

SPECIAL MEMBERS OFFER:

All Members who purchased our special Christmas offer went into the draw for 2 nights accommodation at Broken View Vineyard and we are very pleased to confirm that Savour Life Members Cathal and Georgina Mason were the lucky winners.

We are pleased to advise that we have released from our museum stock 20 cases (6 packs) of Semillon 2001 (11 years old). Your special Members Price per bottle is \$45 per bottle. This is a once only offer for all you lovers of Hunter aged Semillon. The wine is fantastic and drinking very well with developed butterscotch and honey flavours to the fore. A great birthday gift or corporate award!

Enjoy your tasting pack and please remember all Members orders receive a 20% discount with free delivery.*

Cheers,

Ross and Derice, Jenni, Deborah and Daniel

*East coast of Australia from the Sunshine Coast to Melbourne.





MACQUARIEDALE ORGANIC WINES

newsletter

FEBRUARY 2012



Dear Savour Life Wine Club Member,

AUTUMN TASTING PACK

We would like to specially thank all our loyal Members for their strong support over the last six months. You supported our wines very well in the lead up to the Christmas holidays in spite of the atrocious December weather (in our area) and the general economic doom and gloom being sprained around by our elected representatives!



This tasting pack for those Members who receive 4 packs per year and for the February/August Members has a good cross section of our current release wines. We feel very confident that you will enjoy these liquid offerings. The mixed pack contains 3 white wines, 1 x Semillon, 1 x Verdelho and 1 x Chardonnay. The Semillon is from the 2011 vintage and is produced very much in a "drink-now" style from a very hot vintage. It is a light delicate wine with citrus overtones and very good length on the palate and is to be enjoyed with various fresh seafood. The Verdelho is also from the 2011 vintage and is drinking very well with the lifted bouquet of citrus and melons shining through. The Chardonnay 2010 is a great wine to have with a light summer style meal as this lightly oaked wine has subtle complexity which is to be enjoyed now.



Also included in the pack are three red wines – 2 x Shiraz Thomas 2010 and 1 x of our recently released Cabernet Sauvignon 2010. The 2010 vintage for Hunter reds is excellent with these wines showing good quality and some ageing ability. The Shiraz is a medium body red with soft silky tannins on the palate with an uplifted berry bouquet. The Cabernet Sauvignon 2010 has some beautiful ripe fruit flavours on the palate which gives the wine a great sense of its true varietal structure which includes berry and chocolate flavours.

As our winemaking journey expands we are able to continue to improve our quality by refining these wines to bring you wines which are low in preservatives (sulphur 220) and without systemic chemicals and fining agents (egg, milk and fish) as we do not use these products.



the earth matters

BIODYNAMIC CERTIFICATION 10281BD

Our Biodynamic certification has been renewed after our last November audit by the ACO. We now have the adjacent Vercoe vineyard fully Certified with our vineyards which gives us approximately 250 acres of certified land with about 15HA of vineyards. The additional Broken View vineyard has joined our and program and will be in pre-certification this 2012 vintage. All going well they will be classified in-conversion next year.

VINTAGE 2012

After the coolest, wettest spring for many years we had a good dry January without too much heat. We have started to harvest the white grapes which are looking very good. However in the last few days we have been inundated with tropical lows which have dumped 100mm on the Hunter wine area. This high rainfall level will make it very difficult for us to bring the reds to full flavour and ripeness as the vines suck up a lot of the moisture which prevents them from reaching their full potential. Nevertheless we are always optimistic and are hopeful that the rains will leave us alone for the next few weeks.



Our natural winemaking efforts are continuing by utilisation of the wild vineyard yeast and minimal sulphur additions. The new wines to be released will represent this practice and should be well received – if only a little bit different!

We have recently released our new RJS Tawny Liqueur (Tawny Port) in both 375ml and 750ml bottles.

GARLIC 2011/12

This years garlic crop was a little disappointing as we were struggling with the wet weather most of the spring. We did harvest some fine garlic in November which was quickly snapped up by our Members. We still have a small quantity left if you are interested.



UPCOMING EVENTS

The year gets into full swing in March with the Maitland Taste Festival being held on Saturday 31st – Sunday 1st April 2012.

We are offering a vineyard and winery tour for our Members at 11 am on the first Saturday of the month and 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!

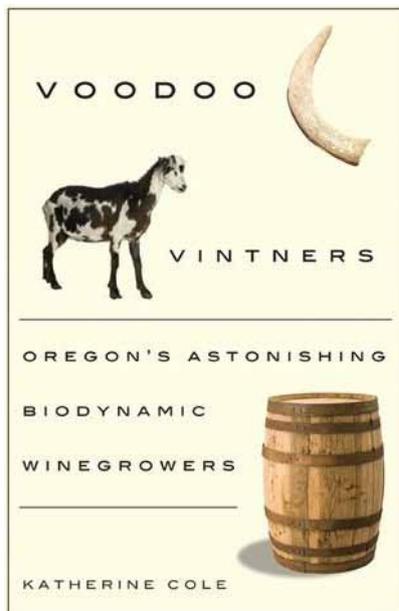
practicing sustainable viticulture using

NATURAL WINEMAKING

“And Noah began to be an husbandman, and he planted a vineyard. And he drank of the wine...”

Genesis,9:20-21

There are several new books that have been released which are dedicated to this topic. One in particular is titled “Voodoo Vintners – Oregon’s Astonishing Biodynamic Winegrowers” by Katherine Cole – available through Amazon.



The theme of the growers in the area is definitely toward... let the wine make itself... by minimal intervention during the winemaking process. The idea being that the resulting wine is a true reflection of the soils, climate and environment in which the grapes are grown as opposed to manipulated, industrialised wines with no apparent soul.



SOCIAL MEDIA

We have finally brought ourselves into the 21st century regarding social media so you will find us on Facebook:

<http://www.facebook.com/Macquariedale>

and Twitter:

<https://twitter.com/#!/@Macquariedale>

We have been working on development of our new website and are planning to launch this by the end of February. Please take a look and add your comments. We would love to hear from you.



ing biodynamic principles