco and nero blend 2023

- Bea Bessi



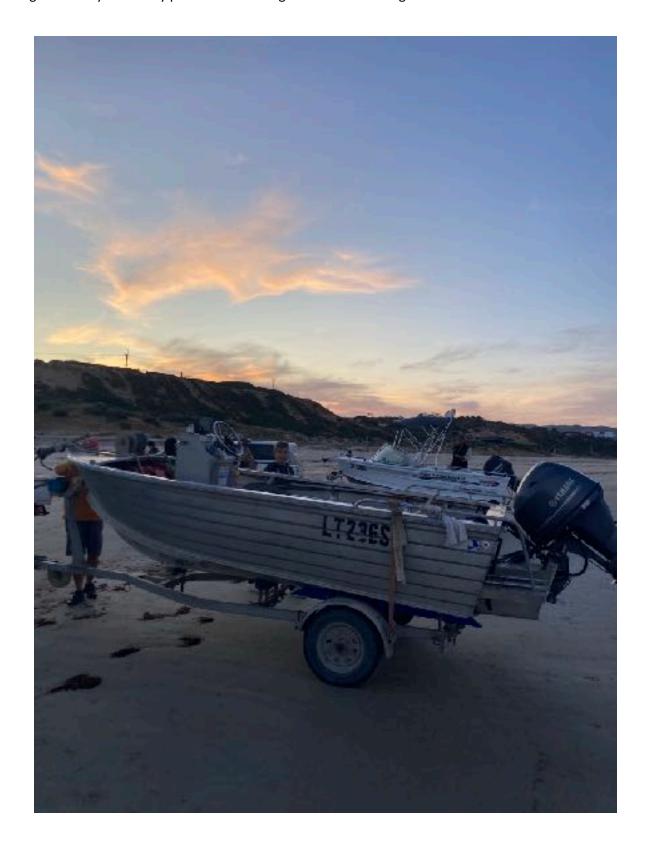




DAY 11 - SQUIDDING, Aldinga Beach to Port Willunga McLaren Vale

Day 11 was an outstanding but doozy of a day ..also "Front Lawn Day" - Tim wanted to show off his organizational skills by booking 16.5 hours of activities/tastings with 10 wineries (70 wines??). (stop moaning Mark - ed)

First up Jock from Battle of Bosworth picked us up at 5:30 am for a squid fishing adventure on Willunga bay. Sadly we only caught 2, with Bea pulling the first squid on the first cast, but what we lacked in squid we made up for in rum and cokes (black rates?) and snickers. With 2 x Squid in the esky, we recharged at Homegrain Bakery for brekky pies and coffee to get the blood flowing back into our limbs.









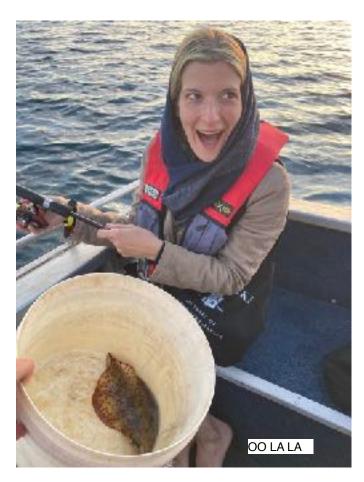








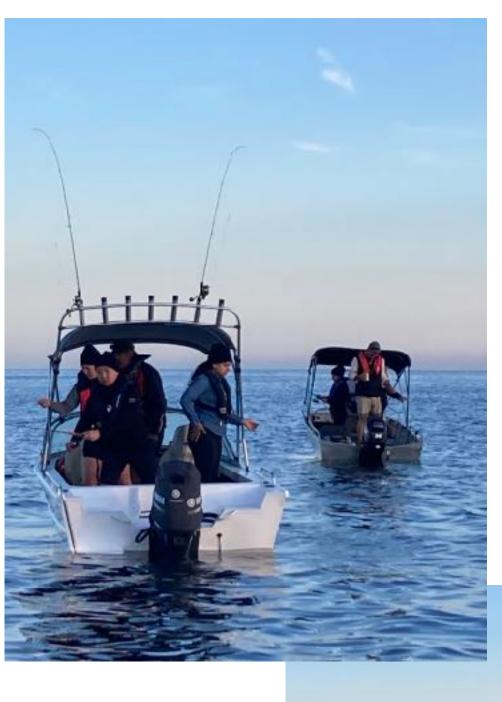
















DAY 11 - d'ARENBERG, McLaren Vale

Next stop a VIP tour and lunch by Chester from d'Arenberg, which is not just an awesome Biodynamic Mclaren Vale winery, but a top destination for the region due to the giant CUBE on the front lawn, which inside Each of the five levels have been carefully designed to entice and excite the senses, including features such as a wine sensory room, a virtual fermenter, a 360degree video room, and many other tactile experiences. Killer Kangaroo lunch on the patio.

Pollyanna Polly Chardonnay Pinot Noir Pinot Meunier NV

The Dry Dam Riesling 2015

The Beautiful View Grenache 2013

The McLaren Sandhills Grenache 2013

The Blewitt Sands Grenache 2013

The Ironstone Pressings Grenache Shiraz Mourvedre 2014

The Coppermine Road Cabernet Sauvignon 2014

The Dead Arm Shiraz 2014

J.R.O Afflatus Single Vineyard Shiraz 2014

Shipsters Rapture Single Vineyard Shiraz 2014

The Amaranthine Single Vineyard Shiraz 2014

The Bamboo Scrub Single Vineyard Shiraz 2014

The Blind Tiger Single Vineyard Shiraz 2014

The Eight Iron Single Vineyard Shiraz 2014

The Fruit Bat Single Vineyard Shiraz 2014

The Other Side Single Vineyard Shiraz 2014

The Piceous Lodestar Single Vineyard Shiraz 2014

The Sardanapalian Single Vineyard Shiraz 2014

The Swinging Malaysian Single Vineyard Shiraz 2014

The Vociferate Dipsomaniac Single Vineyard Shiraz 2014







How many fingers am I holding up?









DAY 11 - WIRRA WIRRA, McLaren Vale

After lunch we headed to Wirra Wirra - Legendary winery in the region with a rich history, fabulous wines and a catapult (trebuchet) on their front lawn. Outstanding historical tour and tasting following by watermelon catapult (trebuchet) competition and tasty snacks and rose.

Catapult (barrel sample) 2023 McLaren Vale

Absconder Grenache 2010 McLaren Vale

Absconder Grenache 2013 McLaren Vale

Absconder Grenache 2022 McLaren Vale

RSW Shiraz 2002 McLaren Vale

RSW Shiraz 2012 McLaren Vale

RSW Shiraz 2019 McLaren Vale

The Angelus Cabernet Sauvignon 2000 McLaren Vale

Dead Ringer Cabernet Sauvignon 2009 Adelaide Hills

Vintage Bell Cabernet Sauvignon 2018 McLaren Vale

House Block (barrel sample) 2022 McLaren Vale

Chook Block (barrel sample) 2022 McLaren Vale

Dry Grenache Rosé 2023 McLaren Vale



DAY 11 - NOON, McLaren Vale

Noon at 17:00 - technically on their front porch as their lawn is all vineyard. Drew and Ray are as lovely and legendary as their wines, this was a standout visit with Drew showing off the new releases + showing us some older vintages. Just wow.

















DAY 11 - ARTISANS of McLAREN VALE at Samuels Gorge, McLaren Vale

Next we headed to Samuels Gorge who was hosting the Artisans of McLaren Vale tasting and BBQ, on they front lawn (maybe it was the back?). Best winery view on the trip was the backdrop for diverse range of wines from Samuels Gorge, Alpha Box & Dice, Thistledown, Poppelvej, Dune, 3 Dark Horses and Ministry of Clouds. An enthusiastic group winemakers got our energy level back up quality was outstanding and each really unique, complementing the others in the group. The BBQ was next level with stuffed squid, quail and whole roasted fish. Dang.



Alpha Box & Dice, Sam Berketa

Blood of Jupiter / Sangiovese 2022

Hercules / Shiraz 2022

Tarot / Rosé 2023

toZzo Sangiovese 2023

Dune, Peter Lloyd

Athabasca Chenin Blanc 2022

Maspalomas Grenache Blanc/Grenache Noir 2023

Tirari- negroamaro/mataro/touriga 2022

Blewitt Springs - Shiraz 2022

Ministry of Clouds, Julien Forwood

Picpoul 2023

Mencia 2022

Greache Carignan 2022

Shiraz 2022

Poppelvej, Uffe Deichmann

Blue Rose Case Chenin 2022

Cul-Du-Sac Greco 2023

Dancing in the Doldrums Pinot Meunier 2023

Rookie Grenache 2023

Samuels Gorge (host), Justin McManee

Grenache 2021

Mourvedre 2021

Shiraz 2021

Mosaic of Dreams 2021

Three Dark Horses, Matt Broomhead

Shiraz Grenache Touriga 2021

Grenache 2022

Shiraz 2022

Grenache Touriga 2022

Thistledown, Tim Owen

Thorny Devil Grenache 2022

The Vagabond Grenache 2022

This Charming Man Grenache 2022

The Cunning Plan Shiraz 2022

- Mark Cuff

DAY 12 - BATTLE OF BOSWORTH, McLaren Vale

The sustainability day started on a sunny beautiful McLaren Vale morning with a brekky at Battle of Bosworth where Joch and Louise welcomed us with a light breakfast-friendly sparkling wine, a delicious pink Moscato with low alcohol. A few days later, we would hear that one of the benefits of wines with low alcohol is that you can "drink a bottle and still be able to walk to your car." See day 14 for a full quote and its author.

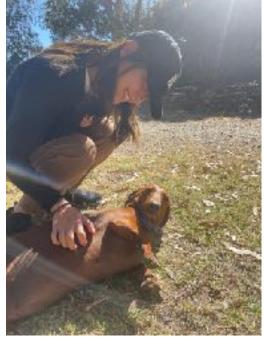
Joch and Louise's beautiful vineyards have been certified organic in 1999 and were then the first ever in the Vale. Joch and Louise are a great couple, funny, witty, full of energy and enthusiasm.

After a tractor ride in the vineyards, we tasted their wines, included those from Kangaroo Island which I believe was a first one for most of us. Great wines, some cheerful and fruity, others complex, deep and savoury, all very enjoyable and true to their origin(s).

Joch and Louise's daughters joined us to receive a gift from Tim: a photo album celebrating fourteen years of JBT, and very sadly, the last one of them.



















DAY 12 - PORT WILLUNGA BEACH, McLaren Vale

We then drove to Port Willunga beach for the much-awaited beach cricket, fish and chips and squid salad from the fantastic Star of Greece restaurant. We also tasted Tim's pet'nats and witnessed the first ever copouring of Piggy Pop and Astro Bunny in the same cup. Tim's pet'nat can be enjoyed from any kind of containers, even home-made ones: check #jamesbusbytravel on Insta for a picture.

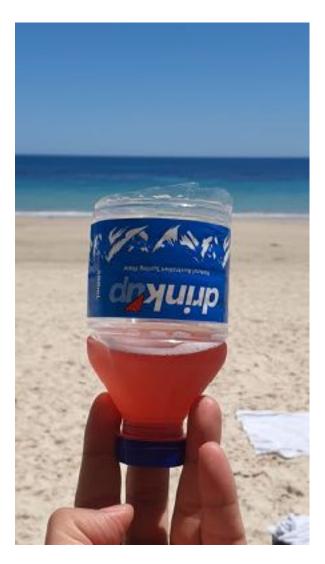














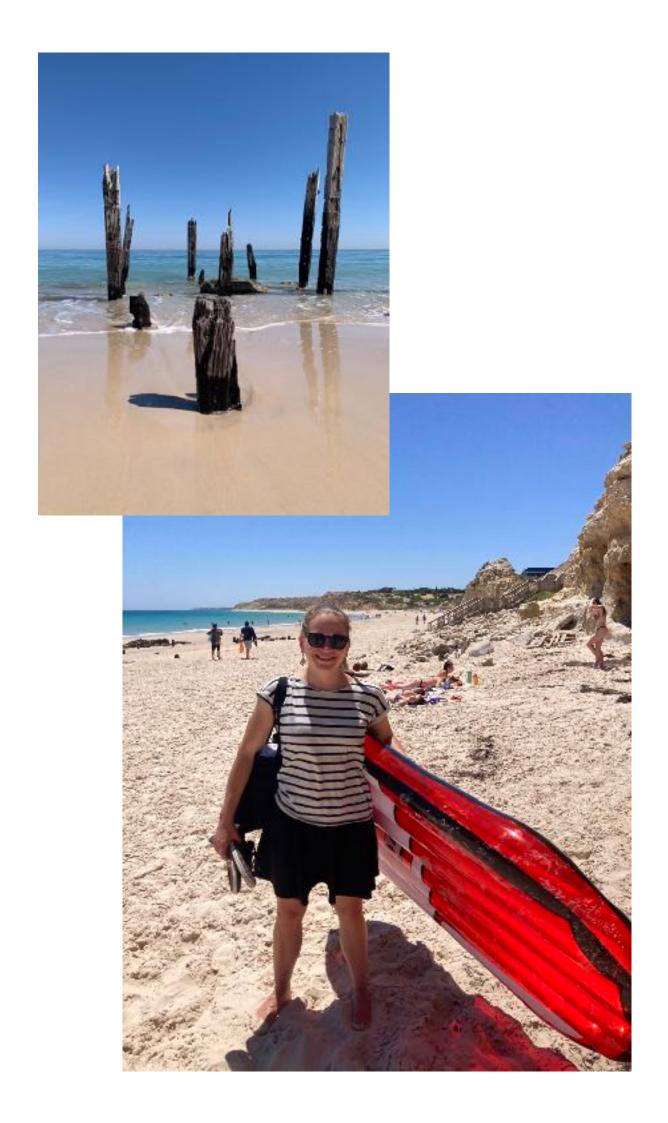












DAY 12 - GEMTREE, McLaren Vale

Mark Koolmatrie, a spirited and inspiring Ngarrindjeri elder guided us around Gemtree's eco trail, talking about belonging, listening, feeling, experiencing nature on its own premises. He told us about his people, their songs, their dreams, their hope for the future. Mark told us how he travelled to the UK to bring the back the remains of his ancestors to their own land, he told us how they were stolen for studies and then forgotten on some shelves in a foreign country. The essential significance of returning these people where they belong came as a shock to most of us. Disbelief, pain, confusion. But Mark was composed, thankful, full of hope for the future. It is a beginning he said. It takes a lot of resilience, humanity and bravery to raise from an abyss of suffering, of annihilation, of sorrow.

"And now, for something different", meet the soft spoken and kind Melissa Brown, third generation owner and viticulturist of the organic and biodynamic certified Gemtree. Melissa guided us through her biodynamic garden and told us about biodynamic preparations and methods, and their beneficial effects on the land/dirt, the vines and therefore, the wines. Most of us were convinced before her tuition, purchasing and selling biodynamic wines in our markets, but it was nevertheless very interesting, down to earth, meaningful.

Which leads us to Mike Brown, Melissa's husband and Gemtree's winemaker. Mike is a like a superhero without a cape and a mask, though I suspect he could seem as threatening as he is reassuring. Mike knows that on day twelve, some of us are a bit tired, and he made us sharp with a couple of clever and challenging questions: could one taste the biodynamics in the wines? Could we taste it in these wines? How could we sell biodynamic wines rather than just wines in our respective market? And he asked us directly: Pierre, how would you...? Mike is a kind person, but in this case think Homelander asking you a question... As I remember from my first visit, he normally would have reassuringly hold Mr. Johnson during the conversation, but I forgot it in the bus, and yes, I know how weird it sounds. The answers were very interesting and we learnt a lot from each other. Well, at least I did. The wines were smashing and highly smashable.

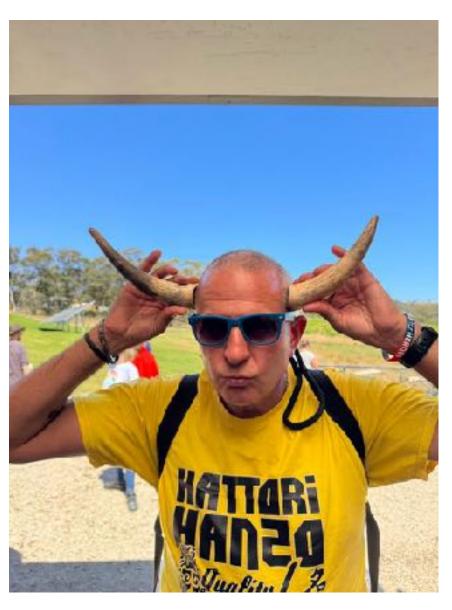
















DAY 12 - YANGARRA, McLaren Vale

Hickinbotham Vineyard

We met Pete Fraser, Hickinbotham's co-winemaker and Michael Lane, viticulturist on top of the beautiful Hickinbotham Vineyard, planted in 1971 high on the northern hills of Clarendon.

Yangarra Vineyard

We then drove to High Sands, planted with bush vines Grenache in 1946, source of one of the greatest Grenache bottling ever. You would expect the man behind this accomplishment, a man who talks Barbara Banke as "Barbara" to be like a pop star, distant and hard to approach, but Pete Fraser is very friendly, modest, slightly unassuming. His wines are great, as great as wine can be, with a transparent and unveiled sense of place. The kind that gives you shiver. Pete also opened a bottle of Wendouree Malbec 2012, a great and (nearly) unique experience.

This is how we ended the sustainability day, enlightened, starstruck, very happy, moved, a little tipsy, but still able to walk to the bus.

- Pierre Emmanuel Marchès













DAY 13 - SHAW + SMITH, Adelaide Hills

Piccadilly Vineyard's wind brought me a very pleasant start. after touring all the way to Lenswood Vineyard, we enjoyed vertical tasting at Shaw & Smith. 3 of Master of Wines at one table, will this happen again in my life? i was very moved.

I tried several good ranges, but the Tolpuddle vineyards series in Tasmania was exceptional.









DAY 13 - CLELAND WILDLIFE PARK, Adelaide Hills

After a short stint with animal friends at Cleland Wildlife Park, we headed to the Hippster's home of Unico Zelo.









DAY 13 - UNICO ZELO, Adelaide Hills

As the temperature approached 40 degrees and everyone was exhausted, Unico Zelo began with a crisp gin and tonic and introduced a wide variety of natural wines. after that, I spent a happy time looking at the newly purchased field of Unico Zelo. I though he is a type of genious.





















DAY 13 - BK WINES, MURDOCH HILL and NGERINGA, Adelaide Hills

Having traveled around the world from New Zealand, BK was a friend who knew skateboarding and how to live a happy life.

The wine of Ngeringa / Murdoch Hill / BK wines here showed another high-quality chardonnay and pinot noirs than Australian wine so far, and I immediately contacted my Korean import partner.

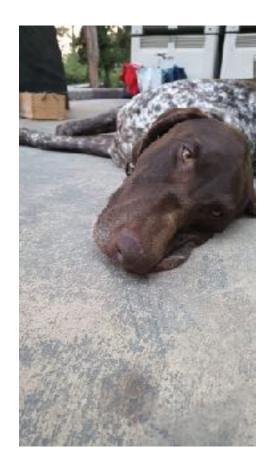
The night went deep with the burning marshmallow.

- Nathan Kim





















DAY 14 - JAUMA, Adelaide Hills

The last day?...! What can you possibly mean "the last day"?? This isn't our lives now?

Apparently not, but there was no chance Busby could end with a whimper. The day's theme was Basket Range so we were back in the Hills, starting at James and Sophie Erskine's bucolic utopia, Jauma. As we sat on rugs in dappled sunlight overlooking a lake, James told us about his journey from farm boy to Penfolds sommelier to natural winemaker, with an unexpected stint on the board of the local fruit growers' association along the way. The aim of the farm is to build an ecosystem to work as naturally as possible, with trial and error an essential part of the process. Across everything, James' humility and willingness to adapt and learn shone through. The tasting was informal, held over a lunch spread of freshly-baked bread, salads and vegetables. We left feeling revived in all ways.

Wines tasted:

2014 Sand on Schist Chenin Blanc, Blewitt Springs (now Shaw + Smith's MMAD vineyard)

2023 Mimsy Chenin Blanc, Blewitt Springs (new site)

2022 Unlabelled red from Mammolo made by Sophie

2019 Jonolicious Muscat, Tatachilla

2023 Danby Grenache, McLaren Vale

2015 Danby Grenache, McLaren Vale

2011 Alfred's Dry Grown Grenache, McLaren Vale



















DAY 14 - LUCY M, Adelaide Hills

Then it was into the real wilds, a drop-off next to a creek to be collected by OG Basket Ranger, Anton Von Klopper of Lucy M. Perched on top of a hill, Anton makes wines from his steep home vineyard (featuring 25 year old Pinot Noir bush vines, as well as Trousseau and Gamay) as well as leased vines and trusted growers in the Hills. In his own words, he "likes to go high on risk", making wine without any additions, learning from experience how to manage the challenges of volatility and mousiness. We tasted from barrel/tank/ceramic and watched the vintage printing press in action, before heading to the house where Anton opened freshly bottled wines alongside home-matured bresaola and broad beans in the company of his wife, Rachel, and daughter, Simone.

Wines (and others) tasted pre-bottling:

2023 Sauvignon Sensuel

2023 Wild Man (or Wildman?) Blanc Sauvignon Blanc

2023 Piccadilly Chardonnay

2023 Piccadilly Pinot Noir

2023 Lucy M red

2023 Gamay Sauvage

2023 Sangiovese free-run juice

2023 Syrah

Grappa - "We do make mistakes - they go into the grappa"

Gin

Tasted from bottle:

2023 Le Oranj Pet Nat

2023 Le Vilain Gris Pet Nat

2032 [sic] Vino Bianco

2023 Tete d'Oeuf

2023 Vino Rosato

2023 Noir de Florette

2023 Light Red Syrah

2023 Vino Rosso

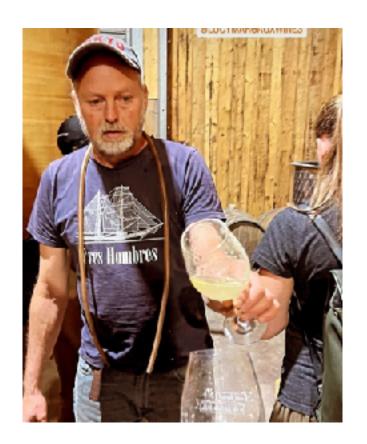
2023 Mencia y Garnacha





















DAY 14 - GENTLE FOLK, Adelaide Hills

Finally, we headed Gentle Folk's new Burdetts Road vineyard, the site from which Gareth Belton made his first wine (a cabernet franc, since grafted to pinot) in 2013. As well as his wife, Rainbo, he was accompanied by some interesting sidekicks: Dr Dylan Grigg, superstar viticulturist, and "an unpaid vintage intern cum G&T maker" who turned out to be Professor John Carty of the South Australia Museum, custodians of the largest collection of indigenous artefacts in Australia. Together, they painted a vivid and engaging portrait of the human and viticultural history and future of the region, touching on genocide and dispossession, remnants of indigenous knowledge, and social sustainability. We moved on to Gareth's Shed (an ex-coldstore for apples) for a tasting of Gentle Folk, and Ochota Barrels with Amber Ochota, followed by an exquisite final supper with the Basket Range community.

\sim					
(-	Ωr	٦T	Ω	Fol	ľ

2022 Gentle Folk Riesling

2022 Village Chardonnay

2021 Piccadillly Chardonnay

2022 Piccadilly Chardonnay

2021 Scary Gully Chardonnay

2022 Scary Gully Chardonnay

2023 Rainbow Juice (pinot grigio on skins, with gewurztraminer, muscat, and sauvignon blanc)

2023 Vin de Sofa (mostly sangiovese with syrah, merlot, pinot noir, grenache and gamay)

2022 Father's Milk (pinot and gamay, produced with the Ochota family)

2022 Monomieth Pinot Noir

2022 Scary Gully Pinot Noir

2022 Syrah

2022 Blewitt Springs Grenache

Ochota Barrels

2022 Slint Chardonnay

2023 Mother Rose (grenache)

2023 Texture Like Sun (mostly gamay)

2023 A Forest (pinot noir)

2023 Out of My Head (grenache)

2023 Impeccable Disorder (pinot noir)

2023 The Price of Silence (gamay)

2023 186 (grenache)

2023 Botanicals of the Basket Range (aromatised)

- Matt Ayre

























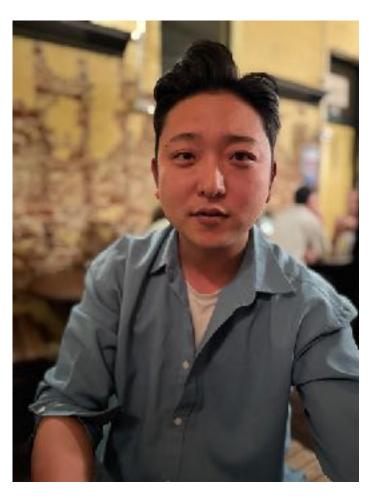








Krug at the Best Pub in Australia



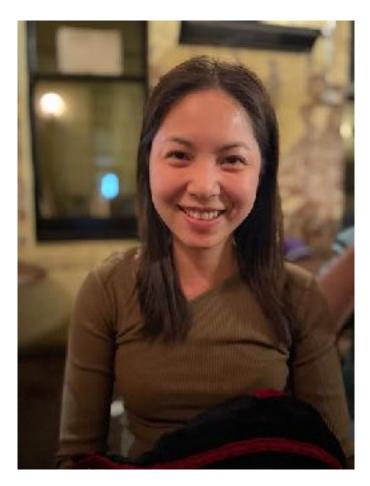


















The Magnificent Seven - The Three Tick Wines of 2023 🗸







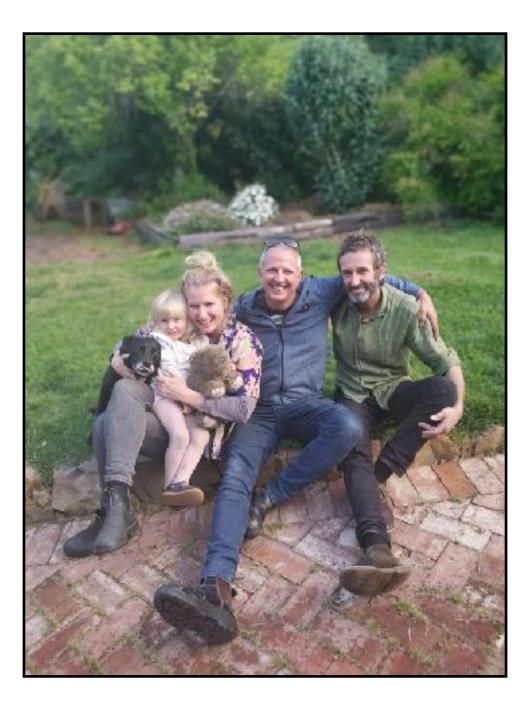












Taras Ochota 1972 - 2020
They called him a rock star, but to us he was our North Star
The last James Busby Travel tour is dedicated to Taras
RIPP - Rest in Power Pussycat. Meow

