



# MACQUARIEDALE ORGANIC WINES

## *newsletter*

AUGUST 2013

*Dear Savour Life Wine Club Member,*

### SPRING TASTING PACK

It has been a mild winter in the Hunter with only a few real frosty mornings. The plants are showing signs of an early Spring with some of the ornamental grape vines already showing little green shoots. It forebodes of an early Spring! Our grape vine pruning over the winter months has been progressing well with about 40% still to be finished over the next few weeks. We have been pruning quite tight to produce fewer but more flavoursome grapes. We know these concentrated flavours in the grapes will lead to some very good wines.

Our Cellar Door customer base continues to be increasing with much interest in our commitment to producing our wines more naturally. These visitations are in spite of the very poor dirt roads maintained - maybe a poor word choice - by Cessnock Council. We have been petitioning the Council to allocate some funds to upgrading these roads leading to our cellar door however to date this has been a thankless task - maybe one day they will understand the value of wine tourism to the employment in their local council area. To those of you that have made the journey - a big thanks for your support.



This August mixed tasting pack includes 3 white and 3 red wines. In the white range we have included one bottle each of our Semillon 2012, our Chardonnay 2012 and our Verdelho 2012. The Semillon is a light refreshing low alcohol wine (9% alc) which is easy drinking perfect with seafood. 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 1 bottle each of our Thomas Shiraz Reserve 2010, Thomas Shiraz 2011 and Matthew Merlot 2011.

The Thomas Shiraz Reserve is a complex, brooding wine with many flavour layers and has a smooth finish with silky tannins on the palate. This wine can be cellared for another 3-5 years to realise its full potential. This wine is available only at the Cellar Door (RRP is \$60 a bottle / Members price \$48).



*the earth matters*

The Thomas Shiraz 2011 is a well balanced wine with good weight on the palate. It is clean and has sweet, ripe tannins for complexity.

The Matthew Merlot 2011 is a medium weight wine which would benefit from cellaring for at least another year. However 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 we can perform this transition without man's intervention.

Enjoy the wines with family and good friends, and if you find other devotees please refer them to us. Remember you get a free 6 pack of wine with your next delivery if they also become members – Introduce a Friend flyer. What a great incentive to build your cellar or just for everyday enjoyment.

## BIODYNAMIC CERTIFICATION / 10281BD

We received the full renewal of our BD Certification for all our vineyards and our winery. The attention to detail in these accompanying audits makes us better operators in this environment. This obligation to the Australian Standards for Organics and Biodynamics keeps us focused and striving for improvements to make our farm a more sustainable and self sufficient.

It is interesting to note that we have made a conscious decision for our small winery not to be linked into the commercial power grid so that we can just be a little less reliant on fossil fuel. We use biodiesel in our generator for power and are exploring additional solar / battery alternatives as sustainable back up.

## OUTLOOK FOR 2013 VINTAGE

As indicated previously the varieties from this vintage are all looking good and will be bottled over the forthcoming months in time for some summer releases.



## WHAT'S IN YOUR GLASS?

### *Newcastle Tasting and Dinner*

On Sunday, 28 July we showcased our wines at this event which was a tasting of many natural wines from all corners of the world held at the soon to be opened RESERVE Wine Bar in Newcastle. The attendance was amazing and exceeded all expectations. A dinner at Bacchus Restaurant followed with several of our wines, namely Verdelho 2012 and our newly released Pinot Noir 2012, being featured with particular courses. The food at Bacchus is prepared with such skill and grace and is an absolute stand-out. A must visit when you are in the city of Newcastle.

To coincide with this event we had arranged to submerge several wines in the Hunter River at a depth of approximately 8-10 metres for 3 months back in May 2013. These wines were then raised out of the river on the Thursday prior to the dinner. The idea was to ascertain whether the wines were influenced by the ebb and flow of the river and the constant temperature. Suffice to say this evaluation was very difficult and obviously quite qualitative; however there did appear to be subtle differences between the submerged wines and the control wines which were typically cellared in warehouse conditions. The submerged wines did



appear to be softer and more complex exhibiting more delicate flavor. Further trials are being proposed to try to establish a more quantitative evaluation.

## A LITTLE BIT OF TRIVIA

As you may have heard of "locavore" which refers to a person who sources their food from locally grown produce, well there now is a word for the person who sources their wines from local producers in their region.... "a locapour". We will continue to encourage consumers and restaurants to become "locapours".

## BIODIVERSITY ON FARMS

### *Why Biodiversity Matters*

Slow Food Europe has published some comments about biodiversity which I have found very interesting and would like to share with our Members.

Over the past 100 years the variety of seeds planted has dwindled from hundreds to just a handful. Animal diversity is suffering a similar fate. Large commercial farms that concentrate on specific animals or plants to maximize yields and profits have caused the variety in our food supply to plummet.

Today the human race relies on just three cereals – rice, wheat and corn – to provide for 60% of our caloric needs. In less than 100 years we have lost 75% of fruit, vegetable and legume varieties and a thousand animal breeds. We have also lost hundreds of cheeses, breads and meats.

Why should we care? We need biodiversity to grow food or in other words to survive. If we are limited to very few varieties we become extremely vulnerable should there be pests or disease that could wipe out these varieties. We need to support the small artisan farmer who has some special plants or animals and who generally is not reliant on copious quantities of chemicals for their farming practices.

Biodiversity will safeguard our future food supply.

## NATURAL WINEMAKING

### *Quiet is the New Loud*

There has been much skepticism in the wine industry about using wild ferments in wine. At the recent Wine Tech conference in Sydney several similar wines were compared which were fermented using pure strain yeasts and wild indigenous yeasts. The results were very interesting with most evaluations indicating that the wines fermented naturally were regarded as being more complex, fresher and denser with more tannin integration and improved texture with better palate length. This translated into superior wines which were more highly regarded. It has also been confirmed that yeasts are territorial and the species of yeasts vary according to region. Hence yeasts are part of the vineyard "terroir" and have an influence of the quality of the wine. There is certainly a place for cultured yeasts in conventional mass produced wines however for our type of artisan winemaking we feel vindicated with our natural approach of letting the grapes speak with minimal winemaking intervention.

## BLUES & BURGERS

### *Celebration Of The Harvest*

Our Blues & Burgers event in May was a fantastic day for Members and friends. We couldn't have asked for a more perfect day – the weather was stunning, food beautiful and wines gorgeous, of course. The Merewether Fats Blues Band were great and enjoyed by all our guests. This event will be held again on Saturday, 24 May 2014. Book early to make sure you don't miss out as tickets are limited. Thanks to all our guests that attended – we enjoyed having you share the day with us!



## GARLIC 2013

Our garlic crop is looking very promising and after a few really cold frosts it will start to take off over August/September and should reach maturity late October. We will let all our Members know when it is available for purchase as soon as it is harvested.

## OTHER COMING EVENTS

We are offering a vineyard and winery tour for our members at 11.00 am on the first Saturday of the month and bookings are essential. This is a great way to receive first hand information about BIODYNAMICS/sustainability and see how the vineyard is managed without chemicals. A taste of the current red wines in barrels is a highlight of the tour!

Taste of Newcastle will be held on Saturday, 3 August from 4-9pm at the Honeysuckle foreshore – we look forward to catching up with Members at this event.

The Vegan/ Animal Cruelty festival is on Sunday, 28 October in Sydney where we will be exhibiting.

## SPRINGTIME BUD BURST SLOW FOOD LUNCH

*Saturday, 21 September 2013*

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 and fair trade produce. The theme this year is a country style feast served "slowly" on long tables. The cost is \$69 per head with wine and soft drink at Cellar Door prices. As in previous years, a portion of the funds raised are donated to Slow Food Hunter Valley to assist in their wonderful efforts of raising the awareness and educating people in good, clean and fair food, farming practices and the production of food. Bookings are essential as we have sold out in the past few years. So get a few friends together and book in early and make a weekend out of this event!

Tickets are on sale now, phone Caroline or Derice on 6574-7012 or email [derice@macquariedale.com.au](mailto:derice@macquariedale.com.au).



## SOCIAL MEDIA

We regularly post on both Facebook - [www.facebook.com/Macquariedale](http://www.facebook.com/Macquariedale) and Twitter - <https://twitter.com/Macquariedale> so to keep up to the minute with what we are doing at Macquariedale, like us on Facebook and follow us on Twitter. Thank you to all our Members who have already "liked" us and "follow" us. We are encouraged by your support!

## GIFT CERTIFICATES

We have introduced Gift Certificates available for our Members. The Certificates are issued for any amount that you wish to give to family, friends or business colleagues. Please contact us for details. The Gift Certificates can then be redeemed at the Cellar Door or contact us to send out the wine to the nominated value.

## CORPORATE WINE CLUB MEMBERSHIP

We have introduced a Corporate Membership to cater for small to medium businesses that wish to enjoy Certified Organic/ Biodynamic wines and to support their green sustainable business plan or mission statement. The requirement for this Membership is to take a minimum of 3 cases per year of our commercial wines. This is a great opportunity for businesses to enjoy sustainable wines and to look after the health and wellbeing of staff and clients. For further details contact [ross@macquariedale.com.au](mailto:ross@macquariedale.com.au).



*May you enjoy your August Tasting Pack and we look forward to you visiting the Cellar Door when you are next in the Hunter.*

*We wish you and your family a warm winter and early spring!*

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



**Macquariedale Estate Pty Ltd**

170 Sweetwater Road, Rothbury NSW 2335 **Tel** 02 6574 7012 **Fax** 02 6574 7013 **Mob** 0417 401 376

**Email** [sales@macquariedale.com.au](mailto:sales@macquariedale.com.au) **Website** [www.macquariedale.com.au](http://www.macquariedale.com.au)