

## SPECIAL CHRISTMAS OFFERS

We have put together 2 great offers for Christmas cheer which will light up your festive season.

### CHRISTMAS PUDDING & MUSCAT LIQUOR PACK

**Christmas Pudding with Muscat Liquor (Liquid Xmas Cake 375ml) in a special pack... \$70 (Normal RRP \$84)**

The Christmas Pudding is a natural blend with no preservatives, weighs 1kg and is made specially for Macquariedale by the well known Newcastle Pudding Lady.

Limited stock so please place your orders early.... Great as a gift for your staff or family!

### CHRISTMAS WINE 6 PACK

Also we are offering a special 6 pack of wine which includes the following wines:

**2 bottles of Emma's Bubbles** – 2009 vintage champagne  
**2 bottles of our white wine** (your selection) eg 1 bottle of Semillon + 1 bottle Verdelho  
**2 bottles of our red wine** (your selection) eg 1 bottle of Shiraz + 1 bottle of Merlot

**Special Members Price \$120 with free delivery (East Coast up to Sunshine Coast, other areas a delivery fee will apply) Normal retail Value \$170**

All orders received for these offers will go into a draw for a special mid week 2 night break for 2 people at the Hunter Valley Broken View Estate valued at \$380.

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

We wish you and your family a wonderful Christmas filled with joy and prosperity!

*Enjoy your wines!*

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



## MACQUARIEDALE ORGANIC WINES

### newsletter

NOVEMBER 2011

*Dear Savour Life Wine Club Member,*

### SUMMER TASTING PACK

The strong growth in our Wine Club Membership is very encouraging and gives us the confidence to keep providing the wine styles that we have developed over the last 10+ years. These wine styles are a range of single varietal Hunter wines made in a very approachable style with the emphasis on complimenting delicious food. We would also like to thank our existing Members for their continued support in purchasing their Organic/Biodynamic wines from us. One of the recent highlights for us and many Members, was the Springtime Bud Burst/SLOW FOOD lunch held in September at our Winery. This function brought together many aspects of our mission to provide outstanding Certified Biodynamic wines which support our sustainability goals and compliment the shared enjoyment of local fresh produce beautifully prepared and presented by the hard working volunteers from the not-for-profit Hunter Slow Food Group. From the lunch proceeds we were able to raise considerable funds for the Group to assist with sending selected local farmers to the biennial Terre Madre International Slow Food Conference in Milan, Italy.

This tasting pack is for those Members who receive the November tasting pack. The mixed pack includes 3 white and 3 red wines. In the white range we have included one bottle of the Chardonnay Unwooded 2011 and 2 bottles of Verdelho 2011. The Chardonnay is a quaffing Sunday afternoon wine to be enjoyed on a great summers day. This wine shows some good summer fruit flavours and is very clean with good length on the palate and just a hint of sweetness. The Verdelho has once again been received very well by our Cellar Door visitors and 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 the Matthew Merlot 2010. The Thomas Shiraz is a typical Hunter Shiraz being medium bodied with light tannins and plenty of berry fruit characters. The Matthew Merlot is drinking really well with a little dryness up front and good clean length on the palate with plenty of berry characters – this is a big single variety Merlot! This Merlot is the lowest preservative (sulphur 220) wine that we have produced being around 8 ppm of free sulphur and was fermented using the wild yeast which occurs naturally in the vineyard. Enjoy these wines with good food and interesting company in the secure knowledge that these wines are some of the most environmentally friendly ones available.



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*the earth matters*



## BIODYNAMIC CERTIFICATION

Our Biodynamic Certification is very important to us as it supports the integrity of our operations. We are totally committed to this program as the results underpin the fertility of our vineyards. Greater microbial activity in our soils through improved humus levels which in turn increases water retention and the soil profile which enables the vines to access all the nutrients that are required for a sound crop. The wine styles that are produced are truly representative of our soils and climate. In France the word TERROIR which is roughly translated into the aboriginal meaning of "A SOMEWHERE PLACE" is used to describe the actual vineyard and the growing conditions.

Broken View Estate is joining our Biodynamic Certification from the 2012 vintage. This vineyard is located approx 2 kms from our vineyard on Old North Road, and have beautiful mature vines which we will manage and convert over the next 4 years to become Fully Certified. Broken View have several exclusive 1 bedroom accommodation packages (refer to our special wine offer at the end of this Newsletter to win a free 2 night stay).

## VINTAGE 2011 & OUTLOOK FOR 2012

The 2010 red wines are now available although we are still working on the selected Reserve Shiraz.

The 2011 white wines are starting to be released and are looking very classy. The reds have been racked (barrels cleaned) several times to clarify the wine and are looking very good.

The early indications for the 2012 vintage are amazing with the mildest, softest Spring for the last 10 years. The vines are responding incredibly well to these conditions with great early growth and showing signs of a very good crop. However, it is still very early in the growing season but the vibes are great!

## NATURAL WINEMAKING

We are now able to use minimal intervention in the winemaking process because of the Biodynamic grapes which support a lower alcohol approach with higher natural acidity retention. In other words the grapes ripen earlier, have more flavour and are conducive to fermentation using the natural yeasts found in the vineyard. This is the traditional method, which has been used in the past centuries, and supports the use of minimal preservatives in the process which has been shown to be beneficial to your health.



## SPRINGTIME BUD BURST SLOW FOOD LUNCH SEPT 2011

As you can see from the photos below we had another great roll up for this event with many Members enjoying a wonderful afternoon of beautiful wine, food and music. The day was perfect for great conversation and relaxing in the sun and country air.

We continue to showcase the vast array of local seasonal food as a statement about the importance of Food Sovereignty in Australia. The local food provided by the volunteers from the Slow Food Hunter Group was excellent and abundant with the theme of many dishes emanating from a whole locally grown beef. The funds raised by the Slow Food Hunter Group will be used to send farmers to Italy to participate in the International Terre Madre Conference.

This event was such a great success that we are planning next year's event on Saturday, 22 September 2012... So get a few friends together and book in early !!



## GARLIC 2010 – 2011

Last year was our first commercial crop and we sold all the garlic that we produced to our Wine Club and Garlic Members, visitors to the Cellar Door and to several local organic retailers. The quality was excellent with many favourable comments received about the freshness and the flavour. This year we have been hit by a multitude of weeds of all descriptions taking over our garlic patch. This has caused a continual hand weeding process and our yields will be down. We expect to harvest this garlic around the end of November with the garlic bulbs being ready to dispatch a few weeks later.

We have included a brochure for you to fill-out and send back so that you will get preferential supply as we expect to sell out quite quickly. Minimum purchase is 1 kg @ \$40 per kg, plus freight or postage to your home or office. If this feels too much just share with a friend – we would anticipate the garlic to last at least 3 months when stored correctly 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.



## OTHER COMING EVENTS

The Vegan (Cruelty Free) festival was held in Sydney on Sunday, 29 October and once again our wines were very well received. Our wines are vegan suitable as we do not use any animal derived fining agents.

The Lake Macquarie Smart Living Fair will be held on Saturday, 19 November and this event is a great showcase for our wines.

We are offering a Vineyard and Winery Tour for our Members at 11am 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!

*practicing sustainable viticulture using biodynamic principles*