

vino cotto

vintage 2006



The idea to make Vino Cotto was given to us by two of our grape pickers last year, Carmine and Antonina, originally from southern Italy. Each year Carmine makes wine, and each year Antonina runs off some of his juice at the beginning of ferment and boils it down to make Vino Cotto.

Vino Cotto is very sweet, but has considerable balancing acidity. Its main feature is a very intense flavour, grapey yet also malty and rich.

The 2006 Vino Cotto is made from pressings juice of Riesling grapes, which give a delicious tang and zestiness.

Storage

Keep sealed and store cool, as you would for honey. Should the Vino Cotto crystallise, simply stand in hot water to make it liquid again.

Enjoy it Straight

A tiny sip of Vino Cotto is a wonderful pick-me-up!

Make Granita

Mix Vino Cotto half-and-half with water and freeze in a shallow dish, stirring regularly with a fork to break up crystals as it freezes. Great on a summers day, or with raspberries.

Dunk your Biscotti

Make a coffee break special with some good biscotti and a little Vino Cotto to dunk them in.

Baking

Try Vino Cotto as a substitute for honey or golden syrup when baking biscuits or cakes.

With Desserts

Drizzle some Vino Cotto on plates when you serve a simple vanilla panna cotta, or drizzle it over vanilla ice-cream.

Salad Dressings and Vinaigrettes

A more dilute form of Vino Cotto can be used to make the base wine for wood-aged balsamic vinegars, a long and involved process. However, Vino Cotto adds richness to a

vinaigrette made with other vinegars. Simply add to the vinegar before whisking in olive oil, then adjust the amount to taste.

Roasting Vegetables

Whisk a little Vino Cotto with an equal amount of olive oil and toss through vegetables such as small onions, carrots, eggplant slices and green beans, before roasting in a tightly covered dish.

Making Sauces

Make a sauce for pan-fried meat by deglazing with a mixture of Vino Cotto and stock or water. For roasted poultry, baste the bird with Vino Cotto close to the end of cooking time, and then add a little Vino Cotto to the pan juices to make a rich sauce.

Barbecue Sauce

Mix together equal quantities of Vino Cotto and tomato sauce, add chilli flakes or preferably Mexican chipotles (smoked jalapeños) to taste, and a tiny dash of worcestershire sauce. Use the sauce to baste pork ribs when nearly done on the barbecue, or deglaze a pan after frying pork chops.

Recipes

Please see www.mountmajura.com.au for two recipes Jan has provided, one for a glazed pork belly, the other for pannacotta and strawberries.

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Other items also available at flavours (Fyshwick Markets) and at Mount Majura Vineyard cellar door are:

Liberty Hill Blend Extra Virgin Olive Oil, sourced from Oliveno Olives near Peelwood

Fleur de Sel Mélange salt blend

and

flavours Ocean Blend spice mix.

www.mountmajura.com.au

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250mL

\$16.50 at cellar door.