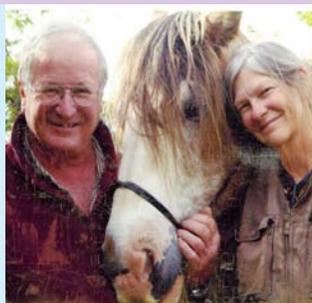


ANDREW & HEATHER PATTISON'S WINE AND MUSIC NEWS

NEWS FROM BURKE & WILLS WINERY
IN VICTORIA'S HEATHCOTE WINE REGION.

JANUARY 2024



They've fixed our road!...

... for the time being, anyway.

As those of you who have visited us in the last couple of years will know, the middle section of The Burke & Wills Track has been in appalling condition: more potholes than road, as this picture shows. This is part of the section five



kilometres either side of our gate, and administered by The Mitchell Shire Council. South of that the road is the responsibility of Macedon Ranges and the two kms. at the northern end, leading to Mia Mia, is Bendigo's job .

Mitchell Shire has had several goes at patching it, only to see the next rain wash it all away, sometimes just a week after the repair. I'm told this is because it was cold tar patching. Now they have gone considerably better, with hot tar repairs to all of the potholes and almost all of the road edges. And the result is the best the road has been in the twenty years we have been here, even after the huge raid we have just had. And our local councillor says there are plans to go one better and completely re-seal the road in two to three years time.

**March 8th to 11th ...
the 20th Burke & Wills Folk Festival ...**

**SCOTT COOK, THE BEEZ,
THE WHITETOP MOUNTAINEERS,
KRIS MIZZI, FRED SMITH
and many more
turn the page for details ..**

April 27th & 28th ... a very special event ...

50 Years of Eric Bogle all in one weekend !



Australia's greatest folk singer-songwriter (and Scotland can claim him too) Eric Bogle turns eighty later this year and to celebrate, instead of contemplating retirement, he has created an extravaganza incorporating sixty of his songs in three two hour concerts, first (Sat afternoon) showcasing his earlier songs (yes, that includes 'Matilda'), then the middle period (Sat evening) and finally twenty of the more recent songs (Sun afternoon). We strongly recommend coming to all three. It is an amazing body of work, and there are probably sixty more he could add to the concerts, but we've only got one weekend.

Eric will be accompanied by longtime friends Peter Titchener and Emma Luker, and we are honoured to be the venue selected to premiere this event, which will most likely only be staged at four or five other venues around the country later in the year, one being The Trinity Sessions in Eric's home town of Adelaide in September.

As well as the songs expect a lot of entertaining storytelling and insights to the backgrounds of the songs. It will be a unique and fascinating weekend.

As for the 'R' word, Eric doesn't want to be Folk's John Farnham and back himself into a corner by announcing his forthcoming retirement only to then want to be on the road again. *"I will retire at some stage, and probably sooner rather than later, but when it happens I'll just fold up my tent and slip away silently into the night rather than pompously announcing to a mostly indifferent world that it will have to continue to go to hell in a hand basket*

(continued next page ...)

2024 DIARY DATES

January 25th - 28th ...

**Newstead Live
Music Festival**

with The Troubadour venue

March 8th - 11th -

The Burke & Wills Folk Festival

**April 27 & 28 - a very special
Eric Bogle Concert Weekend**

(this is the 'secret' concert that was originally scheduled for Feb 18th)

September 7th

Judy Small and Ami Williamson

September 8th

Mike McClellan plus ...

November 1st - 4th -

**The Maldon Folk Festival
with The Troubadour venue.**

November 16th & 17th ...

**The Troubadour Weekend and
Verandah Folk Club**

.. details closer to the date.

We present music half a dozen times a year in 3 different formats, all very relaxed and informal, but for a listening audience, not background music! ... 1) Marquee concerts, with allocated seating and a 2 or 3 course meal, 2) Verandah Specials, even more informal, semi outdoors under a verandah and shade with a simpler 2 course barbecue, and 3) The Verandah Folk Club - an occasional popular-priced folk club format with both booked performers and open stage where anyone can sing 2 or 3 songs .. usually a couple of times between

Christmas and Easter, Also the annual Burke & Wills Folk Festival in March, in the marquee, and the November Troubadour Weekend, sometimes in the marquee but more often on the verandah and in the orchard, weather permitting..

BOOKINGS, INFORMATION

for all Burke & Wills events:

ph: (03) 5425 5400 or email:
wineandmusic@bigpond.com

Updates and more info at:

www.wineandmusic.net

Burke & Wills Winery

89 Coombe Lane, Mia Mia, 3444
- 101 kms NW of Melbourne on the
Burke & Wills Track (Lancefield to Mia
Mia road - yes, it's bitumen),
31 kms NW of Lancefield,
7 kms. south east of Mia Mia.

SUBSCRIBE / UNSUBSCRIBE

We post or email this newsletter once or twice a year to our club members. If you do not want to receive it, or if you have found it elsewhere and would like to be on the mail list, please contact us, via phone or email above.

It is also available on our website
www.wineandmusic.net

(Eric continued from front page ...)
without any further input from me.”

Despite what we say on the front page, this will actually be at least fifty three years of Eric Bogle, as he wrote *And The Band Played Waltzing Matilda* in 1971, when he was a young immigrant accountant working in Canberra. And he was performing rock ‘n roll before that, and probably writing a few songs he wouldn’t admit to. He had started writing poetry at the age of eight.

The Bushwackers put him on the map when they recorded *Matilda* in the early 1970s,

then The Dubliners recorded *Leaving Nancy*, and in no time his songs were being recorded by notable international artists such as The Fureys, Joan Baez, Billy Bragg, Mary Black, Donovan, The Clancy Brothers and many more. He was soon in demand at folk festivals in the USA, Canada and Britain and Ireland, and was striking up friendships with the likes of Stan Rogers and Kate Wolf.



This led to twenty five years on the road internationally, and it was said during that period that you couldn’t go into a pub in Ireland without hearing an Eric Bogle song.

I am very lucky to have been able to host Eric Bogle concerts at my venues for forty years, initially at The Troubadour in Brunswick Street Fitzroy, and then at the wineries. In all of that time he has consistently been our biggest drawcard. While great national and international artists like John Williamson, Paul Kelly, Mickey Newbury, John Hammond, Tom Paxton, Jesse Winchester, etc. played to full houses, the seats always booked out fastest when an Eric Bogle concert was announced. **So don’t delay with your bookings, we expect this weekend to sell out fast.**

Sunday morning will also bring an Eric ‘roast’ with several of his old friends telling tales and singing songs.

We will have the marquee so will be relatively weatherproof and camping will be free as usual.

Saturday afternoon September 7th ...

**JUDY SMALL
and AMI WILLIAMSON**

Two wonderful singers and great entertainers team up for this special show.

Hailed as The Grand Dame Of Australian Folk, Judy had an illustrious international career in the 1980s and 1990s as a singer songwriter focussing on social, political and feminist issues. She played at festivals around the world and produced ten albums. Then, having reached the pinnacle, she stepped back from the music and started on the law career she had always dreamed of, and quickly scaled the heights to become a Federal Circuit Court judge, specialising in Family Law. She felt that her songs and her profile as a judge did not sit comfortably together, so she did not perform during that period, but retirement from the bench at age 65 gave her the incentive to perform again, and the luxury of being able to be very selective about where those performances and audiences are.



Ami Williamson performed here at the winery way back in 2008, as the opening act for her father John. She was relatively unknown at the time but totally won over the audience, which is not surprising when you look at her CV. She describes herself as a folk singer songwriter, but she is a classically trained opera singer, a multi-instrumentalist and graduate of the Sydney Conservatorium of Music and Ensemble Acting Studios. Ami brings audiences to their feet with her unique combination of music and theatre. As a much loved and well respected artist on the Australian music scene, Ami has enjoyed regular headline engagements at The Port Fairy Folk Festival, The Woodford Folk Festival and The National Folk Festival to name a few. This is going to be quite a double bill! And there’s more ...



Sunday afternoon September 8th ... **MIKE McCLELLAN ...**

... to use an old fashioned word, Mike is the doyen of Australian singer songwriters, the brightest star in that heyday of the artform that was the 1970s and 1980s, when Mike had a string of hits such as Song and Danceman, The One I Love, Saturday Dance, Good Companions, Rock & Roll Lady, etc. etc.

Mike is still writing, performing and recording and has produced a great body of new work in the past decade. Expect a great mix of the new and the old on this special afternoon. And there will be one other performer on stage in the late morning, not yet confirmed.

More sad news sorry...

In the last newsletter we announced the passing of Greg Hildebrand, a leading light on Melbourne’s folk scene for many years.

Sadly I now have to tell you that his longtime musical partner Greg O’Leary had a fall in his Maldon home a couple of months ago and severely injured his neck, possibly broke it. He is now pretty much quadriplegic, and hospitalised in Kew. He can’t walk and it is unlikely he will play fiddle again. It gets worse, unfortunately his wife Helen has a long history of illness both physical and mental. A couple of weeks before Christmas she took her own life, apparently not her first attempt.

And equally sad, founder of The Chewton Folk Festival, and organiser of The Maldon Folk Festival with her then partner Roddy Read, The Rose’s Gap Music Camp and much more, Helen McGeachin passed away on New Year’s Eve after a short battle with cancer, when a large growth (*which she called Vlad*) suddenly appeared above her stomach. Helen will be greatly missed.



**Booking details for the Burke & Wills Winery events:
ph 5425 5400, or email wineandmusic@bigpond.com**

Friday - Monday March 8th to 11th ...

THE BURKE & WILLS FOLK FESTIVAL

Weekend tickets \$180, Day tickets \$60. More details next page,
and keep an eye on www.wineandmusic.net for updates.

April 27th & 28th ... **50 YEARS OF ERIC BOGLE**

Weekend, incl late lunch (1.30) Sat, Sun lunch and all concerts \$165

Sat late lunch & concerts \$90, concerts only \$60,

Sun lunch (12.30) & concerts \$90, concerts (from 11.30) only \$60

Saturday September 7th

JUDY SMALL & AMI WILLIAMSON

Lunch & Show \$85, Show only \$50

Sunday September 8th

MIKE McCLELLAN

plus one more to be confirmed

Lunch & Show \$85, Show only \$50. Both days lunches & shows \$155

November 16th & 17th

THE TROUBADOUR WEEKEND AND VERANDAH FOLK CLUB

Details on our website after June ... great booked performers and open stage opportunities. Weekend incl Sat & Sun lunches \$145. Day tickets also available.

FOR ALL OF THE ABOVE EVENTS BOOK NOW BY PHONE OR EMAIL AND THEN
PAY ON THE DAY BUT PROMISE TO LET US KNOW IF YOU CAN’T MAKE IT.

March 8th to 11th 2024 (5pm Friday - 11pm Monday)

The Burke & Wills Folk Festival



The favourite event of the year for many music loving friends. It's small and intimate, just one stage, an audience of around 150, and nearly every act is world class, many known around the world. Very special! The emphasis is on listening, not chatting, in the venue during the concerts, but we have many acres and shady spots if you want a chat. Music and entertainment from 10 am to 10 pm approx, and singing and playing sessions after into the late night. We stop for lunch and dinner, and have hearty meals available, and you can also self cater at your campsite, if you are camping or caravanning here. Wines at cellar door prices, beers and cider, and an atmosphere that is more like a large garden party with concerts than a festival. So it is a very social long weekend, among like-minded friends. Most people camp on site (or caravan / motor home) and we have decent showers and toilets, and there is no charge for camping (*although a small donation towards the cost of supplying the amenities is welcome*). The music starts at 5.00 pm on Friday and finishes around 11.00 pm on Monday (Labour Day). The list of artists is far from complete as we write, but should include (*in vaguely alphabetical order*)

THE BEEZ DUO, BRUCE WATSON, CATE TAYLOR with MATTHEW ARNOLD, DINGO'S BREAKFAST, DON & ANGIE, FRED SMITH, GEOFFREY GRAHAM, GILLY DARBY (UK/NZ), KRIS MIZZI, MARILLA HOMES, THE PEPPERCORNS, SCOTT COOK & PAMELA MAE (Canada, pictured above), TIM WOODZ, TOM LEWIS (N.I.H.), VICKY CLAYTON (UK/NZ), WINTER WILSON (U.K.), THE WHITETOP MOUNTAINEERS (USA), etc....

Which is better ... French wine or Australian wine?

That is a fairly silly question, as they tend to be quite different. You might as well ask 'Which is better, Tea or Coffee?'. As I have said before, if you grew up with French wine then you are most likely to prefer French. If you grew up with Australian wine then you will most likely prefer Australian. Because of our warmer climate we pick our grapes riper and therefore produce bigger, richer and fruitier wines.

My wine drinking started in England over fifty years ago, but my more serious wine appreciation has all been in Australia, so I'm attracted to the fruit flavours of our wines. When I am asked which are my favourite wines I invariably say 'Bordeaux blends'. This doesn't mean the wines have to be grown and made in Bordeaux: it means they are made from the Bordeaux grape varieties - Cabernet Sauvignon, Merlot, Cabernet Franc and, to a lesser extent, Malbec and Petit Verdot. Those are the wines I love, and I have to admit that I would generally rather drink a \$40 Australian Cabernet blend than an \$80 one from Bordeaux. That's the problem: there is little doubt that the greatest Bordeaux (and Burgundy) wines are stunningly good. But most of us will never taste them because we don't spend \$200, \$500 nor \$1500 on a bottle of wine. The pleasing ripe flavours of Australian reds are seen as a bit of a threat in the more commercially priced sectors of the French market. This was exacerbated when leading USA wine writer Robert Parker started singing the praises of richer and fruitier reds. All of a sudden winemaking consultants were telling their Bordeaux clients to pick later, and alcohol levels jumped from 12% to 14%. Not all of them, but some of those struggling to get into the market.

So are some of the French starting to make Australian wines? Sacre bleu!

Angel's Column



Hi to all! I hope that you are enjoying all the extra yummy grass! That rain certainly has made it grow! I tried to tell Andrew and Heather that I could eat it ALL! But they didn't believe me...I could have, honest! Anyway, they've borrowed extra sheep to make your paddock look pretty. I heard that they did try to get ones would eat the rocks for you, that would have been good, they could have left all the grass for me....

And I think that council (at least the road bit) is back in the good books at the moment, because the bitumen bit is much less bumpy when I get to go out in the float! They did such a good job, Andrew said, that it didn't even wash away in the flood! Unlike our road, which Heather is still digging out of the cattle grid... (I'd help, but she hasn't offered me enough carrots yet....)

And I did hear that some lambs in Mia Mia went swimming in the flood, without their water wings! ... and that didn't end so well... remember to always wear your water wings! I'm going to get Heather to get me a really big set... even though she says we don't get that sort of water here... you can't be too careful! The rabbits definitely all have water wings because we're not missing any of those! quite the opposite in fact.... , and some of them now even have pretty white markings, they must have seen how pretty my white markings make me ...

So stay careful everyone, and remember your water wings!

Many carrots to you

Angel

Ps Andrew suggested I mention the vineyard and the music... done ☐

Grape picking! It's fun!

We'd love to have you help us with the picking ... there will probably be 4 or 5 days, starting late February or early March, and ending in April or even May, depending on the weather. You can come for just one day, even half a day, or all of the days. It usually involves 5 or 6 hours, you can do it sitting down if you wish, we put on a good lunch (late lunch most likely) and we send you home with a few bottles of wine. If picking is not for you we also need help with morning tea and lunch. Send an expression of interest and then we'll contact you just 2 or 3 days before the event.

Would Sir and Madam like a little acid in the wines?

The answer should be 'Yes', although you probably don't realise it.

Even though you can often hear people say "It tastes like battery acid", usually of very dry white wines, acid is an essential ingredient of wine, although, of course, too much can be unpleasant. But too little leads to a dull and uninteresting wine.

I learned this the hard way, the one and only time I tried to remove a little acid from a slightly unripe Cabernet Sauvignon in the mid nineteen nineties. I used the simplest method, which is to add Calcium Carbonate or Potassium Carbonate to the wine, or the must if you are doing it before pressing. The theory is that 1 gram of Calcium Carbonate per litre of wine will remove 1.7 grams of tartaric acid per litre of wine. So if your wine or must has a titrateable acidity (TA) of 10 gms per litre and you want to reduce that to a more acceptable level around 6 g/l you would add between 2 and 2.3 grams of Calcium or Potassium Carbonate per litre of wine.

Rather than just relying on the arithmetic it is best practice to do some trials in your winery laboratory and do some taste tests. I probably failed to do this at the time, and just relied on the maths, and the result was successful in the removal of acid and in the feel of the wine in the mouth, but unfortunately most of the fruit flavours had been stripped away. That made me realise how important the piquant effect of acid in wine is, as it stimulates the tongue and palate and brings out and enhances the fruit flavours, in much the same way, I suppose, salt does with food.

The best way is to get it right in the vineyard but climate change makes it harder every year, and in most Australian regions winemakers have to add acid rather than remove it. And pH, the balance between acid and alkali, is as important as TA. A pH of 7 is neutral, 3.4 to 3.6 is perfect for red wine, and if you can achieve that with a TA of 6 then all is well.

Burke & Wills Winery was established in the southern end of the Heathcote wine region in 2004, as a follow on from our previous Lancefield Winery in the neighbouring Macedon Ranges region. The winery was selected as one of the 'Ten Dark Horses' of the Australian wine industry in the 2012 James Halliday Wine Companion, and in 2017 won The Premier's Trophy for Best Victorian Wine. We produce a wide range of boutique wines in small quantities, under three labels, Burke & Wills for one hundred per cent Heathcote wines, Dig Tree for very affordable local wines especially designed for wine bars and bistros, and the Pattison family reserve label which is kept for one-off releases of unique wines. The cellar door is always open on concert days at the winery, and visits are welcome at any other time, but phone first on 5425 5400 to make sure someone is home.

CURRENT GENERAL RELEASE WINES ...

Dig Tree Pinot Gris 2023 - Grown on the slopes of Mount Alexander on our western horizon, crisp mouth-filling fresh nashi pear flavours. Bottle \$20/dozen \$220

Dig Tree Heathcote Viognier 2013 - late-picked spatlese vintage with natural sweetness. \$18 / \$195

Dig Tree 2021 Cabernet Sauvignon - grown north of Heathcote at Colbinabbin. rich fruit driven style. Gold medal at the 2023 Heathcote Wine Show. \$24 / \$265

Burke & Wills 'Camp 5' 2018 Cabernet Shiraz Merlot - smooth yet firm fruit driven blend from our area at the southern, cooler end of the Heathcote region. 57% Cab. Sauv, 26% Shiraz with the Merlot plus small amounts of Petit Verdot and Malbec adding sweet fruit to the middle palate. Drinking extremely well now and will cellar for several years. \$22 / \$245

Mr Burke's Favourite Big Red 2021 - A big but easy drinking Heathcote Shiraz (15% + alc.) jam-packed with sweet fruity grape flavours and the appealing aromas of toasty new American and French oak. Selected by our original Clydesdale Mr Burke (Clomp). \$22 / \$225

Limited Release / Specialist Wines

Pattison family reserve 'Macedon' classy Méthode Champenoise Pinot/Chardonnay, the Macedon region being Australia's answer to Champagne. 30 / \$350

Burke & Wills 2021 Sparkling Shiraz - lively bright sparkling red, great aperitif or entrée wine. \$28 / \$300

Burke & Wills 2023 Gewurztraminer .. floral, spicy and fruity with a crisp dry finish. \$28 / \$300

Burke & Wills 2017 Planters' Blend - a blend of all of the red varieties in our vineyard. 90 points in the Halliday Wine Companion and the words 'gentle, dry and delicious'. \$25 / \$275

Burke & Wills 2019 Vat 1 Heathcote Shiraz - Silver medal winner and our flagship wine, grown here at Burke & Wills and matured in new, one and two year old French oak. Described in the Halliday Wine Companion as 'powerful yet so easily approachable'. \$36 / \$395

Burke & Wills 2018 'The Aristocrat' - classic Bordeaux Claret style blend of Merlot, Malbec, Petit Verdot & Cab Sauv from our own vineyard matured in French oak barrels. 3 Trophies at the 2018 Heathcote Wine Show. Very classy wine. \$45 / \$500

Burke & Wills 2019 'The Aristocrat' - very similar to the 2018, slightly more cool climate, elegant style. Silver medal Also a very classy wine. \$32 / \$350

For more comprehensive tasting notes visit our website - www.wineandmusic.net

WINE ORDERS: phone (03) 5425 5400, email: wineandmusic@bigpond.com

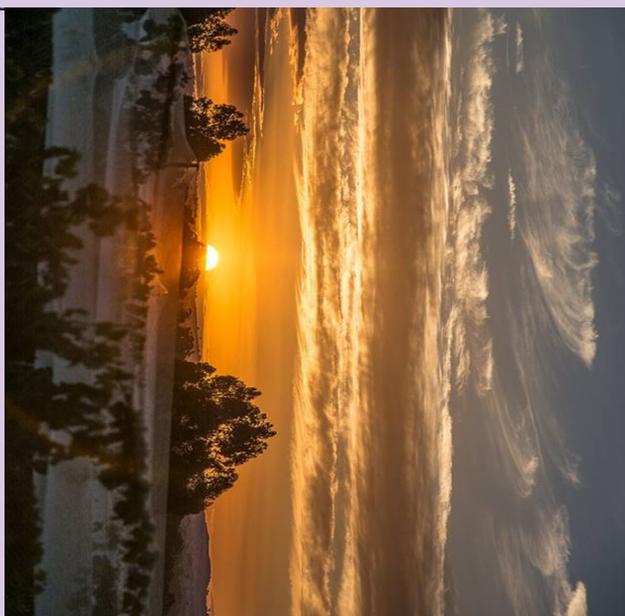
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WE CAN DELIVER TO YOUR DOOR. NO DELIVERY CHARGE for cases to Melbourne / Macedon Ranges / Bendigo. \$15 per case country Victoria, \$15 - \$45+ other destinations.

CELLAR DOOR SALES any time we are home ...phone 5425 5400. And if you give us a couple of days notice and book to come at lunch time you may enjoy the full Cellar Door Experience with a very affordable light lunch with the tasting. Our 'cellar door' is around a table on the verandah on warm days and around our dining table on cooler days ... very informal!



WINE AND MUSIC



BURKE & WILLS WINERY
HEATHCOTE
winner of the 2017 Premier's Trophy
for Best Victorian Wine

Coombe Lane, 3155 Burke & Wills Track,
Mia Mia, Victoria 3444
31 kms NW of Lancefield
on the borders of the Heathcote
and Macedon Ranges wine regions,
101 kms. from central Melbourne.
Ph (03) 5425 5400

www.wineandmusic.net