

## STUART JOHN PIERCE

**Place of birth:** Adelaide

**Position:** Winemaker/Manager

**Winery:** Barambah Ridge Wines, Queensland

**Professional qualifications:** Diploma, Wine & Spirit Education Trust, London B.Ag.Sc (oen)

**Professional experience:**

Cellarhand, Chateau Coutet, Barsac (single vintage)

Assistant winemaker, Grosset Wines, Clare Valley (two years)

Assistant winemaker, BRL Hardy, Padthaway (single vintage)

Winemaker, Barambah Ridge, South Burnett (two years)

**Which wines do you enjoy making the most and why?**

I enjoy working with all wines because each has a unique character.

**Describe your most magical wine tasting experience?**

Leeuwin Estate. On my honeymoon we had a vertical tasting of Chardonnay through the morning, followed by a lunch that went well into the night after being invited by staff to join them for drinks on the balcony.

**As a winemaker, what could you not do without, besides grapes, of course?**

I could not do without beer, ever.

**What styles do you see dominating wine production in Australia over the next 10 years or so?**

As consumer confidence grows, I could imagine a shift in demand towards wines that display greater depth of flavour with finesse. I feel the days of lighter wines too subtle in flavour are numbered.

**Can you recall an unconventional yet successful food and wine match you've tasted?**

Quite unusual was a dish of battered anchovies with a Zinfandel, it was a great match.

**What non-traditional varieties interest you and why?**

Muscats, because they have such intense aromas and flavours.

**Do you have a pet that accompanies you around the winery?**

We have a black Staffordshire-Terrier called Cassy who graces us with her presence on special occasions.

**When you're not making wine, what do you like to do?**

Play with my baby or play games on the PC or lazing around, otherwise I am not doing much.

**If money was no object, where in the world would you choose to set up a vineyard and winery?**

Somewhere in the Adelaide Hills, apart from being home where my family and friends are based, there are super wines with great regional character.

**What is the biggest challenge you face making wine in your particular region?**

The biggest challenge facing the South Burnett is people's perceptions that Queensland cannot make wine to the same standard as other states. Some Queenslanders are actually convinced of this and refuse to buy local wines. Over 90% of restaurants in Queensland would not have a Queensland wine on their list and wouldn't consider otherwise. I am looking forward to the day a Queensland wine wins the Jimmy Watson and panic strikes.

**The world is about to flood and a specially-designed, temperature-controlled ark is being built to preserve the world's best wines. You've been asked to recommend a red and a white for the ark, but you are not permitted to select from your own wines. What do you choose?**

Canungra Valley Shiraz, it has great depth of colour and flavour (in San Francisco International, received silver in 2002 and gold in 2003) and Dusty Hill Verdelho because of its combined elegance and richness of fruit.

**What do you like to drink when socialising?**

English Ales, Irish Stouts and boutique-style beers are a few of my favourites.

**What main varieties do you believe your region will be known for over the coming years?**

Shiraz and Verdelho are well suited to the area and can be absolutely stunning.

**Pet hates?**

I have a few pet hates but people mowing lawns on Sunday mornings would be number one with 'Everyone Loves Raymond' coming a distant second.

**If you weren't a winemaker, what other profession would interest you?**

I would be a fast bowler for the Australian Cricket Team or still being tutored at the ACA.

**Briefly describe how your winery is fighting the increasing competition for retail shelf space and brand awareness?**

We have satellite cellar doors around the coast for better market penetration. We have also changed our label recently to make it more striking.

**What is it that you most admire about the Australian wine industry?**

The energy and the competitiveness of people who work within it.

**Is there a mentor in the wine industry who has particularly inspired you?**

Jeff Grosset, he has extra-sensory perception and has taught me many things.

**Next month's profiled winemaker:**

Michael Glover

Moorilla Estate, Tasmania



ICV D47 suited to barrel fermentation  
& lees aging of whites

**LALLEMAND YEAST STRAINS**

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