



MACQUARIEDALE ORGANIC WINES

SAVOUR LIFE CLUB

newsletter

AUGUST 2009

Dear Savour Life Wine Club Member,

SPRING TASTING PACK

Welcome to all our new members and greetings to all our existing supporting members. We all hope you are doing well and have not been too affected by the GFC.

We are very conscious of the economic situation, consequently we continue to offer our wines at the same prices as we have been doing over the past 5 years. We feel this is only fair and moreover we are striving to bring a constant wine quality which is great value at these prices.

This pack is for those members who have elected to receive a tasting pack 4 times per year. In the mixed pack we have included 3 white and 3 red wines. In the white range we have included one bottle each of our aged Semillon 01 (museum release), Chardonnay 07 and the Chardonnay 08. The Semillon has been cellared by us in the bottle for the past 8 years and is showing some lovely lime and grapefruit characters overlaid with honey and butterscotch making it a great compliment to seafood. The Chardonnay 07 and 08 are organically grown with a very light oak influence. It is also interesting to compare the two vintages – one being quite hot and the other a lot cooler.

For the reds we have included 1 bottle each of our Cabernet Sauvignon 08 our Shiraz 06 and our members only Thomas Shiraz Reserve 07. The Cabernet Sauvignon is drinking very well for a young wine and is particularly smooth with a very clean finish. The Shiraz 06 is a medium body with a little (10%) Cabernet Sauvignon addition and will be great with the family barbeque. The Thomas Shiraz Reserve 07 has recently been released and we have had some very good appraisals from consumers coming to taste wines at the cellar door. The wine shows some great fruit characters with silky integrated oak tannins - a definite winner with rosemary and garlic roast leg of lamb – my favourite winter special!

Our “Certified Biodynamic” wines are produced with low sulphur levels, about one third the level of common bottle shop brands, and the wines are showing beautiful clean flavours on the back palate. We hope you enjoy these environmentally friendly wines.

the earth matters

BIODYNAMIC CERTIFICATION 10281BD

We continue to work within our Biodynamic Certification and are very proud to be at the forefront of sustainable agriculture. There is more and more interest coming through on a daily basis from other wine grape growers all over our vast country trying to improve their wines and at the same time being more ecologically focused. The national Biodynamic body, Biodynamic Agriculture Australia and various regional groups, including the Hunter Biodynamic Group, continue to hold educational workshops for farmers and gardeners. The next Hunter Biodynamic workshop is on the 10/11th October 2009 at Tocal Agricultural College, Paterson NSW. If you are interested in participating please contact us for further information.

CELLAR DOOR & CLUB MEMBERSHIP

Our Cellar Door continues to draw interested wine lovers who are looking to try our delicious biodynamic wines. A reminder that our Club Membership gives you a 20% discount on all our wines!

WINE AVAILABILITY

We have recently released our Cabernet Sauvignon 08 which although young in age is drinking very well with good chocolate and mint varietal flavours and is very clean on the back palate. This wine would certainly benefit from some extended cellaring, if you have the patience.

WINE CLUB DINNER

Our next Winemakers Dinner is on Saturday, 26th September 2009 and places are filling up fast as we go to press. We are christening our new Winery/Warehouse at this dinner. Dr Glenn Albrecht, our guest speaker, will provide an insightful overview of the biodynamic influence on the nutrition of our food!

OTHER COMING EVENTS

Newcastle Markets, Maitland Fairs and Linuwel School feature strongly in our "Farmers Market" sales activity. We have the Cruelty Free Festival at Belmore Park, Haymarket on Sunday November 1st 2009.

FAQ

What is the sulphur (preservative 220) level in Organic wines?

Certified Organic wines contain sulphur levels up to a maximum of 120ppm where as the Australian Standard for wines can be up to 250ppm. Some of our wines can be as low as 50ppm total sulphur. This sulphur level still gives the wine enough protection but allows sulphur sensitive people the opportunity to take in less preservatives which makes for a healthier lifestyle.

SALES

We have enclosed our price list detailing our current wine availability. Remember all wines are purchased with a 20% discount and we are happy to put together mixed cases for you and delivery is free! Delivery can be arranged to your home, office or to a friend, if so required. Another brochure is enclosed so please pass this on to a friend who may be interested in our quality, great drinking Certified Biodynamic wines.

Cheers,

Ross and Derice, Pauline and Jenni



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