



# MACQUARIEDALE ORGANIC WINES

## *newsletter*

AUGUST 2012

*Dear Savour Life Wine Club Member,*

### SPRING TASTING PACK

Winter is getting closer to finally being over with some lovely weather predicted for the early part of August. The ground water table levels in the vineyards have been well topped up with some good rain in the last few months so there will be no issues around water availability in the Spring. Some of the early blossom plants are just starting to wool up indicating that Spring might be early this year. We are currently in pruning mode with all the vineyards to be finished by month end and after hand pruning 40,000 vines we are "well over it", as the saying goes. However this activity is really crucial to maintaining the flavour in the grapes by moderating the yield.

We have had a lot of activity in the Cellar Door with many new Members coming on board to experience the broad range of our wines. We have launched our new website during the last few months and there are more details on this later in this newsletter.

This August mixed tasting pack includes 3 white and 3 red wines. In the white range we have included two bottles of our Chardonnay 2010, and one bottle of our Verdelho 2011. The Chardonnay is a complex wine with summer fruits and a hint of oak on the palate and it finishes clean and long – great with a range of white meats and salads. The Verdelho has an uplifted bouquet of peaches and lychees which compliments spicy Asian-inspired food.

In the red wines we have provided 2 bottles of our recently released Thomas Shiraz 2010 and 1 bottle of our recently released Matthew Merlot 11. The Thomas Shiraz is typical Hunter Shiraz being medium bodied with light tannins and plenty of berry fruit characters on the palate. The Matthew Merlot is a big Merlot and I regard this style of wine as our flagship wine because of the wines uniqueness. It is drinking really well with a lovely earthiness, savoury mouth feel and good clean length on the palate with plenty of berry characters. Again the wild yeast which occurs naturally in the vineyard has done Mother Natures work of converting the grapes into wine – how amazing that this transition can be performed without man's intervention.

These environmentally friendly wines will make your next wine experience all the more satisfying knowing that you are supporting the planet and minimising the effects of chemicals and preservatives.

*the earth matters*

## BIODYNAMIC CERTIFICATION / 10281BD

We continue to expand our BD Certified vineyard area with Broken View vineyard joining our certification. This addition will add another 8 acres of vines for us to manage and includes some Shiraz, Verdelho and Chardonnay. We are passionate in our belief that Biodynamic grapes make better wine – more flavour and more balance.



## OUTLOOK FOR 2012 VINTAGE

The indications from the wet summer are that all the white grape varieties fared reasonably well and we are bottling some of these 2012 vintage whites very soon. In fact the Verdelho and Semillon will be in the Summer Savour Life Tasting Pack. We harvested a satisfactory crop from our Merlot and Pinot Noir however we lost our Shiraz and Cabernet Sauvignon to the weather gods! I can tell you there was much wailing and gnashing of teeth as these crops were looking exceptional during January ... as they say.... its not in the bag until the grapes are in the winery!

We have just released our Thomas Shiraz Reserve 2010 at a Members price of \$48 per bottle. This wine is a stunning example of fine Hunter Shiraz with great cellaring potential. Preferred drinking is after 2016 - we can store for you and have available as and when you would like. Please refer to our terms and conditions for this service. Also we have included 3 bottles in the Members special offer detailed at the end of this newsletter.

## NATURAL WINEMAKING

To minimise the sulphur levels in our wines we need to harvest very clean grapes with no imperfections as bacteria can cause the wine to deteriorate quickly. We are always striving to produce pristine grapes so that our methodology can be pursued.

Further, we are continuing to use a cork closure on our red wines. We firmly believe that cork is best for our wines from a technical perspective, from a sustainability point of view and from a premium position for our wines. We only get positive response from consumers who still see cork as the preferred closure – “what’s a fine meal without the pop from the bottle of a fine Macquariedale Organic Wine!”



## GARLIC 2012

This year's new crop of Italian purple garlic has taken well and is shooting skywards. We are experimenting with some weed mat to minimise the weeding issues that we have experienced in the past. We expect the garlic to be ready around mid November and we will be advising you by email as we get closer to the harvest date. Please remember it is best to store in a cool, dark, place with some good air movement around the bulb. It is also best not to peel off any of the outer leaves/sheath before storage.

*practicing sustainable viticulture using*



## SPRINGTIME BUD BURST SLOW FOOD LUNCH

**Saturday Sept 22nd 2012**

The invitations for our Springtime Bud Burst/Slow Food Lunch have now been sent. This wonderful afternoon lunch will again be prepared by the Slow Food Hunter Valley Group using local, in season and organic/biodynamic (where possible) and fair trade produce. We strive each year to produce as much produce as possible from our gardens at Macquariedale. The theme this year is an Italian feast served "slowly" on long tables. The cost is \$70 per head with wine and soft drink at Cellar Door prices. Bookings are essential as we have sold out in the past few years. Our music this year will feature the amazing local talent of Tillee Music. So get a few friends together and book in early and make a weekend out of this event!

**<http://www.macquariedale.com.au/2012-springtime-bud-burst-lunch.html>**



## WINGS OF KILIMANJARO LUNCH

**Sat 6th October 2012**



We are hosting a fund raising lunch for Gavin Morris the NBN TV channel weather presenter on Sat 6th October. Gav has been selected to jump off the top of Kilimanjaro in Tanzania, Africa with a group of 200 international para-gliders. This is indeed an amazing feat of courage and commitment. This group is raising funds for Plant with Purpose foundation concerning the reforestation of the plains below the mountain and One Foundation. For further information - <https://www.facebook.com/gavinmorrisfly>. Both these charities are extremely important in helping our planet and in empowering people to self sustain.

If you would like to participate please let us know. Tickets are \$75 each. There will be entertainment, live auctions and raffles on the day.

**<http://www.macquariedale.com.au/wings-of-kilimanjaro-lunch.html>**

*g biodynamic principles*

## OTHER COMING EVENTS

We are offering a vineyard and winery tour for our Members at 11 am on the first Saturday of the month - bookings are essential. This is a great way to receive first hand information about BIODYNAMICS and see how the vineyard is managed without chemicals. A taste of the current red wines in barrels is a highlight of the tour!

The Vegan Show is on Sunday October 28th in Sydney and we will be exhibiting as usual.

The Slow Food Terre Madre is in Turin, Italy from Oct 25th to the 29th and Macquariedale along with a few other farmers/producers have been selected to represent the Hunter Valley, Australia and we will be showcasing our wines at this event. This is an once in a lifetime experience which we are very much looking forward to and are honoured to be part of.

We will be exhibiting at the Country & Regional Farmers Direct Market, Rosehill Gardens, 4th & 5th August.

The Maitland Aroma Festival is being held on 18th & 19th August which we will be exhibiting at again this year – hope to see many of our local Wine Club Members there – always a great event!

## SOCIAL MEDIA

We have entered the 21st century and are now on facebook and twitter. If you have some encouraging comments about us and/or our products please go to either <http://www.facebook.com/Macquariedale> or <https://twitter.com/macquariedale> to have a peek at what we are doing.

## SPECIAL MEMBERS OFFER

We had an offer in the last newsletter of a weekend at Broken View Estate to go into a draw if you purchased one of the special packs. We have much pleasure in confirming that Georgina Mason was the lucky winner - congratulations! This accommodation was valued at \$380.

### **Our special offer for this quarter is a 6 pack:**

3x Shiraz Thomas 2010, and  
3 x Thomas Shiraz Reserve 2010 at \$170 (discount off RRP is \$33%)

Let's hear it from all you Shiraz lovers out there!



Please remember to stock up on our great selection of wines and that all prices for our wines are less 20% for our Members.

We look forward to catching up with as many Members as possible at the Springtime Bud Burst/Slow Food Lunch, or remember if you are visiting the Hunter please call in to the Cellar Door to see us!!

We wish you and your family a warm rest of winter and early Spring!

*Cheers,  
Ross and Derice, Jenni, Deborah and Daniel*



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