

AUGUST 2010

DEAR SAVOUR LIFE WINE CLUB MEMBER,

### SPRING TASTING PACK

Welcome to all our new members and greetings to all our existing supporting Members. Our Savour Life Club discount of 20% on our range of quality wines continues to attract many new Members and we have many new wines and events for you during the next six months.

This pack is for those Members who receive the August tasting pack (we have 2 delivery cycles available Aug/Feb and May/Nov for our Members). In the mixed pack we have included 3 white and 3 red wines. In the white range we have included one bottle each of our new Verdelho 2010 which is a delicious highly aromatic wine suitable for spicy Asian food, Chardonnay 2009 unwooded, a great lunchtime quaffer and our newly released Semillon 2010 which is a fine example of young Hunter Semillon with lovely soft citrus mouth-feel. The Verdelho and Semillon are both from an adjacent vineyard which is going through the process of organic certification.

For the reds we have included 1 bottle each of our newly released Cabernet Sauvignon 2009, Matthew Merlot 2009 and our Thomas Shiraz 2008. The Merlot is hitting its straps and is a beautiful complex wine. The Cabernet Sauvignon has just been released and would be even better drinking if you can keep it through into 2011. The Thomas Shiraz 08 is a lighter style wine with strong berry fruit characters somewhat like the softer Italian styles of Sangiovese.

Our "Certified Biodynamic" wines are produced with low (50 – 100ppm) sulphur levels, about one third the level of common bottle shop brands, and the wines are showing beautiful clean flavours on the back palate. More and more people are becoming aware of the high chemical levels in conventional wines and are finding our wines are allowing them to drink a few glasses without the issues of headaches and sinus problems.

***We hope you enjoy these environmentally friendly, natural wines.***

## BIODYNAMIC CERTIFICATION / 10281BD

Our Certification continues with our next project to obtain a processor certification for our new winery. We should have all that in place for the next vintage.

## 2010 VINTAGE

The grapes picked from the 2010 vintage back in Jan/Feb have been processed into great wines and are now bedded down in oak barrels after an initial racking in May. Racking is a term used for transferring the wine from the barrels to clean barrels whilst leaving behind the sludge which settles out on the bottom of the barrel. This process also clarifies the wine. The 2010 wines are looking really very good and we may be able to produce some reserve quality wines this year similar to our 2006 and 2007 vintages. We are holding a 2010 red wine barrel tasting prior to the Slow Food lunch. The details for the lunch are below.

## CELLAR DOOR / CLUB MEMBERSHIP

Our Cellar Door continues to draw interested wine lovers who are looking to try our delicious Biodynamic wines. Our Biodynamic olive oil and olives have been very popular and we have been stretched to keep up with the demand. Please remember that our Savour Life Wine Club Membership gives you a 20% discount on all our wines!

## WINE CLUB SLOW FOOD LUNCH

We are planning, in conjunction with the Slow Food Hunter Group to hold a Slow Lunch on Saturday 25th September. This will be a more casual event than our recent dinners and at this lunch we will encourage family and friends to enjoy the afternoon and relax over some fine food. An invitation with all the details is enclosed and please book early as this is a ticketed event.

## OTHER COMING EVENTS

The national Organic Expo is on at Darling Harbour, Sydney, the weekend of 21st and 22nd of August (Election weekend). This is a great event highlighting the progress that has occurred in new organic products and with many presentations on all things green! If you can make it, come and look us up as we will be showcasing our latest range of wines.

Lake Macquarie Council is planning a Sustainability Fair on Sunday 12th September at Spears Point and we will be wine tasting our range during the event.

## SALES

We have bottled our most recent Cabernet Sauvignon 2009 in a new light weight bottle which is about 25% lighter but reportedly just as strong. We continue to make a strong commitment to sustainability and are trying very hard to minimize resources and to use less energy!

We have enclosed our price list detailing our current wine availability. Remember, all wines are purchased with a 20% discount and we are happy to put together mixed cases for you and delivery is free! Delivery can be arranged to your home, office or to a friend, if so required. Another brochure is enclosed so please pass this on to a friend who may be interested in our quality, great drinking Certified Biodynamic wines.

***Cheers,  
Ross and Derice,  
Jenni, Pauline, Carmel and Daniel.***