

MIX MASTER LEAH KLEMM



Lychee Rose
at Dragonfly,
193 Victoria
Square, city.
Phone 8212 5661

Open Tuesday to
Saturday (Friday and
Saturday nights, until
3am.)

Newly launched cocktail
lounge and restaurant
Dragonfly features an
eclectic and evolving
space just perfect for
enjoying a colourful
cocktail. While staff are

happy to make the old favourites such as a martini or
Fluffy Duck, Dragonfly also offers some new
inventions. Among them is the romantic Lychee Rose,
a sweet, yet refreshing cocktail that mixes the fragrant
flavours of lychee and grapefruit with the crisp taste of
gin. It's the ideal drink for a hot summer's night.

MIX IT

45ml gin
15ml lychee liqueur
60ml ruby red
grapefruit juice
A squeeze of fresh
lime juice

Shake ingredients
over ice
Serve in chilled
cocktail glass
Garnish with rose
petals



Lucy Hood



Members of the Pipicella family, Tore, Natalie and Anthony at Uleybury Winery, One Tree Hill.

Picture: GRANT NOWELL

Pipicellas heard it on the grapevine

The location of Uleybury vineyard – lying somewhere between a rock and a hard
place – speaks volumes of its success, writes **TONY LOVE**.

A WHOLE generation of Pipicella family members sit in the newly built cellar-door restaurant of their Uleybury winery and ponder, with a sense of humour, exactly where they belong in the complex makeup of wine regions known as the "Adelaide Super Zone".

Tore, Anthony and Natalie are minding the shop while their parents, Tony and Gail, are fishing over on Yorke Peninsula, far enough away, says Tore, for them not to be able to see the vineyard and therefore not worry about how the vines are faring in the leadup to the 2008 vintage.

The kids are having a bit of a chuckle about their sense of place: Uleybury is essentially at One Tree Hill, which doesn't quite fall into the better-known districts surrounding it.

Gawler, at the southern gateway to the Barossa, is 10 minutes by road to the north; the Adelaide Hills region is similarly distant to the southeast, Kersbrook the nearest township. To the west, in full view through a neat little gully beside the Uleybury vineyard, the Adelaide Plains district shimmers in the midday January sun.

That leaves them in a kind of no man's land, which might be translated another way as being pioneers of a distinct little district; another couple, Vince and Tina Scaffidi, also produce wines from the area under their eponymous label.

"We're sort of the unwanted," says Tore, who manages the vines and, with the rest of the Pipicella clan, gets involved in the winemaking of more than 20 different styles, all sourced wholly from their Uleybury estate vineyard. He adds, with a smirk: "But we do have the distinction of being in the same zone as Magill Estate," referring to delineations made by James Halliday in his definitive *Wine Atlas of Australia*.

The Pipicellas' 45ha of vines stand out at this time of the year as a green belt on otherwise fairly bare and bone-parched

GOOD OLD TASTE

You can taste the unique pleasures of Uleybury's aged semillons at a special seafood lunch on January 20 at the winery's new cellar-door restaurant. Three courses include half a fresh, char-grilled crayfish, with four aged semillons from 2000 to 2003. The lunch is \$115 a head. To book, phone 8280 7335.

ground. The property, once given over to Tony Sr's love of racehorses, carries all the joys and stresses of a traditional single-vineyard estate.

Planted at the recommendation of one of the major wine companies, semillon was one of the key varieties in the beginning, and has remained so – Uleybury's 2002 Show Reserve has been festooned with multiple awards, including top semillon points (94) in the 2007 *Advertiser* Top 100.

Next in line was the following 2005 vintage (93 points), which didn't quite make the family's quality mark to get the reserve mantle but nonetheless is drinking beautifully now and has plenty of future in the bottle ahead of it.

Then there's the missing year; no semillon bottled in 2004 after a 46C day virtually desiccated the berries a week before harvest, prompting the family to make just a late-harvest version for the sweet-toothed.

Tore and winemaking brother Tony put the loss into perspective – it's simply the fate of a single-vineyard operation, they muse, then move on to the next year, always with the

confidence it will be better than the last. The 2005 and 2006 bottlings aren't available yet, the team preferring to let their semillons age in the bottle for close to three years before they are released.

Uleybury's style seems out of kilter with those of other leading semillon makers from the Hunter Valley and the Barossa, where the variety has established a reputation for lean and crisp, citrusy wines when young, with great ageing potential from five years onwards as honey and toasted characters develop. The present thinking behind such longevity is to pick the grapes when they're just ripe, with natural sugar levels low enough to provide strong acidity and backbone to support the ageing process.

But at One Tree Hill, the style is a little riper and fuller, with the wines made about 13 per cent alcohol rather than the Hunter's finest which often are 10.5 to 11 per cent.

The reason for the riper style's success – the benchmark 2002 vintage is still drinking with remarkable complexity and vitality – is that the vineyard gets enough heat for fine grape flavours to develop while still holding on to good acid levels.

The Pipicella boys also put some of the magic down to the tough ground and limestone base to their vineyard, as well as between five to 10 stunning rows that have become the heart and soul of every vintage, those grapes getting oak and full malolactic fermentation before being blended back into the total production.

It's simply a result of the geography, they say, the ripeness leading to higher alcohol levels across their whole range of whites and reds. "We simply don't get the physiological ripeness needed in the skins and seeds at lower baumes (grape sugar levels that convert to alcohol)," says Tore.

"You've got to let the vineyard talk to you."

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