



## SPRING NEWSLETTER 2009

### Welcome

The buds have burst and the new seasons growth is strong. The Spring growth also signals a crop of new release wines. The season has also seen some superb winery dinners here and interstate.

### Dinners

The three-winery dinner with Paringa Estate and Paradigm Hill, showing three vintages across six years, demonstrated that the Mornington Peninsula produces a range of styles each vintage.

The dinner at Caveau in Wollongong was a triumph of great food and company.

The Sydney dinner at Aqua Dining included old wines and examples of French wines at similar price points, but the evening was hijacked by the stunning location, highlighted by the siren tooting visit of a huge P&O cruise ship, Dawn.

Many thanks to all who attended the dinners and we hope to see you again at the vineyard soon.

### Lucky last '07 Pinot!?

At the time of writing we are running out of the 2007 Pinot Noirs - having less than four cases of the Clonal Blend as the extreme example.

### Harvest 2010

If you would like to attend one of our pickings next year please email us soon We anticipate that harvest will be about 27 March or 3 April. If you would like to attend either of these picking days please contact us ASAP.

Best wishes for a happy and safe Christmas and New Year. David and Wendy Lloyd

### Reviews

#### The Gold Book

##### Australian Wine Vintages, Rob Geddes

The 27th edition was released between the last newsletter and this one, the first under Rob Geddes MW. Happily, two of our wines (Chardonnay and MV6 Pinot) are amongst an elite group of 94 wines selected as Australian wines that rank amongst the great wines of the world (Five Gold Stars).

*NOTE: This is in addition to the Five Red Stars awarded to us by James Halliday and the excellent individual wine scores given to us by Campbell Mattinson of the excellent online subscription website, WineFront).*

If you would like a copy, we have them available for \$25 with any order of a case or more of wine. This book is more than a collection of reviews, it is also a very handy guide to travel and regions.

Rob Geddes MW took over the editorial of this book by revisiting most wineries listed and in the process investigated the local ambience, accommodation and restaurants. He has passed his thoughts on to you the reader as a very useful guide. He is also quite fearless in his scores. We did well this time but, he has a very broad range that means a very good wine can receive a score of 87 yet in other books this would be seen as something inferior. Investigate for your self, its money well spent.

#### Gamay

The Gamay is also receiving another excellent recommendation from Tim White in the near future which will probably mean that it will sell out before the usual time of early January.

### New releases

#### Pf Sparkling 2007 (\$55)

The 2007 Pf is only our second release of a premium sparkling. It began its life as a dry white wine made from a blend of Chardonnay (55%) Pinot Noir (35%) and Pinot Meunier (10%). It has an oak component that adds a little extra tannin and subtle complexity. It then spent 24 months on lees in the bottle. The wine was disgorged in July 2009. We spent many months evaluating the dosage and finally settled on 5 grams per litre. The result is a very complex style of wine with fruit, yeast, and richness that bubbles along with a very fine bead. A great wine to celebrate a win on the cup, Christmas, New Year or another special occasion. Available now.

#### 2009 Sauvignon Blanc Semillon (\$25)

This is a definitive example of this classic blend. The aromas are soft yet classic Sauvignon Blanc, with grassiness, guava and a hint of tropical flavours. The palate is a soft version of cool climate sauvignon blanc showing a lovely balance of tropical flavours and gooseberry. The length is excellent with a crisp acid finish. Available now.

#### 2008 North Patch Chardonnay (\$30)

This is more like our classic 2005 Estate Chardonnay than the typical fruit-driven North Patch Chardonnay. The aromas show yeasty/lees with a bit of melon. The palate is very long and creamy. It begins with a bit of pear and melon and moves into the complex barrel ferment character with a creamy flavour and texture giving great length and power. Available now.

#### 2008 Gamay (\$35)

Our latest Gamay was given its first review in the September edition of Delicious magazine where it was put forward as Australia's finest Gamay. It has a spicely nose with cherry and a little blueberry. The palate is very clean with berry flavours and a crisp acid finish. Lovely balance and very, very food friendly. Try it with Venison.

Available at Cellar Door from Thursday 19 Nov or by pre-release/mail order now.



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