



MACQUARIEDALE ORGANIC WINES

newsletter

MAY 2012

Dear Savour Life Wine Club Member,

WINTER TASTING PACK

We have just experienced one of the coolest and wettest summers on record. We had only a few days during January, February and March that were actually over 30deg C so we had a very cool climate grape ripening period. A lot of grapes went unpicked in this region although we were quite fortunate and managed to pick about 70% of our expected quantity. Towards the end of February the reds, particularly Shiraz, just did not want to ripen from the excessive rain and general lack of sunshine and so were left to wither on the vines. However the whites were picked at good sugar levels with lovely natural acidity. We managed to pick our first substantial crop of Pinot Noir which we are very excited about - more details about this new wine later in the Newsletter.

Thanks to all our wonderful Members for continuing to support our activities through the purchase of our wines both at the Cellar Door and direct through our website. Also a special thank you to all you new Members who have recently joined our Wine Club – we hope the experience with your membership will be exciting and rewarding.

This May mixed tasting pack includes 3 white and 3 red wines. In the white range we have included one bottle each of our Chardonnay Unwooded 2010, Verdelho 2011 and Semillon 2011. The Chardonnay is a quaffing Sunday afternoon wine to be enjoyed with friends. The wine shows some good summer fruit flavours and is very clean and has good length on the palate with just a hint of sweetness. The Verdelho has an uplifted bouquet of peaches and lychees which compliments spicy Asian-inspired food. The Semillon is a great example of the typical lean Hunter Semillon to be enjoyed with fresh seafood.

In the red wines we have provided 1 bottle of our recently released Thomas Shiraz 2010 and 2 bottles of our recently released Matthew Merlot 2011. The Thomas Shiraz is typical Hunter Shiraz being medium bodied with light tannins and plenty of berry fruit characters. The Matthew Merlot is a big Merlot – often described as Cabernet Sauvignon without the pain - which is drinking really well with a lovely earthiness, savoury mouth feel and good clean length on the palate



the earth matters

with plenty of berry characters. Again the wild yeast which occurs naturally in the vineyard has done Mother Nature's work of converting the grapes into wine – how amazing that we can perform this transition without man's intervention.

Enjoy the wines with good food and interesting company in the secure knowledge that these wines are some of the most environmentally friendly wines available.

BIODYNAMIC CERTIFICATION

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Our Biodynamic Certification gained through the Australian Certified Organic Group remains pivotal to our operations. It gives us the confidence and integrity to continue to operate our vineyards under this system. Again the main reasons are the improvement in the soil structure which in turn produces grapes with amazing natural flavours and then reflects in the great quality of the wine.

BLUES & BURGERS – CELEBRATION OF THE HARVEST

As we go to press we have organised a casual lunch featuring Blues and Burgers on Saturday, 26 May 2012 in celebration of the harvest. This is a ticketed event and the invitation has been either emailed or posted to you. It will be a great afternoon with both meat and vegetarian options for the gourmet burgers with plenty of good Macquariedale Organic Wines to try. We look forward to seeing you here with your friends and family.



VINTAGE 2012 & OUTLOOK FOR 2013

We are pleased that this vintage is over as it was a very difficult time for all vignerons involved in the Hunter region. As previously mentioned the rains and cool weather made ripening our crop quite problematic. We succeeded in picking all our whites and some red grapes so all in all we got through the season reasonably well. The challenges of being a primary producer!!!



We are very excited to advise that we have produced a great Pinot Noir this year which is currently being matured in a large format (400 litre) barrel. This will be an extremely limited release to Members only around mid 2013. We normally use all our Pinot in our Emma's Bubbles however this year was exceptional for this variety and we have produced our first straight Pinot Noir. We will advise pricing and availability early 2013.

We have released our first Tawny Liqueur (Tawny Port) in 375ml and 750ml bottles. This fortified wine is made exclusively from Shiraz and has been aged in oak barrels for a minimum of 5 years.

practicing sustainable viticulture using

NATURAL WINEMAKING

Further exploratory work has been concluded on producing our wines with minimal intervention and using the naturally occurring wild vineyard yeast for the fermentation. This is very much in the traditional winemaking way, which has been used over the past centuries and supports our use of minimal preservatives in the wine.

Natural winemaking is developing a solid following of supporters as the wines represent the area in which the grapes are grown and seem to exhibit more integrated and complex flavours. Wine lovers are keen to experience more natural and healthy alternatives to the mass produced basic wines.

In a newly released book about Natural Wines by Harrop and Goode, they indicate that "... *wine made naturally is more interesting and tastes better and natural wine production is more sustainable and respectful to the environment*".



SPRINGTIME BUD BURST SLOW FOOD LUNCH 2012

This year's lunch is being held on Saturday, 22 September 2012. Please mark this day in your diary. Early bookings will be accepted as this is normally a sell out event. Further details will be forthcoming in July. A wonderful lunch and day is ensured to be enjoyed.

This year's lunch will be a particular celebration as this is the year the Slow Food International Conference is being held in Italy. There will be a small contingent of selected farmers/producers from this area that will be representing the Hunter Valley and Australia. We are very proud to have been associated with and assist the Slow Food Group Hunter Valley to be able to form a group of farmers/producers to attend this great event.



GARLIC 2012/2013

We are currently planting this year's garlic cloves which will be ready for harvest in November. All our Members will have first option at purchasing this year's crop. We should have improved availability as we are trialing a new weed mat to help manage the weeds. Once the garlic has been harvested it will last at least 3-4 months when stored correctly in a cool place that gets good air movement around the bulb. It is also best not to peel off any of the outer leaves/sheath before storage.

ing biodynamic principles

OTHER EVENTS

Our wines were recently selected by the Newcastle City Council to be featured at the Earth Hour cruise on board the Solar Sailor on Newcastle Harbour. This was a great accolade for Macquariedale Organic Wines with our sustainability credentials.

By the time you receive this wine pack we will have just completed exhibiting at the Tocal Field Days at the Agricultural College at Paterson in the Hunter Valley.

The Organic Expo which will now be called Sustain is being held on the weekend of 21 and 22 July at the Royal Hall of Industries, Sydney. We look forward to catching up with Members at this event.

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



SPECIAL WINTER OFFER

Available Until 30 June 2012

We have put together a wonderful 6 or 12 pack offer for Winter Cheer which will be great for sitting around a winter fire soaking up the ambience.

2 x bottles of Red

2 x bottles of White

2 x bottles of Muscat and/or Tawny Liqueur – 375ml

\$105 delivered*

OR

\$200 for 12 bottles delivered* – 4 bottles of each

(This is equivalent to a 30% discount off our Cellar Door prices.) (* From Melbourne to the Sunshine Coast)

If you would like Emma's Bubbles included in this offer, just add \$10 for each bottle replacing one of the existing bottles in the offer e.g. for 2 x Emma's Bubbles included, the price for the 6 pack would be \$125 or \$220 for the 12 pack.

Please remember to stock up on our great selection of wines and all prices of the wines are less 20% for our Members. A price list is included for your reference.

Remember also to Introduce a Friend – flyer included – and receive an extra 6 pack of wine with your next Wine Pack – a great bonus worth \$115 to have your friends enjoying beautiful, organic/biodynamic wines as well.

Once again, thank you all Members for your continued support and enjoy these beautiful, environmental friendly wines during this winter period.

Cheers,

Ross and Derice, Jenni, Deborah and Daniel



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