



WINTER NEWSLETTER 2009

Welcome

Harvest 2009

Many thanks to all who helped us bring in the crop in March and April. The wines are now resting in barrel.

The heat spells and fires suggested it was a warm season but the information from the temperature recordings in the vineyard show that it was a cool season.

The picking dates were about three weeks later than the comparable dates last year. Once again we had the use of a Toro utility vehicle to place the empty buckets and then to bring in the fruits of your labours.

Special thanks to our international visitors who helped, Lisa and Dimitri (net removal) and Colin and Mary (crop assessment).



Winery Helpers - We need you!

We are seeking volunteers to give us a helping hand in the winery and vineyard.

Many of you have met Janice and Lloyd Bathols who help us bring in the harvest each year. A number of years ago our friend Neil Williams (pictured) retired from academia and volunteered to give us a hand in the vineyard. Neil's work has been a major reason behind the leap in fruit quality that most of our pickers have observed at recent harvest days.



So, if you've ever thought about helping out with simple tasks such as topping barrels or running a lab test or using the mulching machine etc we are happy to discuss something that may be mutually beneficial.

Contact David to discuss further!

Contact us and sales

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New Releases

2007 Chardonnay, \$40

A very refined and elegant wine that has the trademark long palate length seen in previous vintages. The nose shows nuts and a bit of peach. On the palate the creamy texture balances the subtle citrus and melon fruit flavours that last for a long time.

2007 Pinot Noir, \$50

A complex wine with intense red berry flavours on the nose and palate. It is a little closed on the nose but the palate shows subtlety and fine fruit flavours. It is best decanted an hour or three before drinking to allow the nose to flesh out. The palate has great length and nice texture balanced with fine tannins.

2007 MV6 Pinot Noir, \$45

This is the most approachable of our three Pinots. The nose has intense red cherry aromas with a little spicy dried herbs. The palate has bright red berry fruit flavours that gives way to dark cherry and a hint of savoury spices. It has length, balance and clean fruit but sufficient fine tannins to allow it to age well for three to five years.

2007 Clonal Blend Pinot Noir, \$75

This is our second release under this label. It is a very special blend of our favourite clones in very limited release. A bright fruited, spicy wine with red cherry and dark berry fruit flavours backed by subtle use of cedary oak. A wine with texture that has a fine but assertive tannin structure. It can be enjoyed now but we believe, that as demonstrated with our previous vintages, this wine will be even better in five years time. *Limited to a maximum of 6 bottles per person.*



Winery Dinners

In 2008, Eldridge spread its wings, with successful dinners in Melbourne, Newcastle, Brisbane and Perth.

2009 started with an excellent evening at Donovans (pictured).



October Dinner - Pinot Week

As part of Mornington Peninsula's annual Pinot week, Eldridge along with Paradigm Hill and Paringa Estate are planning what promises to show the best of the 2007 vintage Pinots at a three-winery function at Paringa Estate on Saturday 3 October.

To book, contact functions@paringaestate.com.au

All Pinot Week activities in Melbourne and on the Peninsula will be detailed at www.mpva.com.au.

Interstate Dinners

A series of dinners will be held from October 12 to October 28. We have already contacted many of you to scope suitable dates, however, we ask that you contact us soon if you are interested in attending a fine food and wine evening in Newcastle, Brisbane, Adelaide or Perth.

Wollongong, Monday 19 October

Caveau, 122-124 Keira St Wollongong NSW 2500
Bookings through Caveau: Telephone (02) 4226 4855

Sydney, Tuesday 20 October

Aqua Dining, Cnr. Paul & Northcliff Street, Milsons Point
Bookings through Eldridge Estate: Telephone (03) 5989 2644

Chardonnay Masterclass

Nat White of Main Ridge Estate and David were asked to run a Chardonnay Masterclass by Stewart Plant of Randalls wine store in Hawthorn. The evening, on 9 July, featured Chardonnay from both Eldridge Estate and Main Ridge Estate along with benchmark wines from other Australian producers and great French benchmarks such as Corton Charlemagne and Criots Batard Montrachet.

The wines were served blind in four brackets that covered 2007, 2005, 2003 and "OLDER" eg 1998 and 1997.

All present regarded the wines from the Mornington Peninsula as equal to anything else on show and the general impression was that our Chardonnay is nice when young but that it does age very well.

It is our intention to run another masterclass on Pinot Noir later in the year. Contact Randalls for details.



Reviews and Tastings

It is normal practice to send the releases out to the wine writing media well before we release them to our mailing list. However, experience has shown that the style of wine we produce tends to need some time to open up.

At this stage Campbell Mattinson is the only wine writer that we have sent samples of the 2007 Pinot Noir to and his comments are below. We have also added some recent comments on the 2006 Pinot Noir (we only have a tiny supply of this still available).

Campbell Mattinson

On the 2007 wine: It's a journey, in a bottle of wine. A tangy, smoky, complex wine, blessed with subtlety and nuance and a fine, lingering finish. For the most part it comes across as decidedly savoury, though the longer it's open (within reason) the sweeter and more rose-like the mid-palate becomes. It's not a fleshy wine - it's mostly dry and structured and refreshing. It needs time to relax in its skin a little. But it should maturely nicely.

Campbell wrote an entertaining book called "Why the French hate us" and the following is from that book:

"I recently tasted a large number of Australian pinot noirs- and a bunch of them got my blood racing. Among the best was Eldridge Estate's 2005. All these wines meant business in a tannin-structure kind of way and should taste gorgeous in 8 to 10 years."

Huon Hooke

David Lloyd makes some of the Mornington Peninsula's finest pinots in the Red Hill area. This is sappy, strawberry, red-cherry and herby; light-bodied but concentrated, with a purity of flavour that delights. (Gourmet Wine, April-May 2009)

Jancis Robinson

In the London Financial Times on March 7, Jancis listed Eldridge Estate as one of only 9 Australian Pinots seen on her recent visit that she believed follow the burgundian style. She tasted several vintages of our wines and made the following comments on the 2006 Pinot Noir: Light cherry red. warm, herbal nose with succulent fruit. Very juicy, racy and prancing. A little bitterness on the finish, excellent length

If you want to see a video of Jancis commenting on this wine visit www.abacusaustralia.com/DAVOEE/EEMovie.html

Peter Bourne

David Lloyd is nicknamed "Lord Eldridge" and indeed the 2006 is a noble wine with a purple hue and an elegant nose of raspberries, red currants and violets. The palate is restrained, with sweet fruit, bright acidity and mild tannins. (Sydney Magazine, June 25, 2009)

Future Releases

The Eldridge Estate Gamay continues to receive excellent reviews and is often described as Australia's finest. Unfortunately, for you the consumer, it tends to sell out very quickly. Wendy does have an allocation list so if you want to make sure that you get some contact her before the release date which is always the third Thursday in November ie November 19, 2009.

The last release of our sparkling wine, Pf, sold out in six months. The next release, Pf 2007, will be on October 31, just in time for the Melbourne Cup carnival and the end of the year celebration season.

It is a blend of Chardonnay, Pinot Noir and Pinot Meunier that has been aged on lees for a little over two years. We have a special pre-release tasting, that explores dosage, at 4pm August 1 at the cellar door. This event is limited 12 people at a cost of \$20/person. This includes nibbles and a tasting of 6 wines. Contact David to book a place.