

CASTLEMAINE STATE FESTIVAL

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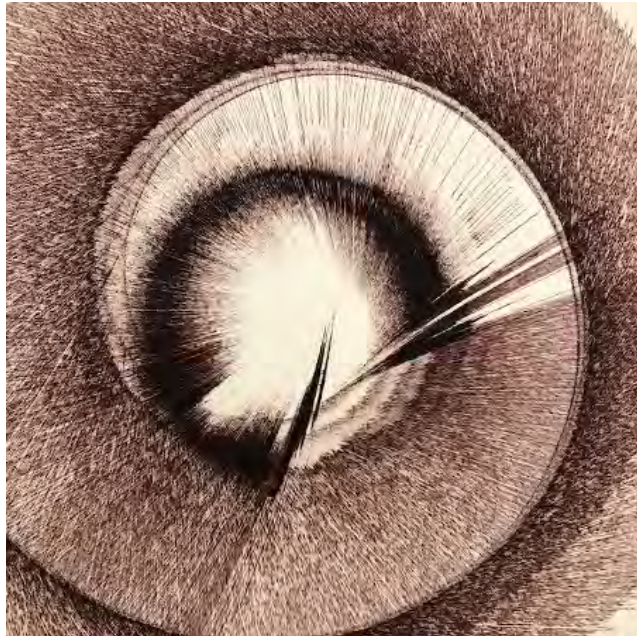


Image: wine drawing (detail) courtesy of the artist

Oenography: Ferment CO2 Drawing

Maker of sophisticated environmental drawing machines Cameron Robbins has teamed up with winemaker Gilles Lapalus from Maison Lapalus to draw up what the release of CO₂ in the wine-making process looks like. As native yeasts colonise the sweet grape juice, they eat the sugars and produce CO₂ and Ethanol. As the CO₂ gas bubbles out of the nascent wine, it moves a water-lock enough to motivate a drawing instrument.

Fermentation is part of a carbon cycle; the grape vines take in CO₂ when they are growing. The vast bulk of it is composted after harvest, including grape skins and stalks after pressing, thereby keeping carbon out of the atmosphere. Robbins and Lapalus have devised an artist/industry collaboration to reveal and analyse the carbon story- essential in our approach to climate change.

Cameron Robbins

Cameron Robbins has produced site-specific installations, architectural scale commissions, and exhibitions in art centres, biennales, galleries, interesting old buildings, and extreme environment sites in Australia, Switzerland, Japan, Norway, China, Denmark, Germany and the UK. He was the first Australian artist invited to present a large scale solo exhibition, 'Field Lines', at the Museum of Old and New Art, Tasmania, in 2016, where he also recently completed a major permanent 50 -year wind drawing installation.

Cameron Robbins is represented by Stockroom Gallery and MARS Gallery

Gilles Lapalus

Gilles Lapalus, is from Burgundy where he grew up in a wine family in Cluny. Gilles traveled the wine world following his studies, in France from Bordeaux to Languedoc, and globally from Chile to Tuscany. Gilles was part of the education initiative Institut Francais du Gout, before returning to wine cellars in Burgundy until 2001 when he moved to Victoria, Australia. For 15 years has developed the Sutton Grange winery, and in parallel started Bespoke Brothers in 2009 which morphed to Bertrand Bespoke, Maidenii vermouth began in 2011, and Maison LAPALUS in 2015.